

# Bakery Equipment





# Bread Slicers

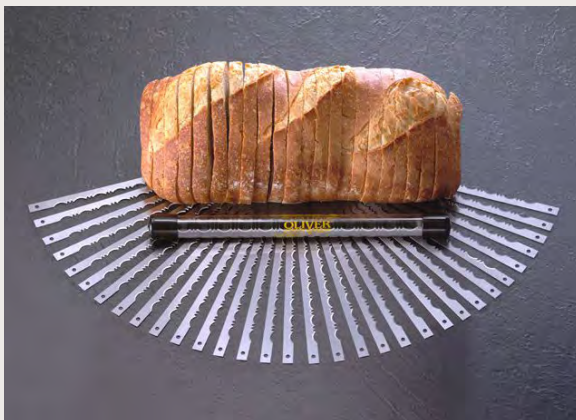
Trusted by the finest bakers, Oliver slicers are simple to use and designed for years of dependable slicing.



## Front Load Slicer

Model 732-N

- Perfect for on-demand slicing of hard-crustured artisan bread and soft-textured sandwich loaves
- Small footprint at less than 27" wide
- Large bread capacity up to 16" long loaves
- Easy-to-operate with convenient, front-mounted push-button controls
- Convenient front-mounted bagging scoop adjusts for various loaf sizes
- 2-year warranty



## Blade Subscription Program



Available for Standard, Artisan, and Bagel/Bun blades.

## Front Load Duo

### Model 758-N

- Two slice-width options in one machine
- On-demand slicing of hard-crustured artisan breads and soft-textured sandwich loaves
- Easy to operate with convenient, front-mounted push-button controls
- 1-year warranty



## SimpleSlice® Self-Serve DISCONTINUED

- Self-service model with pictorial step-by-step slicing guide for consumers
- Intuitive top-load style
- Lower ergonomic profile
- Automatic push button operation
- Sleek, contemporary design
- Slices loaves up to 18" long
- Integrated bag tie holder
- Blade replacement indicator light
- 1-year warranty





## Variety Slicer

Model 777-N

- Slices virtually all varieties of bread
- Lower profile for easy loading
- Select top or side mount bagging scoop
- Add optional casters for easier cleaning in slicing area
- 2-year warranty



## Gravity Feed Slicer

Model 797-N

- Ideal for batch slicing at higher-volume retail and in-store bakeries
- Last loaf pusher gently and safely guides loaf into slicing blades
- Easily switch to on-demand, single loaf slicing with last loaf pusher
- Heavy duty casters included
- Front mount bagging scoop included
- 2-year warranty



## Mini Vertical Airbagger

Model 1170 (compatible with Model 797-N)

- Up to three times faster than manual bagging
- Ideally suited for pan loaves
- Next bag pops up and open for quick access
- Mounted directly on the bread slicer for effortless process flow
- Adjustable bracket moves the bagger out of the way when not in use



## Bagel & Bun Slicer

### Model 302-N

- Compact manual slicer
- Suction cup feet secure slicer to counter
- Clean, consistent slicing for better product uniformity
- Dishwasher-safe



## Bagel & Bun Slicer

### Model 723-N

- Adjustable design allows for hinge, clean-cut and slice height selection
- Optional return chute creates compact slicing center
- Return chute can hold up to one dozen sliced bagels



# Selection Guide




## Bread Slicers

From medium and large bakeries to grocery stores, restaurants and bagel shops, we make an Oliver that's right for you.



				
<b>Name</b>	<b>Bagel &amp; Bun Manual Slicer</b>	<b>Bagel &amp; Bun Slicer</b>	<b>Front Load Slicer</b>	<b>Front Load Duo-Slicer</b>
<b>Model</b>	302-N	723-N	732-N	758-N
<b>Electrical</b>	N/A	Standard: Single-phase, 115V, 7A	Standard: Single-phase, 115V, 7A	Standard: Single-phase, 115V, 7A
<b>Max. Loaf Size L x W x H</b>		4.875"	16" x 9" x 5.5"	13" x 5.5" x 5.5"
<b>Dimensions H x W x D</b>	3.75" x 5.5" x 8.5"	22.75" x 16.125" x 29.75"	30.375" x 26.75" x 29.75" 48.75" on cart	54.25" x 38.25" x 29.75"
<b>Slice Width</b>			3/8", 7/16", 1/2", 5/8"	1/2" and 3/4"
<b>Options</b>		Return Chute	26" Stainless Steel Stand	
<b>Certifications</b>		  US	  US	  US



				
<b>Variety Slicer</b>	<b>Gravity Feed Bread Slicer</b>	<b>Oliver Select®</b>	<b>Oliver Select Pro®</b>	<b>Simple Slice® Self-Serve Slicer</b>
777-N	797-N	747-N	747-N	938-N
Standard: Single-phase, 115V, 7A	Standard: Single-phase, 115V, 7A	Standard: Single-phase, 115V, 6A	Standard: Single-phase, 115V, 6A	Standard: Single-phase, 115V, 6A
16" x 10.5" x 3.5" to 6"	16" x 10.5" x 2.25" to 5"	16" x 10.5" x 6"	16" x 10.5" x 6"	18" x 8.75" x 5.25"
47" x 24" x 24"	62" x 22.37" x 44.2"	59" x 24.37" x 35.18"	71.62" x 22.83" x 56.20"	58.75" x 24.75" x 23"
3/8", 7/16", 1/2", 5/8"	3/8", 7/16", 1/2", 5/8"	3/8", 1/2", 5/8"	3/8", 1/2", 5/8"	1/2"
Casters	Mini Vertical Airbagger			
 	 	 	 	 

\*Model 797: NSF certification on USA model only.

