

# 13" BLADE SLICER

**SKU#: 57000-019**



## ***MADE OF THE HIGHEST EUROPEAN QUALITY!***

Our meat slicers use superior materials including anodized aluminum alloy while boasting a powerful Italian-engineered motor. The high carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life. This belt driven machine offers exceptional cutting consistency and durability.

The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables. Perfect for low volume operations. Easy to disassemble for quick cleaning.

## FEATURES

- The slicers have anodized aluminum alloy bodies
- The high carbon steel blades are hard chromed; comes with a hollow ground taper for extended sharpening and blade life
- Provides exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings, allows easy cutting of deli meats and vegetables
- Easy to disassemble and clean
- Fixed blade sharpener
- Perfect for low volume operations

## TECHNICAL SPECIFICATIONS

SKU NUMBER	57000-019
BLADE SIZE	13"   330 mm
CUT THICKNESS	0 - 16 mm
POWER	0.50 HP   0.37 kW
SLICING VOLUME*	2 Hours
RPM	280
CUTTING SIZE	11.25 X 9.84 inch
ELECTRICAL	110V / 60Hz / 1Ph
NET WEIGHT	85 lbs.   38.64 kg.
DIMENSIONS (DWH)	30.31 x 21.65 x 18.30 inch
GROSS WEIGHT	86 lbs.   39.09 kg.
GROSS DIMENSIONS	28 x 25 x 21 inch

\*Results may vary due to product consistency and temperature



**2 YEAR**

WARRANTY  
2 YEARS PARTS &  
1 YEAR LABOR

