

VOLLRATH®

Outperform every day.™





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SLICERS – MEDIUM-DUTY, HEAVY-DUTY, DELUXE DELI STYLE

Italian designed and engineered, the leader in performance and durability.

CERTIFICATION(S)



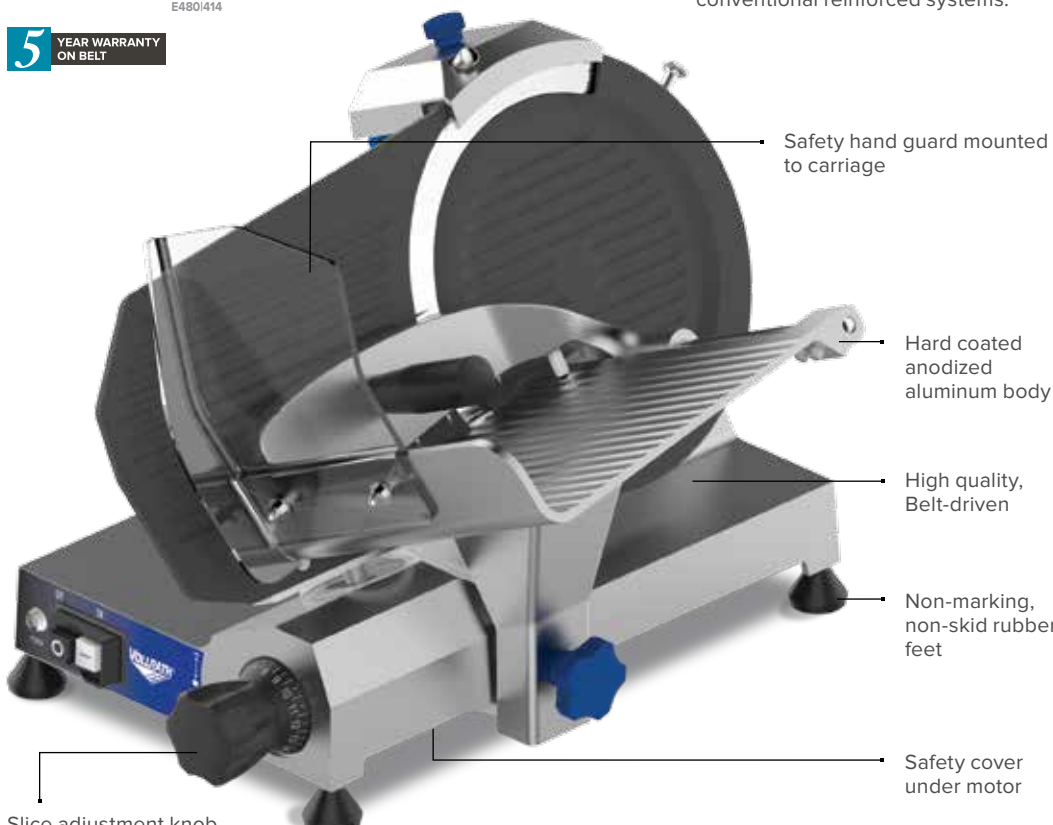
Certified to NSF/ANSI 8

NSF/ANSI 8 E490/414



Quantanium – a unique mix of titanium blended into the plate coating causes it to be harder and more durable than conventional reinforced systems.

5 YEAR WARRANTY ON BELT



Safety hand guard mounted to carriage

Hard coated anodized aluminum body

High quality, Belt-driven

Non-marking, non-skid rubber feet

Safety cover under motor

Slice adjustment knob for precision, consistency, and slice thickness



Proprietary non-stick coating reduces drag, and makes your Slicer easier to clean



25° or 35° gravity feed maximizes productivity by reducing operator fatigue and discomfort



