



VOLLRATH®

SLICERS

Impressive Performance Meets Unparalleled Results

Providing high-quality slices of meats and cheeses for your customers has never been easier, thanks to the thoughtful design of these impressive slicers. Featuring durable construction and sharp blades in a range of sizes, our line of reliable and powerful slicers is a perfect match for your foodservice operation.





Slicers

100% ITALIAN DESIGNED AND ENGINEERED FOR OPTIMUM RESULTS

- Proprietary nonstick coating reduces drag and makes your slicer easier to clean
- 25° or 35° gravity feed maximizes productivity by reducing operator fatigue and discomfort
- Built-in sharpener
- Hard-coated anodized aluminum body



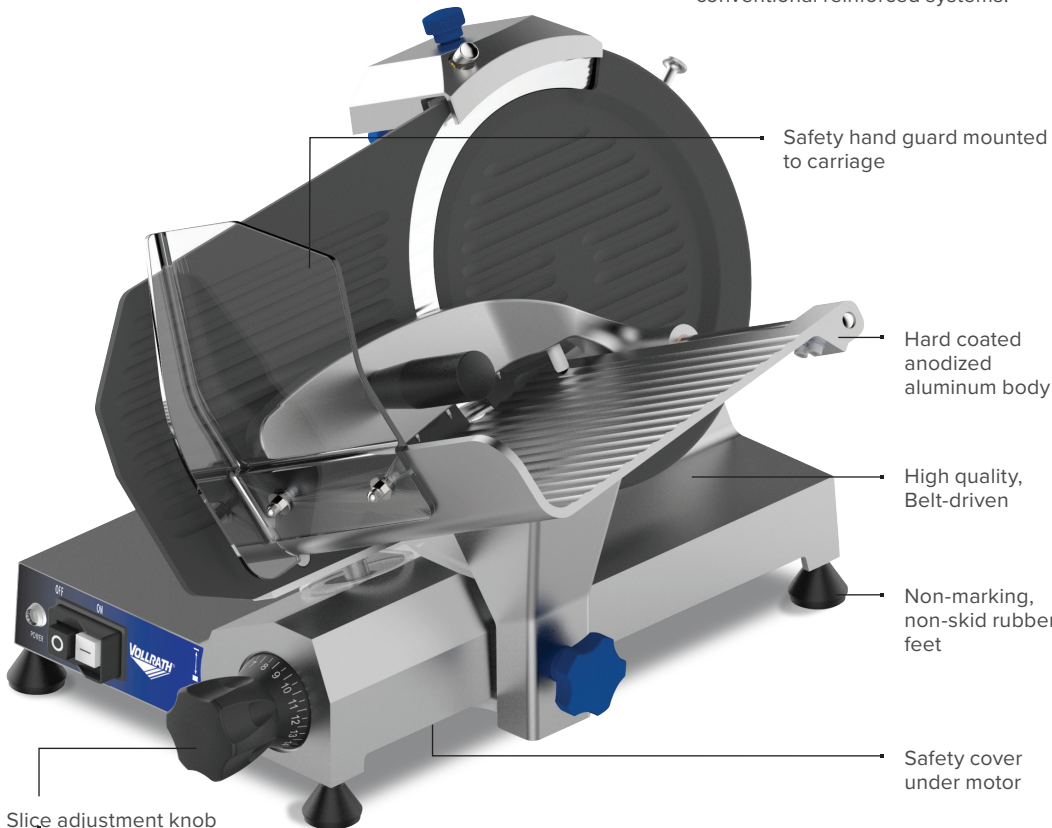
SCAN HERE TO LEARN MORE ABOUT ACCESSORIES



Quantanium – a unique mix of titanium blended into the plate coating causes it to be harder and more durable than conventional reinforced systems.



