

Self service bread slicer



The bread-slicer is designed to slice all sorts of breads. They allow to provide an additional service to your customers and to have a better preservation of the breads, thanks to the bag. While putting it freely at the disposal of the public, you gain time and free some operators for other tasks.

The model

We propose one model : **LSC60**, cutting width 60 cm

Characteristics

- Frames and blades are made of steel
- Bread slicer delivered with a shovel to put the bread in the bag. It corresponds to the maximum cutting width of the machine
- **Maximum cut width : 60 cm**
- **Cut thickness : 11 or 13 mm (other cuts on request, from 9 mm)**
- **Cut height : 150 mm**
- Voltage : Three-phases 220V/380V+N+T
- Power : 0,55 kW + 0,18 (motor-gear)
- Dimensions : L805 x P955 x H1150 mm
- Weight : 190 kg

Ergonomics / Maintenance

- 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**

Optional extras

- Other cuts on request, from 9 to 15 mm

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