SLICER

START SERIES MANUAL • BELT DRIVEN

SLICER START MANUAL

ANVIL

"Anvil's Start Heavy Duty slicer offers total quality, safety and hygiene. It is ideal for continous work in medium volume operations."

APPLICATION

- IS IDEAL FOR SMALL COFFEE SHOPS, RESTAURANTS, CANTEENS AND CATERERS
- SUITABLE FOR CONTINOUS USE
- IDEAL FOR VEGETABLES AND PROCESSED MEAT

CONSTRUCTION

- BUILT OF TOP QUALITY ALUMINIUM
- SAFETY AND HYGIENE MEET THE NEEDS OF DEMANDING
 CUSTOMERS WORLDWIDE
- COMES STANDARD WITH BUILT-IN SHARPENERS AND
 FIRE PROOF BOTTOM PLATES
- LARGE RECIEVING TRAY

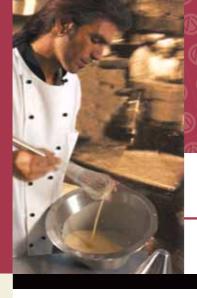
THIS UNIT IS AVAILABLE WITH TEFLON COATING MAKING IT SUITABLE FOR CHEESE.

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.



ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP





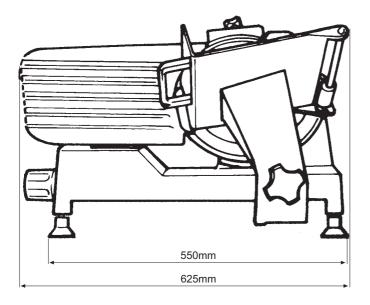


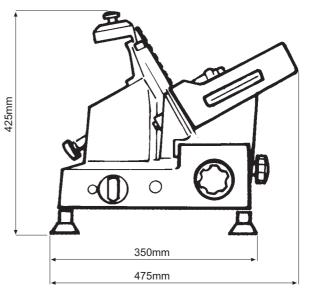


NOTE:

When viewing the appliance from the front in its 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 front to back; the height (H) is the total distance from the bottom of the product to the top

SLICER START MANUAL SSR1301 SSR0301





DESCRIPTION	SLICER START HEAVY DUTY	CHEESE SLICER (TEFLON)
MODELS	SSR1301	SSR0301
CUT CAPACITY (mm)	310 x 215	310 x 215
MAX CUT THICKNESS (mm)	22	22
BLADE DIAMETER (mm)	300	300
VOLTAGE (V)	240	240
POWER (HP)	0.5	0.5
DIMENSIONS (mm) (W x D x H)	475 x 625 x 425	475 x 625 x 425
BOX DIMNS (mm) (W x D x H)	575 x 700 x 525	575 x 700 x 525