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**RHENINGHAUS**<sup>®</sup>  
FOOD PREPARATION MACHINES

# ITALIAN PROFESSIONAL SLICERS SINCE 1950



**FOOD SERVICE**  
**SOLUTIONS**



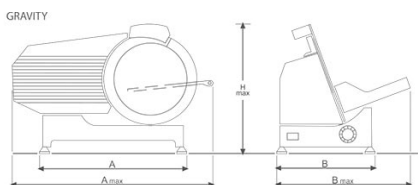
**RHENINGHAUS**  
**RTS10**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



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
RTS10	10 250	9.05x7.48 230x190	9.05x9.84 230x250	10 250	A 18.70/475 B 13.38/340 H 15.74/400	A 22.83/580 B 18.50/470 H 15.74/400	41.88 19	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



RTS10 is a manual slicer with smooth lines.

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

- 10" hard chromed special alloy hollow ground knife: long-lasting and easy to sharpen
- 0 to 9/16" slice thickness
- Knife ring guard
- Easily accessible, top-mounted, removable all metal knife sharpener with two stones and dual action
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Drip deflecting edge of the gauge plate ensures adjustment mechanism is protected
- Bottom enclosure
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- 1/2 HP fan-cooled knife motor with permanently lubricated ball bearings
- Overload protection manual reset
- Rounded lines make it easy to clean
- Non-slip rubber feet add stability and grip



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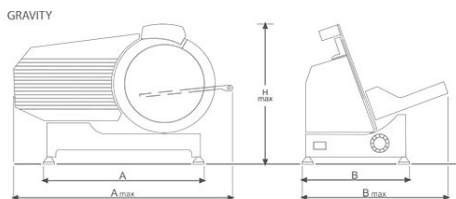
**RHENINGHAUS**  
**RTS12**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



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	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.



**RHENINGHAUS**  
**RTS12**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



RTS12 is a manual slicer with smooth lines. The rounded base gives a harmonious style to the whole machine. Perfect for slicing meat (cold cuts included), vegetables, and cheese. Ideal for restaurants and bars.

- 12" hard chromed special alloy hollow ground knife: long-lasting and easy to sharpen
- 0 to 9/16" slice thickness
- Knife ring guard
- Easily accessible, top-mounted, removable all metal knife sharpener with two stones and dual action
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Drip deflecting edge of the gauge plate ensures adjustment mechanism is protected
- 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
- Rounded lines make it easy to clean
- Non-slip rubber feet add stability and grip



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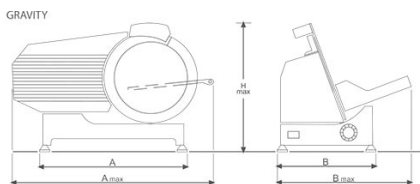
**RHENINGHAUS**  
**ST12**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



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
ST12	12 300	9.44x6.29 240x160	9.84x10.03 250x255	12.99 330	A 22.24/565 B 14.96/380 H 18.50/470	A 25.59/650 B 22.04/560 H 18.50/470	63.93 29	1/2

