

HLC300 VEGETABLE CUTTER / SLICER



HU4

JULIENNE BLADE (Ø 8")

HU25	2.5 mm
HU4	4 mm
HU8	8 mm
HU10	10 mm

The HLC300 is designed for slicing, grating and shredding all types of vegetables, fruits and cheeses. This countertop model has a robust design, rust resistant and ideal for restaurants, cafés, takeaway shops, etc. The HLC300 vegetable cutter and slicer includes 5 discs; 2 slicing discs (2mm, 4mm) and 3 grating discs (3mm, 4mm, 7mm) plus a plastic pusher and an expulsor disc.

3" W x 7" L

Opening chutes:

Ø 2"



T8



Warranty
(1) year parts and labor

FRENCH FRY BLADE (Ø 8")

T6	6 mm *Must be used with blade H8 (8 mm slicing blade)
T8	8 mm *Must be used with blade H8 (8 mm slicing blade)
T10	10 mm *Must be used with blade H10 (10 mm slicing blade)



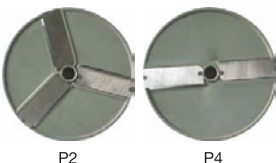
E2

H8

H14

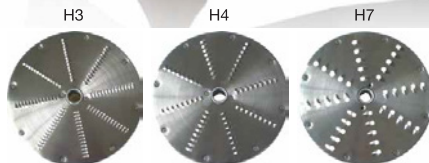
SLICING BLADE (Ø 8")

E1	1 mm
E2	2 mm
E5	5 mm
H8	8 mm
H10	10 mm
H14	14 mm
P2	2 mm
P4	4 mm



P2

P4



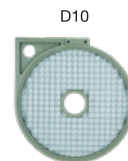
H3

H4

H7

GRATING BLADE (Ø 8")

H3	3 mm
H4	4 mm
H7	7 mm



D10

DICING BLADE (Ø 8")

D8	8 x 8 x 8 mm *Must be used with blade H8 (8 mm slicing blade)
D10	10 x 10 x 10 mm *Must be used with blade H10 (10 mm slicing blade)
D12	12 x 12 x 12 mm *Must be used with blade H10 (10 mm slicing blade)
D20	20 x 20 x 20 mm *Must be used with blade H10 (10 mm slicing blade)

PUSHER

300031 | Pusher (plastic)