Avantco’s SL series of gravity feed slicers come in four sizes to meet the needs of your operation. Built-in sharpeners and high quality design and construction ensure high performance for years to come.

- Compact Design
- High Quality Aluminum Construction
- Each unit has its own built-in sharpener.
- 9”, 10”, 12” & 12”HD models available.
- ETL and ETL Sanitation Listed
SL512 - Manual Gravity Feed Slicer

Features

- Compact design
- Ideal for sub shops, small restaurants and delis
- High quality aluminum construction built in sharpener
- Large receiving tray
- Built-in sharpener

Description

This Avantco SL512 12" manual gravity feed slicer features a compact design that's ideal for small operations where space is at a premium! It's great for slicing vegetables and processed meat up to several hours a day, making it great for small delis, coffee shops, sub shops, and small restaurants. It's easy to use, with a cut thickness that's adjustable from 1/16" to 1/2".

This Avantco 12" slicer is constructed of top quality aluminum for durability and ease of cleaning, and features a built-in sharpening assembly. The meat carriage is also removable for easy cleanup. It also has a fixed ring guard for safety. The slicer's blade is belt-driven by a 1/2 hp motor.

1/2 hp slicers like the Avantco SL512 are appropriate for medium-volume applications of up to several hours of slicing per day. While it can handle continuous use, it is not suitable for slicing raw or frozen meat. The manufacturer also recommends slicing cheese for no more than 30 minutes a day. This 12" manual gravity feed slicer requires a 110V electrical connection.

Technical Data

<table>
<thead>
<tr>
<th>Specification</th>
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</thead>
<tbody>
<tr>
<td>Cut Capacity (in)</td>
<td>11&quot; x 8&quot;</td>
<td>Max Cut Thickness (in)</td>
</tr>
<tr>
<td>Blade Diameter</td>
<td>12&quot;</td>
<td>Blade Rotation Speed</td>
</tr>
<tr>
<td>Operating Noise Level</td>
<td>60-67 dB(A)</td>
<td>Voltage</td>
</tr>
<tr>
<td>Power (HP)</td>
<td>1/2</td>
<td>Dimensions (in) W x D x H</td>
</tr>
<tr>
<td>Box Dimensions (in) W x D x H</td>
<td>30&quot; x 26&quot; x 23&quot;</td>
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Plan View

LubriQuik food grade silicone spray lubricant is ideal for use on virtually any equipment or machinery that makes contact with food, such as slicers, conveyor systems, bottling and canning machinery, bakery equipment, and dairy equipment.

Recommended Companion Product

LubriQuik food grade silicone spray lubricant is ideal for use on virtually any equipment or machinery that makes contact with food, such as slicers, conveyor systems, bottling and canning machinery, bakery equipment, and dairy equipment.