

Exacting Standards, Just Like yours, since 1948

Project Item Number Quantity

6612M



Jnivex Corporation



Features:

- Medium Duty, intermediate Volume Slicer
- 12" Precision slicing German hollow ground blade
- Unique drip tray fence redirects liquids away from controls and operator towards distinctive concaved base casting for easy cleaning
- Ergonomic comfort design operation
- Powerful 1/2 hp motor standard
- Adjustable slice thickness from 0 to 1/2"
- Capable of slicing a low to medium amounts cheese
- · Easily removable sharpener for cleaning
- Quick and simple disassembly of carriage and feed grip for easy and thorough cleaning
- Sanitary polished & anodized aluminum construction
- Carriage easily detaches for ease of washing and sanitizing.

6612M Value Series Manual Slicer

6612M: 1/2HP Value series slicer





Certified by NSF International to Meet and Exceed the NSF/ ANSI 2010 standards

12 " Precision slicing German hollow ground blade
Unique smooth curve transitions to redirect
liquids away from controls and operator
Easily detachable carriage for easy cleaning
Powerful 1/2 hp motor standard

- Heavy duty 3-1/2 lb gravity feed grip
- Permanantly mounted protective edge guard for operator safety

Optional Accessories:

- Stainless Steel Blade
- Heavy Duty Clear Plastic Cover
- · Stainless Steel Vegetable Chute
- · Sturdy Stainless Steel Stand

Warranty:

1 year, on-site parts and labor

Warranty Details

The 6612M carries a 1 year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of the purchase and, provided the unit is used in accordance with our instructions, is in full effect for 1 year from that date. Any work performed under this warranty must be performed between the hours of 8am and 5pm Monday through Friday. Univex will not pay for overtime charges for work performed other then during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims.



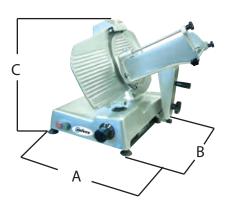
Univex Corporation www.Univexcorp.com

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6612M Value Slicer

6612M



Width A: 21" (53.34cm)

Depth B: 26" (66.04cm)

Height C: 17.75" (40.08cm)

Auto or Manual	Motor	Volts	Hz	Amps	Drive Type	Blade RPM	Cheese slicing	Blade Diameter	Max Slice	Produc Rec (Rectangle)	ct Cutting Capa S (Square)	acity R (Round)
Manual	1680 RPM 1/2 HP	115V	60	4amp	Belt Driven (on blade) Gear Driven	345	medium low Volume	12	.5"	9.25" x 7.5" (24.5cm x 19.0cm)	7.5" x 7.5"	8″ (20.3cm)
	(.37kW)	220V	50-60	2.5amp	(on carriage)		Volume	(30.40(11)	(1.2711111)	(24.36III X 13.06III)	(19cm x 19cm)	(20.3011)

Carriage stroke: 11" (27.94cm) Controls: Manual slice thickness knob, push button on/off, Attached blade sharpener

NSF International certified ANSI/ NSF 8

This slicer is certified by NSF International to meet and exceed the NSF 8 standard. Here is a list of highlighted features that are standard on our entire ANSI/ NSF8 certified slicer line:

- Improved liquid and food particle diversion from all control surfaces
- Improved seals and gaskets for longer life and greater sanitary standards
- Clear and easy to follow cleaning and sanitizing instructions

Shipping Information:

Freight Class: Net Weight: 48lbs (26.7Kg) **Shipping Weight:** 66.1lbs (30Kg)

Shipping Box Dimensions:

Height: 20.5" (520mm) Width: 22.8" (580mm) 27.2" (690mm) Length:









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