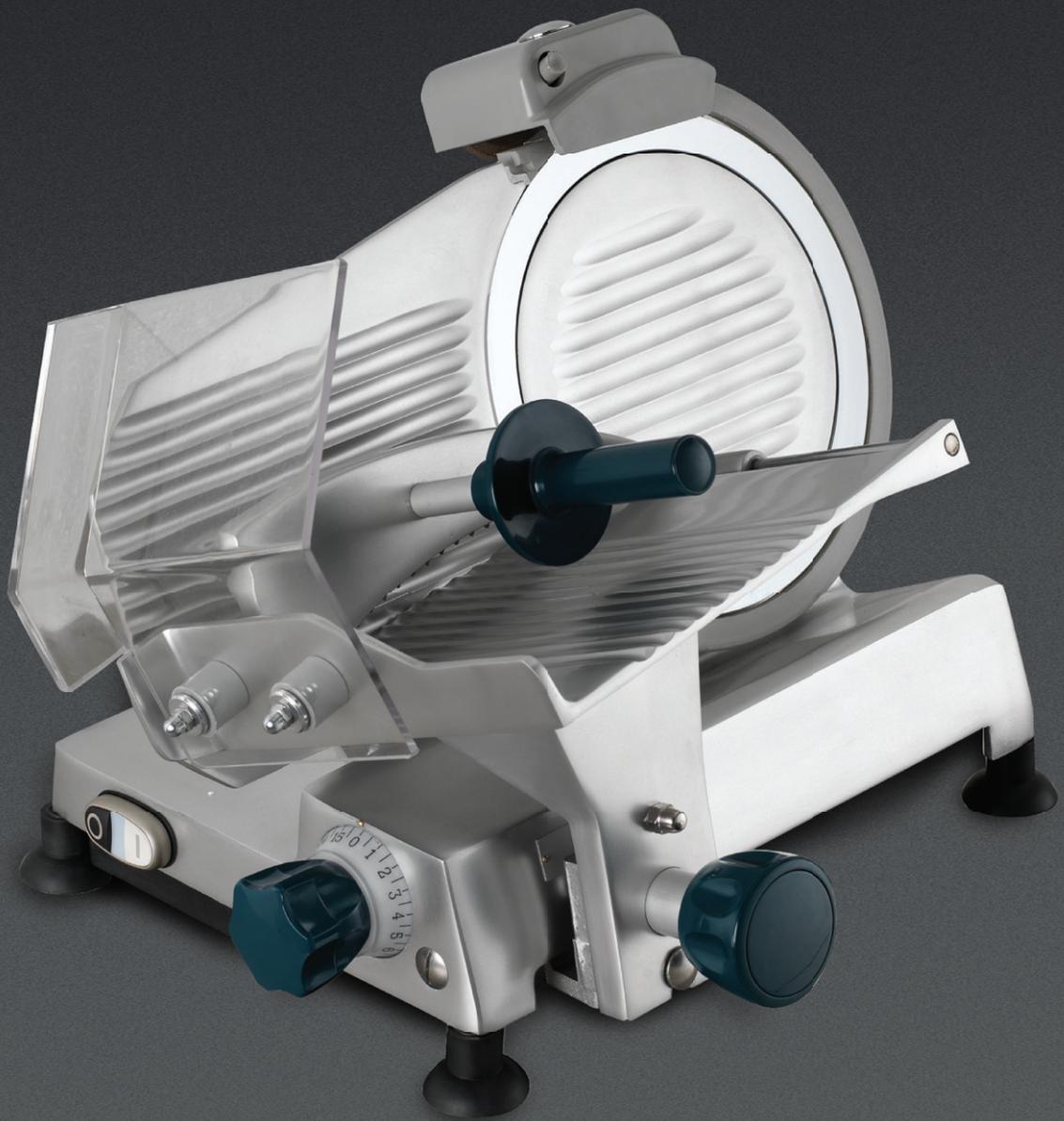




FOOD PREPARATION

GRAVITY FEED SLICERS



GRAVITY FEED SLICERS FOR FAST EFFICIENT SLICING

Hobart slicers are manufactured to the highest possible standards and are perfect for commercial use in kitchens, butchers, grocery shops, delicatessens and food retail outlets. Perfect for slicing fresh and cooked meats, cheese and salad items. Hobart slicers comply with all the current CE legislation and safety requirements.