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





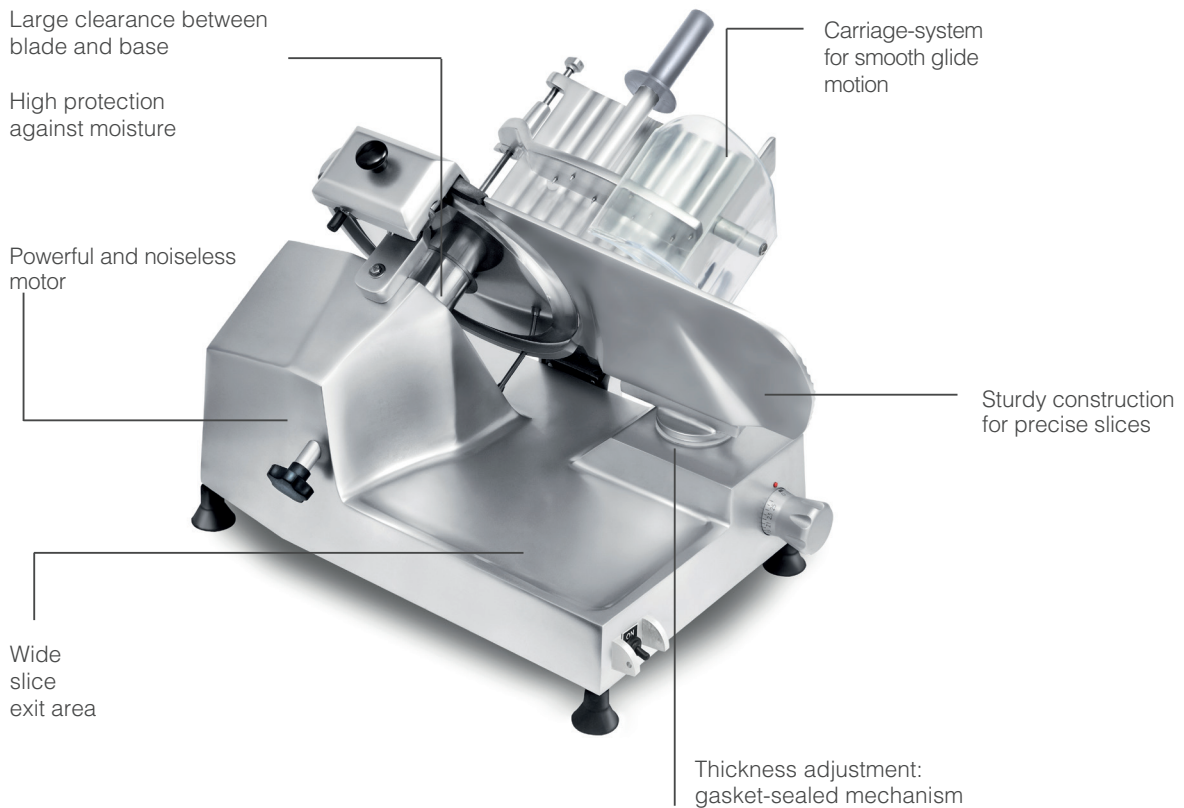
**RHENINGHAUS**  
**ST12**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



ST12 is a premium heavy-duty manual slicer. The ST-Series is a line of premium slicers from Rheninghaus delivering precision, performance, industry-leading convenience, superior cleanability and value. The special protections make it suitable for humid environments including deli shops, supermarkets, restaurants, hotels, and catering companies.

- Anodized aluminum casting provides a sturdy and light weight body
- 12" high quality hardened chromium steel alloy blade
- 0 to 9/16" slice thickness
- Permanently attached knife ring guard
- Powerful and noiseless motor
- Insulated switch with manual reset provides overload protection
- Multi-grip drive belt: always the right grip
- Carriage-system provides a smooth glide motion suitable for heavy products
- Large clearance between the back of the blade and the base provides access for easy cleaning
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Drip deflecting edge of the gauge plate ensures adjustment mechanism is protected
- No drip edge base for easy cleaning
- Stainless steel ball-bearing blade pulley and special moisture-proof gasket
- Built-in sharpener, removable for cleaning purposes
- 30° ergonomic carriage angle provides good visibility of the slice exit area
- Non-slip rubber feet add stability and grip



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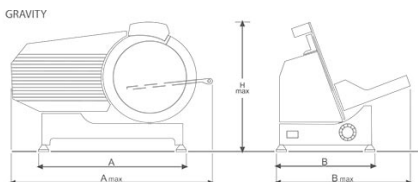
**RHENINGHAUS**  
**ST14**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



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
ST14	350 14	11.02x7.48 280x190	11.02x11.81 280x300	13 330	A 22.24/565 B 14.96/380 H 18.50/470	A 27.95/710 B 23.62/600 H 18.50/470	70.54 32	1/2

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





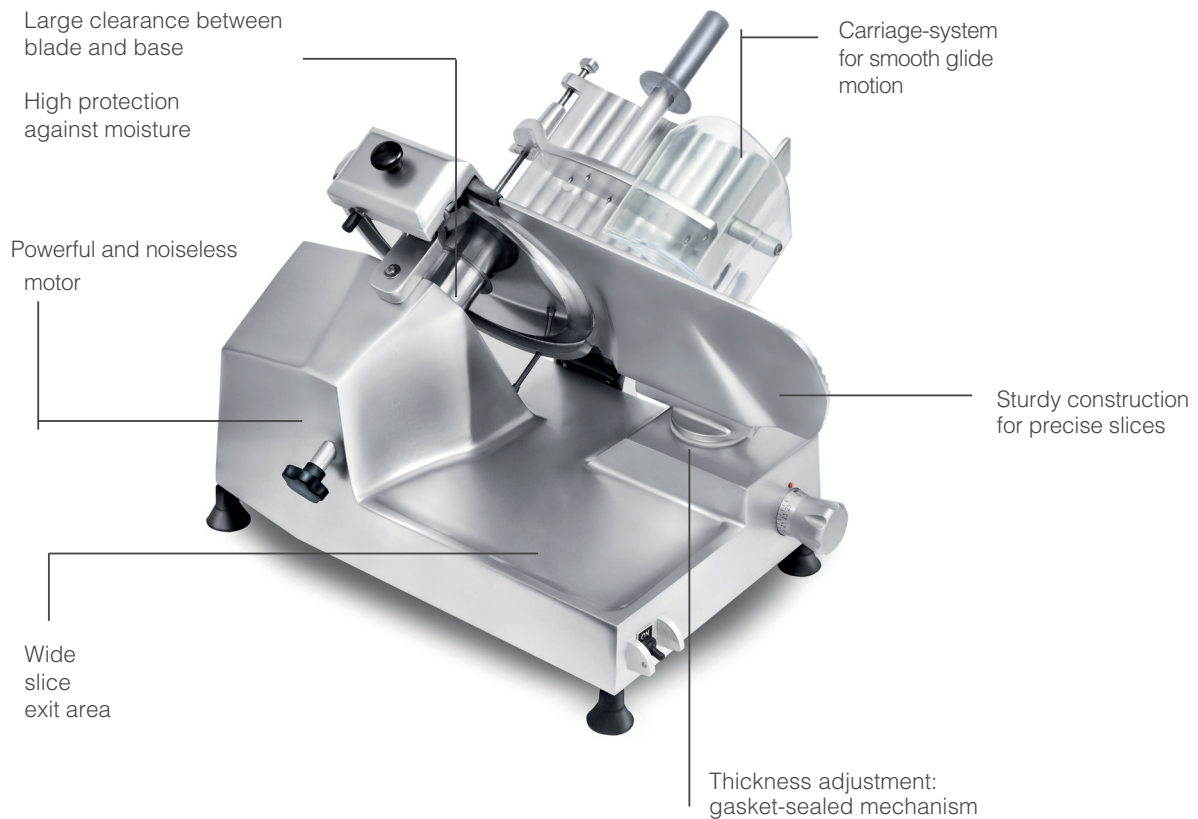
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**ST14**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



ST14 is a premium heavy-duty manual slicer. The ST-Series is a line of premium slicers from Rheninghaus delivering precision, performance, industry-leading convenience, superior cleanability and value. The special protections make it suitable for humid environments including deli shops, supermarkets, restaurants, hotels, and catering companies.

- Anodized aluminum casting provides a sturdy and light weight body
- 14" high quality hardened chromium steel alloy blade
- 0 to 9/16" slice thickness
- Permanently attached knife ring guard
- Powerful and noiseless motor
- Insulated switch with manual reset provides overload protection
- Multi-grip drive belt: always the right grip
- Carriage-system provides a smooth glide motion suitable for heavy products
- Removable last slice device for easy cleaning
- Large clearance between the back of the blade and the base provides access for easy cleaning.
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Drip deflecting edge of the gauge plate ensures adjustment mechanism is protected
- No drip edge base for easy cleaning
- Stainless steel ball-bearing blade pulley and special moisture-proof gasket
- Built-in sharpener, removable for cleaning purposes
- 30° ergonomic carriage angle provides good visibility of the slice exit area
- Non-slip rubber feet add stability and grip



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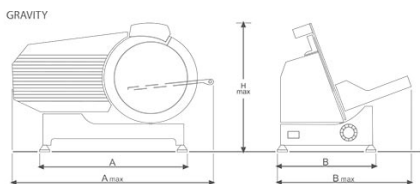
**RHENINGHAUS**  
**SST12**

PROFESSIONAL GRAVITY SLICER – MANUAL GEAR DRIVEN



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
SST12	12 300	9.44x6.29 240x160	9.84x10.03 250x255	12.99 330	A 22.24/565 B 14.96/380 H 18.50/470	A 25.59/650 B 22.04/560 H 18.50/470	63.93 29	1/2

