

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.

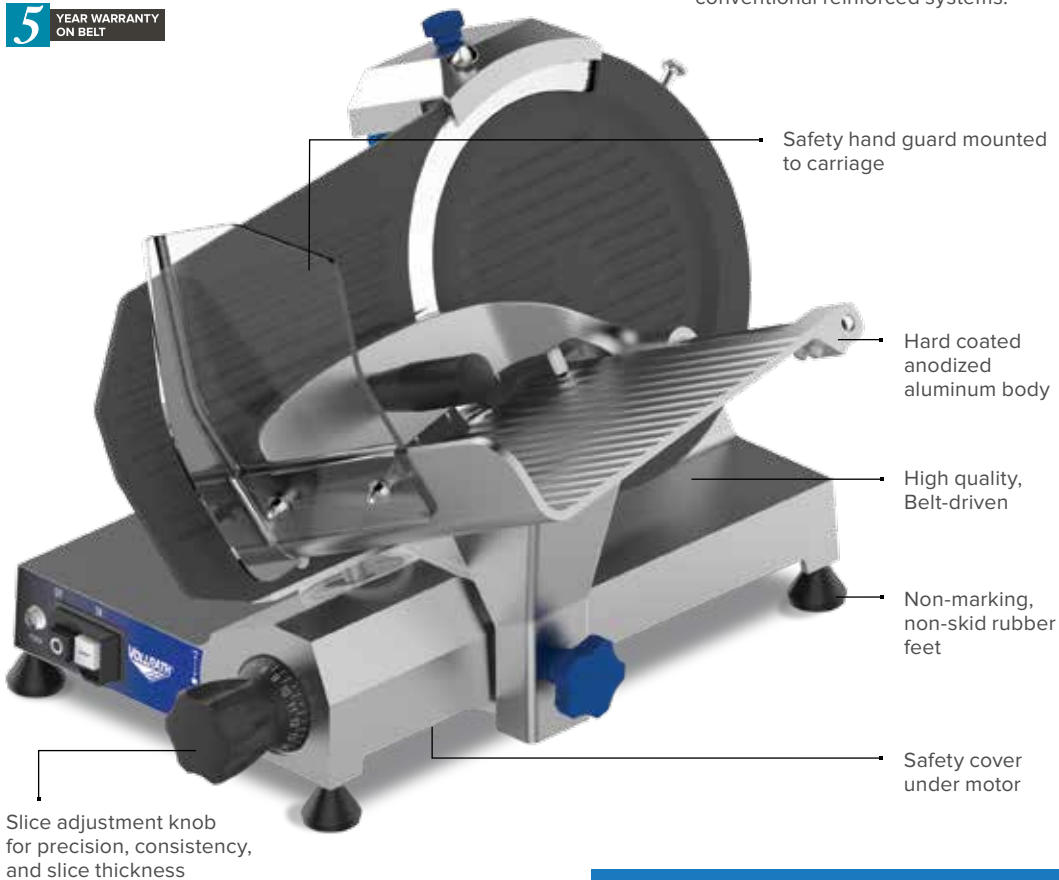
CERTIFICATION(S)



Certified to NSF/ANSI 8 (Pending)



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



Slice adjustment knob for precision, consistency, and slice thickness

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



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

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 ½"
- 25-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- ½ 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 ½"
- 25-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort
- ¾ 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
- ½ 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
- ½ 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