# Dough Make-Up

Simplify your operation while adding product consistency and labor savings with our wide range of dough make-up equipment.



## POCO Countertop Moulder

### Model 670

- Ideal for bolillos, rolls, buns, and smaller bread loaves
- Finished product size from 0.5 oz to 18 oz
- Mould up to 3,600 pieces per hour
- Better yield and consistency for even baking
- Increase output, and save time and labor with automation



## Bread & Roll Moulder

### Model 860L-D

- Ideal for artisan and pan breads, rolls, pretzels, and baguettes
- Finished product size from 0.5 oz to 7 lbs
- Gentle rolling prevents dough from tearing
- Mould up to 3,600 pieces per hour
- Variable speed
- Better yield and consistency for even baking
- Increase output, and save time and labor with automation







## Simplex Sheeter/Moulder

### Model 424

- Mould and sheet with a single machine
- Ideal for sheet puff pastry, Danish dough and yeast raised doughs
- Mould pan loaves, rolls, pretzels and bolillos
- Finished product size 1 oz to 4 lbs
- Better yield and consistency for even baking
- Increase output, and save time and labor with automation



## Simplex Sheeter/Moulder

### Model 424-BL2

- Same features as model 424
- Duo-bolillo in-feed for up to twice the output





## Bun Divider

Model 623-N **DISCONTINUED**

- Ideal for lower-volume scratch baking
- Eliminates scaling dough by hand, reducing labor
- Easily divides pre-weighed dough into 36 equal parts
- Custom shaped stainless steel pan included





## Bun Divider Deluxe

### Model 623-ND

- Three machines in one with interchangeable dividing heads
- Broad application from rolls to buns to pizza
- Finished product range size 1 to 17 oz dependent on dividing head selection
- Dishwasher-safe dividing heads for easy cleaning



## Divider/Rounder

### Model 625-NP

- Four machines in one with interchangeable dividing heads
- Divide and round in seconds
- Finished product size range from 1 to 26 oz dependent on dividing head selection
- Process up to 5,000 pieces/hour
- Dishwasher-safe dividing heads for easy cleaning







# Selection Guide

## Dough Make-up

Our dough processing equipment creates processing efficiency, product consistency, and potential labor savings for scratch baking programs.



		
<b>Name</b>	<b>Poco Countertop Moulder</b>	<b>Bread &amp; Roll Moulder</b>
<b>Model</b>	670	860L-D
<b>Function</b>	Mould & shape dough	Mould & shape dough
<b>Electrical</b>	Single-phase, 115V, 8A	Single-phase, 115V or 208V, 5A
<b>Product Capacity</b>	0.5 oz. to 18 oz.	0.5 oz. to 7 lbs.
<b>Processing Speed</b>	Up to 3,600 pieces/hour	Up to 3,600 pieces/hour
<b>Dimensions H x W x D</b>	24.75" x 16.625" x 30.5"	53" x 30" x 53"
<b>Options</b>	Moulding plate widths: Bolillo: 5", 6", 7.5" Flat: 4", 5", 6", 7", 8", 9" plates One plate included in purchase price Moulding plate side guides recommended for flat plates	Moulding plate widths: Flat: 3.5", 4.25", 5.25", 6", 6.5", 7", 8", 9.25", 10", 10.5" Adjustable: 12", 14", 16", 18", 20" One plate included in purchase price
<b>Certifications</b>		





 <p><b>Simplex Sheeter/ Moulder</b></p>	 <p><b>Simplex Sheeter/ Moulder</b></p>	 <p><b>Bun Divider</b></p>	 <p><b>Bun Divider Deluxe</b></p>	 <p><b>Divider/Rounder</b></p>
424	424-BL2	623-N	623-ND	625-NP
Mould & shape dough/sheet dough	Mould & shape/duo-bolillo feed/sheet dough	De-gas, press, & divide dough	De-gas, press, & divide dough	Divide & round dough
Single-phase, 115V, 5A or 208V, 3A	Single-phase, 115V, 5A or 208V, 3A	N/A	N/A	3-phase, 208V, 10A
0.5 oz. to 4 lbs.	0.5 oz. to 4 lbs.	36 part 2 to 9 lbs.; divided product final size dependent on starting dough weight	2 lb. 4 oz. to 9 lb.; divided product final size dependent on starting dough weight/number of divisions	2 lbs. 4 oz. to 9 lbs.; divided product final size dependent on starting dough weight/number of divisions
Up to 3,600 pieces/hour	Up to 7,200 bolillos/hour			
54.5" x 33.41" x 72.375"	54.5" x 33.41" x 72.375"	41" x 17.75" x 19.75"	38.25" x 18.5" x 27.25"	80.25" x 22" x 31"
Moulding plate widths: Bolillo: 5", 6", 7.5"W x 23"L Flat: 6", 8", 9", 10", 12", 14", 16", 18", 20", 21.5"W x 28"L Three plates included in purchase price	Moulding plate widths: Bolillo: 5", 6", 7.5"W x 23"L Flat: 6", 8", 9", 10", 12", 14", 16", 18", 20", 21.5"W x 28"L Two 6" Bolillo and one 21.5" flat plate included in purchase price	Extra dough pan Stand	Round: 9, 18, 36 part interchangeable dividing heads; Square: 9 part Stand with casters	Round: 6, 9, 18, 36 part interchangeable dividing heads
				 



## It's been said you don't own a bread slicer, you own an Oliver.

With the introduction of our first bread slicer in 1932, Oliver quickly established a reputation for quality, innovation, and reliability.

Since that time, Oliver has expanded to meet your needs with the addition of innovative slicers and dough-making equipment—all backed by the dependability of 24/7 service so you can serve the needs of your customers.



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