Built-in sharpener

FEATURES ON ALL VOLLRATH SLICERS. FOR ADDITIONAL MODEL SPECIFIC FEATURES, SEE PAGE 3&4, OR VISIT VOLLRATH.COM

Vollrath Slicers

ALL VOLLRATH SLICERS ARE 100% ITALIAN DESIGNED AND ENGINEERED FOR OPTIMUM RESULTS



40950



40951



40952



40955

RATING	Medium	Medium	Heavy	Deluxe
SPACE SAVING DESIGN	✓	✓	—	—
PROCESSED MEATS	X 3hr/Day	X 3hr/Day	X Continuous	X Continuous
CHEESE	—	—	X Continuous	X Continuous
BLADE SIZE	10"	12"	12"	13"
SLICE THICKNESS	Up to 1/2"	Up to 1/2"	Up to 1"	Up to 1"
25° GRAVITY FEED	✓	✓	—	—
35° GRAVITY FEED	—	—	✓	✓
NON-STICK COATING	✓	✓	✓	✓
SAFE BLADE REMOVAL	—	—	✓	✓
PERMANENT BLADE RIM GUARD	—	✓	✓	✓
REMOVABLE CARRIAGE	✓	✓	✓	—
EXTRA-LONG SLIDE ROD	—	—	—	✓
TILTING CARRIAGE	—	—	—	✓
KICKSTAND	—	—	—	✓
HORSEPOWER MOTOR	1/3 Peak HP	2/5 Peak HP	1/2 Peak HP	1/2 Peak HP



VISIT VOLLRATH.COM FOR SLICER ACCESSORIES, IMAGES AND OTHER RESOURCES

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
40950	SLM250/S	10" (25.4 cm) Medium-Duty Slicer	22 ¹ / ₁₆ x 22 ⁷ / ₁₆ x 18 ¹ / ₁₆ (56 x 57 x 47.5)	Belt	1/3	120 AC	2.5	5-15P
40951	SLM300P/S	12" (30.5 cm) Medium-Duty Slicer	24 x 25 ³ / ₁₆ x 20 ¹ / ₁₆ (61 x 64 x 51)	Belt	2/5	120 AC	1.8	5-15P
40952	SLM300/S	12" (30.5 cm) Heavy-Duty Slicer	22 ⁹ / ₁₆ x 27 ¹⁵ / ₁₆ x 22 ⁹ / ₁₆ (54.7 x 71 x 54.7)	Belt	1/2	120 AC	2	5-15P
40955	SLM330E/S	13" (33.0 cm) Deluxe Deli-Style Slicer	25 ³ / ₁₆ x 28 ³ / ₄ x 24 ¹ / ₁₆ (64 x 73 x 61.6)	Belt	1/2	120 AC	2	5-15P





40950 10" Medium-Duty Slicer

- Space-saving design with small footprint
- Easy to carry for catering needs
- Ideal for slicing meats for medium-volume operations and small restaurants
- Slice adjustment knob for precise and consistent slice thickness up to 1/2"
- 25-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- 1/3 Peak HP motor
- Removable carriage for easy cleaning



40951 12" Medium-Duty Slicer

- Great cutting capacity within a compact footprint
- Ideal for slicing meats for medium-volume operations and small restaurants
- Slice adjustment knob for precise and consistent slice thickness up to 1/2"
- 25-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- 2/3 Peak HP motor
- Permanent blade rim guard for safety
- Removable carriage for easy cleaning



40952 12" Heavy-Duty Slicer

- Ideal for slicing meats and cheeses for higher-volume operations such as large restaurants
- Large receiving tray
- Safe Blade Removal tool
- Solid aluminum slice adjustment knob for precise and consistent slice thickness up to 1"
- 35-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- 1/2 Peak HP heavy-duty motor for continuous use and higher torque for cheese slicing
- Permanent blade rim guard for safety
- Removable carriage for easy cleaning



40955 13" Deluxe Deli-Style Slicer

- Ideal for slicing meats and cheeses for high volume operations such as large restaurants or delis/supermarkets
- Large receiving tray
- Extra-long slide rod to accommodate large loaves of meats and cheeses
- Safe Blade Removal system
- Solid aluminum slice adjustment knob for precise and consistent slice thickness up to 1"
- 35-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- 1/2 Peak HP heavy-duty motor for continuous use and higher torque for cheese slicing
- Permanent blade rim guard for safety
- Carriages tilts open with zero blade exposure for safety and easy cleaning
- Kickstand to easily and safely clean under the slicer