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



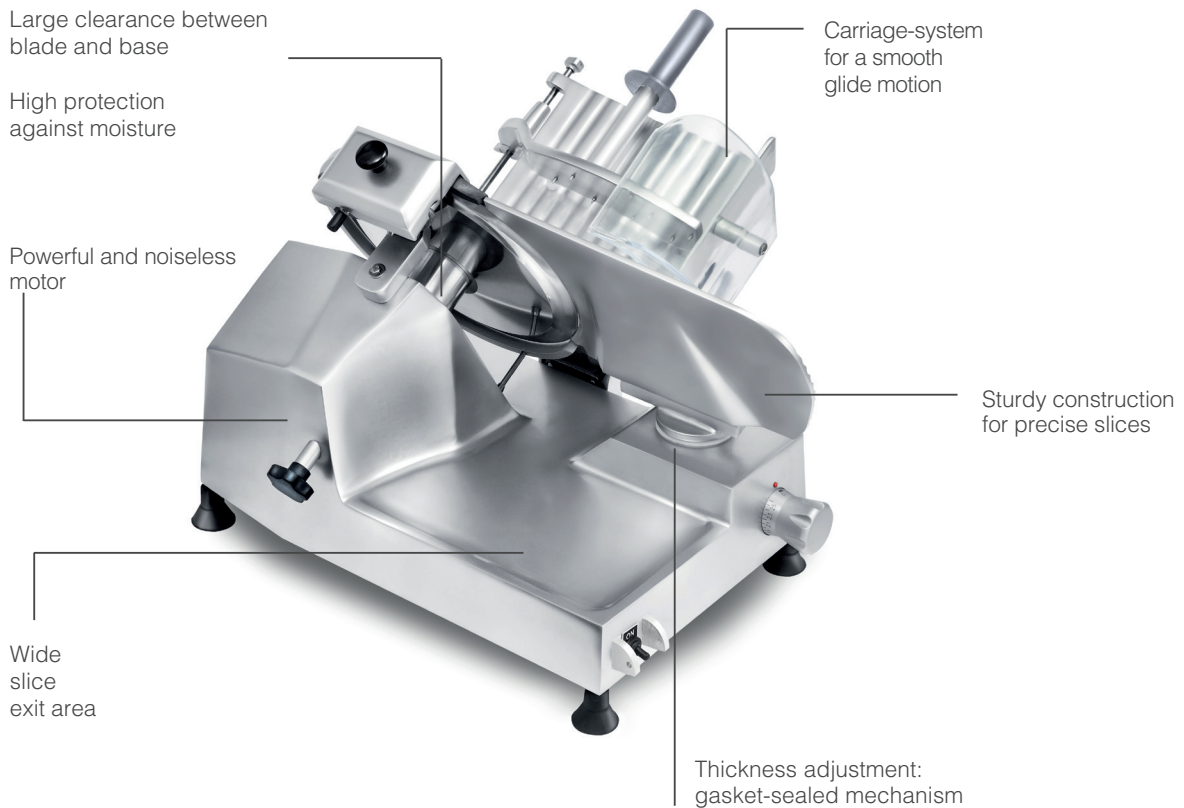
**RHENINGHAUS**  
**SST12**

PROFESSIONAL GRAVITY SLICER – MANUAL GEAR DRIVEN



SST12 is a premium heavy-duty manual slicer. The SST-Series is a line of premium slicers from Rheninghaus delivering precision, performance, industry-leading convenience, superior cleanability and value. The special protections make it suitable for humid environments including deli shops, supermarkets, restaurants, hotels, and catering companies.

- Anodized aluminum casting provides a sturdy and light weight body
- 12" high quality hardened chromium steel alloy blade
- 0 to 9/16" slice thickness
- Permanently attached knife ring guard
- Powerful and noiseless motor
- Insulated switch with manual reset provides overload protection
- Gear drive: long life, no maintenance
- Carriage-system provides a smooth glide motion suitable for heavy products
- Large clearance between the back of the blade and the base provides access for easy cleaning
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Drip deflecting edge of the gauge plate ensures adjustment mechanism is protected
- No drip edge base for easy cleaning
- Stainless steel ball-bearing blade pulley and special moisture-proof gasket
- Built-in sharpener, removable for cleaning purposes
- 30° ergonomic carriage angle provides good visibility of the slice exit area
- Non-slip rubber feet add stability and grip



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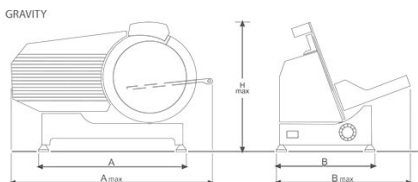
**RHENINGHAUS**  
**SST14**

