

AXIS & PRIMO SLICER COMPARISON



From value-driven prep to high-volume commercial performance

PRIMO VALUE LINE							
	Model	Blade	Motor	Operation	Slice Thickness	Recommended Fit	Best Use Case
GOOD 	PS-12	12 in	0.33 HP	Manual Belt Drive	Up to 0.6 in 0–15 mm	Basic meat slicing, Cafés, Small restaurants	Value model, Easy to operate, Not recommended for cheese
BEST 	PS-12D	12 in	0.50 HP	Manual Belt Drive	Up to 0.6 in 0–15 mm	Restaurants of all sizes, Restaurants serving Asian cuisine	Hard cheese and frozen meat capability, Up to 1 hour/day

AXIS COMMERCIAL PERFORMANCE							
	AX-S10 ULTRA	10 in	0.33 HP	Manual Belt Drive	Up to 9/16 in	Compact light-duty commercial slicing	Great for light meat slicing, Not for heavy cheese or frozen product
	AX-S12 ULTRA	12 in	0.50 HP	Manual Belt Drive	Up to 1/2 in	Daily restaurant and sandwich shop prep	Compact commercial workhorse, Better cleaning access
	AX-S14 ULTRA	14 in	0.50 HP	Manual Belt Drive	Up to 9/16 in	Larger product, Catering, Hotels, Prep kitchens	More blade capacity, Moderate cheese applications
	AX-S14GiX	14 in	0.50 HP	Manual Gear Drive	Up to 1 in	Busy delis, Heavy-duty manual slicing	Frequent cheese applications, Heavy-duty performance
	AX-S13GAiX	13 in	0.60 HP	Automatic Gear Drive	Up to 1 in	High-volume deli, Grocery, Commissary	Premium automatic slicer, Labor savings and consistency



PRIMO INSIGHT

Primo is ideal for value-focused, multiple applications



AXIS INSIGHT

Axis is built for daily commercial use, with easy-clean design, larger capacity, and high-performance slicing



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Cheese and frozen product guidance based on stated product-sheet positioning

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