Proprietary non-stick coating reduces drag, and makes your Slicer easier to clean



Safety hand guard mounted to carriage

Hard coated anodized aluminum body

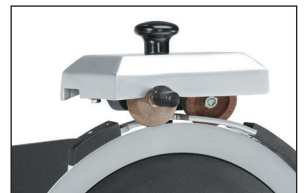
High quality, Belt-driven

Non-marking, non-skid rubber feet

Safety cover under motor

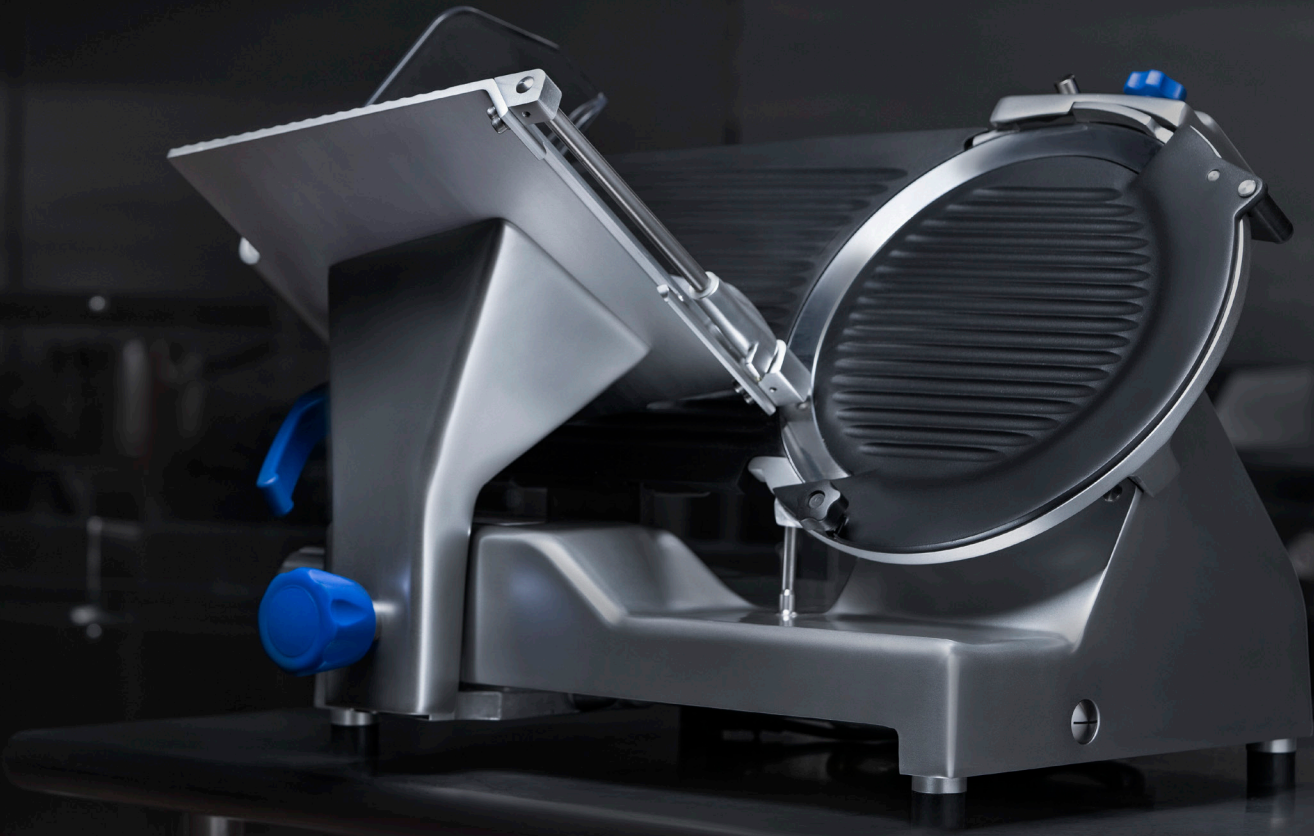


25° or 35° gravity feed maximizes productivity by reducing operator fatigue and discomfort



