



ITEM #	40950	40951	40952	40954	40955
<b>RATING</b>	Medium	Medium	Heavy	Heavy	Max
<b>PROCESSED MEATS</b>	x 3hr/day	x 3hr/day	x continuous	x continuous	x continuous
<b>CHEESE</b>	–	–	x continuous	x continuous	x continuous
<b>BLADE</b>	10"	12"	12"	12"	13"
<b>SLICE THICKNESS</b>	Up to ½"	Up to ½"	Up to 1"	Up to 1"	Up to 1"
<b>25° GRAVITY FEED</b>	✓	✓	–	–	–
<b>35° GRAVITY FEED</b>	–	–	✓	✓	✓
<b>NON-STICK COATING</b>	✓	✓	✓	✓	✓
<b>SAFE BLADE REMOVAL SYSTEM</b>	–	–	✓	✓	✓
<b>PERMANENT BLADE RIM GUARD</b>	–	✓	✓	✓	✓
<b>REMOVABLE CARRIAGE</b>	✓	✓	✓	✓	–
<b>EXTRA-LONG SLIDE ROD</b>	–	–	–	–	✓
<b>TILTING</b>	–	–	–	–	✓
<b>KICKSTAND</b>	–	–	–	✓	✓
<b>HORSEPOWER MOTOR</b>	⅓ peak HP	⅔ peak HP	½ peak HP	¾ peak HP	½ peak HP

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
<b>SLICERS</b>								
40950	SLM250/S	10" (25.4 cm) medium-duty slicer	22½" x 22¾" x 18½" (56 x 57 x 47.5)	Belt	⅓	120 AC	2.5	5-15P
40951	SLM300P/S	12" (30.5 cm) medium-duty slicer	24 x 25¾" x 20½" (61 x 64 x 51)	Belt	⅔	120 AC	1.8	5-15P
40952	SLP300/S	12" (30.5 cm) heavy-duty slicer	22¾" x 27½" x 22¾" (54.7 x 71 x 54.7)	Belt	½	120 AC	2	5-15P
40954	SLP300EA/S	12" (30.5 cm) heavy-duty slicer, automatic	22¾" x 29¾" x 24¾" (57.5 x 75.2 x 63.2)	Belt	¾	120 AC	4	5-15P
40955	SLP330E/S	13" (33.0 cm) deluxe deli-style slicer	25¾" x 28¾" x 24¾" (64 x 73 x 61.6)	Belt	½	120 AC	2	5-15P

ITEM #	DESCRIPTION	WORKS WITH
<b>ACCESSORIES</b>		
40895	7" vegetable chute	40952 HD12" and 40955 Deli-style 13"
40896	12" serrated blade – includes a safe blade removal tool	40952
40897	13" serrated blade – includes a safe blade removal tool	40955
40898	10" safe blade removal tool	40950
40893	12" safe blade removal tool	40951 and 40952
40894	13" safe blade removal tool	40955
40899	Carriage handle for Quebec	40950, 40951, and 40952

#### 40950 – 10" BLADE MEDIUM-DUTY SLICER

- Space-saving design with small footprint
- Easy to carry for catering needs
- Medium-volume – ideal for small restaurants
- Slice adjustment knob for precise and consistent slice thickness up to ½"
- Removable carriage for easy cleaning

#### 40951 – 12" BLADE MEDIUM-DUTY SLICER

- Great cutting capacity within a compact footprint
- Medium-volume – ideal for small restaurants
- Slice adjustment knob for precise and consistent slice thickness up to ½"
- Permanent blade rim guard
- Removable carriage for easy cleaning

#### 40952 – 12" BLADE HEAVY-DUTY SLICER

- Ideal for higher-volume operations such as large restaurants
- Large receiving tray
- Safe blade removal tool
- Solid aluminum slice adjustment knob for precise and consistent slice thickness up to 1"
- Permanent blade rim guard
- Removable carriage for easy cleaning

#### 40955 DELUXE – 13" BLADE DELI-STYLE SLICER

- Ideal for high-volume operations such as large restaurants or delis/supermarkets
- Large receiving tray
- Extra-long slide rod to accommodate large loaves of meats and cheeses
- Safe blade removal system
- Solid aluminum slice adjustment knob for precise and consistent slice thickness up to 1"
- Permanent blade rim guard
- Carriage tilts open with zero blade exposure for safety and easy cleaning
- Kickstand to easily and safely clean under the slicer