



DELI SLICERS



**KDS-12**



**KDS-10**

Slices all types  
of deli meat.  
Ideal for  
food service  
and restaurants.

**MODEL: KDS-10, KDS-12**

- Dependable belt transmission
- Light duty deli slicers
- True 45° gravity feed
- Integrated knife sharpener
- Anodized aluminum construction

Ham



Sausage

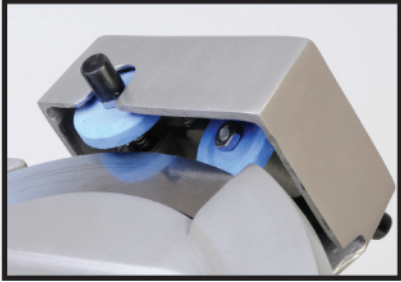


Cheese  
and bacon



[www.Pro-Cutslicers.com](http://www.Pro-Cutslicers.com)

## INTEGRATED KNIFE SHARPENER



It is very easy to use and keeps a perfect cutting edge, sharpening and honing the knife through its spinning stones.

## CONSISTENCY IN CUTS



Graduated thickness gauge (0 to 17.8 mm / 0 to .70") to adjust thickness slices.

## SAFETY OPERATION



The knife has a metallic cover with a side protector to avoid accidents during cleaning and operation. It also has a lighted switch that indicates when the motor is on.

## MEAT GRIP



Facilitates feeding of product without to apply force.

## SPECIFICATIONS:

| MODEL                        | KDS-10            | KDS-12                                |
|------------------------------|-------------------|---------------------------------------|
| ENGINE                       | 1/3 hp/0.25 kw    | 1/3 hp/0.25 kw                        |
| VOLTS                        | 127/220 volts     | 127/220 volts                         |
| HZ                           | 50/60             | 50/60                                 |
| BLADE DIAMETER               | 250 mm/9.8 in     | 300 mm/ 11.8 in                       |
| SPEED BLADE                  | 430 rpm           | 430 rpm                               |
| MAXIMUM CUT WIDTH            | 0-12 mm/0-0.47 in | 0-17.8 mm /0 - 0.70 in                |
| MAXIMUM SLIDING TABLE TRAVEL | 25.5 cm/10 in     | 25.5 cm/10 in                         |
| MATERIAL                     | Anodized aluminum | Anodized aluminum and stainless steel |
| NET WEIGHT                   | 23 kg/50.77 lb    | 23 kg/50.77 lb                        |
| SHIPPING WEIGHT              | 25 kg/55 lb       | 28 kg/62 lb                           |

## SAVES TIME AND MONEY

Dependable belt transmission guarantees a long, silence and effective operation life. It only requires a minimum maintenance.

## HYGIENIC

Anodized aluminium construction making it hygienic, corrosion resistant, easy to clean, allowing for an excellent presentation.

## LONG LIFE WITH MINIMUM MAINTENANCE

Many parts in this slicer are easily disassembled with no tools, reducing the time spent on cleaning and maintenance cost.



## GRAVITYFEED

45° Slant for true gravity feed allows free fall product feeding



**THE VEGETABLE SLICER ACCESSORY FITS PERFECTLY**

Remember when you use to spent a lot of time chopping . Now you can simply use the NEW accesory VSA-300 that will help you to reduce the time of execution, and visually gives you a higher quality than using a regular knife. It processes vegetable or fruits up to 3.25" diameter size (only for KDS-12)

## MAXIMUM SLICING SIZE

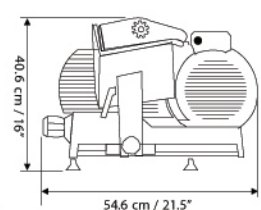
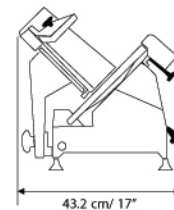


KDS-10  
218x135mm / 8.6x5.31in  
KDS-12  
230x155mm / 9x6.1in

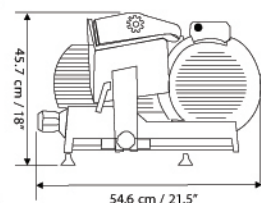
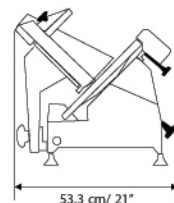


KDS-10  
165mm / 6.5in  
KDS-12  
200mm / 7.9in

## DIMENSIONS



KDS-10



KDS-12