

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Premium Heavy-Duty Manual Frozen Meat Slicer

Powerful and precise!

Continuous use motor & gear driven, hardened steel, alloy knife blade.



Factory Options and Accessories

To select factory installed options and accessories see back

Model

3600NF

Standard Features

Premium Construction

- 13" *PreciseEdge™* hardened steel alloy knife blade with maximum tip-edge-holding ability
- Stainless steel construction with superior corrosion resistance against acids found in fruit, meats & vegetables
- Best of the Best, *EZ-Glide™* slice system
- No-drip base with Marine edge — 1/2" to 3/4" wide and indented areas with 3/16" deep radiused transition and 3/16" deep internal coved corners — redirects liquid to center of base away from controls and operator
- 2° angled drip groove on slicer table directs liquid flow to base
- Precise slice-thickness adjustment, one-piece handle, gear driven and gasket-sealed
- Carriage angle: 45°, full gravity feed
- 12" long chute with 3 lb. stainless steel end weight
- Powerful 1/2 HP, 7 amp continuous use motor
- High-performance gear knife drive
- Maintenance-free drive system
- No voltage release prevents inadvertent reactivation of slicer in the event of power or interlock interruption
- Permanently attached knife blade ring guard with removable cover and deflector
- Knife cover interlock prevents slicer from operating without the knife cover in place
- Touch pad start/stop controls, power indicator light
- Ergonomic low-profile design reduces operator fatigue
- Kick-stand for cleaning and sanitizing under slicer

Standard Features

Food Zone

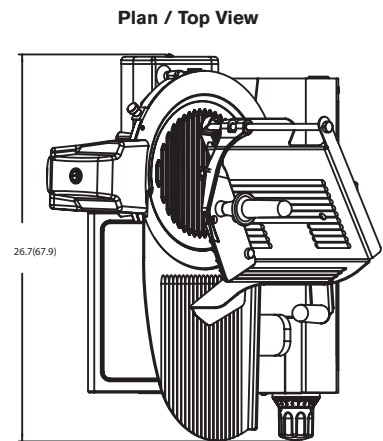
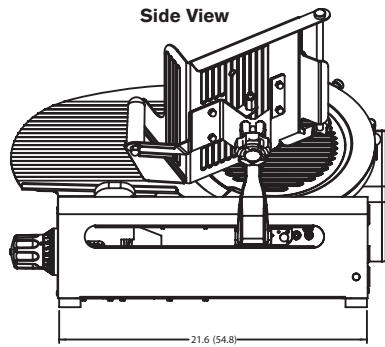
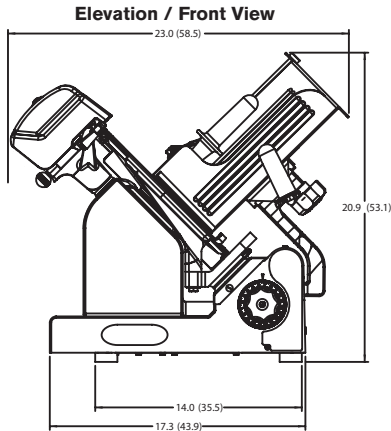
- Large stainless steel radii, open space base design for cleaning and simple dismantling of components
- Moisture proof, easy-to-clean direct contact start/stop touchpad controls
- Sealed splash zones for added sanitation and protection of electronics

Warranty

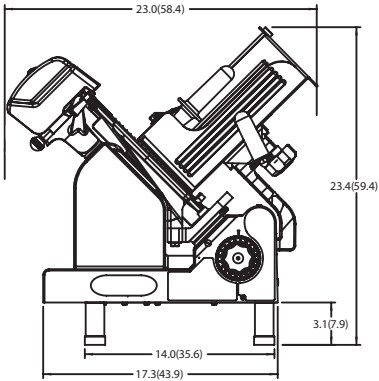
- 15-year warranty on knife drive gears
- Two year parts, one year labor

Warranty valid in North America, contact factory regarding warranty in other countries

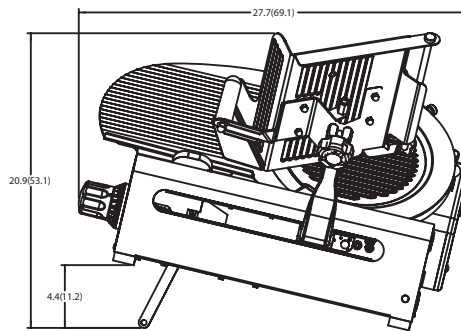
Approved by: _____ Date: _____



Elevation / Front View with 3" extension legs



Side View/Kickstand




Note: different chute options will change overall height

Drawings available through KCL. www.kclcad.com

SPECIFICATIONS

Model	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
									D (Diameter)	W (Width)	H (Height)
3600NF	1/2 HP	115-60-1	7	Gear	All Day		13" (33.02 cm)	1-1/4" (3.18 cm)	7.5" (19.50 cm)	11.6" (29.46 cm)	9" (22.86 cm)

Cord & Plug: Attached 7 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15 

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. **Shipped on a pallet. Freight class 77.5.**

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
3600NF	23" W x 26.7" D x 20.9" H (67.9 cm x 58.5 cm x 53.1 cm)	112 lbs. (50.8 kg)	25" W x 28" D x 28" H (71 cm x 63.5 cm x 71 cm)	132 lbs. (60 kg)

FACTORY INSTALLED OPTIONS:

- QUICK-CLEAN™** Proprietary non-stick nickel-based coating (knife cover and slicer table)
- Dual arm lift lever for easy cleaning
- CORR** Correctional package
- LONGCHUTE** 15" long food chute

OPTIONAL ACCESSORIES:

- 1047** Stainless steel low food fence (12" L x 1 3/8" H)
- 1326** Stainless steel high food fence (12" L x 3" H)
- 873-SET** 3" extension legs (set of 4)
- 699-BAS** Stainless steel vegetable hopper (14" L x 7" D)
- SC-LARGE** Clear plastic slicer cover (recommended for preconstruction)
- CB** Additional cleaning brush