

GRAVITY FED BREAD SLICER **CHUTE**

Features

- ◆ Slices up to 500 loaves/hour
- ◆ Attractive, User-Friendly Design
- ◆ Designed for cutting soft white loaves
- ◆ Soundproof Body in Technopolymer materials
- ◆ Compact Design for Small Spaces
- ◆ Available in Manual and Automatic Models
- ◆ Front-loading for ergonomic efficiency
- ◆ White Painted Body Standard



Options

- ◆ Bag blower with hinged shelf

Full-Sized Results in a Compact Design

The **CHUTE** is an ingenious machine designed for the continuous slicing of sandwich loaf bread. The slicer operates on the basis of a gravity feed system (the weight of the loaves placed in the slicer creates pressure on the blades) and its feed chute is able to hold 5 to 7 identical loaves. The CHUTE is front loaded for ergonomic efficiency and features a compact design making it a great addition to a bakery of all sizes.

Technical Data

GRAVITY FED BREAD SLICER CHUTE

FEATURES

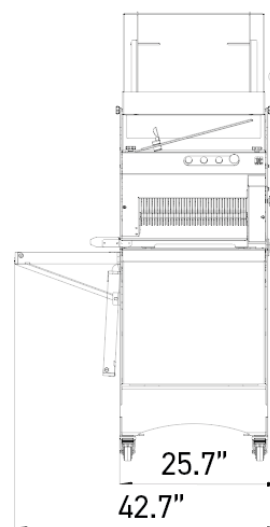
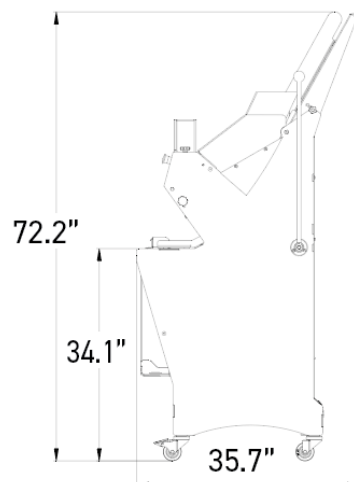
Max. Loaf Dim. (L x W x H) (in inches)	44 x 16
Power Output (in kW)	0.49
Net Weight (in Lbs.)	230

CHOICE OF

Slice Thickness (mm)	11-18
Loaf Height	Low, Normal, High
Type of Motor 110/240V	single or three-phases

OPTION

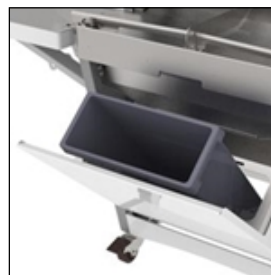
Foldable Bag Blower	•
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Loading Ramp fitted with side guides increases loading capacity.



Adjustable bread holder adjusts pressure on the bread to ensure a clean & precise cut.



Removable crumb collector accessible by tilting the front cylinder-assisted door.



Lever on the side allows the final loaf to be cut completely safely.

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.