



Gravity Feed Bread Slicer

Key Features:

- Ideal for volume slicing needs of small wholesale, large retail and in-store bakeries
- Blade advantages:
 - Uses the lowest cost replacement blades in the industry, contributing to low cost of ownership-Easily replaceable, independently mounted, rust-resistant blades
 - Blade replacement only takes one hour of labor, the lowest in the industry
- Equipped with a last loaf pusher, slide or pull handle and handles up to 200 loaves per hour
- Designed for trouble-free, smooth and quiet operation• Rust and corrosion resistant
- 32" (813mm) or 48" (1,219mm) feed chutes are available
- Combi unit allows for production slicing and on-demand slicing
- Available in 16" width



Manufactured in the U.S.A.



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SPECIFICATIONS:

Motor:

1/2H.P., single phase, 60Hz, 115 VAC, 7 AMPS
Special electrics also available

Length:

Loaves up to 16" (406mm)

Height:

2 1/4" (57mm) to 5" (127mm)

Finish:

Stainless steel contact components and food-safe materials throughout

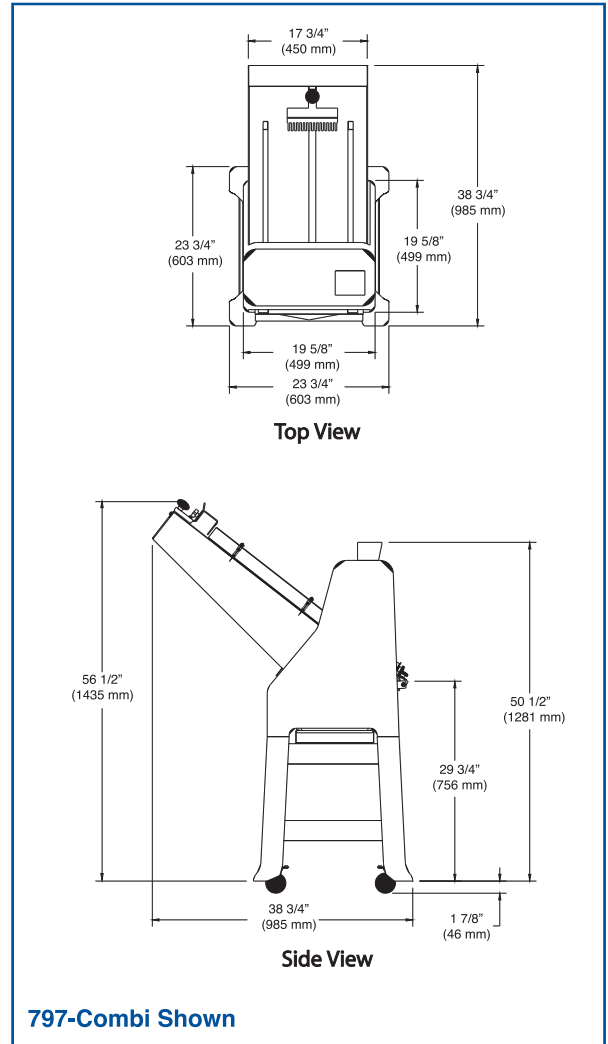
Slice Spacing:

Standard: 3/8" (10 mm), 7/16" (11 mm), 1/2" (13 mm), 5/8" (16 mm)

Also available at extra cost: 9/16" (14 mm), 11/16" (17mm), 3/4" (19 mm), 13/16" (21mm), 7/8" (22 mm), or 1" (25 mm)

Dimensions:

	Floor Model 48" Chute (1,219mm)	Floor Model 32" Chute (813mm)
Shipping Weight	485 lbs (218kg)	Not Available
21" (533mm)		
16" (406)	375lbs. (170kg)	300lbs. (135kg)
Height:	67" (1,702mm)	56 1/2" (1,435mm)
Width 16" (406mm)	23 3/4" (603mm)	23 3/4" (603mm)
Depth:	49" (1,245mm)	37 1/2" (953mm)



The information contained herein is correct to the best of our knowledge. The recommendations or suggestions are made without guarantee or representation as to results.

Above specifications subject to change without notice.

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