

Rollmatic Variable Pitch Bread Slicer

Description



Rollmatic Model SA35 / SA50

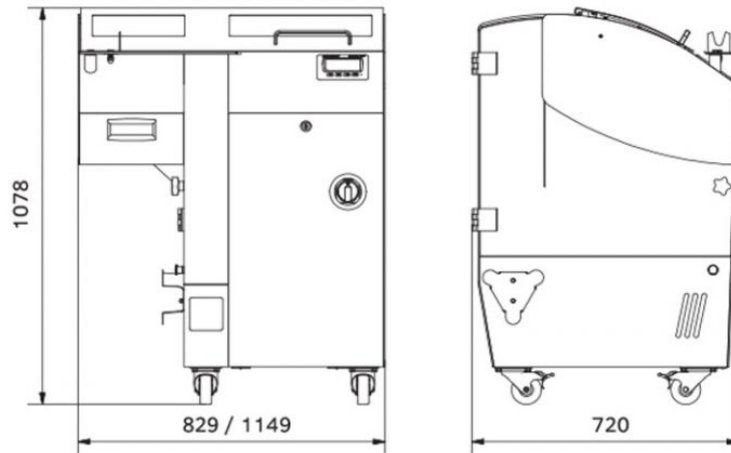
Variable pitch slicer(5-25mm), which will slice any bread from your artisan style crusted bread, to your standard sandwich loaf! It would be versatile for a test kitchen, and safe enough for cutting in a retail shop. With a lubrication system as an optional extra, and also available in full stainless steel if needed.

Rollmatic bread slicers are the right cutting solution for any type of bread. The Samurai range includes compact counter-top models suitable for industrial use and for laboratories. Top performance and cutting accuracy are ensured in every model, along with compliance to the latest European safety standards.

The Samurai range also offers reliability, cleanliness and compact sizes, low noise level and ergonomics. The possibility of color customization as well as their appealing looks make integration easier in any shop or retail area in supermarkets.



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Rollmatic Variable Pitch Bread Slicer Specifications

Model	SA35	SA50
Loading	Front	
Nominal width cut	350 mm	500 mm
Loaf max. dimensions mm	350 x 230 x 140h	500 x 230 x 140h
Blade pitches	Adjustable from 5 to 25mm, 1mm pitch	
Power	1Kw, 230V 50Hz	
Weight	225Kg	267Kg