

# HBS-300A Aluminum Silver Slicer



#### **Product codes:**

Reference: 1306

EAN13: -UPC: -

# **Product description:**

## Main Features:

## **Quality Structure:**

- Base made from pressure-cast aluminum and magnesium alloy with a painted body, providing robustness and durability.
- All parts in contact with food are anodized, ensuring impeccable hygiene and ease of cleaning.

## **Efficient Cutting System:**

- Belt transmission ensures smooth and precise cuts in cold cuts and sausages.
- High-strength C45 steel blade, designed for continuous and lasting cuts.
- Optional Teflon-coated blade for soft cheeses, preventing food from sticking during cutting.

## Safety System:

- 24V electric controls that ensure safe operation.
- Emergency stop button that prevents accidental starts and enhances safety during use.

#### **Integrated Sharpener:**



• Includes a standard sharpener with fine and coarse stones, keeping the blade in optimal condition for precise cuts.

## **Technical Specifications:**

• Model: HBS-300A

• Blade Diameter: 300 mm

• **Power:** 250W

• Power Supply: 220V-50Hz

• Cut Thickness: Adjustable between 0.2 and 15 mm

Maximum Cutting Space: 195 mm
Dimensions: 597 x 520 x 495 mm

• Weight: 25 kg

## Certification:

Complies with CE regulations, ensuring quality, safety, and conformity with European standards.

#### **Product features:**

Prepared-Cut-Chopped: Deli Slicer

# **Product short description:**

Gravity-fed slicer with belt transmission, designed for precise cuts in cold cuts and sausages. Made from anodized aluminum and magnesium alloy, it ensures durability, resistance, and ease of cleaning. It includes a standard sharpener and allows adjustable thickness cuts between 0.2 and 15 mm. Additionally, it features an optional Teflon-coated blade, ideal for cutting soft cheeses without sticking.

## **Product gallery:**