PROFESSIONAL GRAVITY SLICER – MANUAL GEAR DRIVEN



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
SST14	350 14	11.02x7.48 280x190	11.02x11.81 280x300	13 330	A 22.24/565 B 14.96/380 H 18.50/470	A 27.95/710 B 23.62/600 H 18.50/470	70.54 32	1/2

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



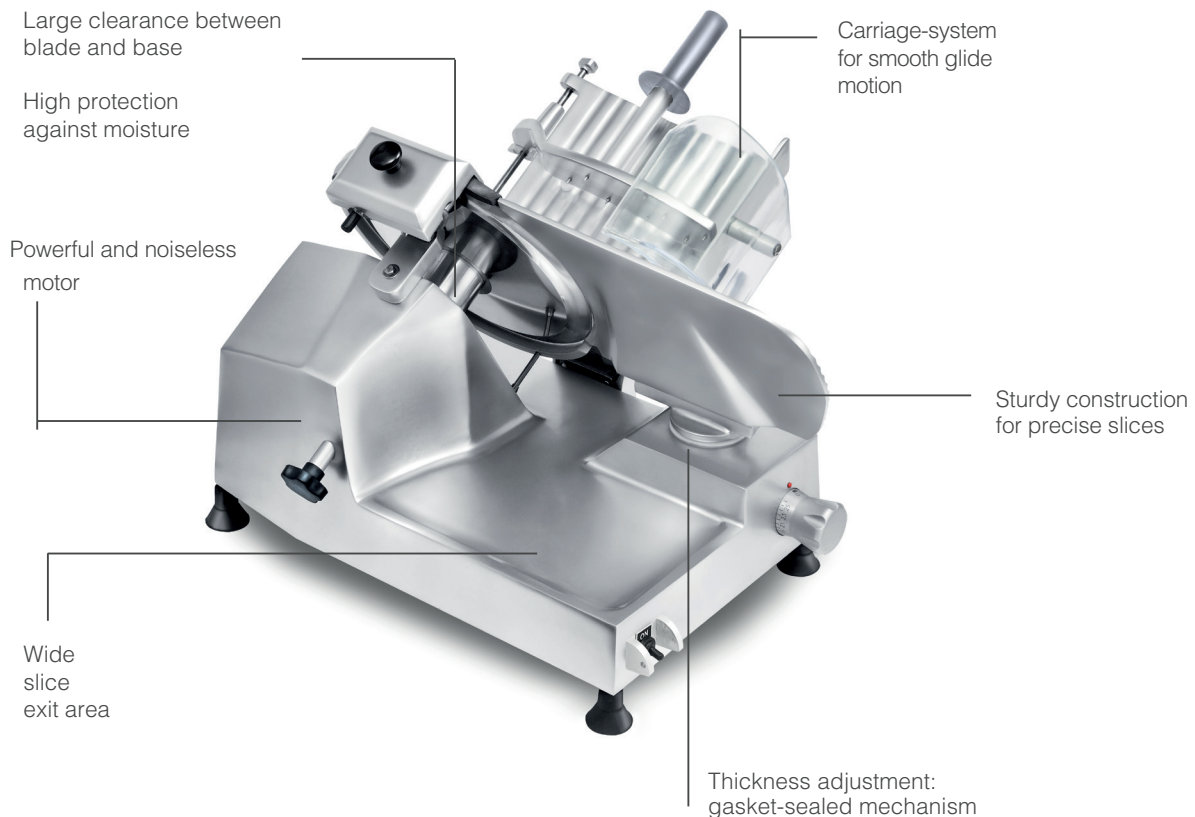


SST14 is a premium heavy-duty manual slicer.

The SST-Series is a line of premium slicers from Rheninghaus delivering precision, performance, industry-leading convenience, superior cleanability and value.

The special protections make it suitable for humid environments including deli shops, supermarkets, restaurants, hotels, and catering companies.

