

## Industrial bread slicers



The industrial bread slicer CI is designed to slice all sorts of breads. Its high capacity and robustness make it an essential product for high production factories, because it's particularly suitable for large flow rates can cut up to 1200 breads per hour.

### Models

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**CI52**, industrial bread slicer with passage width of bread **52 cm**

**CI60**, industrial bread slicer with passage width of bread **60 cm**

### Features

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- Frames of blades are made of steel
- Bread slicer delivered with a shovel to put breads in the bag. It corresponds to the maximum cutting width of the machine.
- 2 side drawers stainless steel crumb
- Adjusting the height of the upper belt by driving
- Guide-breads stationary input and output
- Cut thickness: from 9 mm
- Cut height: 140 mm
- Voltage: Three-phase 220/380V+T (single-phase in option)

## Ergonomics / Maintenance

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- The life span of a set of blades varies according to the following factor: type of bread, toughness of the crust, temperature of bread... We estimate it between 25 000 and 30 000 breads
- **Security:** our bread-slicers are secured according to the norms in effect
- **Cleaning and easy maintenance thanks to the big capacity crumb collector drawer and, by its simple system to dismantled the frame**

## Options

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- Double cut (for model in 60)
- Voltage single-phase 220V+T
- Color
- Tool to put in bag

Model	CI 52	CI 60
Type	Industrial	
width (cm)	52	60
Cutting thickness (mm)	11 in standard	
Double cut	Non	in option
Useful length of the intake belt (mm)	1440	
Useful length of the output belt (mm)	760	
Cut height (mm)	140	
<b>ELECTRICALS</b>		
Power (kW)	1,1 + 0,25 (motor gear)	
Voltage (V)	Three-phases 400V + N + G	
<b>DIMENSIONS</b>		
Width (mm)	730	810
Height (mm)	1225	
Depth (mm)	2500	
Weight (kg)	545	545

*Non-contractual specifications and illustrations - LAMBERT MECANIQUE SAS reserves the right to modify specifications without prior notice*

