

Commercial Automatic Meat Slicer

This automatic meat slicer is designed for commercial use, providing efficient and consistent slicing of various meats. It features adjustable thickness control and a stainless steel construction for durability and hygiene.



ADDITIONAL IMAGES



Product Overview

Professional Automatic Meat Slicer

This high-efficiency automatic meat slicer is engineered for demanding commercial environments such as hot-pot restaurants, delis, and butcher shops. Constructed from a durable anodized aluminum-magnesium alloy and stainless steel, it ensures longevity and strict hygiene standards. Designed for precision and consistency, this heavy-duty appliance features adjustable blade speeds and thickness controls to handle various meat types with ease.

Technical Specifications

Certifications

CE Certified

Model Number

HB-350

Materials

Anodized Aluminum-Magnesium Alloy, Stainless Steel

Features

Key Features

- Automatic operation for high efficiency
- Adjustable slice thickness control
- Integrated blade sharpening system
- Safety blade guards and emergency stop
- Sturdy base with locking casters for mobility

Performance Highlights

350 mm

Blade Diameter