



HBS-300 Cutter Anodized Aluminum



Product codes:

Reference: 1307

EAN13: -

UPC: -

Product description:

- **Main features:**

- **Quality structure:**

- Base constructed of anodized aluminum and magnesium alloy, providing robustness and ease of cleaning.
 - All parts in contact with food are anodized, ensuring impeccable hygiene.

- **Efficient cutting system:**

- Belt drive that guarantees smooth and precise cuts.
 - Standard blade made of high-strength **C45** steel, ideal for constant and durable cuts.
 - Optional blade with special sliding coating for soft cheeses, designed to facilitate cutting without sticking.

- **Safety system:**



- 24V electric controls for safe operation.
- Emergency stop button that prevents accidental starts.

- **Integrated sharpener:**

- Includes a standard sharpener with fine and coarse grit stones, ensuring that the blade is always in optimal working condition.

Technical specifications:

- **Model:** HBS-300
- **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:** 26 kg

Certification:

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

Note: This cutter offers an additional option of a sliding-coated blade, ideal for efficiently cutting soft cheeses without sticking.

Product features:

Prepared-Cut-Chopped: Deli Slicer

Product short description:

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



Shop name

Product gallery:

