



The HB35SA semi-automatic slicer is a belt-driven, heavy-duty machine that takes the hard work out of slicing. An ideal slicer for, hotels restaurants, caterers, medium/large kitchens and delicatessens.



Model
HB35SA
Semi-Automatic Belt Driven Slicer

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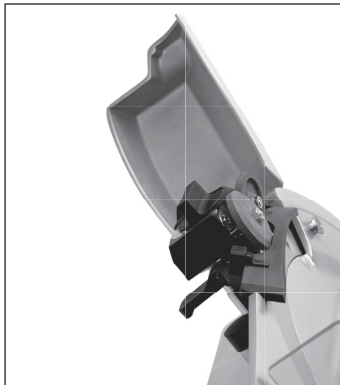
CE Approved

The HB35SA semi-automatic belt-driven slicers' speed can be varied to suit the product. Perfect slicing can be achieved for all products. The large capacity meat carriage enables even the largest pieces to be sliced effortlessly.

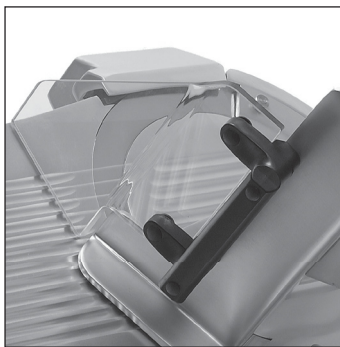
Continuous daily use demands a powerful slicing machine. Two high performance fan-cooled motors drive the blade and carriage. In the case of the blade motor, drive is transferred by a strong, durable belt straight to the blade, resulting in a very powerful slicer.

Four low voltage switch buttons control the slicer. Switch off automatic mode and the meat carriage always returns to the operator's end, making loading and unloading easier.

The standard meat carriage has a single meat gripper and product fence.



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



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

- Manufactured in anodised aluminium and stainless steel to resist the corrosive effects of salts and acids.
- Built for fast, easy cleaning.
- Variable Speed Automatic Carriage: 45 - 100 slices per minute allows the operator to slice at a speed to suit the product.
- Two independent fan-cooled motors.
- Belt-driven blade.
- Low Voltage switches.
- Safety cutout switches for blade operation and blade cover.
- Fully-guarded meat table; safety fences and blade ring guard meet CE standards.
- Large cutting capacity.
- Self contained inbuilt and shielded sharpening device.

SPECIFICATIONS

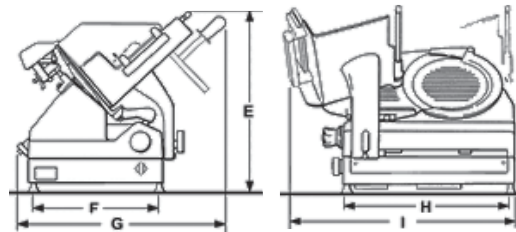
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|------------------------------------|--------------|
| Blade diameter (mm) | 350 |
| Blade RPM | 200 |
| Blade motor (240V single phase) | 270W, 50Hz |
| Carriage motor (240V single phase) | 250W, 50Hz |
| Operating Temp Range | +5°C - +40°C |
| Acoustic (dB) | <70 |
| Net weight (kg) | 57 |

Slice Capacity:

| | |
|---------------------------|-----|
| Height (mm) | 285 |
| Width (mm) | 250 |
| Length (mm) | 270 |
| Max. Slice thickness (mm) | 14 |

Dimensions:

| | |
|---|-----|
| E | 580 |
| F | 405 |
| G | 685 |
| H | 540 |
| I | 760 |



SALES AND SERVICE

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Note: Specifications subject to change without prior notice