



Spec sheet

LINE:	DELI SLICERS
MODEL:	RB-250 & RB-300



USE	
* Deli	MODEL
* Restaurants * Food service * etc	RB-250
	RB-300

CAPACITY AND DIMENSIONS						
MODEL	Motor	Maximum cut Width	Blade Diameter	Maximum sliding table travel		
RB-250	1/3 HP/0.25 kw	0 to 12 mm 0 to 0.47" IN	250 mm 9.8" IN	25.5 cm 10" IN		
RB-300	1/3 HP/0.25 kw	0 to 12 mm 0 to 0.47" IN	300 mm 11.8″ IN	25.5 cm 10" IN		

BENEFITS

- Light duty deli slicers
- Belt transmission
- Integrated knife sharpener

LINE:

CHEESE AND DELI SLICERS

MODEL:

RB-250 & RB-300

BENEFITS



SAVES TIME AND MONEY

Many parts in these slicers are easily disassembled with no tools, reducing the time spent on cleaning and maintenance cost.



HYGIENIC

Ball burnished aluminum frame and stainless steel construction, very resistant, hygienic, easy to clean.



LONG LIFE WITH MINIMUM MAINTENANCE

The potent motor and dependable belt transmission allows the RB-250 and RB-300 to produce fast and precise slices.

GRAVITY FEED



45° Slant for true gravity feed allows free fall product feeding

SPECIFICATIONS

MODEL	RB-250	RB-300	
Motor	1/3 HP/0.25 kw	1/3 HP/0.25 kw	
Volts	127/220 volts	127/220 volts	
Hz	50/60 50/60		
Blade diameter	250 mm/ 9.8" IN	300 mm/ 11.8" IN	
Speed blade	430 RPM	430 RPM	
Maximum cut width	0 to 12 mm/0 to 0.47" IN	0 to 12 mm/0 to 0.47" IN	
Maximum sliding table travel	25.5 cm/10" IN	25.5 cm/10" IN	
Net weight	20 kg/44 lb	22 kg/48.5 lb	
Shipping Weight	25 kg/55 lb 27 kg/59.5		



SAFETY OPERATION

The blade has a metallic cover with a side protector to avoid accidents during cleaning and operation. It also has a lighted switch that indicates when the motor is on.

INTEGRATED KNIFE SHARPENER

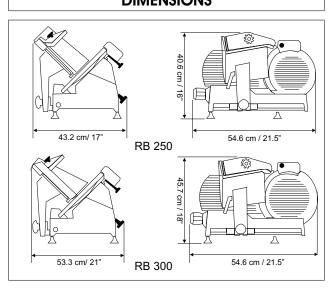
It is very easy to use and keeps a perfect cutting edge, sharpening and honing the blade through its spinning stones



CONSISTENCY IN CUTS

Graduated thickness gauge (0 to 14 mm / 0 to .47") to adjust thickness slices

DIMENSIONS





RB-250 218 x 135 mm 8.6" x 5.31" IN RB-300 230 x 155 mm 9" x 6.1" IN



RB-250 165 mm ø 6.5" IN ø RB-300 200 mm ø 7.9" IN ø





Safety & Sanitation Conforms Conforms UL std 763 NSF-8



CONFORMS CAN/CSA STD C22.2



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