



AX-S14 ULTRA 14" Meat Slicer



Sanitary anodized components

- One piece base with no crevices to avoid any built-up of bacteria for easy cleaning
- Environmentally-safe aluminum anodizing produces a durable, anesthetically pleasing finish for endless design applications
- Easy cleaning, a wet cloth and a mild detergent is sufficient to keep the slicer clean
- The highest degree of anodization for sanitized surface and corrosion resistant.
- The large product holder, positioned on a silently sliding carriage can be easily removed.
- Top mounted and removable sharpener with fixed protection on the knife edge.
- 0.50 H.P. fan cooled motor poly V-belt driven
- Thermo-protection to avoid motor burning
- Easy access to thermo switch to switch on when needed
- Microswitch protection on cover blade; blade will stop when microswitch loses its contact to avoid any injury
- Permanently lubricated ball bearings to ensure quiet operation

14" Meat Slicer



Full gravity Feed

- 30° angle feed requires less pressure from user and it helps product to slide on gauge plate
- Easy access for the operator to lay any product with a side handle to assist in slicing

Anodized aluminum product holder

- Wide anodized aluminum product holder providing sanitary requirements as it comes into contact with any food
- Plexi safety guard on carriage tray to prevent accidents

Hard chrome-plated knife

- Highest chromium precision special alloy hollow ground blade
- Precision system provides thousands slice adjustment and consistent cuts of foods from tissue thin to 9/16" (14mm)

Top mounted double stone sharpener

- Built-in top mounted sharpener
- Double action sharpens in just seconds to obtain perfect results
- Removable for easy cleaning and sanitation

Electrical specifications

- 120/60/1 - 2.9 Amps

Warranty:

- 1 year parts and labor warranty





Model	Blade Size	Horsepower	Electrical	RPM	Ship Weight	Dimensions (W x D x H)
AX-S14 Ultra	14" / 350 mm	0.50 HP	110V/60/1	300	77 lbs	35" x 21" x 20"

Due to continuing product development, to ensure the best possible performance, the specifications are subject to change without prior notice.

Axis is a registered trademark of MVP Group Corp.



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