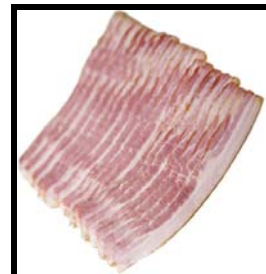
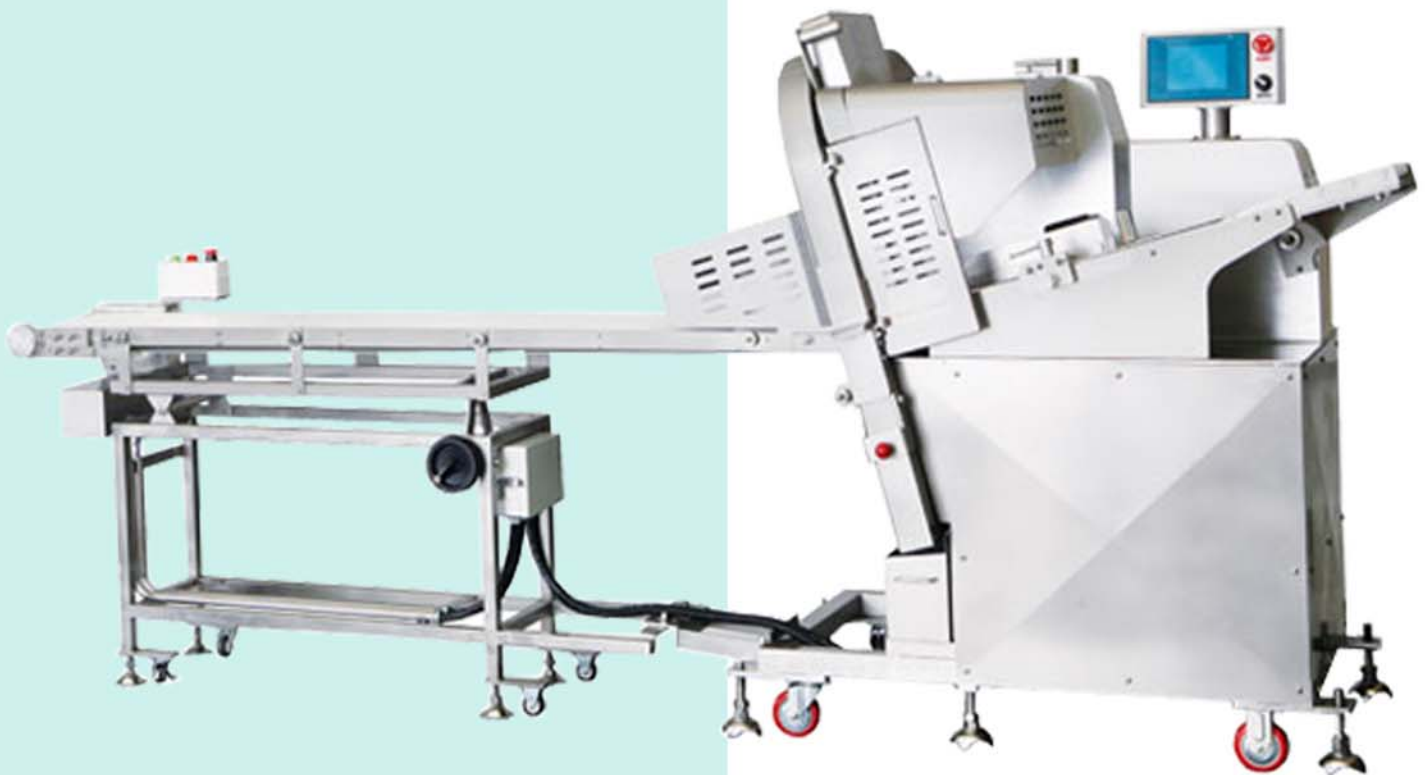


# PRO-SLICE<sup>®</sup>

The Perfect Fit for the Meat Processing Industry

## PSHF-300T High-Speed Fresh Meat Slicers



We provide  
technical support and  
service for all machines  
that we sell.

**MPBS INDUSTRIES**

Equipment for Industrial Food Processing & Packaging

2820 East Washington Blvd. Los Angeles CA 90023  
323-268-8514 ♦ 323-268-6305 (fax) ♦ www.mpbs.com  
Hours: 8:00 - 4:30 PM  
Se Habla Espanol

Pro-  
Slice  
**S L I C E R S**

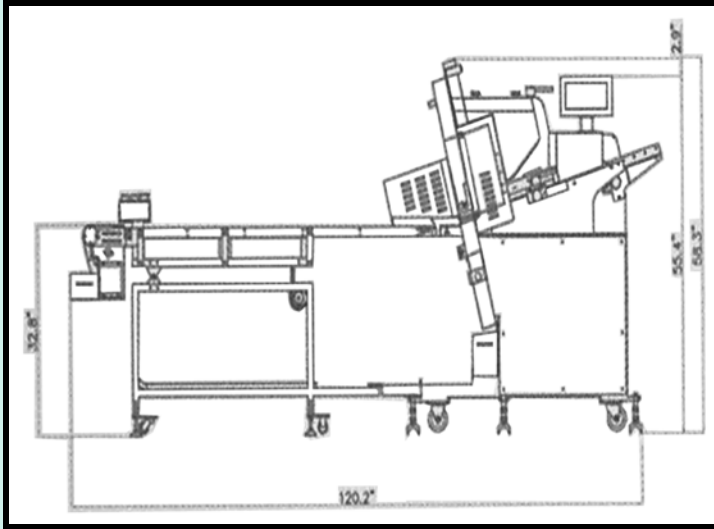
# PRO-SLICE



## HIGH-SPEED FRESH MEAT SLICER

### Specifications:

- Cooled meat (0°C ~ 4°C) High-Speed cutting
- Continuous or step by step cutting is available
- Thickness adjustment control in 0.1 mm unit
- Easy detachable conveyor belt, easy cleaning
- Whole parts manufactured under SUS
- Attached safety sensor for all factors of danger
- Use touch-screen control panel (easy handling)
- Inter-Lock System
- Easy disassemble for wash down
- Easy operation touch screen



### ◀◀◀ TECHNICAL SPECIFICATIONS ▶▶▶

Model	PSHF-300T
Overall Dimensions	43.3" L x 52.75" W x 57" H (1100 x 1340 x 1450 mm)
Outlet Conveyor	When attached with outlet 41" (1800 mm)
Conveyor Dimensions	83" (2100 mm)
Slice Thickness	1 - 30 mm (0.1 mm control)
Maximum Slice Size	11.81" x 37.4" x 6.3" (300 x 950 x 160 mm)
Capacity	Maximum 200 slices/min.
Blade Motor	200 V / 3 Ø
Voltage	220 V / 60 Hz / 3 Ø

\* All specifications are subject to change without notice

Pro-Slice® By: MPBS Industries

Distributed By: