



Item #: 177SL713MAN Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SL713MAN 13" Medium-Duty Manual Gravity Feed Meat Slicer - 3/4 hp

Item #177SL713MAN



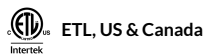
Technical Data

| | |
|------------------------|-----------|
| Width | 19 Inches |
| Depth | 25 Inches |
| Height | 19 Inches |
| Maximum Product Width | 11 Inches |
| Maximum Product Height | 8 Inches |
| Amps | 5.25 Amps |
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 120 Volts |
| Wattage | 630 Watts |

Features

- Razor sharp 13" stainless steel blade; rated for 3-4 hours of use daily
- Adjustable thickness knob allows for precise slicing from 1/16" to 1/2"
- Manual operation gives you greater control and ensures constant monitoring
- Generous 11" x 11" product tray
- 3/4 hp motor; 120V

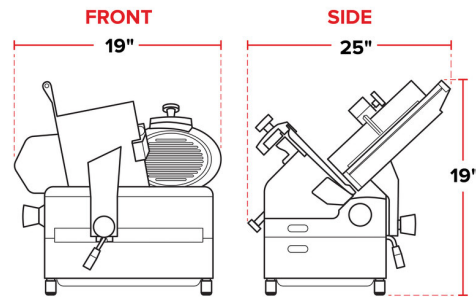
Certifications



Technical Data

| | |
|--------------------|------------------|
| Blade Size | 13 Inches |
| Horsepower | 3/4 hp |
| Installation Type | Countertop |
| Maximum Slice Size | 1/2 Inch |
| Operation | Manual |
| Plug Type | NEMA 5-15P |
| Power Type | Electric |
| Slicer Usage | Mid Tier |
| Slices Cheese | Can Slice Cheese |
| Type | Meat Slicers |

Plan View



Notes & Details

Slice your signature meats with precision and ease using this Avantco SL713MAN 13" medium-duty manual meat slicer! A great addition to your high-end deli, local butcher shop, or neighborhood market, this meat slicer is the perfect solution for your medium-duty slicing needs. Combining a powerful 3/4 hp motor with a razor sharp 13" stainless steel blade, this unit delivers superior precision. Since it is manually operated, this slicer ensures constant monitoring and gives you precise control over the slicing process.

This unit's carriage measures 11" x 11", allowing you to slice anything from large hams to salami! The manual carriage glides smoothly on its track to slice a variety of meats and other foods. Thanks to its easy-to-use adjustment knob, this unit gives you complete control over your product's thickness, enabling you to produce uniform slices between 1/16" and 1/2" thick.

The simple controls make this unit extremely user-friendly so even your newest employees won't have trouble using it! The slicer also features a sharpener to effectively keep the slicer's blade from dulling. For added safety, the slicer sits atop (4) 2" rubber feet to prevent slipping during use. It also has a large, sturdy aluminum base. A 120V electrical connection is required for operation. This slicer is rated for 3-4 hours of use daily and it should not be used to slice cheese for more than 30 minutes per day.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.