SL250-10 & SL300-10

- › Detachable carriage and removable blade (tool supplied) makes cleaning easy
- › Precisely balanced for effortless slicing
- › Blade ring guard for safety when blade is removed
- › Interlocked carriage and gauge plate for safety
- › Built-in, two stone sharpener, easy to keep the blade sharp
- › Smooth anodised aluminium body for hygiene
- › Indicator light for safety
- › Slices food up to 20mm thick
- › Fully CE marked
- › Steel blade

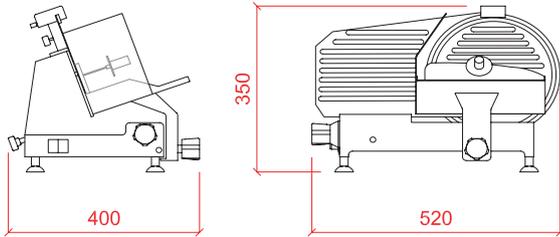


SL350-10

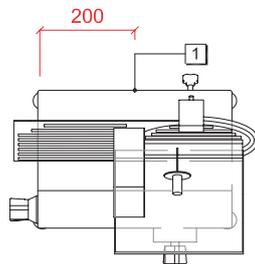
- › Detachable carriage and removable blade (tool supplied) makes cleaning easy
- › Heavy duty construction for commercial use
- › Precisely balanced for effortless slicing
- › Blade ring guard for safety when blade is removed
- › Interlocked carriage and gauge plate for safety
- › Built-in, two stone sharpener, easy to keep the blade sharp
- › Smooth anodised aluminium body for hygiene
- › Indicator light for safety
- › Slices food up to 20mm thick
- › Fully CE marked



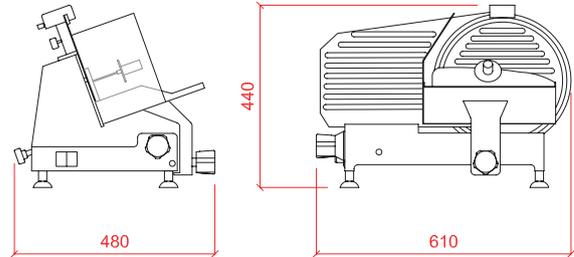
SL250-10



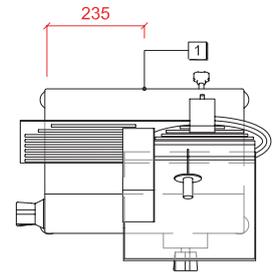
1 - CABLE LOCATION



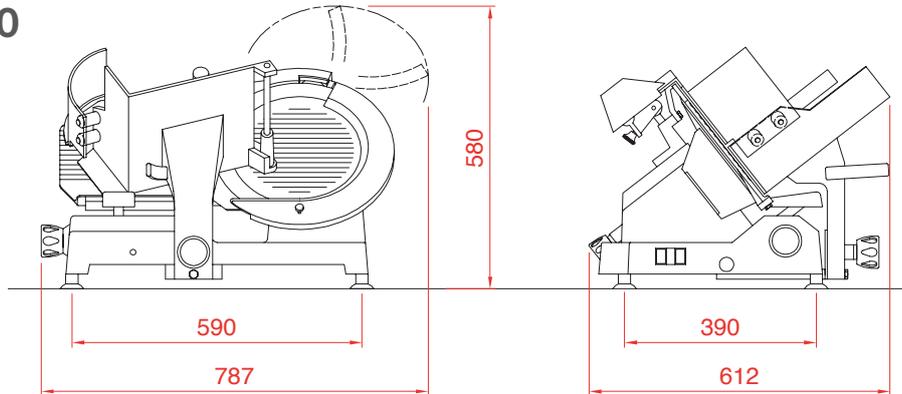
SL300-10



1 - CABLE LOCATION



SL350-10



Model	SL250-10	SL300-10	SL350-10
Voltage	230/50/1	230/50/1	230/50/1
Rating	0.15 kW	0.15 kW	0.35 kW
Drive	Poly V Belt	Poly V Belt	Poly V Belt
Blade	250mm	300mm	350mm
Blade Speed	290 r.p.m	310 r.p.m	220 r.p.m
Cutting (round cut)	250mm	230mm	250mm
Blade Sharpener	Intergrated sharpening and deburring system	Intergrated sharpening and deburring system	2 stone - sharpener and hone
Cable	1 metre with 13 amp plug	1 metre with 13 amp plug	1 metre with 13 amp plug
Net Weight	13kg	19kg	50kg
Gross Weight	25kg	30kg	56kg