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ST14-Q

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



Intertek
4001164



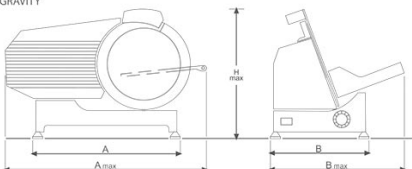
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Model	Blade	Cutting cross section	Food chute	Chute stroke	Footprint	Overall dimensions	Net weight	Power
	in mm	in mm	in mm	in mm	in/mm	in/mm	Lbs Kgs	Hp
ST14-Q	350 14	11.02x7.48 280x190	11.02x11.81 280x300	13 330	A 22.24/565 B 14.96/380 H 18.50/470	A 27.95/710 B 23.62/600 H 18.50/470	70.54 32	1/2

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

GRAVITY



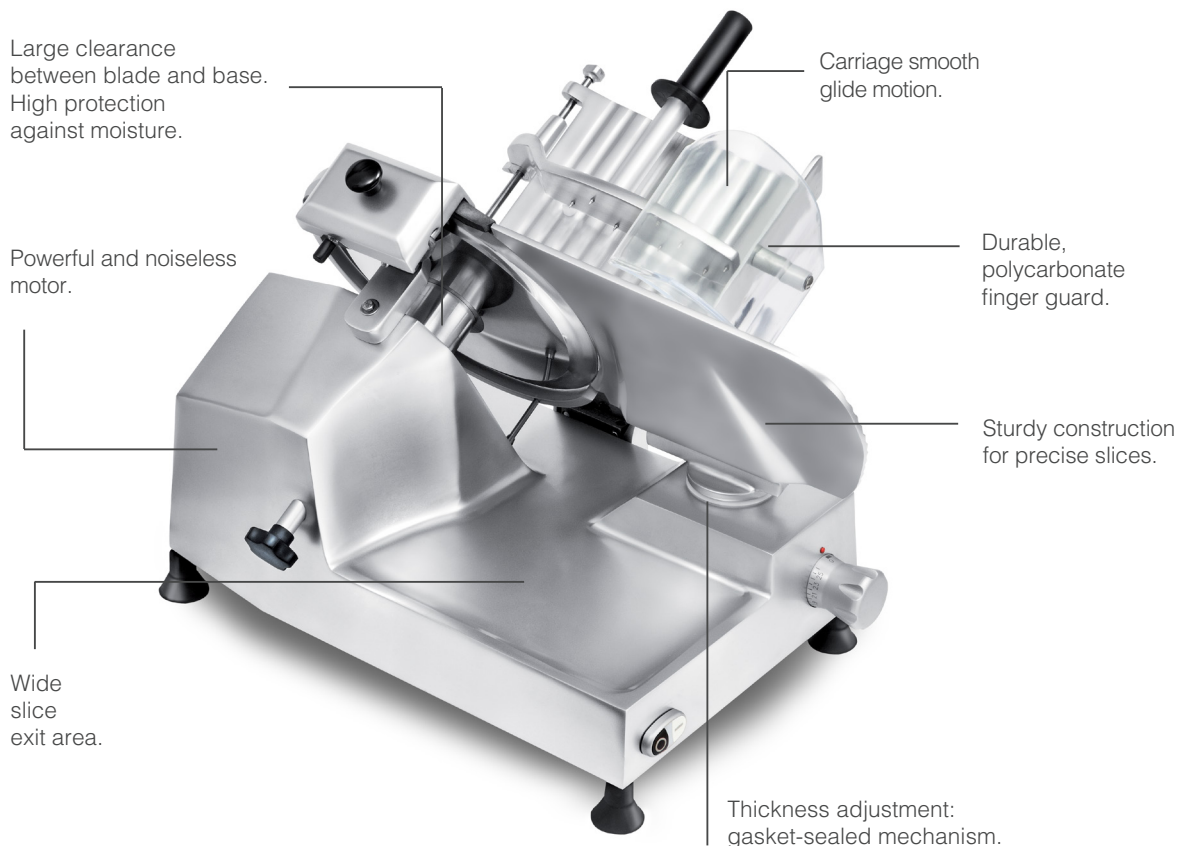
RHENINGHAUS
FOOD PREPARATION MACHINES

ST14-Q is a premium heavy-duty manual slicer.

The ST-Series line of premium slicers from Rheninghaus delivers precision, performance, industry-leading convenience, superior cleanability and lasting value.

The special protections make it suited for humid environments. Ideal for deli shops, supermarkets, restaurants, hotels, catering companies.

- Anodized aluminium casting construction: sturdy and light weight.
- 14" high quality hardened chromium steel alloy blade.
- Permanently attached knife ring guard.
- 0 to 9/16" slice thickness.
- Powerful and noiseless continuous use motor.
- Insulated switch. Overload protection manual reset.
- Multygrip belt drive: always the right grip.
- Carriage smooth glide motion also with heavy products.
- Removable last slice device for easy cleaning.
- Large clearance between the back of the blade and the base provides access for easy cleaning.
- Slice thickness precision adjustment: gasket-sealed mechanism.
- Drip deflecting edge of the gauge plate: adjustment mechanism is protected.
- No-drip edge base: easy cleaning.
- Home position chute interlock.
- Power indicator light.
- Stainless steel ball-bearing blade pulley and special moisture-proof gasket.
- Built-in sharpener, removable for cleaning purposes.
- 30° carriage angle: good visibility of the slice exit area and better ergonomics.
- Non-slip rubber feet.



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