



## DYNAMIC PREPARATION

**BAGUETTE-SLICERS** 



## **Baguette Slicer CP-250**

CUTS UP TO 16,800 SLICES OF STICK/FRENCH BREAD PER HOUR.

Slice thickness: 10 to 90 mm.

This french bread cutter machine cuts 8.400/16.800 slices of stick bread per hour, inserting 1 or 2 loaves of bread per operation.

- · To slice bread loaves in adjustable thickness.
- · Feeding mouth with capacity for one or two bread loaves. · Ideal for restaurants, "tapas" bars and big communities.
- Stainless steel made.
- · Economy: quick to operate, uniform slice thickness and minimal waste.
- · Hygiene, as operator has less contact with the product.
- · Easy to clean.
- · Removable blade.
- · Safety system at cover and hand protecting grid at bread outlet.
- · Optional: stainless steel stand.

## **TECHNICAL SPECIFICATIONS**

Slice production: 8400 / 16800 Slice thickness: 20 mm - 90 mm

Total loading: 250 W

Mouth dimensions: 115 mm x 135 mm

Electrical supply: 230 V / / 1 ~

External dimensions

·Width: 410 mm ·Depth: 524 mm ·Height: 910 mm

External dimensions with support

·Width with support: 494 mm ·Depth with support: 567 mm ·Height with support: 1530 mm

Net weight: 26,5 Kg Noise level (1m.): <75 dB(A)

DEFAULT EQUIPMENT

OPTIONAL EQUIPMENT Stainless steel stand





