

# BREAD SLICER

The **Bread Slicer** is designed for the shop counter, it is easy and safe to operate.

**Features:**

- Semi-Automatic
- Safety-protected by an interlocked safety feeding guard
- With packing shelf to reach more convenience



## HL-52001

Dimension : Width (mm)	760
: Depth (mm)	720
: Height (mm)	830
Max. Loaf Length (mm)	385
Cutting thickness (mm)	10/12/13/15
Voltage (V)	230V/1ph/50~60Hz
Weight (kg)	115
Motor (HP)	1/2

# SLICING MACHINE

The smallest model among the major bakery slicers. The user-friendliness, slicing quality and ergonomic design of this table-based bread slicer will convince you without a doubt.

The Pico and Picomatic are so compact that they can easily be integrated into your sales premises. Up to 250 loaves an hour.



Pico



Picomatic



Progressive traction lever



Holds the loaf together for easier handling



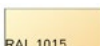

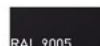


Intelligent Slicing Concept



Information screen



M System (optional)

Table Top Frame Slicer	Semi-automatic		Automatic	
	PICO 450	PICO 450M (M-System)	PICOMATIC 450	PICOMATIC 450M (M-System)
Max. of loaf dimensions (LxWxH) (mm)	44x30x18	44x29x18	44x30x18	44x29x18
Power output (kW)	0.49	1.5	0.49	1.1
Weight (kg)	105	115	105	115
Slice thickness (mm)	9 to 18 Extra low (50mm)	9 to 12	9 to 18 Extra low (50mm)	9 to 12
Loaf pusher height (mm)	Low (80) High (100)	Misch (80)	Low (80) High (100)	Misch (80)
Type of motor 400/230V	single-or three-phase	three-phase	single-or three-phase	three-phase
Production Capacity	up to 200 loaves/hr		up to 250 loaves/hr	
Colors				 

# SLICING MACHINE

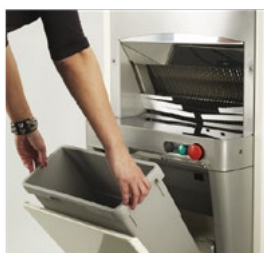
A front-loading slicer, the standard among standard slicers. This elegant, genuinely compact machine will fit into your counter space as easily as an appliance in a fitted kitchen unit. Up to 250 loaves an hour.



Intelligent Slicing Concept



Rear safety cover



Removable crumb collector



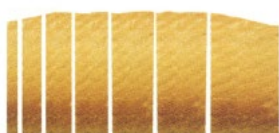
**M System:**

Micronised blade lubrication system for cutting bread with a high rye content or sticky crumb. it consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality.

	FACE+ 450	FACE+ 450M
Max. of loaf dimensions (LxWxH) (mm)	440x310x160	440x300x160
Power output (kW)	0.49	1.1
Weight (kg)	155	160
Slice thickness (mm)	9 to 18	9 to 12
Loaf height (mm)	Extra low (50) Low (80) High (10)	Misch (80)
Type of motor 400/230V	single or three phase	three phase
Colors	    	

# SLICING MACHINE

The **Varia Pro** is a circular blade slicer that can slice a number of slices.  
Up to 120 slices a minute.



Choice of slice thickness



Choice of number of slices



Safety cover



Automatic claw



Removable crumb collector

	<b>VARIA PRO 800</b>	<b>VARIA PRO 1000</b>
<i>Size of entry channel (LxWxH) (mm)</i>	360x285x160	430x285x160
<i>Power output (kW)</i>	1.1	1.1
<i>Weight (kg)</i>	220	230
<i>Slice speed (per mins)</i>	up to 120 slices	up to 120 slices
<i>Blade type and dimensions (mm)</i>	420 diameter, teflon-coated	
<i>Type of motor</i>	400V three-phase	
<i>Slice thickness (mm)</i>	can be set from 5 to 25 mm, thickness to be determined according to the type of bread	
<i>Colors</i>	<div> <div>RAL 1015</div> <div>RAL 3013</div> <div>RAL 9005</div> <div>RAL 9006</div> <div>RAL 9010</div> </div>	



# SLICING MACHINE

It works with a baguette or a roll. Fast, convenient and efficient. It will help you improve your snack-bar business. Up to 2000 cuts an hour.



Adjustable cutting tunnel



Blade adjustment handle



Stainless steel shutter

## ZIP

Max./Min bread dimensions (LxWxH, mm)	60x60/120x80
Power output (kW)	0.49
Weight (kg)	35
Type of motor	230V single phase

# SLICING MACHINE

Fully automatic bread slicer, for different types of bread to use in a semi or fully automatic line. Continuously rotating band blades, angled to pull the loaves through the blade to give the highest quality slice.



HSA-2



HSA-5



**HSA-2**

**HSA-5**

	HSA-2	HSA-5
Max. Capacity per hour (H)	3600 (Depending on products)	2000 (Depending on products)
Product range : Length (mm)	160-370	160-370
Width (mm)	80-200	80-200
Height (mm)	70-160	70-160
Voltage (V)	400V/3ph/50~60Hz	400V/3ph/50~60Hz
Power (kW)	4	4
Weight (kg)	810	720

# SLICING MACHINE

- A patented KR cutter system assures a perfect cut
- No risk of injury at cutting of bakery products
- Using a synchronized upper and lower band drive provides gentle product transport through the cutting machine
- Cutting rate, cutter height as well as upper band height are individually adjustable
- The cutting depth is individually adjustable, too - one can choose between first cut and cut through
- A fold-away conveyor reduces the space requirement of the machine considerably
- With its completely closed machine housing the machine meets a high safety standard



## BBS-B VE

Dimension : Width (mm)	760(Parking position) / 1200 (Working position)
: Depth (mm)	430 (Parking position) / 430 (Working position)
: Height (mm)	740 (Parking position) / 760 (Working position)
Max. width of passage (mm)	140
Max. height of passage (mm)	90
Cutting with (mm)	140
Balde height position (mm)	5-60
Power supply	230V , 1 ph, 50hZ
Power consumption	0.25kW