

Atlas Single and Dual Head Bread Slicers

Description

S204 Single Bread Slicer and S204D Dual Bread Slicer

The phrase "the greatest thing since sliced bread" is commonly used to depict an innovative achievement, like; the Atlas dual head bread

The S204 bread slicer is great value for money! It has a safety cage with a micro switch to stop the slicer if opened during operation. This makes the slicer safe to use. The bread pusher makes the slicing quick and easy, pushing the loaf through the blades. No need to use another loaf of bread to push the bread through! There are also guide rods helping you keep the loaf together once it's sliced.

The S204D dual bread slicer gives you 2 bread slicers in one machine. The S204D has all the same features of the S204, safety cage, bread pusher, guide rods. Now you can do toast or sandwich slices and also café style thick slices too! Their robust construction makes them hardworking reliable bread slicers, and a perfect workhorse for any bakery or café. Available in different pitch sizes (12-24mm)

If you are looking for a VARIABLE PITCH bread slicer, see the Rollmatic Variable Pitch Bread Slicer





| | Atlas S204 Series Specifications | |
|----------------------|----------------------------------|------------------------|
| | S204 Single Head | S204D Dual Head |
| Slice Thickness (mm) | 12, 14, 16 OR 18 | 12 & 16 OR 14 & 18 |
| Safety Covers | Yes | |
| Push Sticks | Yes | |
| Voltage | 240Vac Single Phase | |
| Dimensions | 590 D x 610 W x 790 | 590 D x 1140 W x 790 H |
| Weight | 66 Kg | 130 Kg |