



ANVIL

SLICERS

9" / 10" / 12" • BELT DRIVEN

SLICERS BELT DRIVEN



SLICER 9"



SLICER 10"



SLICER 12"

Compact in design and therefore ideal for smaller operations where space is at a premium.

APPLICATION

- IS IDEAL FOR DELIS, COFFEE SHOPS, SMALL RESTAURANTS AND SUB SHOPS
- IDEAL FOR VEGETABLES AND PROCESSED MEAT
- NOT SUITABLE FOR CONTINUOUS USE
- 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

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

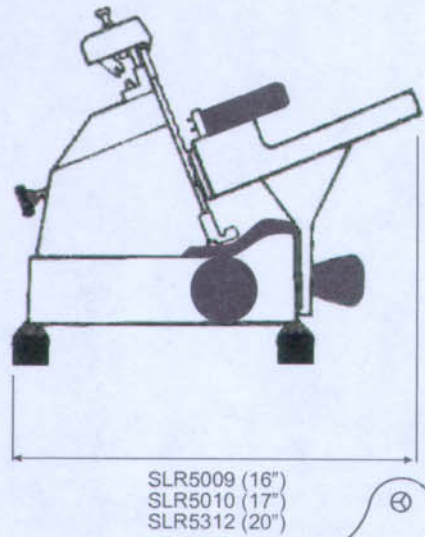
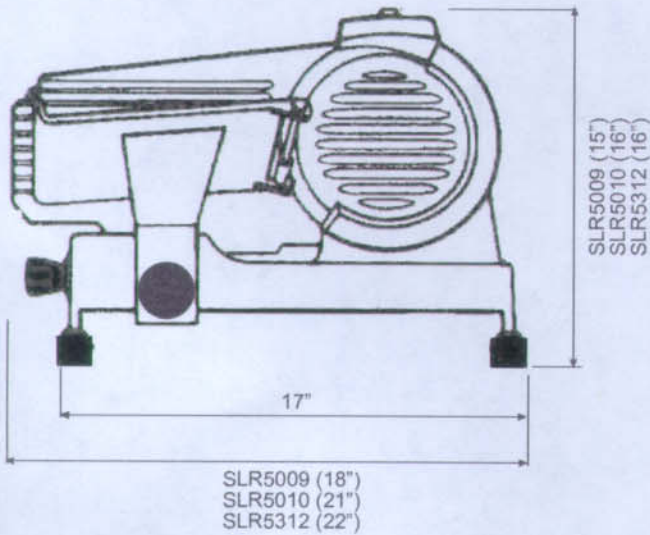


NOTE:

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

**S L I C E R S
B E L T D R I V E N**

MODELS:
SLR5009
SLR5010
SLR5312



DESCRIPTION	SLICER 9"	SLICER 10"	SLICER 12"
MODELS	SLR5009	SLR5010	SLR5312
CUT CAPACITY (in)	7.5 X 5	8 X 6.5	9 X 7
MAX CUT THICKNESS (in)	1/2	1/2	1/2
BLADE DIAMETER	9	10	12
VOLTAGE (V)	110	110	110
POWER (HP)	1/4	1/4	1/3
DIMENSIONS (in) (W x D x H)	16 x 18 x 15	17 x 21 x 16	20 x 22 x 16
BOX DIMNS (in) (W x D x H)	22 x 18 x 16	25 x 22 x 16	25 x 22 x 18



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

Website: www.anvilworld.com



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