

SLICERS







STANDARD FEATURES

Reliable and dependable belt drive design

Easy to operate

Removable carriage for easy maintenance

Adjustable slicing knob

Built in sharpener

Ring guard

Compact, space saving design for limited counter space

Permanent lubricated carriage ball bearings to ensure quiet operation

Manufactured in anodized aluminum, resisting corrosion by salts and acids

Warranty:

One year carry-in parts and labor



MIXERS

STANDARD FEATURES

Reliable and dependable gear drive design

Long life gear box

3 speeds

Silent operation

Heat-treated hardened alloy steel gears and shaft

Stainless steel bowl safety guard

Side mounted controls.
Separate start and emergency stop button

Highest quality aluminum alloy used for maximum standards of hygiene

Safety interlock switch prevents operation when either bowl is lowered or guard is opened

6 foot cord and plug

STANDARD ACCESSORIES

Mixer accessories include S/Steel Bowl, S/Steel Wire Whip, Aluminum Flat Beater, and Aluminum Dough Hook.

Warranty:

2 years parts and 1 year labor, exclusive of wear items









MEAT SLICERS / SPECIFICATIONS												
Model	Blade Size	Motor	Electrical	Transmission	RPM	Ship Weight	Freight Class					
PS-10	10"	.25 HP	120V /60 / 1	Belt drive	300	45 Lbs	85					
PS-12	12"	.33 HP	120V /60 / 1	Belt drive	300	57 Lbs	85					
PS-12D	12"	.50 HP	120V /60 / 1	Belt drive	300	75 Lbs	85					

MIXERS / SPECIFICATIONS													
Model	Capacity	Flour Capacity	Motor	Electrical	Transmission	Ship Weight	Freight Class	Dimensions					
PM-10	10 QT.	3.3 lbs (1.5 kg)	.5 HP	120V/60/1	Gear drive	196 Lbs	85	15"x13"x30"					
PM-20	20 QT.	6.6 lbs (3 kg)	1.0 HP	120V/60/1	Gear drive	280 Lbs	85	21"x16.5"x30.5"					





MVP GROUP CORPORATION

