

Commercial Meat Slicer

This meat slicer is a robust and efficient kitchen appliance designed for slicing various types of meat. Constructed from high-grade stainless steel, it ensures durability and hygiene in food processing environments.



ADDITIONAL IMAGES



Overview

Professional Commercial Meat Slicer

This commercial meat slicer is engineered for high-performance food processing in professional kitchens and butcher shops. Constructed with a thickened, brushed stainless steel body, it ensures long-lasting hygiene and durability. The machine features a precision-engineered imported blade and a copper turbine motor, providing consistent and reliable slicing performance for various meat types.

Construction & Design

Design Highlights

- Top-mounted feeding tray
- Retaining rack for meat stability
- Easy-access start/stop controls
- Vibration-dampening base

Body Material	Thickened Stainless Steel
Surface Finish	Brushed

Performance

Motor Type	National Standard Copper Wire Motor
Drive System	Copper Turbine
Slicing Mechanism	Double Cutter Design
Thickness Adjustment	Adjustable via blade set replacement

Safety & Features

Safety Features	Protective Cover, Safety Grill, Stable Base
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