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QUALITY SINCE 1905

MADE IN GERMANY

# Hand-operated food slicer amano[5]
## selected design

**Details**
- manually operated
- food sliced from left to right
- full metal construction
- silver metallic
- serrated circular blade, 17 cm Ø
- slice thickness adjustable up to approx. 20 mm
- detachable carriage made of stainless steel
- carriage way approx. 20 cm
- smooth crank made from metal with a beech wood handle
- stainless steel guide bracket for the food to be sliced
- bamboo board collects the food slices and, at the same time, serves as a cutting board
- four high-quality suction feet for a non-slip and solid footing
- warranty: 2 years*
- product made in Germany

**Technical features**
- TÜV-Rheinland/GS
- width 34.5 cm height 25.5 cm depth 37.0 cm
- weight: 4.3 kg incl. bamboo board

**item no. / GTIN**
107.001 / 40 04822 10701 1

**PU / PU-GTIN**
2 / 40 04822 00003 9

DESIGN AWARD 2021

Subject to change without notice.
*The 2-year manufacturer's warranty applies to all devices sold within the European Union. Your legal warranty claims according to § 437 ff. BGB (German Civil Code) remain unaffected by this regulation. You can view the warranty conditions at https://www.ritterwerk.de/warranty.

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# amano⁵ hand-operated food slicer

## Back to the crank

No electricity but still achieving the best cutting results – this used to be a requirement in many households, before we had electricity from the socket, and that's where our hand-operated food slicer has its roots. The first ritter bread slicers were operated by hand using a crank, and that's what we've gone back to with the amano⁵.

This hand-operated food slicer brings low-maintenance, economical cutting experiences into the kitchen. Thanks to the compact, full metal design and the four suction feet, you are guaranteed a high level of stability. The latter ensure that the appliance offers a solid, non-slip footing, particularly on smooth, flat surfaces such as kitchen worktops or even the dining table.

With the amano⁵, a food slicer which is driven by pure muscle power was designed: the robust and smooth manual crank with a particularly high-quality handle made from beech wood is operated with the right hand, while the carriage, including the food to be sliced, is guided with the left. A slight feed motion and just a little pressure are sufficient to achieve cutting results which are just as precise as with an electronic appliance. The cutting thickness can be continuously adjusted up to approx. 20 mm.

For a better result of large, hard pieces during the slicing process, the amano⁵ is equipped with a guide bracket for the food to be sliced. This has the advantage that the evenly sliced cut food doesn't get in the way of or block continuing "crank operation". The sliced food is channelled away from the crank and then lands on the bamboo board intended for this purpose.

This is an additional highlight, because it is perfect for more than just collecting the sliced food. It also serves as a cutting board with perfect material properties:

It is lightweight, doesn't take on any colour or unpleasant odours and is particularly sustainable to produce.

The carriage for the food to be cut is made of stainless steel and can easily be removed – both cleaning and cutting of large foods are therefore as easy as pie.

A smooth ham- and sausage circular blade is available for every ritter food slicer.