The Original Spiral Slicer

for Delicious and Appealing Spiral Sliced Hams

- · Fast, Durable and Dependable
- · Adjustable Depth of Cut
- Efficient Design for Easy Operation and Cleaning
- · Stainless Roll-Around Stand
- Reliable Electric Motor Drives
- Low Maintenance

Our improved machine uniformly spiral slices bone-in, and semi-boneless hams ranging from 5 to 18 pounds.



Spiral Sliced Hams

Hams and other meats sliced on the Spiral Meat Slicer are easy to carve and aesthetically pleasing. Honey-andspice glazing creates a flavorful and juicy ham for holidays or any day.



Spiral Meat Slicer

Specifications



Condensed Operating Procedure

- Load meat onto table
 Lower upper spindle body into meat and lock spindle handle.
- 2. Turn on power switch. Meat will begin to rotate and knife will reciprocate with no meat penetration.
- Slowly pull shift lever forward. This action brings knife into meat. When full pre-adjusted depth is achieved, lever will drop into detent.
- 4. Spiral slicing will continue until operator releases shift lever. Oscillator mechanism will return to its home position.
- 5. Turn off power and remove meat to complete cycle.

WARRANTY

OUR 90 DAY WARRANTY
EXTENDS TO ORIGINAL
PURCHASER FROM
ORIGINAL DATE OF SHIPMENT FOR WORKMANSHIP
AND MATERIALS.

Spiral Slicer Ham & Marketing Co., Inc.

(586) 755-2806 info@spiralhamslicer.com