

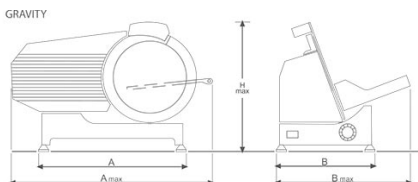
RHENINGHAUS
ST14

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



Model	Blade	Cutting cross section	Food chute	Chute stroke	Footprint	Overall dimensions	Net weight	Power
	in mm	in mm	in mm	in mm	in/mm	in/mm	Lbs Kgs	Hp
ST14	350 14	11.02x7.48 280x190	11.02x11.81 280x300	13 330	A 22.24/565 B 14.96/380 H 18.50/470	A 27.95/710 B 23.62/600 H 18.50/470	70.54 32	1/2

Cord & Plug: Attached 5.5 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15. Voltage: 115 - 60 - 1



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PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



ST14 is a premium heavy-duty manual slicer.

The ST-Series line of premium slicers from Rheninghaus delivers precision, performance, industry-leading convenience, superior cleanability and lasting value.

The special protections make it suited for humid environments. Ideal for deli shops, supermarkets, restaurants, hotels, catering companies.

- Anodized aluminium casting construction: sturdy and light weight.
- 14" high quality hardened chromium steel alloy blade.
- Permanently attached knife ring guard.
- 0 to 9/16" slice thickness.
- Powerful and noiseless continuous use motor.
- Insulated switch. Overload protection manual reset.
- Multygrip belt drive: always the right grip.
- Carriage smooth glide motion also with heavy products.
- Removable last slice device for easy cleaning.
- Large clearance between the back of the blade and the base provides access for easy cleaning.
- Slice thickness precision adjustment: gasket-sealed mechanism.
- Drip deflecting edge of the gauge plate: adjustment mechanism is protected.
- No-drip edge base: easy cleaning.
- Stainless steel ball-bearing pulley and special moisture-proof gasket.
- Built-in sharpener, removable for cleaning purposes.
- 30° carriage angle: good visibility of the slice exit area and better ergonomomy.
- Non-slip rubber feet.

Large clearance between blade and base. High protection against moisture.

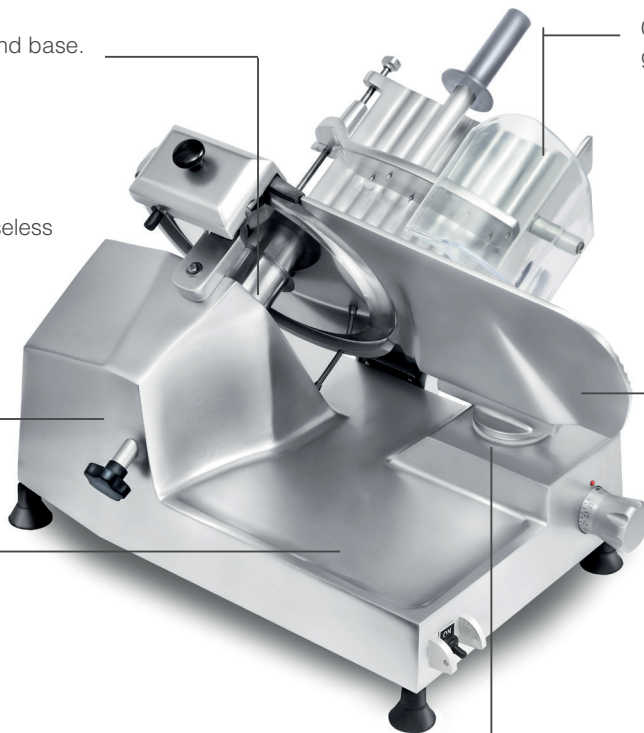
Carriage smooth glide motion.

Powerful and noiseless motor.

Sturdy construction for precise slices.

Wide slice exit area.

Thickness adjustment: gasket-sealed mechanism.



Proudly
Made in Italy

RHENINGHAUS
FOOD PREPARATION MACHINES