

RHENINGHAUS
MO12

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



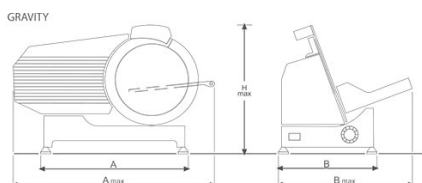
Intertek
4001164

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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
MO12	12 300	11.41x5.51 290x140	11x12 280x300	12.40 315	A 21.25/540 B 14.17/360 H 18.11/460	A 25.59/650 B 21.25/540 H 18.11/460	66.13 30	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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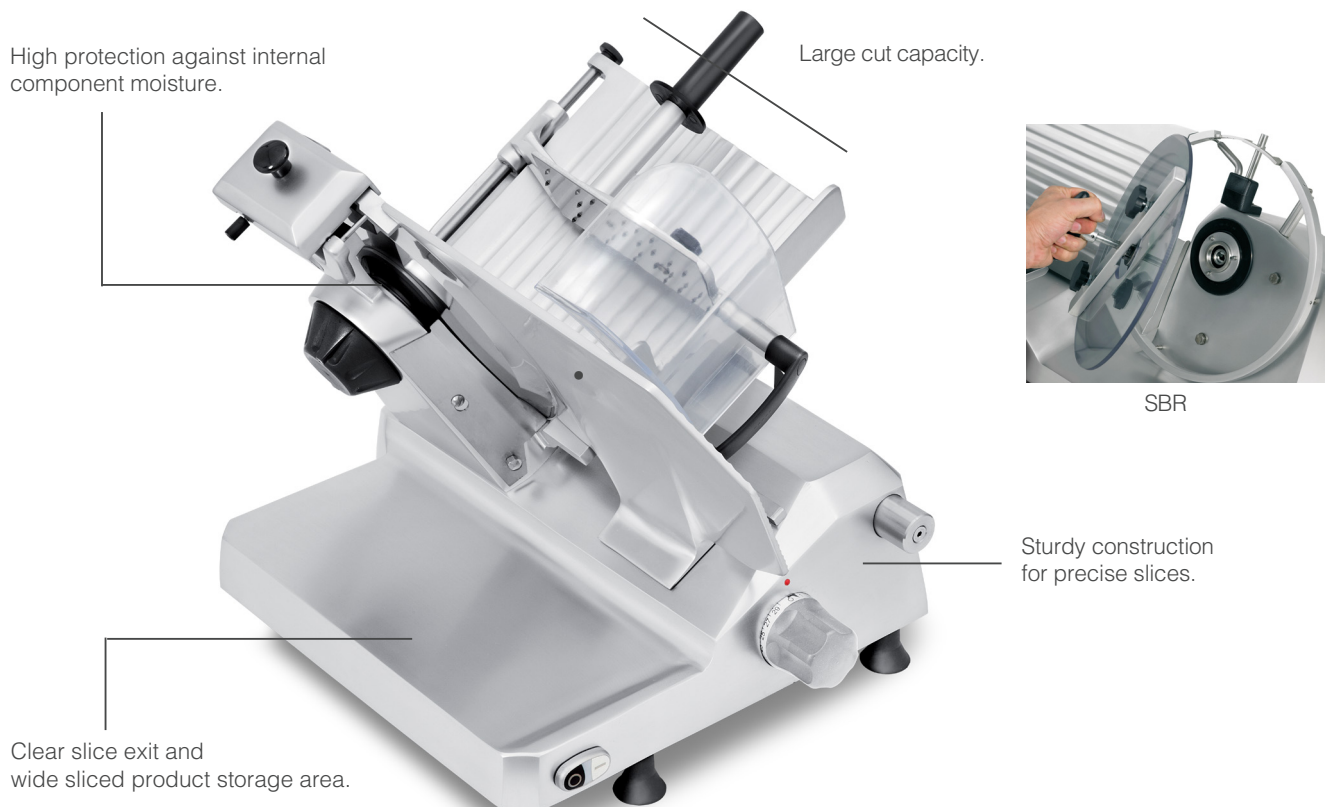


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MO12 is a premium heavy-duty manual slicer with clear slice exit design: the entire area behind the blade is completely free. This slicer offers larger cut capacity, exact thickness regulation and smooth carriage stroke. Ideal machine for delicatessen, supermarkets and large size kitchens.

- Anodized aluminium casting construction: sturdy and light weight.
- 12" high quality hardened chromium steel alloy blade.
- Permanently attached knife ring guard.
- 1 to 1/16" 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.
- Slice thickness precision adjustment: gasket-sealed mechanism.
- Stainless steel food pusher toothed plate, removable for cleaning purposes.
- Equipped with SBR (Safe Blade Removal).
- 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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