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RTS10-Q

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



Intertek
4001164

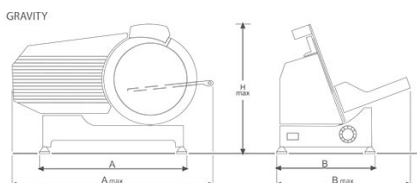


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| Model | Blade | Cutting cross section | Food chute | Chute stroke | Footprint | Overall dimensions | Net weight | Power |
|---------|-----------|-----------------------|----------------------|--------------|---|---|-------------|-------|
| | in mm | in mm | in mm | in mm | in/mm | in/mm | Lbs Kgs | Hp |
| RTS10-Q | 10 250 | 9.05x7.48 230x190 | 9.05x9.84 230x250 | 10 250 | A 18.70/475 B 13.38/340 H 15.74/400 | A 22.83/580 B 18.50/470 H 15.74/400 | 41.88 19 | 1/3 |

Cord & Plug: Attached 5.5 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15. Voltage: 115 - 60 - 1



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FOOD PREPARATION MACHINES

RTS10-Q is a manual slicer with smooth lines.

The rounded base gives a harmonious style to the whole machine. Perfect for slicing cold cuts, meat, vegetables, cheeses. Ideal for restaurants and bars.

- 10" hard chromed special alloy hollow ground knife: longer lasting and easier to sharpen.
- 0 to 9/16" slice thickness.
- Permanently attached knife ring guard.
- Easy to access top mounted, removable all metal knife sharpener with dual action with two stones.
- Slice thickness precision adjustment: gasket-sealed mechanism.
- Drip deflecting edge of the gauge plate.
- Smooth stainless steel ball bearing chute slide.
- Metal bottom enclosure.
- Moisture proof, easy-to-clean ON/OFF switch and knife hub.
- Motor overload protection with manual reset.
- Knife cover interlock.
- Home position chute interlock.
- 1/3 HP fan-cooled knife motor with permanently lubricated ball bearings.
- Overload protection manual reset.
- Power indicator light.
- Non-slip rubber feet.



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