



AX-S13G 13" Meat Slicer (Gear)



Dual Action Blade
Sharpening System

AX-S13G - 13" GEAR MEAT SLICER

The Axis S-13G gear slicer is equipped with a .50 HP fan-cooled motor. The flow line design and rounded edges of the polished aluminum body makes your clean up an easy task. In addition to this, the high carbon steel (hard chromed) blade can slice large and heavy pieces of meat effortlessly. The carriage, blade cover and end-grip are removable for easy maintenance. Our precision dual action sharpening provides the operator with perfect grinding and trimming.

STANDARD FEATURES

- Self-locking arm
- High performance .50 HP motor
- Fixed ring guard
- Slice deflector for blade cleaning
- Noiseless operation
- Precision gear thickness adjustment
- Heavy duty application
- Ideal for slicing sausage, meat and cheese
- Carbon steel 13" blade
- No holes or crevices, provides for easy maintenance
- Gears secured in oil bath



13" GEAR MEAT SLICER

STANDARD FEATURES (cont.)

- Dual action blade sharpening system for precision cutting
- Gravity feed gear-driven slicer
- Reduction box technology allows for seamless performance
- 45° inclined blade
- Dual action sharpener
- Fixed ring guard
- ON/OFF one touch s/s switches with LED
- Removable parts for cleaning: blade cover, product-holder plate,
- aluminum meat grip, stainless steel slice deflector
- Blade with NARROW BAND of chromium-plated hardened steel
- Readily removable transparent Plexiglas Protection at product-holder plate



WARRANTY:

One year parts and labor on site

Model	Blade Size	Horsepower	Electrical	RPM	Ship Weight	Dimensions (W x D x H)
AX-S13G	13" / 330mm	.50HP	120V/60/1	300	99 Lbs	28.7" x 17.7" x 20.5"

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