

HEAVY DUTY MEAT SLICER 12" BLADE

manufacturing SINCE 1966



Model: SLR5312



FEATURES

- Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks
- Adjustable cut thickness from 1 to 30mm.
- Vertical slicer 90° less product friction and a more comfortable working position.
- No Blade Sharpener



THE CHEFS COMPANION

Model: SLR5312

VOLTAGE PACKAGING (W x D x H) UNIT (W x D x H) NET WEIGHT GROSS WEIGHT SHIPPING VOLUME

SPECIFICATIONS

POWER

CUT CAPACITY
CUT THICKNESS
CUT LENGTH
CUT HEIGHT

AVAILABLE IN

0.42kW 230V - 50Hz

630 x 530 x 470 (mm) 622 x 508 x 457 (mm)

24.5kg 27kg

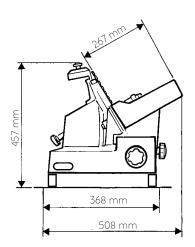
0.16m³

236 x 152mm 1 – 16mm

236mm

152mm 305mm (12")

✓ 120V/60Hz



508 mm 622 mm

NOTE

When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

Output performance figures quoted are dependent on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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