



Baguette-slicers

This commercial stick bread slicer cuts french bread into slices in a short time.



Produces 8,400 to 16,800 french baguette slices in an hour inserting one or two baguettes at a time, depending on the loaf thickness.

- ▶ To slice bread loaves in adjustable thickness.
- ▶ Feeding mouth with capacity for one or two bread loaves.
- ▶ Ideal for restaurants 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.

	CP-250
SLICE PRODUCTION	8400 / 16800
SLICE THICKNESS	20mm - 90mm
MOUTH DIMENSIONS	115 x 135mm
TOTAL LOADING	250W
EXTERNAL DIMENSIONS (WxDxH)	410x524x910mm
EXTERNAL DIMENSIONS WITH STAND	494x567x1530mm
NET WEIGHT	26,5Kg



BAGUETTE SLICER CP-250

Cuts up to 16,800 slices of stick/french bread per hour.
Slice thickness: 10 to 90 mm.

		RRP €
1050225	Bread slicer CP-250 230/50/1	1.759

Optional equipment

- Stainless steel stand

ACCESSORIES

Stand for baguette slicer



Optional accessory for Sammic baguette slicer CP-250.

- ▶ Stainless steel construction.
- ▶ Intermediate shelf to place a container for sliced bread.
- ▶ 2 wheels for ease of transport.

		RRP €
1050230	Stand CP-250	416