

# SPECIAL FOOD SLICER



# HBC-2

## POWERFUL AND SLICING SHARPLY

### HBC-2 Features

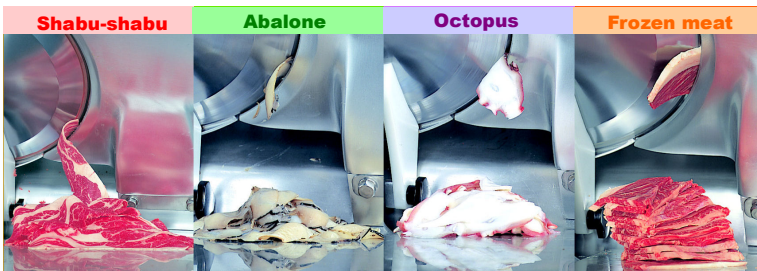
#### ● Sharp surface with uniform slice thickness

The meat holder and weight hold slicing products firmly to make uniform slices and sharp surface.



#### ● Apply to various products

The machine is good for various products such as frozen meat, ham, bacon, octopus and abalone.



#### ● Strong body against corrosion and dirt

Special coating aluminum body is strong against corrosion and dirt. The blade grind unit is attached for maintaining the sharpness of the blade.

#### ● Drip tray incorporated

Drip tray prevents garbage meat and meat juice from piling under the machine.

#### ● Operator friendly meat holder

The meat holder (weight) is easy to handle with one hand.



#### ● Easy for dismantling and cleaning

Easy to dismantle the parts around the blade and meat container for cleaning

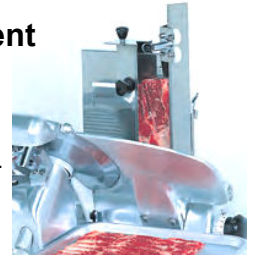


### MANUAL ↔ AUTO



#### Diagonal slice attachment (option)

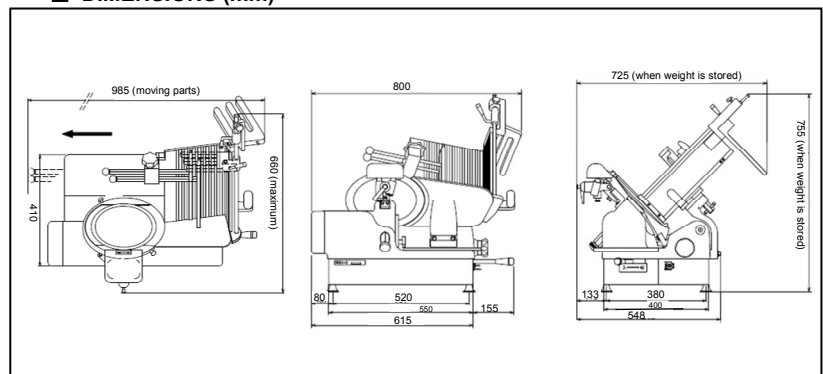
By changing meat container, the machine turns into diagonal slicer. Slicing with angle makes sliced products bigger and wider.



#### ■ SPECIFICATIONS

Model	HBC-2S (3Phase)	HBC-2B (1Phase)
Power	200V 3Ph 60/50Hz	100V 1Ph 60/50Hz
Motor	0.75kw x1	0.3kw x1
Machine size	W800 x L725 x H755mm / 71kg	
Capacity	47slices/min.(60Hz) 40slices/min.(50Hz)	
Slice thickness	(0) to 16mm	
Slice dimensions	W240 x H160 x L420mm (side holder: min. W37mm)	
Blade	φ 300mm (Diameter)	
Option	Diagonal attachment	
Idial temperature	(Meat) Frozen / (Processed products) Chilled, Fresh	
Customers	Butchers, Supermarkets, Department/Groceries Stores, etc	

#### ■ DIMENSIONS (mm)



# Nantsune Co., Ltd.

### Headquarters & Plant

4-17-41, Ohi, Fujiidera, Osaka 583-0008 JAPAN  
TEL: +81-72-939-1500 FAX: +81-72-939-1504

Website: [www.nantsune.co.jp/en/](http://www.nantsune.co.jp/en/)

E-mail: [nan.global@nantsune.co.jp](mailto:nan.global@nantsune.co.jp)