# BAKEWISE

### professional bakery equipment

### KT-1 & KT-2 BREAD SLICER



## BREAD SLICER WITH CIRCULAR BLADE AND ADJUSTABLE SLICE THICKNESS

#### Perfect slicing of all kinds of bread, even warm.

- Oiling system with adjustable pump power. Oiling system can be completely switched off.
- Cutting thickness stepless adjustable from 5 till 25 mm
- Minimum amount of bread crumbs
- Special Teflon coated knife
- Made of s/steel or white painted
- Easy to clean
- Color LCD touch panel with diagrams easy to operate
- 4 Cutting modes whole bread, half bread in slices, Preset no. of slices and cut bread by hald.
- Efficiency: 150 slices/min.





### **SPECIFICATIONS**

MODEL	MAX BREAD DIMENSION			DIMENSIONS	VOLTAGE
	Length mm	Width mm	Height mm	(WxDxH) mm	
KT-1	350	230	140	830 x725 x 1100	230 V - 1 KW - 50 Hz
KT-2	500	230	140	1130 x 725 x 1100	230 V - 1 KW - 50 Hz



Equipment supplies and 24/7 service to the baking industry

5 Blackman Cr, South Windsor, NSW, 2756, Australia

P: +61 2 8004 6105