

## Industrial bread slicers



The industrial bread slicer MI 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.

### The models

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**MI52**, industrial bread slicer with passage width of bread **52 cm**

**MI60**, industrial bread slicer with passage width of bread **60 cm**

### Characteristics

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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**

## Optional extras

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

Model	MI 52	MI60
Type	Industrial	
width (in cm)	52	60
Cutting thickness (in mm)	11 in standard	
Double cut	No	in option
Useful lenght of the intake belt (in mm)	1500	
Useful lenght of the output belt (in mm)	850	
Cut heigt (in mm)	140	
<b>POWER / VOLTAGE</b>		
Power (in kW)	1,1 + 0,25 (motor gear)	
Votage	Three-phases 400V + G	
<b>DIMENSIONS</b>		
Width (in mm)	800	900
Height (in mm)	1130	
Depth (in mm)	1550	
Weight (in kg)	410	430

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