

# Professional Slicers Designed Specifically for You and Your Menu



## Professional Gravity Slicer - M012 & M014

A premium heavy-duty manual slicer with a clear slice exit design: the entire area behind the blade is completely obstacle-free! Wide slice collection area attractive style. Larger cut capacity, exact thickness regulation and smooth carriage stroke. The ideal machine for delicatessens, supermarkets, and large size kitchens.

## Professional Gravity Slicer, Manual Belt Driven - RTS10 & RTS12

These manual slicers feature smooth lines and an anodized aluminum casting construction. The rounded base gives a harmonious style to the whole machine and is easy to clean. The 10" (RTS10) and 12" (RTS12) hard chromed special alloy hollow ground knife is longer lasting and easier to sharpen. 0 to 9/16" slice thickness. Perfect for slicing cold cuts, meat, vegetables, and cheeses. Ideal for restaurants and bars.



## Professional Gravity Slicer, Manual Gear Driven - SST12 & SST14

A premium heavy duty manual slicer with a gear driven belt. The SST-Series is a line of premium slicers from Rheninghaus delivering precision, performance, industry-leading convenience, superior cleanability and value. The special protections make it suitable for humid environments including deli shops, supermarkets, restaurants, hotels, and catering companies.



## Professional Gravity Slicer, Manual Belt Driven - ST12 & ST14

Premium heavy-duty manual slicers. The ST-Series line of premium slicers from Rheninghaus delivers precision, performance, industry-leading convenience, superior cleanability and lasting value. Special protections make it suited for humid environments. Choose from either a 12" (ST12) or 14" (ST14) high quality hardened chromium steel alloy blade. Ideal for deli shops, supermarkets, restaurants, hotels, catering companies.



## Professional Gravity Slicer, Automatic Belt Driven - STA12

A powerful automatic slicer that can be used manually. Sturdy and high performing: carriage speed selection from 0 up to 60 slices/min. Easy to use, easy to clean. Ideal for supermarkets, restaurants, catering companies, and laboratories.