



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____

S2-Series Premium Frozen Slicers

Frozen Meat Slicing Precision Performance Easy Cleaning

Purpose-built for frozen/partially-frozen meat, delivering consistently thin slices for hot pot, shabu-shabu, bulgogi, and more with heavy-duty performance and fast cleanup in a compact design.



S213-16

Models:

- ☐ S213-16 (Frozen Manual)
- ☐ S213A-16 (Frozen Automatic)

Standard Features:

- 13" double-serrated carbon steel knife delivers thin, clean slices on frozen or partially frozen meat
- No-Volt Release interlock prevents inadvertent reactivation of knife in the event of power interruption
- Large-capacity, removable slide-and-lock carriage accommodates large frozen products up to 13.75" H x 7.5" D x 11" W
- Patented, removable meat grip design allows for easy handling and is dishwasher safe
- Removable faux-knife sharpener for quick and easy cleaning
- Integrated kick-stand (S213) or lift lever (S213A) for efficient cleaning
- Indexing system (up to 1/8" / 0.125") with accurate slice thickness adjustments and strong control for hot pot and BBQ-style slicing

S213-16 Specific Features:

- Control panel features tactile Start/Stop buttons as well as power and run indicator lights

S213A -16 Specific Features:

- Control panel features tactile Start/Stop Speed and Stroke (2 selectable stroke settings) buttons as well as power and run indicator lights
- Patented, auto engagement system ensures no slippage when slicing in automatic mode
- Variable speed, brushless motor delivers 3ft/lbs of peak torque
- Patented, graphic user interface with clear-Text LCD display provides built-in site diagnostics and system counters.
- Multi-language interface (English,French,Spanish)

Warranty

- 2-year parts and labor warranty



Approved by: _____ Date: _____



S2-Series Premium Frozen Slicers GUIDANCE & ACCESSORIES

IMPORTANT: APPLICATION GUIDANCE

- Use frozen/partially frozen meat ONLY: Explicitly engineered for frozen meat; do not use with fresh, completely thawed, or standard deli products
- Par-freeze until firm to touch: Freeze raw meat until firm and semi-frozen to prevent the blade from dragging, ripping, or tearing the muscle fibers
- Prevent slicer mechanical strains: Avoid feeding completely solid, deep-frozen meat blocks to prevent blade chipping or motor burnouts
- Always reset dial to zero: Ensure the thickness gauge is set completely to zero before loading meat or starting the motor
- Adjust dial incrementally: Open the thickness gauge gradually from zero until the desired thinness is achieved to prevent blade jamming

***Frozen Model is NOT recommended for thick cuts of frozen or semi-frozen meat**

Optional Accessories

- ☐ **S2-FF125** Low Food Fence, 1.25"
- ☐ **S2-FF300** High Food Fence, 3"
- ☐ **SC-LARGE** Slicer Sanitation Cover
- ☐ **S-XDSLM** Extended 3-Year Warranty



☐ **S2-FF125**
Low Food Fence
(12.125" x 1.125")



☐ **S2-FF300**
High Food Fence
(12.125" x 3.00")



☐ **SC-LARGE**
Slicer Sanitation Cover



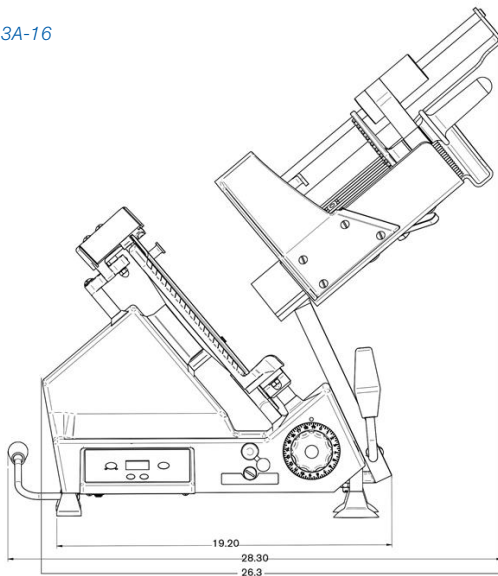
☐ **S-XDSLM**
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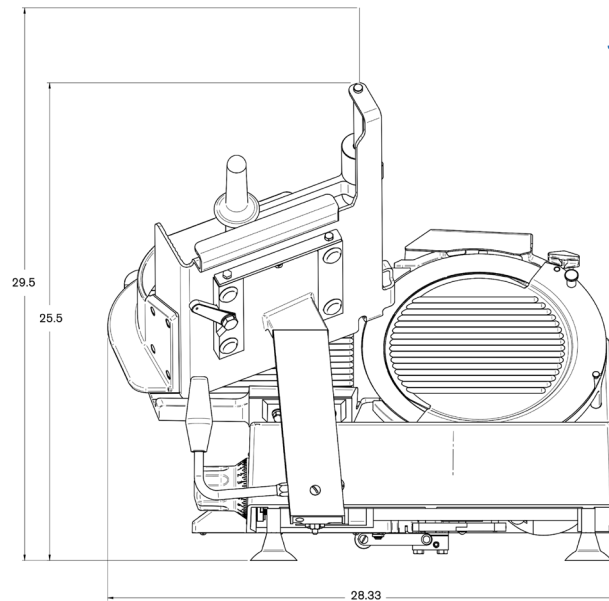
S2-Series Premium Frozen Slicers

UNIT: Inches

S213A-16



S213A-16



SPECIFICATIONS

Model	Type	Motor	Volts	Amps	NEMA Plug Type	Drive Type	Slicing Vol. / Day	Blade Diameter	Max Slice	Product Cutting Capacity		
										D (Diameter)	H (Height)	W (Width)
S213-16	Manual	1/2 HP	110-60-1	2	5-15 Ⓜ	Poly V-Belt	All Day	13" (33.02 cm)	1/8" * (0.3175cm)	7.5" (20.32cm)	13.75" (35 cm)	11" (27.94 cm)
S213A-16	Auto											

Cord & Plug: Attached 7 ft. flexible 3-wire cord with molded plug fits a grounded receptacle.

Drawings available through KCL. www.kclcad.com

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 85.

Model	Max Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
S213-16	22" W x 28.3" D x 24.8" H (55.9 cm x 71.9 cm x 63 cm)	78 lbs. (35.4 kg)	32" W x 31.5" D x 30.5" H (81.3 cm x 80 cm x 77.5 cm)	118 lbs. (53.5 kg)
S213A-16	24" W x 28.3" D x 25.5" H (61 cm x 71.9 cm x 64.8 cm)	91 lbs. (40.8 kg)	32" W x 31.5" D x 30.5" H (81.3 cm x 80 cm x 77.5 cm)	131 lbs. (59.4 kg)

13" double-serrated carbon steel knife with a hardened edge produces clean, high-yield slices, while the 50° gravity-feed carriage, patented meat grip, and large-capacity slide-and-lock carriage keep firm frozen product moving smoothly and safely through the cut, anodized aluminum construction, removable components (including the faux sharpener and upper carriage), and an integrated kickstand (S213) and lift lever (S213A). Built-in controls, a No-Volt Release interlock, and a two-year parts and labor warranty.