

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

HBS350 14" Blade Semi-Automatic Electric Meat Slicer

FEATURES

- ▶ Polished and anodized aluminum construction
- ▶ 14" stainless steel blade
- ▶ Belt driven
- ▶ Semi-automatic
- ▶ Built-in sharpener
- ▶ Perspex protector guard
- ▶ Waterproof and emergency shut-off switch
- ▶ Robust handle
- ▶ Adjustable slice thickness

This Prepline meat slicer offers the perfect blend between cost and reliability. It is an excellent choice for small restaurants, coffee shops, and pizzerias. Bring efficiency to your low-volume applications and reliably slice up deli meat, sandwich vegetables, and appetizers. What's more, the Prepline table top meat slicer is designed to work quickly and is super-easy to clean as well. It makes a valuable addition to your catering business or foodservice operation.



- cETLus Listed
 - ETL Sanitation Listed
- Conforms to UL & NSF Standards



US Restaurant Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Overall Dimensions	31"L x 24"W x 19.5"H
Packaging Dimensions	32"L x 27"W x 23"H
Unit Weight	109 lb.
Shipping Weight	142 lb.

ELECTRICAL

Voltage	110
Hertz	60
Phase	1
Wattage	350
Plug Type	NEMA 5-15P
Power Cord Length	48"

SLICING

Blade Size	14"
Cut Thickness	0.2 to 12 MM
Cutting Size	13" x 14"
RPM	250
Control Type	Semi-Automatic

CONSTRUCTION

Exterior Material	Anodized Aluminum
Blade Material	Stainless Steel
Features	Built-in Sharpener Emergency Shut-Off Switch Product Pusher Handle

DIAGRAM

MODEL:HBS350

