

Rice Lake 300/350

DELI SLICER



Serving up Simplicity

From the highly regarded professional food-equipment manufacturers of Dadaux, Rice Lake proudly brings North America the very first all-stainless commercial slicers, the Rice Lake 300 and 350.

Rice Lake's 300/350 deli slicers are made entirely from the safest food-grade material available, 304 stainless steel, for rigid strength, waterproof performance, smoother lines, and fewer moving parts to keep clean. Safer for operators, safer for consumers, and sure to become a long-term fixture in every deli, marketplace or cafeteria.

Dadaux's patented VARIOCUT ratcheting thickness adjustment offers a precise, consistent cut every time, eliminating the possibility of slippage or creep in your thickness setting. A detached dual-action sharpener maintains a perfect cutting edge and smooth, ergonomically safe slicing motion, while preventing the possibility of trapped food or premature blade wear.

A cut above in design, durability, safety and performance. Rice Lake's 300 and 350—proving that simpler is safer.

Standard Features

- Rigid 304 stainless steel construction, 2.5mm thickness
- Waterproof body and undercarriage
- Exceeds global regulations for safety, health and electrical specifications
- Rounded corners and blended weld seams
- Removable blade cover and product tray
- Detached dual-action sharpener
- VARIOCUT ratcheting thickness adjustment
- Safety lock at thickness adjustment
- Smooth moving product carriage prevents operator fatigue

RICE LAKE
RETAIL SOLUTIONS

To be the best by every measure®

800-472-6703
www.ricelake.com/retail