

Avantco SL312 12" Manual Gravity Feed Meat Slicer - 1/3 hp

Item #177SL312



Technical Data

Width	20 Inches
Depth	22 Inches
Height	16 Inches
Maximum Product Width	9 Inches
Maximum Product Height	7 Inches
Amps	3.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	420 Watts

Features

- Razor sharp 12" stainless steel blade cuts slices up to 1/2" thick; rated for 2 hours of use daily
- Easy-to-use built-in sharpener ensures your blade stays like new
- Adjustable thickness knob allows for precise slicing down to 1/16"
- High quality aluminum construction with an 11" x 11" product tray
- Manual feed carriage glides smoothly for easy operation and is removable for cleaning

Certifications



5-15P



ETL, US & Canada

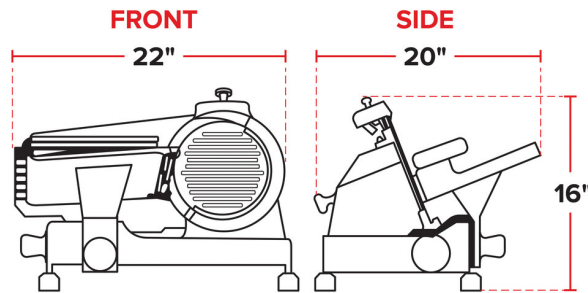


ETL Sanitation

Technical Data

Blade Size	12 Inches
Horsepower	1/3 hp
Installation Type	Countertop
Operation	Manual
Plug Type	NEMA 5-15P
Power Type	Electric
Slicer Usage	Mid Tier
Slices Cheese	Cannot Slice Cheese
Type	Meat Slicers

Plan View



Notes & Details

This Avantco SL312 12" manual gravity feed slicer features a compact design that's ideal for small operations where space is at a premium! It's great for slicing vegetables and processed meat, and it's easy to use with an adjustable slice thickness from 1/16" to 1/2".

The Avantco 12" slicer is made of top quality aluminum for durability, and it comes with a built-in sharpening assembly. For easy cleaning, the meat carriage is removable, and it also has a fixed ring guard for safety. The slicer's stainless steel blade is belt-driven by a 1/3 hp motor.

This slicer is rated for 2 hours use daily, and it is excellent for low-volume applications of less than 1 hour of slicing per day. It is not suitable for continuous, heavy use, raw or frozen meat, or cheese.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.