



HORIZONTAL BLADE SLICER **MOD 110**

Features

- ◆ Suited for the total horizontal slicing of products
- ◆ 1/2" - 2" cutting height capability
- ◆ Single continuous band blade cutting head mounted on balanced pulleys for excellent adherence
- ◆ Lateral blade guides in hard metal with cemented carbide
- ◆ Inlet and outlet loading conveyor belts
- ◆ Independent cutting blade height adjustment
- ◆ Conveyor belt advance speed adjustable by gearmotor
- ◆ Electric panel with centralized controls
- ◆ Sturdy painted steel support structure



Options

- ◆ Pneumatic blade oiling
- ◆ Available in version with more than one cutting head
- ◆ Stainless steel version

Horizontal Blade Bread Slicing System

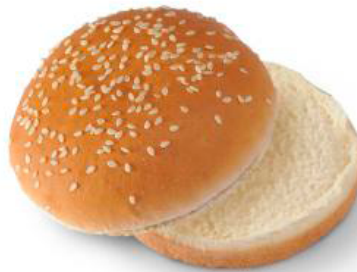
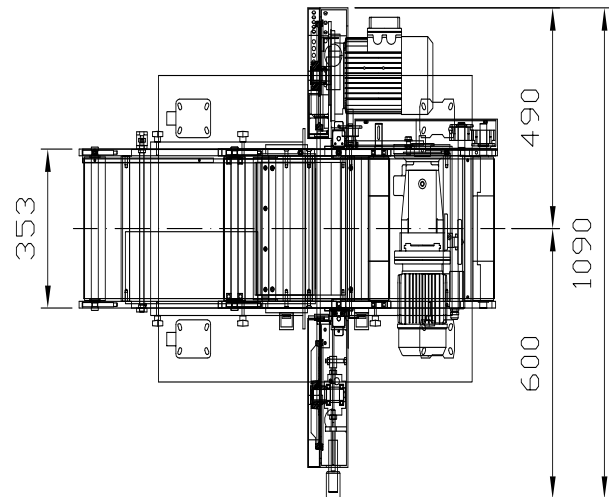
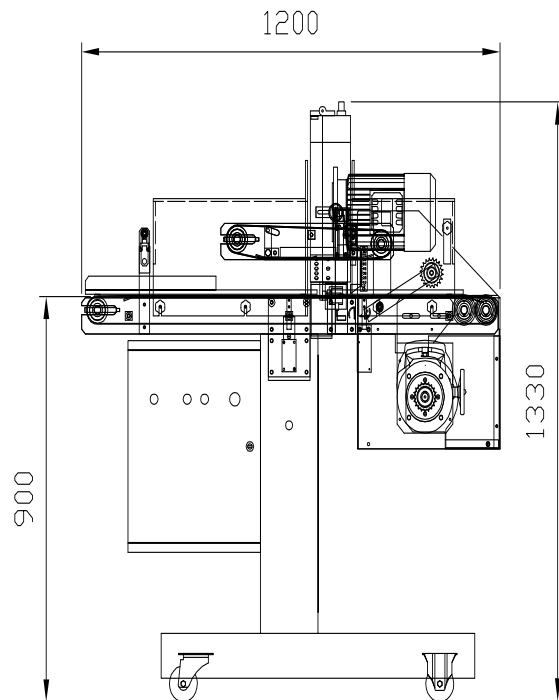
The **MOD 110 Horizontal Blade Bread Slicer** features horizontal slicing with a continuous band blade cutting head. Perfect for everything from soft pan breads and cakes to crusty artisans, dense ryes and more. With its range of easily adjustable cutting heights and conveyor speeds, the **MOD 110** is one of the most versatile slicers on the market. Slice half a loaf thin and the other half thick or slice perfectly even cake layers- the choice is yours with the **MOD 110 Bread Slicer!**



Technical Data

HORIZONTAL BLADE SLICER MOD 110

VariaPRO 800	
FEATURES	
Passage Dimensions (H x W)	2.4" x 11.8"
Slice Thickness	1.2" - 2"
Power Output (in kW)	1.5
Electrical	220v/3Ph (3A)
Net Weight (in Lbs.)	529
Blade	Hard metal with cemented carbide



LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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