



# HEAVY-DUTY MEAT SLICERS

348SLA13, 348SLAS13, 348SLM12, 348SLM13

RATED FOR OVER  
8 HOURS OF  
USE PER DAY.

PERFECT FOR HIGH-VOLUME  
DELIS, RESTAURANTS,  
AND GROCERY STORES.

VERSATILE AND RELIABLE  
FOR SLICING THROUGH  
MEATS AND CHEESES.



348SLM13



## Easy-to-Use Controls

INTUITIVE STAINLESS STEEL CONTROLS  
THAT ALLOW FOR EASY OPERATION



## Mounted Thickness Stop

TO EASILY ADJUST THICKNESS OF CUTS



## Handgrip

FOR SHARPENING THE BLADE



## Blade Protection Ring

FOR ADDED SAFETY



## Durable Steel Body

CONSTRUCTED FOR HEAVY-DUTY USE



## Razor Sharp Blade

STAINLESS STEEL CONSTRUCTION  
OFFERS PRECISE CUTS



## Automatic Operation Option

ON SELECT UNITS



## Manual Feed Carriage

FOR SMOOTH, EASY OPERATION



**ALL MODELS**  
Imported from Italy



**348SLM12**

12" / ½ HP



**348SLM13**

12" / ½ HP



**348SLA13**

13" / ¾ HP



**348SLAS13**

13" / ¾ HP

Features a built-in portion scale



## SPECIFICATIONS

ITEM #	L X W X H (INCHES)	AMPS	VOLTAGE	HP
348SLM12	28" x 21½" x 21½"	2	120	1/2
348SLM13	28" x 22⅞" x 21"	2	120	1/2
348SLA13	29⅓" x 22⅞" x 24⅓"	4	120	3/4
348SLAS13	29¾" x 23⅞" x 25⅓"	4	120	3/4

## DETAILS

ITEM #	BLADE SIZE	MAX SLICE SIZE	MIN SLICE SIZE	OPERATION
348SLM12	12"	7/8"	1/16"	Manual
348SLM13	13"	7/8"	1/16"	Manual
348SLA13	13"	7/8"	1/16"	Automatic & Manual
348SLAS13	13"	7/8"	1/16"	Automatic & Manual