Built-in sharpener

Slice adjustment knob for precision, consistency, and slice thickness



40952



ITEM #	40950	40951	40952	40954	40955
RATING	Medium	Medium	Heavy	Heavy	Max
PROCESSED MEATS	x 3hr/day	x 3hr/day	x continuous	x continuous	x continuous
CHEESE	–	–	x continuous	x continuous	x continuous
BLADE	10"	12"	12"	12"	13"
SLICE THICKNESS	Up to ½"	Up to ½"	Up to ⅜"	Up to ⅜"	Up to ⅜"
25° GRAVITY FEED	✓	✓	–	–	–
35° GRAVITY FEED	–	–	✓	✓	✓
NON-STICK COATING	✓	✓	✓	✓	✓
SAFE BLADE REMOVAL SYSTEM	–	–	✓	✓	✓
PERMANENT BLADE RIM GUARD	–	✓	✓	✓	✓
REMOVABLE CARRIAGE	✓	✓	✓	✓	–
EXTRA-LONG SLIDE ROD	–	–	–	–	✓
TILTING	–	–	–	–	✓
KICKSTAND	–	–	–	✓	✓
HORSEPOWER MOTOR	⅓ peak HP	⅔ peak HP	½ peak HP	¾ peak HP	½ peak HP
AUTOMATIC	–	–	–	✓	–

ITEM #	MODEL #	DESCRIPTION: IN (CM)	DIMENSIONS (W X D X H): IN (CM)	DRIVE	HP	VOLTAGE: AC	AMPS	PLUG
40950	SLM250/S	10 (25.4) medium-duty slicer	22 ¹ / ₁₆ x 22 ⁷ / ₁₆ x 18 ¹ / ₁₆ (56 x 57 x 47.5)	Belt	⅓	120	2.5	5-15P
40951	SLM300P/S	12 (30.5) medium-duty slicer	24 x 25 ³ / ₁₆ x 20 ¹ / ₁₆ (61 x 64 x 51)	Belt	⅔	120	1.8	5-15P
40952	SLP300/S	12 (30.5) heavy-duty slicer	22 ³ / ₁₆ x 27 ¹⁵ / ₁₆ x 22 ³ / ₁₆ (54.7 x 71 x 54.7)	Belt	½	120	2	5-15P
40954	SLP300EA/S	12 (30.5) heavy-duty slicer, automatic	22 ³ / ₁₆ x 29 ⁵ / ₁₆ x 24 ⁷ / ₁₆ (57.5 x 75.2 x 63.2)	Belt	¾	120	4	5-15P
40955	SLP330E/S	13 (33.0) deluxe deli-style slicer	25 ³ / ₁₆ x 28 ³ / ₄ x 24 ¹ / ₄ (64 x 73 x 61.6)	Belt	½	120	2	5-15P



10" Medium-Duty Slicer 40950

- Space-saving design with small footprint
- Easy to carry for catering needs
- Ideal for slicing meats for medium-volume operations and small restaurants
- Slice adjustment knob for precise and consistent slice thickness up to ½"
- 25-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- ⅓ Peak HP motor
- Removable carriage for easy cleaning



12" Medium-Duty Slicer 40951

- Great cutting capacity within a compact footprint
- Ideal for slicing meats for medium-volume operations and small restaurants
- Slice adjustment knob for precise and consistent slice thickness up to ½"
- 25-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- ⅔ Peak HP motor
- Permanent blade rim guard for safety
- Removable carriage for easy cleaning



12" Heavy-Duty Slicer 40952

- Ideal for slicing meats and cheeses 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"
- 35-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- ½ Peak HP heavy-duty motor for continuous use and higher torque for cheese slicing
- Permanent blade rim guard for safety
- Removable carriage for easy cleaning



12" Heavy-Duty Automatic Slicer 40954

- Ideal for slicing meats and cheeses 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"
- 35-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- ¾ Peak HP heavy-duty motor for continuous use and higher torque for cheese slicing
- Permanent blade rim guard for safety
- Removable carriage for easy cleaning
- Kickstand available
- Slicer can be operated automatically or manually



13" Deluxe Deli-Style Slicer 40955

- Ideal for slicing meats and cheeses 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"
- 35-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- ½ Peak HP heavy-duty motor for continuous use and higher torque for cheese slicing
- Permanent blade rim guard for safety
- Carriages tilts open with zero blade exposure for safety and easy cleaning
- Kickstand to easily and safely clean under the slicer

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