- Anodized aluminum casting provides a sturdy and light weight body
- 14" high quality hardened chromium steel alloy blade
- 0 to 9/16" slice thickness
- Permanently attached knife ring guard
- Powerful and noiseless motor
- Insulated switch with manual reset provides overload protection
- Gear drive: long life, no maintenance
- Carriage-system provides a smooth glide motion suitable for heavy products
- Removable last slice device for easy cleaning
- Large clearance between the back of the blade and the base provides access for easy cleaning
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Drip deflecting edge of the gauge plate ensures adjustment mechanism is protected
- No drip edge base for easy cleaning
- Stainless steel ball-bearing blade pulley and special moisture-proof gasket
- Built-in sharpener, removable for cleaning purposes
- 30° ergonomic carriage angle provides good visibility of the slice exit area
- Non-slip rubber feet add stability and grip



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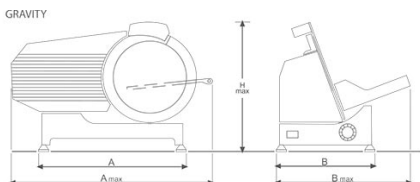
**RHENINGHAUS**  
**STA12**

PROFESSIONAL GRAVITY SLICER – AUTOMATIC BELT DRIVEN



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
STA12	12 300	11.22x6.49 285x165	11.81x11.81 300x300	13 330	A 22.63/575 B 15.35/390 H 23.42/595	A 25.98/660 B 28.54/725 H 23.42/595	94.79 43	1/2

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



**RHENINGHAUS**  
**STA12**

PROFESSIONAL GRAVITY SLICER – AUTOMATIC BELT DRIVEN



STA12 is a powerful automatic slicer that can also be used manually. High performing carriage-system with speed selection from 0 up to 60 slices/min.

Easy to use, easy to clean.

Ideal for supermarkets, restaurants, catering companies, and laboratories.

- Anodized aluminum casting provides a sturdy and light weight body
- 12" high quality hardened chromium steel alloy blade
- 0 to 9/16" slice thickness
- Powerful and noiseless motor
- Overload protection manual reset
- Multi-grip drive belt: always the right grip
- Special product holder with adjustable fence and three-position heavy food pusher. Large clearance between the back of the blade and the base provides access for easy cleaning
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Drip deflecting edge of the gauge plate ensures adjustment mechanism is protected
- No drip edge base for easy cleaning
- Stainless steel ball-bearing blade pulley and special moisture-proof gasket
- Built-in sharpener, removable for cleaning purposes: simple and convenient
- 30° ergonomic carriage angle provides good visibility of the slice exit area

Large clearance between blade and base

High protection against moisture

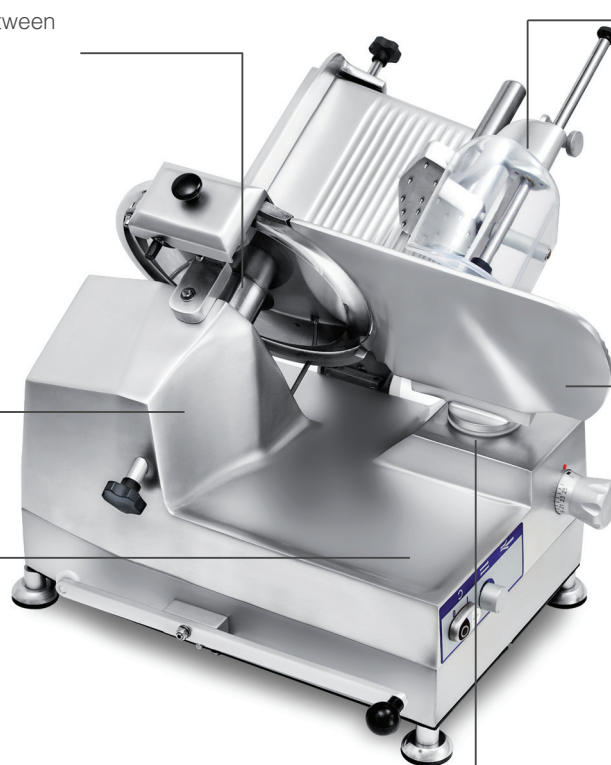
Powerful and noiseless motor

Wide slice exit area

Adjustable fence and three-position heavy food pusher

Sturdy construction for precise slices

Thickness adjustment: gasket-sealed mechanism



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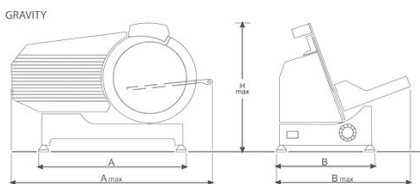
**RHENINGHAUS**  
**MO12**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



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
MO12	12 300	11.41x5.51 290x140	11x12 280x300	12.40 315	A 21.25/540 B 14.17/360 H 18.11/460	A 25.59/650 B 21.25/540 H 18.11/460	66.13 30	1/2

