



Buyers Guide

CHOOSING A COMMERCIAL MEAT SLICER



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Professional meat slicers really are the best way to safely and efficiently cut meats. Designed for consistency, these feature a large adjustable spinning blade and a sliding carriage to ensure every slice is evenly cut, meaning you can accurately control portion sizes, improve yields and reduce your costs.

Anyone who has manually cut bulk quantities of meat will know that it can be a very labour intensive task which doesn't always produce the results you'd prefer - commercial meat slicers make the process fast, easy and incredibly precise.

Types of Meat Slicer.

Almost all professional meat slicers (often called *deli slicers*) are loosely based on the manual flywheel design. Although flywheel operated machines are still used to this day, electric versions are far more widespread.

Manual Meat Slicer



Electric manual meat slicers use a powerful motor to spin a circular blade at high speeds. The user then slides the meat carriage from side to side, accurately cutting the meat to a set thickness. These are sometimes called *gravity slicers* or *self-feeding slicers* as the food carriage is slanted to push the meat against the blade.

- Fast: in comparison to hand slicing with a knife, an electric meat slicer is much faster for cutting large quantities.
- Reduce waste: the precision of an electric slicer ensures every cut is the same thickness. This not only reduces waste - it also ensures you can calculate exactly how many slices you get out of a given cut of meat.
- Efficient: with correct safety training, an electric manual meat slicer is one of the most time efficient and effective ways to cut meat.
- Built-in sharpening: most meat slicers of this type have a built-in sharpening system which helps to keep the blade razor-sharp.

Automatic Meat Slicer



Automatic meat slicers look very similar to manual slicers with one major exception – the carriage mechanism has a motor which allows the slicing action to be automated. This means you can load the meat and set the machine to slice without any further user input.

- Fast: automatic machines can slice even faster than gravity slicers and don't get tired!
- Safe: as all the slicing is done automatically, the risk of injury due to user error is reduced.
- Digital/programmable: some automatic slicers have the option of being programmed to cut a specific number of slices - great for portion control.
- Manual option: many auto slicers can also be operated manually when required - a good option if you need smaller quantities.
- Built-in sharpening: most meat slicers of this type have a built-in sharpening system which helps to keep the blade razor-sharp.

Flywheel Meat Slicer



Flywheel slicers are truly specialist. Operated by hand-cranked wheel, these slicers give you both the look and feel of traditional meat slicing.

- Traditional design: perfect for customer facing areas, flywheel slicers are showpieces without compare. Ideal for farm shops and gourmet delis.
- Precision: the hand-cranked design is specifically engineered for absolute slicing precision. Even paper-thin prosciutto or mortadella is possible on these premium machines.
- No electrics: as flywheel slicers are hand-cranked, most operate quietly and don't need a plug.
- Automatic option: the best of both worlds - some flywheel slicers have the option for automatic slicing too.