



Choose Your Meat Slicer Like A Pro

Kinds of Meat Slicers

Slicing Volume	Lowest	Low to Medium	Medium	Medium
Type	Light Duty	Flywheel	Medium Duty	Medium Duty
Best For	- Coffee Shops - Bakeries - Cafes	- Display/ On-Demand Slicing	- Small Delis - Universities - Cafeterias	- Small Delis - Universities - Cafeterias
Front or Back of House?	Back	Front	Back	Back

Common Features

Removable Carriage
Removable Knife
No-Voltage Release
Gravity Feed
Self-Sharpening

Details to Consider

Horsepower (HP)
Blade Size
Product Pusher
Auto vs. Manual Slicing

Looking for more information? Read about Meat Slicers on our Resource Center or shop at centralrestaurant.com