

RHENINGHAUS
ST12-Q

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



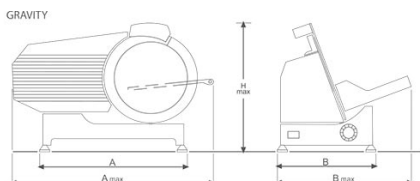
Intertek
4001164

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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
ST12-Q	12 300	9.44x6.29 240x160	9.84x10.03 250x255	12.99 330	A 22.24/565 B 14.96/380 H 18.50/470	A 25.59/650 B 22.04/560 H 18.50/470	63.93 29	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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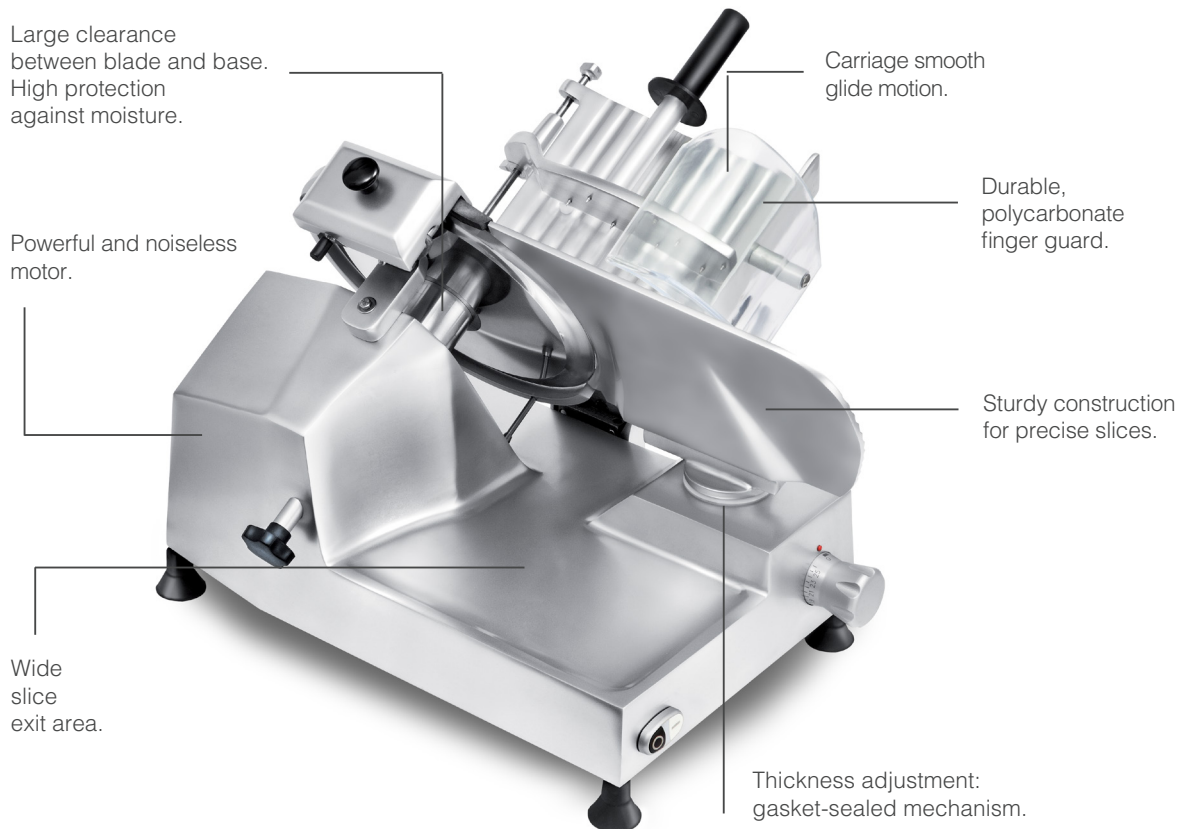


ST12-Q is a premium heavy-duty manual slicer.

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.
- 12" 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.
- Multigrip belt drive: always the right grip.
- Carriage smooth glide motion also with heavy products.
- 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.
- Home position chute interlock.
- Power indicator light.
- Stainless steel ball-bearing blade 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.



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RHENINGHAUS
FOOD PREPARATION MACHINES