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



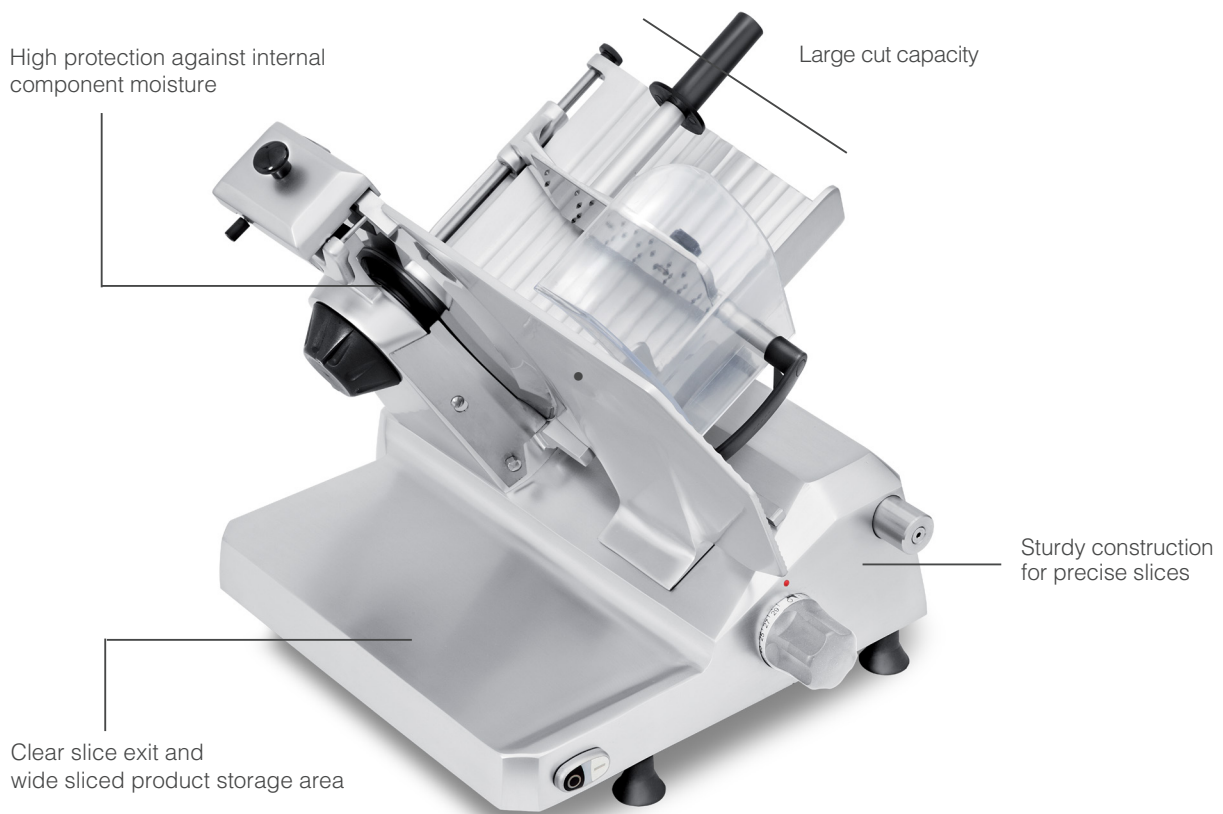
**RHENINGHAUS**  
**MO12**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



MO12 is a premium heavy-duty manual slicer with clear slice exit design as the entire area behind the blade is completely free. This slicer offers larger cut capacity, exact thickness regulation and smooth carriage stroke. Ideal machine for delicatessen, supermarkets and large size kitchens.

- Anodized aluminum casting provides a sturdy and light weight body
- 12" high quality hardened chromium steel alloy blade
- 0 to 9/16" slice thickness.
- Permanently attached knife ring guard
- Powerful and noiseless motor
- Insulated switch with manual reset provides overload protection
- Multi-grip drive belt: always the right grip
- Carriage-system provides a smooth glide motion suitable for heavy products
- Large clearance between the back of the blade and the base provides access for easy cleaning
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Stainless steel food pusher toothed plate, removable for cleaning purposes
- Equipped with SBR (Safe Blade Removal)
- Stainless steel ball-bearing blade pulley and special moisture-proof gasket
- Built-in sharpener, removable for cleaning purposes
- 30° ergonomic carriage angle provides good visibility of the slice exit area
- Non-slip rubber feet add stability and grip



