



The HB35S manual slicer is a heavy duty powerhouse that takes the hard work out of slicing. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.



Model  
**HB35S**  
Belt Driven Slicer

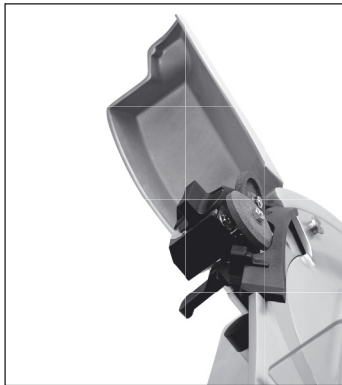
# Model HB35S Belt Driven Slicer

CE Approved

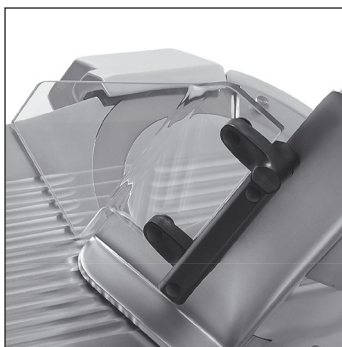
The Model HB35S belt driven food slicer has been designed for those who require precision slicing.

The large dimensions of the receiving plate permit complete freedom in slice accumulation. Along with the model's other features, this makes the machine one of the most functional on the market.

- Manufactured in anodised aluminium and stainless steel to resist the corrosive effects of salts and acids;
- Conforms to all relevant Australian and European Safety Standards
- Constructed for easy and friendly cleaning;
- Micrometric adjusting knob allows for cutting of slices up to 14mm;
- Self contained inbuilt and shielded sharpening device;
- Forced ventilation to motor;
- Belt-driven blade;
- Fully-guarded meat table;
- Safety cutout switches for blade operation and blade cover.



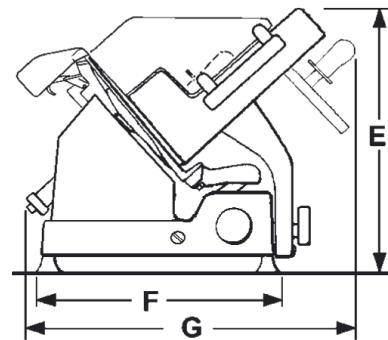
*The built-in sharpener is simple and safe to operate.*



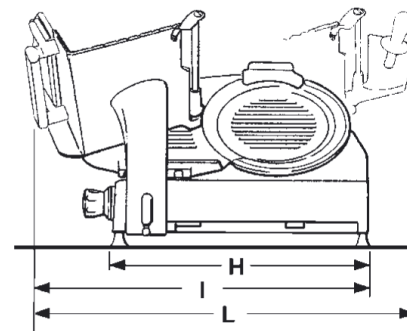
*The meat tray and blade are fully guarded for maximum operator safety.*

## SPECIFICATIONS

Blade (mm)	350
Blade RPM	200
240V single phase motor	350W, 50Hz
Operating Temp Range	+5°C - +40°C
Acoustic (dB)	<70
Net weight (kg)	45
<b>Slice Capacity</b>	
Height (mm)	285
Width (mm)	250
Length (mm)	270
Max. Slice thickness (mm)	14



E	530
F	450
G	640
H	590
I	730
L	880



## SALES AND SERVICE

<b>SYDNEY:</b>	Ph: (02) 9838 0505; Fx: (02) 9838 0822
<b>MELBOURNE:</b>	Ph: (03) 9888 7125; Fx: (03) 9888 7909
<b>BRISBANE:</b>	Ph: (07) 3205 1077; Fx: (07) 3205 1144
<b>ADELAIDE:</b>	Ph: (08) 8234 6277; Fx: (08) 8234 9033
<b>PERTH:</b>	Ph: (08) 9204 3222; Fx: (08) 9204 3388
<b>HOBART:</b>	Ph: (03) 6234 8300; Fx: (03) 6231 1291
<b>DARWIN:</b>	Ph: (08) 8984 4125; Fx: (08) 8947 1900
<b>WAGGA:</b>	Ph: (02) 6922 5836; Fx: (02) 6926 5657
<b>FREECALL:</b>	<b>1800 353 844</b>
<b>EMAIL:</b>	info@briceaust.com.au



© Brice Australia Pty. Ltd.  
A.B.N. 71 413 589 669  
100% Australian owned and operated

Copyright © 2005 Brice Australia Pty. Ltd.  
www.briceaust.com.au

Note: Specifications subject to change without prior notice