



 **ANVIL**

SLICER

BELT DRIVEN • 12”

SLICER 12” MANUAL



“Anvil’s Heavy Duty 12” slicer offers total quality, safety and hygiene. It is ideal for continuous work in medium volume operations.”

APPLICATION

- IS IDEAL FOR SMALL COFFEE SHOPS, RESTAURANTS, CANTEENS AND CATERERS
- SUITABLE FOR CONTINUOUS USE
- IDEAL FOR VEGETABLES AND PROCESSED MEAT
- NOT SUITED FOR RAW OR FROZEN MEAT

CONSTRUCTION

- BUILT OF TOP QUALITY ALUMINIUM
- SAFETY AND HYGIENE MEET THE NEEDS OF DEMANDING CUSTOMERS WORLDWIDE
- COMES STANDARD WITH BUILT-IN SHARPENING ASSEMBLY
- LARGE RECEIVING TRAY

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.

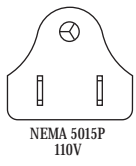
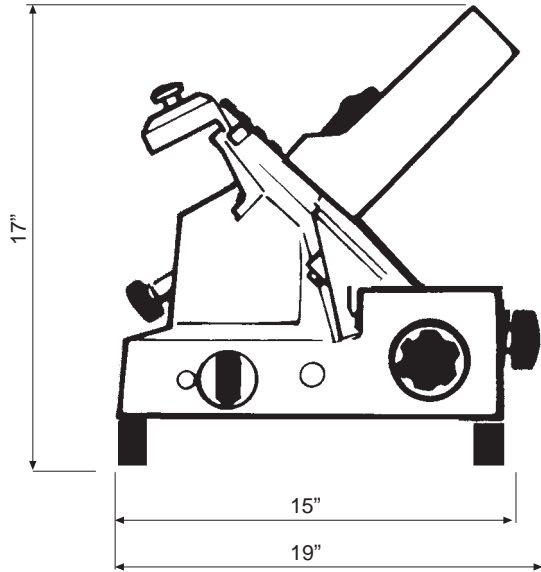
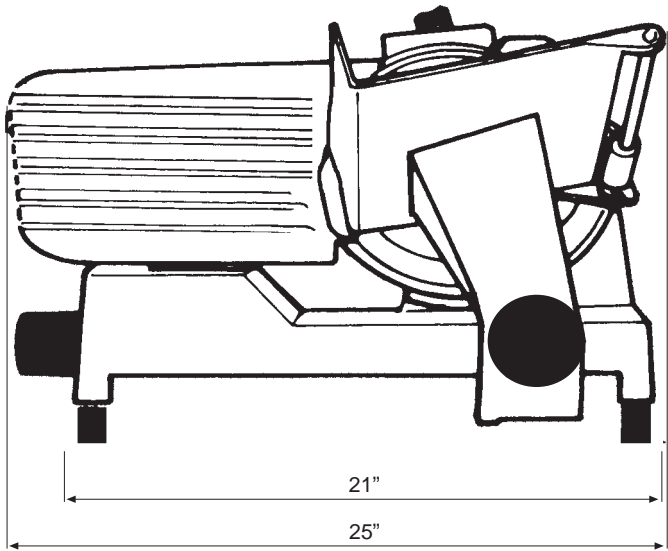
QUALITY  GUARANTEE

ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP



NOTE:
 When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right ; the depth (D) of the product is the total distance from front to back ; the height (H) is the total distance from the bottom of the product to the top

SLICER 12" MANU A L MODEL: SLR5012



DESCRIPTION	SLICER 12" HEAVY DUTY
MODELS	SLR5012
CUT CAPACITY (in)	11 X 8
MAX CUT THICKNESS (in)	1/2
VOLTAGE (V)	110
POWER (HP)	0.5
DIMENSIONS (in) (W x D x H)	19 x 25 x 17
BOX DIMNS (in) (W x D x H)	30 x 26 x 23

Note: Output performance figures quoted are dependant on various factors.

Website: www.anvilworld.com



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