

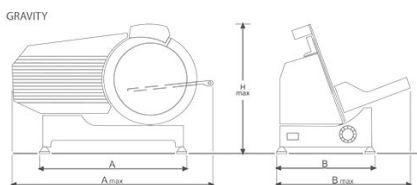
RHENINGHAUS
RTS10

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
RTS10	10 250	9.05x7.48 230x190	9.05x9.84 230x250	10 250	A 18.70/475 B 13.38/340 H 15.74/400	A 22.83/580 B 18.50/470 H 15.74/400	41.88 19	1/3

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



RTS10 is a manual slicer with smooth lines.

The rounded base gives a harmonious style to the whole machine. Perfect for slicing cold cuts, meat, vegetables, cheeses. Ideal for restaurants and bars.

- 10" hard chromed special alloy hollow ground knife: longer lasting and easier to sharpen.
- 0 to 9/16" slice thickness.
- Knife ring guard.
- Easy to access top mounted, removable all metal knife sharpener with dual action with two stones.
- Slice thickness precision adjustment: gasket-sealed mechanism.
- Drip deflecting edge of the gauge plate.
- Bottom enclosure.
- Moisture proof, easy-to-clean ON/OFF switch and knife hub.
- 1/3 HP fan-cooled knife motor with permanently lubricated ball bearings.
- Overload protection manual reset.
- Easy to clean thanks to the round lines.
- Non-slip rubber feet.



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