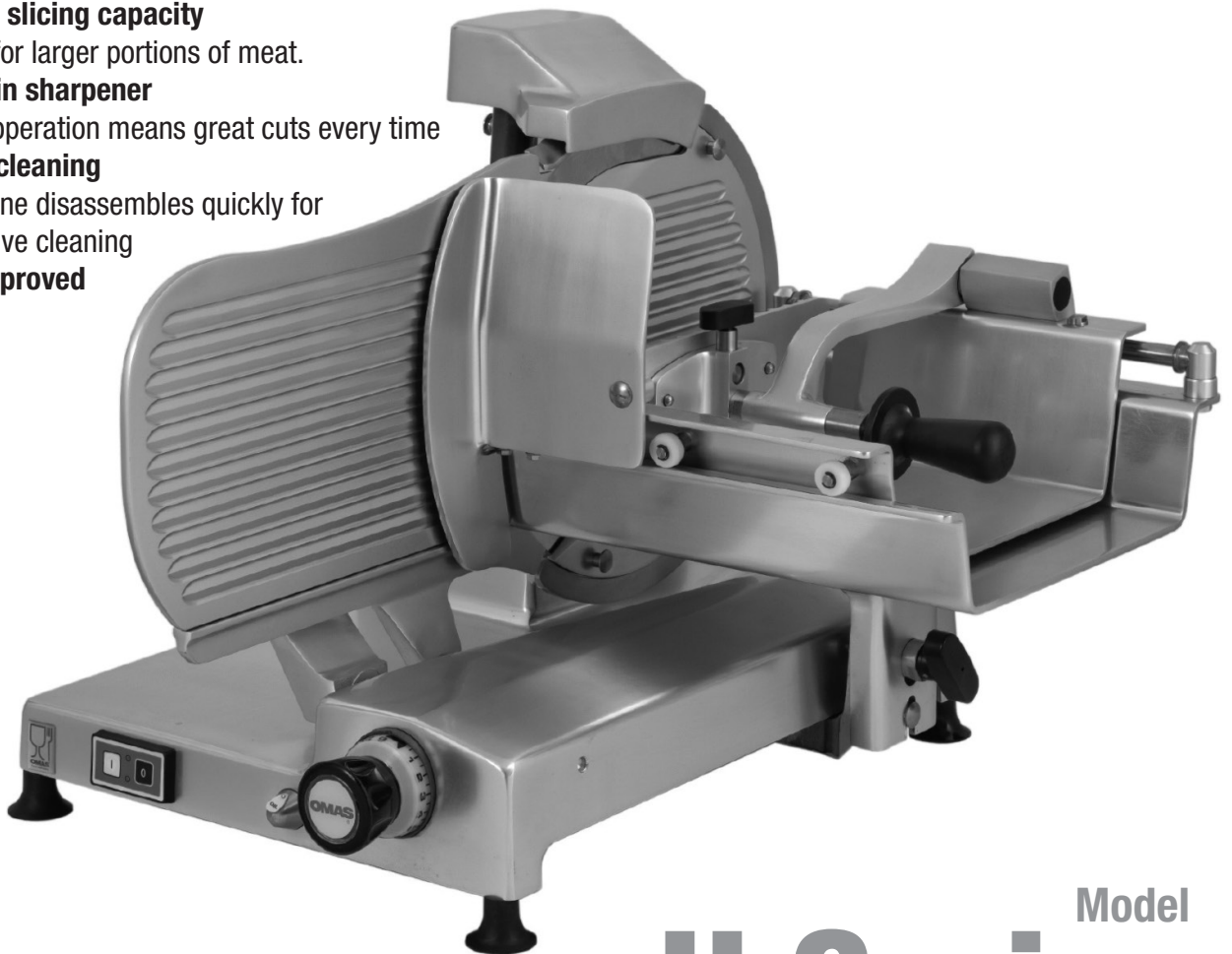




The H Series flatbed manual slicers are heavy duty machines designed for slicing fresh meat.

The powerful motor and gear-driven blade mean the H Series can operate in even the busiest high-volume commercial kitchen.

- **Gear Drive**
Powerful, heavy duty operation with fan-cooled motor for continuous service
- **Comprehensive electrical and mechanical safety features**
- **Large slicing capacity**
Ideal for larger portions of meat.
- **Built in sharpener**
Easy operation means great cuts every time
- **Easy cleaning**
Machine disassembles quickly for effective cleaning
- **CE approved**



Heavy Duty; Gear-driven; Manual Operation

Model
H Series
Flatbed Slicers

Model H Series Flatbed Slicers

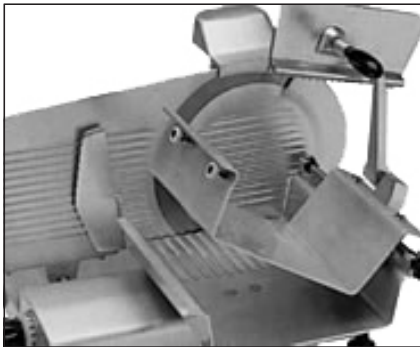
SPECIFICATIONS

H35S

Blade (mm)	350
Power	300W
240V single phase	50Hz
Dimensions (mm)	
Width	710
Depth	670
Height	550
Slice Capacity	
Rectangular (mm)	310x270
Circular/Diameter (mm)	270
Max. Slice thickness (mm)	25
Net weight (kg)	50



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



The generously-sized meat tray can handle whole sides of bacon, and the smooth double-action movement reduces slicing effort.

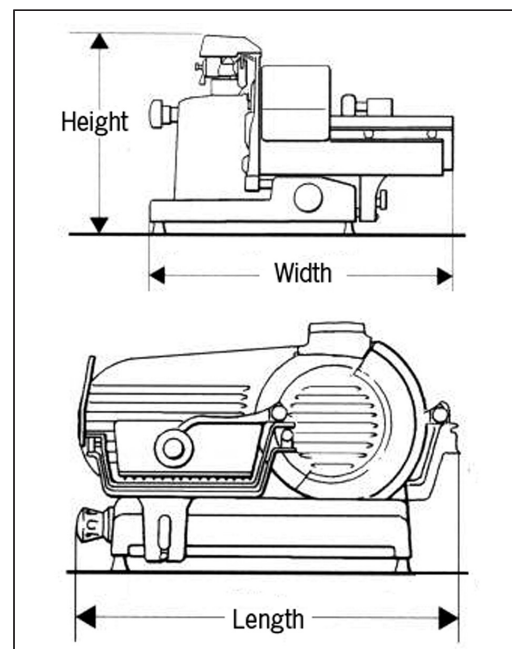
The Model H Flatbed slicer has been designed especially for slicing fresh meat.

With its large capacity meat table, the versatile H Series can handle any meat product – from small salami and sausages, up to full size sides of bacon.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids;
- Constructed for easy and friendly cleaning;
- Micrometric adjusting knob allows for cutting of slices up to 14mm (option for 25mm slice – refer to Option 6);
- Built-in dual action sharpener ensures a long lasting razor sharp knife;
- Forced ventilation to motor;
- Gear driven blade;
- Safety cutout switches for blade operation and blade cover.
- Also available:
H37S (370mm blade)

Options:

- 6** Slice cutting to 25mm
- 8** Portioner: weight indicator
- 16** Digital slice counter
- 56** Receding feet
- 57** High feet
- 63** Stainless steel removable tray
- 90** Guarded, auto-locking blade removal device
- 97** Teflon coating (thickness plate, blade and blade cover)



Depth



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