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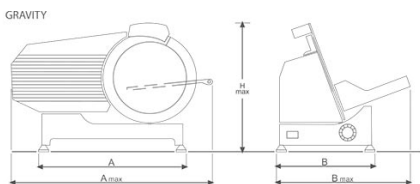
**RHENINGHAUS**  
**MO14**

PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



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
MO14	14 350	11.41x7.48 290x190	11x12 280x300	12.40 315	A 21.25/540 B 14.17/360 H 19.68/500	A 27.55/700 B 21.25/540 H 19.68/500	72.75 33	1/2

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





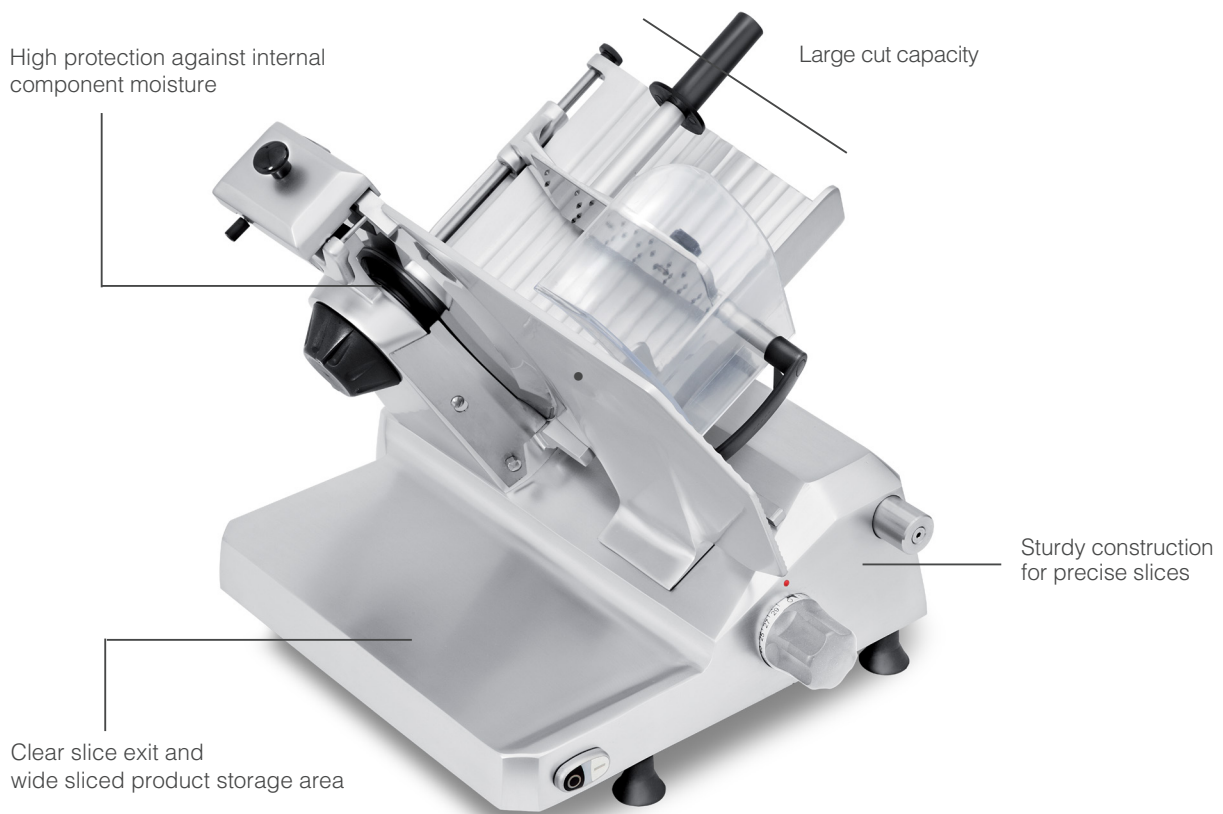
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- 0 to 9/16" slice thickness
- Permanently attached knife ring guard
- Powerful and noiseless motor
- Insulated switch with manual reset provides overload protection
- Multi-grip drive belt: always the right grip
- Carriage-system provides a smooth glide motion also with heavy products
- Large clearance between the back of the blade and the base provides access for easy cleaning
- Gasket-sealed mechanism allows for precision in slice thickness adjustment
- Stainless steel food pusher toothed plate, removable for cleaning purposes
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