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# RTS12-Q

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



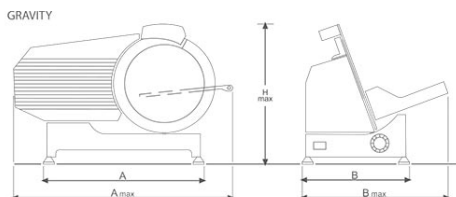
Intertek  
4001164

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4001164



Model	Blade	Cutting cross section	Food chute	Chute stroke	Footprint	Overall dimensions	Net weight	Power
	in mm	in mm	in mm	in mm	in/mm	in/mm	Lbs Kgs	Hp
RTS12-Q	12 300	9.05x8.26 230x210	10.23x10.62 260x270	10.23 260	A 18.70/475 B 13.38/340 H 16.53/420	A 22.83/580 B 18.89/480 H 16.53/420	46.29 21	1/2 1/3

Cord & Plug: Attached 5.5 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15. Voltage: 115 - 60 - 1.

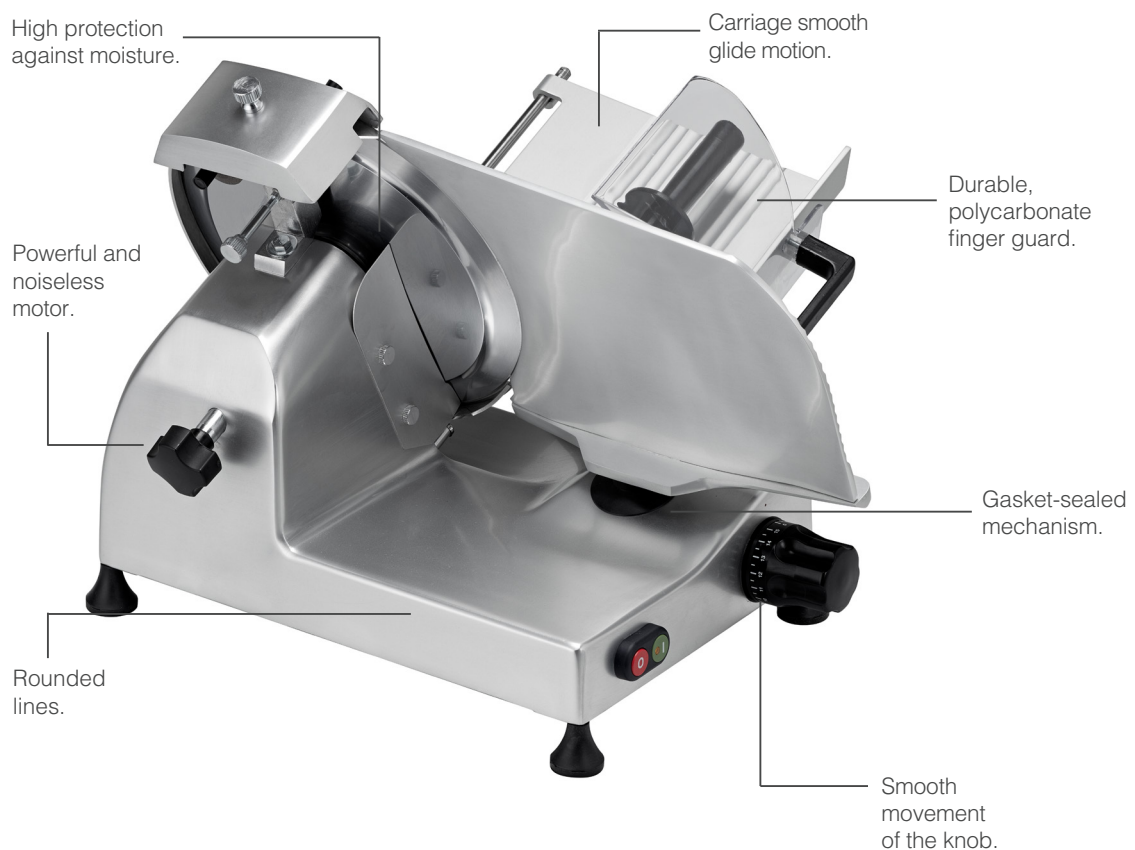


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FOOD PREPARATION MACHINES

RTS12-Q is a manual slicer with smooth lines.

The rounded base gives a harmonious style to the whole machine. Perfect for slicing cold cuts, meat, vegetables, cheeses. Ideal for restaurants and bars.

- 12" hard chromed special alloy hollow ground knife: longer lasting and easier to sharpen.
- 0 to 9/16" slice thickness.
- Permanently attached knife ring guard.
- Easy to access top mounted, removable all metal knife sharpener with dual action with two stones.
- Slice thickness precision adjustment: gasket-sealed mechanism.
- Drip deflecting edge of the gauge plate.
- Smooth stainless steel ball bearing chute slide.
- Metal bottom enclosure.
- Moisture proof, easy-to-clean ON/OFF switch and knife hub.
- Motor overload protection manual reset.
- Knife cover interlock.
- Home position chute interlock.
- 1/3 or 1/2 HP fan-cooled knife motor with permanently lubricated ball bearings.
- Power indicator light.
- Non-slip rubber feet.



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