

## START CHEESE SLICER

Designed to slice the perfect piece of cheese, QuanTanium coated surface prevents sticking and makes using and cleaning a pleasure. Avoid cross contamination of your dairy and meat products by using this dedicated cheese slicer for all your cheese requirements

### SPECIFICATIONS - SLS2301

CUT CAPACITY: 280 x 165mm  
 CUT THICKNESS: 1 – 30mm  
 POWER: 0.25kW - 230V, 50Hz  
 DIMENSIONS: 690 x 500 x 450mm  
 BLADE DIAMETER: 300mm  
 WEIGHT: 29kg

- BUILT-IN BLADE SHARPENER

### ORDER CODE:

SLS2301 • SLICER RHENINGHAUS START (CHEESE) - 300mm


**IMPROVED**

## START SLICER

Ideal for cold cuts and processed meats in medium size establishments

### SPECIFICATIONS - SLS0301

CUT CAPACITY: 250 x 210mm  
 CUT THICKNESS: 1 – 30mm  
 POWER: 0.22kW - 230V - 50Hz  
 DIMENSIONS: 650 x 500 x 450mm  
 BLADE DIAMETER: 300mm  
 WEIGHT: 29kg

- BUILT-IN BLADE SHARPENER

### ORDER CODES:

SLS0301 • SLICER RHENINGHAUS START - 300mm  
 SLS9300 • SLICER RHENINGHAUS START - FROZEN MEAT SLICING BLADE ONLY


**IMPROVED**

## PRIMA SLICER

Not suited for supermarket or institutional use. Multipurpose slicer ideal to slice bread, processed meats, parma ham and carpaccio in coffee shops, small restaurants and take-aways. Motor is situated below the blade which allows for larger moving area and larger cuts

### SPECIFICATIONS - SLP0300

CUT CAPACITY: 245 x 175mm  
 CUT THICKNESS: 1 – 15mm  
 POWER: 0.22kW - 230V - 50Hz  
 DIMENSIONS: 625 x 430 x 415mm  
 BLADE DIAMETER: 300mm  
 WEIGHT: 25kg

- BUILT-IN BLADE SHARPENER
- CSE - CLEAR SLICE EXIT

### ORDER CODE:

SLP0300 • SLICER RHENINGHAUS PRIMA - 300mm

