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Prepared and distributed by KW Commercial Kitchen

PRODUCT

Matador HSM-120D Slicing & Mincing Machine – Multi-Function Stainless Steel

Model / SKU: HSM-120D

KW COMMERCIAL KITCHEN

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Matador Slicing and Mincing Machine HSM-120D

Quick Overview

- Upgrade your butchery or commercial kitchen with the HSM-120D, machine designed to streamline your meat processing tasks
- Engineered for efficiency, versatility, and safety, these models are the perfect addition to any high-demand culinary operation
- Multiple-Function Design: The machine excels in slicing and mincing, it also adds strip cutting to your culinary arsenal. Effortlessly switch between functions to meet the diverse needs of your kitchen
- Precision Slicing: the model is equipped with a 3.5mm slicer blade, offering an optional 5mm slicer blade for tailored thickness in your slices
- Efficient Mincing: The machine comes with 5mm and 8mm mincer plates, providing options for fine or coarse mincing to suit any recipe
- Food Grade Stainless Steel: Durable and hygienic, the food-grade stainless steel surface is easy to clean and designed for longevity
- Safety Guard: An integrated safety guard ensures user protection, maintaining a safe operating environment
- Heavy-Duty Construction: The robust stainless steel structure of both models promises to withstand heavy usage without compromise
- Portable Stability: Equipped with heavy-duty castors, these machines offer both easy mobility and stable operation, allowing for flexible placement within your kitchen space
- Comes with #22 mincer head
- Slicing Thickness (mm): 3.5

Description

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Key Features

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1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	110.6
Width (mm)	756
Depth (mm)	571
Height (mm)	929
Packing Width (mm)	567
Packing Depth (mm)	718
Packing Height (mm)	903
Power	240V, 1100W/10A
Warranty	1 Year Parts and Labour Warranty