



WORKING PRINCIPLE:

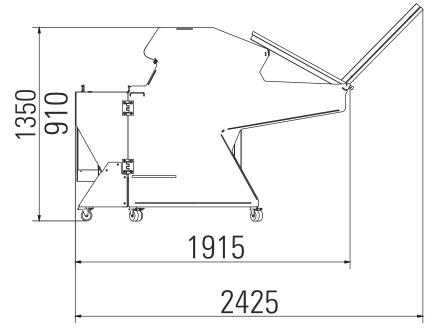
- Place the breads on the back conveyor belt.
- Breads are sliced orderly and properly by the start button
- The breads will move through conveyor double belt automatically and be cut evenly.
- Sliced breads are put into the bag which is opened by blower fan.

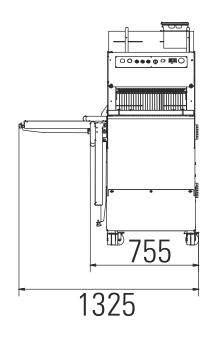
GENERAL FEATURES

- It's cleaning and maintenancy is highly practical with the opening front lid system.
- Designed for high capacity and continuous slicing.
- Contains blower fan and packing system.
- Compatible with clip machine and can be mounted on the machine.
- Conveyor belt is with the speed adjustment. The required speed can be set.
- Automatic bread height adjustment.
- Special blades ensure long term durability.
- Slice thickness can be produced from 8mm to 24mm.
- Standard production is 14mm.
- Contains wheel with brake and can be carried easily.
- It has 24 V elegant control panel.
- Produced in CE standards.
- One Year Warranty against defects in manufacturing and assembly.

OPTIONAL: Second Packing System, Bread Counter, Oiling System, Titanium Coated Knifes, Stainless Body.

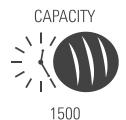
TECHNICAL FEATURES

















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