

Project	Item Number	Quantity
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6512	Duty Level				6512 Duro™ Slicer
	Light	Medium	Heavy	Supermarket	
					<p>Models: 6512: 12" Blade</p>
					 

DURO™ Slicers	<p>Features</p> <ul style="list-style-type: none"> • Light to medium duty slicer. • 12 inch German hollow ground blade. • Can be used on limited amounts of cheese. • Perfect for small schools, nursing homes and restraunts. • Manual operation, gravity-feed. • Belt driven. • Slice thickness up to 5/8 inch. • Pilot light indicating when knife and motor are on. • Permanent blade edge guard for operator safety. 	<p>Standard Accessories</p> <ul style="list-style-type: none"> • Built-in sharpener. • Permanent blade edge guard. • Meat holder.
	<p>Optional Accessories</p> <ul style="list-style-type: none"> 1000450 slicer cover. 6512056 stainless steel blade. 	<p>Warranty</p> <ul style="list-style-type: none"> • One-year, on-site parts & labor warranty.

Univex Corporation	<p>WARRANTY DETAILS</p> <p>The 6512 slicer carries a one-year, on-site 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.</p>
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Duro™ Slicer

6512



Dimensions:

A Overall width:	18"	(457mm)
B Overall length:	24"	(610mm)
C Overall height:	18 1/2"	(470mm)

Footprint: 14" wide X 18 1/2 long

Shipping Information:

Freight Class:	85	
Net Weight:	63lb.	(29kg)
Shipping Weight:	73lb.	(33kg)
Shipping Box dimensions:		
Height:	23"	(584mm)
Width:	24"	(610mm)
length:	28"	(711mm)

Slice Thickness:

Infinitely variable, 0 to 5/8" (16mm)

Max Product Size:

6" high (152mm) by
8 1/2" wide(216mm)

Electrical:

115/60/1. Cord supplied. Contact factory for availability of special voltages.

Motor:

1/3 hp, 1.9 amp draw.
Capacitor start, capacitor run.
1680 rpm.

Blade:

German hollow ground, chrome plated, high carbon hardened steel.
Belt driven.
Blade speed: 340 rpm.

Carriage:

Manual operation.
Removable for cleaning.
Stroke length 10" (254mm)
Carriage length 11 1/2" (292mm)

Construction:

Polished anodized aluminum. Permanent blad edge guard. Built-in meat holder.

Controls:

Manual operation. ON/OFF toggle switch with pilot light. Slice thickness dial.

Hygiene / Maintenance:

Removable carriage and circular blade guard. Built-in sharpener.

Recommended Maximum Duty:

2 to 3 hours per day. Limited amount of cheese.

Optional Accessories:

The following are available at an extra cost:

1000450 Slicer Cover:

Heavy-duty clear plastic cover.

6512056 Stainless Steel Blade:

12" stainless steel blade.