

BAKEWISE

professional bakery equipment

SINMAG BREAD SLICERS SM-513

SINMAG

The Sinmag SM-513 bench bun slicers are renowned for their reliability, compact design, and sturdy construction. With heavy-duty bases ensuring stability, these slicers excel in delivering consistent and efficient slicing performance.

The SM-513 is a versatile slicer suitable for a wide range of bread products, including hamburger buns, dinner rolls, breakfast rolls, croissants, and small baguettes. It also offers the option to leave a small hinge instead of cutting the bread all the way through. This feature is especially beneficial for delicate pastries like croissants, preserving their shape and texture.



Choose the Sinmag SM-513 bench bun slicer for its versatility, precision slicing capability, and advanced features. It's the perfect choice for bakeries and food establishments seeking reliable equipment to slice various bread products while maintaining their quality and visual appeal.

SM-513 SPECIFICATIONS

CAPACITY :	3600 pcs/H
MOTOR POWER:	0.37 KW
MAX HEIGHT OF BREAD :	90 MM
MAX WIDTH OF BREAD:	130 MM
DIMENSIONS (WxDxH):	360 X 540 X 607 MM
WEIGHT:	28 KG