

AX-S12 ULTRA 12" Meat Slicer





FEATURES & BENEFITS

Sanitary Anodized components

- One piece base with no crevices to avoid any build-up of bacteria for easy cleaning
- Environmentally-safe aluminum anodizing produces a durable, aesthetically pleasing finish for endless design applications
- Easy cleaning, a wet cloth and a mild detergent is sufficient to keep the slicer clean
- The highest degree of anodization for sanitized surface and corrosion resistant

Poly V-Belt Drive Systems

- Easy to maintain economical service and repair with a long life belt
- Slicer's knife runs at 300 rpm for optimal performance, to avoid product heating and stressing
- Steel motor pulley

Motor

- .50 H.P. fan cooled motor poly V-belt driven
- Thermo-protection to avoid motor burning
- Easy access to thermo switch to switch on when needed
- Microswitch protection on cover blade; blade will stop when microswitch loses its contact to avoid any injury
- Permanently lubricated ball bearings to ensure quiet operation



Full gravity Feed

- 30° angle feed requires less pressure from user and it helps product to slide on gauge plate
- Easy access for the operator to lad any product with a side handle to assist in slicing

Stainless steel product holder

- Wide stainless steel product holder providing sanitary requirements as it comes into contact with any food
- Plexi safety guard on carriage tray to prevent accidents

Hard chrome-plated knife

- Highest chromium precision special alloy hollow ground blade
- Precision system provides thousands slice adjustment and consistent cuts of foods from tissue thin to 9/16" (14mm)

Top mounted double stone sharpener

- Built-in top mounted sharperner
- Double action sharpens in just seconds to obtain perfect results
- Removable for easy cleaning and sanitation

Electrical specifications:

- 120/60/1 2.9 Amps
- ETL approved cord and plug

Warranty: 1 year parts and labor warranty



Model	Blade Size	Horsepower	Electrical	RPM	Ship Weight	Dimensions (W x D x H)
AX-S12 Ultra	12"/300mm	.50НР	120V/60/1	300	64lbs	24.8" x 19.7" x 18.5"