



# BREAD SLICER CP-250 230/50/1

Cuts up to 16,800 slices of stick/french bread per hour.



1050225



## FEATURES AND BENEFITS

**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.

## SALES DESCRIPTION

Slice thickness: 20 to 90 mm.

## ACCESSORIES

- Stainless steel stand

DYNAMIC PREPARATION  
BAGUETTE-SLICERS



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Project	Date
Item	Qty
Approved	

product sheet  
updated 12/03/2020



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Cuts up to 16,800 slices of stick/french bread per hour.



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## SPECIFICATIONS

Slice production: 8400 / 16800

Slice thickness : 20 mm - 90 mm

Total loading: 250 W

### Mouth dimensions

✓ Inlet mouth diameter (1): 115 mm

✓ Inlet mouth diameter (2): 135 mm

Electrical supply: 230 V / 50 Hz / 1 ~ (2.1 A)

Plug : --

### External dimensions (WxDxH)

✓ Width: 410 mm

✓ Depth: 524 mm

✓ Height: 910 mm

### External dimensions with stand

✓ Width with stand: 494 mm

✓ Depth with stand: 567 mm

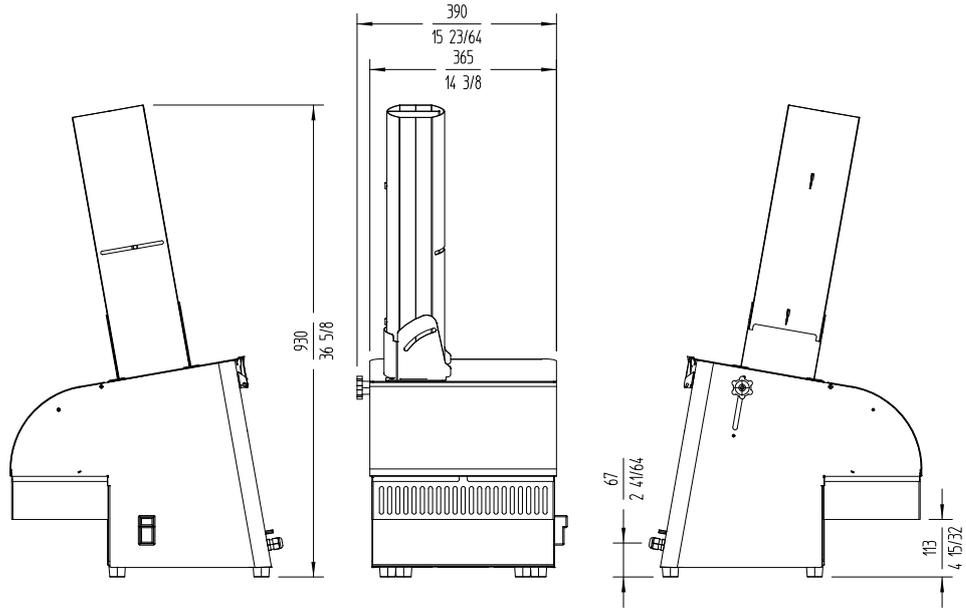
✓ Height with stand: 1530 mm

Net weight: 28.2 Kg

### Crated dimensions

440 x 560 x 600 mm

Gross weight: 31.6 Kg.



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