

Project	Item Number	Quantity
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4509, 4510 & 4512

Duty Level			
Light	Medium	Heavy	Supermarket
			

4509, 4510 & 4512 PrepSaver™ Slicers

- Models:**
- 4509: 9" Blade
 - 4510: 10" Blade
 - 4512: 12" Blade



PREPSAVER™ Slicers

Features

- Light duty slicers.
- Choice of 9", 10" or 12" blade.
- Can be used on small amounts of cheese.
- Perfect for clubs, small churches and small restrauents
- Compact footprint: 13 1/2" X 17"
- Manual operation, gravity-feed.
- Belt driven.
- Slice thickness up to 1/2 inch.
- High carbon, hardened steel blade.
- Permanent blade edge guard for operator safety.
- Polished anodized aluminum surfaces and slip grooves.
- Built-in sharpener and meat holder.
- Removable carriage.
- Cord and plug.

Standard Accessories

- 4509 has a 9" blade.
- 4510 has a 10" blade.
- 4512 has a 12" blade.
- Built-in sharpener.
- Permanent blade edge guard.

Optional Accessories

- 1000450 slicer cover.

Warranty

- One-year, carry-in parts & labor warranty.

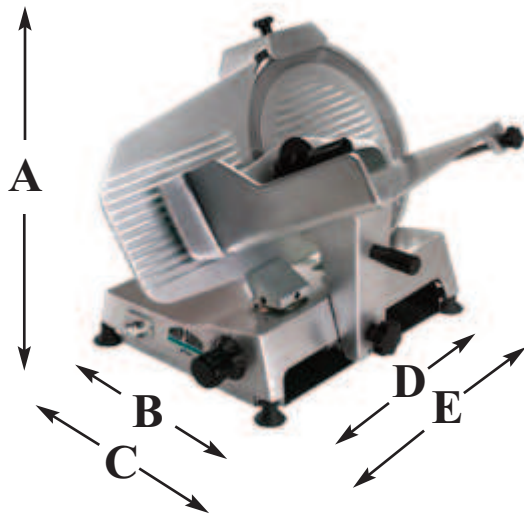
Univex Corporation

WARRANTY DETAILS

The 4509, 4510 & 4512 slicers carry a one-year, carry-in parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of purchase and, provided the unit is used in accordance with our instructions, is in full effect for one year from that date. Any work performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims.

PrepSaver™ Slicers

4509, 4510 & 4512



Model:	4509	4510	4512
A Overall height:	14 1/2"	15"	16"
B Base width:	13 1/2"	13 1/2"	13 1/2"
C Overall width:	17"	17"	17"
D Base length:	17"	17"	17"
E Overall length:	20"	20"	22"

Installed footprint:	13 1/2" Wide X 17" Deep		
Net weight:	39 Lbs.	40 Lbs.	45Lbs.
Shipping Weight:	45 Lbs.	46 Lbs.	55 Lbs.
Box:			
4509 & 4510:	20" Wide X 24" Deep X 18" High		
Cubic measure:	5 ft. ³		
4512:	24" Wide X 28" Deep X 22" High		
Cubic measure:	8.5 ft. ³		

Slice Thickness:
Infinitely variable, 0 to 1/2"

Max Product Size:
Model 4509:
Round 6 1/2"
Rectangular 6" high by 8" wide

Model 4510:
Round 7 1/4"
Rectangular 6 1/2" high by 8" wide

Model 4512:
Round 8"
Rectangular 6 3/4" high by 8" wide

Carriage:
Model 4509:
Stroke length 9", carriage length 9"

Model 4510:
Stroke length 9", carriage length 9"

Model 4512:
Stroke length 9", carriage length 9"

Blade: German hollow-ground, chrome plated high carbon, hardened steel. Belt driven.

Model 4509: 9", 650 rpm
Model 4509: 10", 650 rpm
Model 4509: 12", 425 rpm

Motor: Caracitor start, capacitor run.
Model 4509:
1/4 hp, 1.6 amp draw, 1680 rpm

Model 4510:
1/4 hp, 1.6 amp draw, 1680 rpm

Model 4512:
1/3 hp, 1.9 amp draw, 1680 rpm

Controls:
Manual operation. ON/OFF toggle switch.
Slice thickness dial.

Electrical:
115V, 60HZ, 1PH. Cord supplied.
Consult manufacturer for special voltages.

Construction:
Polished anodized aluminum. Permanent blade edge guard. Built-in meat holder.

Hygiene / Maintenance:
Removable carriage and circular blade guard. Built-in sharpener.

Recommended Maximum Duty:
1 to 2 hours per day.

Optional Accessories:
The following are available at an extra cost

1000450 Small to medium heavy-duty clear plastic slicer cover.