

# HBS-250 Aluminum Anodized Slicer



#### **Product codes:**

Reference: 1304

EAN13: -UPC: -

## **Product description:**

- Gravity-fed slicer with belt drive.
- Base made of anodized aluminum and magnesium alloy.
- All food contact parts are anodized.
- Equipped with 24V electric controls and emergency stop button (safety against accidental start-up).
- Built-in sharpener included with fine and coarse grinding stones.
- High-strength C45 steel blade.
- Blade diameter 250mm
- Model HBS-250
- Power 150W
- Power supply 220V-50Hz
- Cutting thickness 0.2-12mm
- Maximum cutting space 170mm
- Weight 18.5Kg
- Dimensions 537x460x400mm
- CE Certification



#### **Product features:**

Prepared-Cut-Chopped: Deli Slicer

## **Product short description:**

Gravity-fed slicer with belt drive, designed for precise cuts in cold cuts and meats. Made of anodized aluminum and magnesium alloy, it ensures durability and hygiene. It includes a built-in sharpener and allows adjustable thickness cuts between 0.2 and 15 mm. Additionally, it features an optional blade with a sliding coating ideal for cheeses.

### **Product gallery:**

