



SLICER12B

Deli Slicer 12"

Meat Gear SLICER 12B Commercial Meat Slicer.

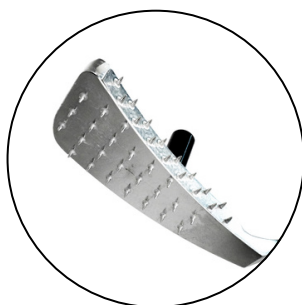
The SLICER12B Deli Meat Slicer is designed for precise, consistent slicing of cold cuts such as ham, cheese, and processed meats. Built for reliability and performance, it is an excellent solution for high-volume operations including restaurants, hotels, supermarkets, and food processing facilities. Its robust construction and powerful motor ensure smooth operation, accurate cuts, and reduced product waste in demanding commercial environments.

STANDARD FEATURES

- Heavy Duty Anodized Aluminum Construction.
- 12" Chromium Steel Blade
- Powerful $\frac{1}{3}$ HP Motor
- Belt Drive Transmission
- Adjustable Slice Thickness 0.008 - 0.59 in
- Integrated Blade Sharpener
- Start/Stop Switch



Compact Design



Weight for Slicing



**Integrated Blade
Sharpeners**



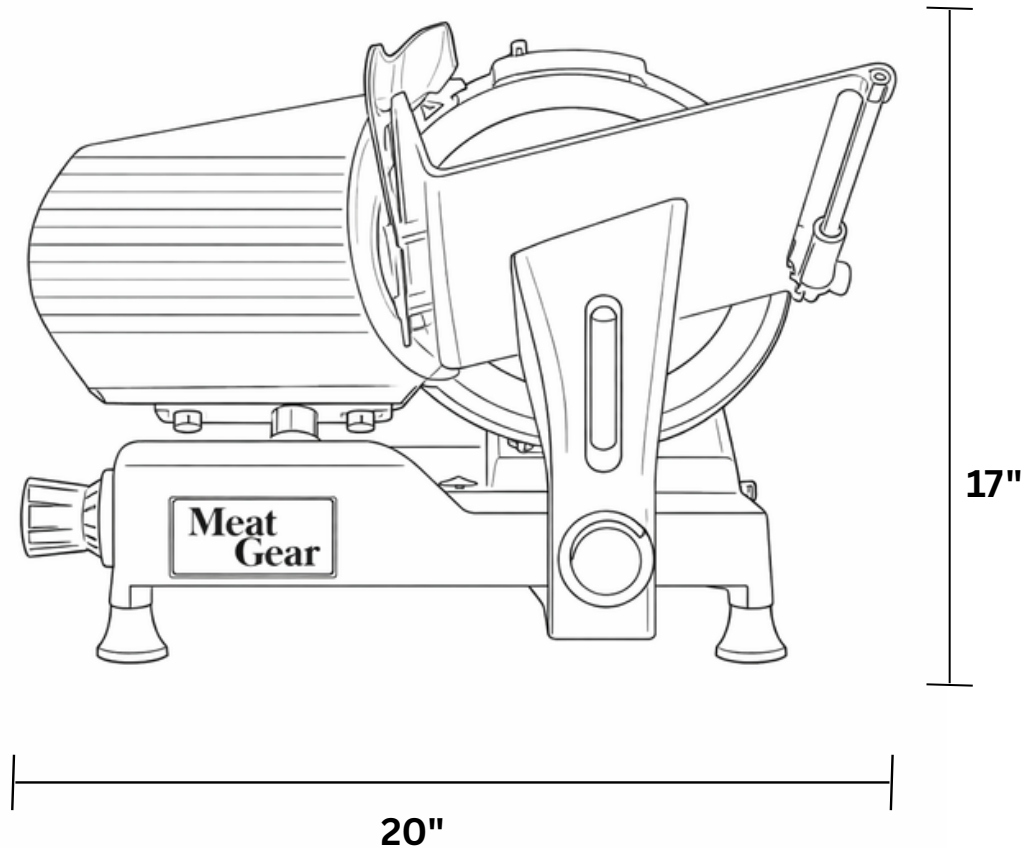
**Adjustable Slice
Thickness**



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Details and Dimensions



Technical Specifications

Electrical: 120 Volts, 60 Hz and a Single Phase.

Motor: 1/3 HP Motor (250 W)

Power: 250 W

Blade Diameter: 12" Blade

Transmission: Belt Driven Transmission

Finish: Anodized Aluminium

Warranty: Meat Gear 1-Year Warranty, Parts and Labor.

Weight:

Unit Net: 49 lb

Shipping: 55.5lb

Dimensions: L x W x H

Unit: 20.1" x 17.3" x 17"

Shipping: 24" x 20" x 20"

Attributes - Advantages

Performance:

- Durable, corrosion resistant body designed for long service.
- Powerful 1/3 HP Motor with a 12" high quality chrome steel blade for clean and precise slices.
- Quiet operation with reduced vibrations.

Ease of Operation:

- Built-in Sharpener.
- Easy slice thickness adjustment that allows operators to customize cuts while minimizing product waste.

Smart Control / Safety

- Simple and reliable operation for daily commercial use.