



Professional Food Slicers

WCS Series



WCS300SV
12"



WCS250SV
10"



WCS220SV
8.5"

WCS220/250 – 8.5" & 10"

Light-duty slicers

¾ HP* commercially rated motor

WCS300 – 12"

Medium-duty slicer

1 HP* Commercially rated motor

- Blades crafted in Italy of tempered, hard chrome for long-lasting sharpness
- Compact slicers are designed for small operations that require occasional slicing
- Slice meats and cheeses for sandwiches, appetizers, salads or for charcuterie programs
- Cast aluminum base and carriage ensures sturdy slicing
- High-efficiency, ventilated induction motor prevents overheating and runs quietly
- Belt driven with fixed blade for slicing ease and precision
- Easily adjustable slicing thickness from 0–.59" (0–14.9mm)
- Made in Italy

120V, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



Easy-clean design

Tilt-out carriage and removable sharpener simplifies cleaning and maintenance

MODEL	BLADE SIZE
WCS220SV	8.5"
WCS250SV	10"
WCS300SV	12"