

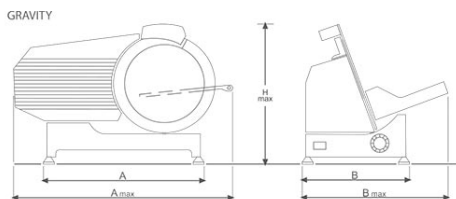
**RHENINGHAUS**  
**RTS12**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



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

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RTS12 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.
- Knife ring guard.
- 0 to 9/16" slice thickness.
- 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.
- Bottom enclosure.
- Moisture proof, easy-to-clean ON/OFF switch and knife hub.
- 1/3 or 1/2 HP fan-cooled knife motor with permanently lubricated ball bearings.
- Overload protection manual reset.
- Easy to clean thanks to the round lines.
- Non-slip rubber feet.



Proudly  
Made in Italy

**RHENINGHAUS**  
FOOD PREPARATION MACHINES