



HBS-220JS Cutter Anodized Aluminum



Product codes:

Reference: 1302

EAN13: -

UPC: -

Product description:

• Main features:

Quality structure:

- Base made of pressure-cast aluminum and magnesium alloy, anodized to provide great strength and durability.
- All food contact parts are anodized, ensuring impeccable hygiene and preventing corrosion.

Efficient cutting system:

- Belt transmission that provides smooth and precise cuts.
- High-strength C45 steel blade, designed for continuous and uniform cuts.
- Adjustable cutting thickness between 0 and 12 mm, adapting to different needs.

Safety system:

- 24V electric controls for safe and efficient operation.
- Emergency stop button to prevent accidental starts.

Integrated sharpener:

- Standard sharpener with fine and coarse stones, keeping the blade in optimal condition for use.
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Technical specifications:

- **Model:** HBS-220JS
 - **Blade diameter:** 220 mm
 - **Power:** 120W
 - **Power supply:** 220V-50Hz
 - **Cutting thickness:** Adjustable between 0 and 12 mm
 - **Maximum cutting space:** 130 mm
 - **Dimensions:** 498 x 435 x 380 mm
 - **Weight:** 17 kg
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Certification:

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

Product features:

CE: Yes

Prepared-Cut-Chopped: Deli Slicer

Product short description:

Gravity-fed cutter with belt transmission, designed to provide precise and uniform cuts. Made of anodized aluminum and magnesium alloy, it guarantees strength, durability, and ease of cleaning. It features a standard sharpener and allows for adjustable thickness cuts between 0 and 12 mm.

Product gallery:

