



# BSI 75 Slicer



*We are s/l/i/c/e/d bread!*



*Belted infeed with top hold down belt*



*Belted infeed with side belts for pan bread*

### **ACCESSORIES:**

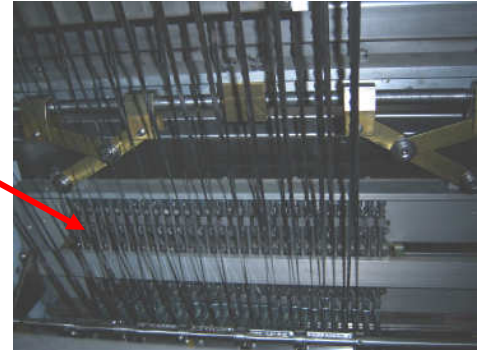
- Automatic lattice adjustment (standard unit without PLC controls)
- Automatic lattice adjustment with PLC controls
- Automatic blade hone

### **MAINTENANCE ACCESSORIES:**

- Stainless steel doors/covers
- Belted infeed system (optional)

### **SPECIFICATIONS:**

- Slicing speed: up to 90 loaves per minute
- Blade speed: 1200 ft per minute
- Minimum loaf size: 6”L x 2”H x 3”W (152mm x 51mm x 76mm)
- Maximum loaf size: 16”L x 6”H x 10”W (432mm x 152mm x 254mm)
- Adjusting unit range/standard: 3/8” to 5/8” (9.5mm to 15.9mm)
- Adjusting unit range/special: 1/4” to 5/8” (6.4mm to 15.9mm)
- Adjusting unit range/special: 7/16” to 1” (11.1mm to 25.4mm)
- Electrical: 230/380/460 volt, 50/60 HZ, 3 Ph., 5 HP



*Simplified lattice*

### **OPERATIONAL FEATURES:**

- 5 hp motor
- Electronic blade break detection and correction
- Conveyor rest (no product sensors)
- Flighted infeed system
- Lattice mechanism
- RFID safety switches for enhanced safety
- Hardened chrome drums
- Blade/drum scrapers and oilers
- Automatic oiler system
- Aluminum doors/covers
- Stainless steel frame
- Slide out unit frame
- Timing adjustment through control panel

AIR: 90 PSIG, AVG 11 SCFM  
Peak at 12 SCFM  
Supply Line: 1/2” pipe

Control Voltage: 24 volt  
Main Electrical: Customer Specs

**Bettendorf Stanford, Inc.**  
P.O. Box 790, Salem, IL 62881  
E-mail: [sales@bettendorfstanford.com](mailto:sales@bettendorfstanford.com)

Phone: (800) 548-2253  
Fax: (618) 548-3557  
Website: [www.bettendorfstanford.com](http://www.bettendorfstanford.com)