

MANUAL MEAT SLICERS BELT DRIVEN

Standard Features



- Gravity feed
- Anodized aluminum alloy body
- High carbon steel blades
- Belt driven
- The carriage moves on ball bearings for effortless cutting of deli meats and vegetables
- Easily disassembled for quick cleaning
- 9" and 10" are perfect for low volume operations
- 12" is suitable for supermarkets, delis and demanding restaurant applications.
- 120V60Hz/1

Model #	Belt Size	Power	Cut Thickness	Cutting Size	Slicing Volume	RPM	Dimensions	Shipping Weight
HBS-195JS	9"	0.25 HP	0 - 15 mm	8.25" x 6.05"	30 mins	300	22.83" x 16" x 13.40"	35 lbs.
HBS-250	10"	0.30 HP	0 - 16 mm	8.66" x 7.25"	30 mins	300	24.40" x 16.75" x 14.56"	40 lbs.
HBS300	12"	0.50 HP	0 - 16 mm	11.25" x 9"	2 hours	280	30.31" x 21.25" x 18.30"	84 lbs.

*** SLICERS ARE NOT RECOMMENDED FOR CHEESE OR FROZEN MEATS***

