



Model 20 Slicer



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

Standard Features:

- 3 hp brake motor for slicing dense products
- New square tube frame with easy access covers
- Powered top infeed for positive loaf feed
- DC conveyor drive for variable speeds
- Simplified controls, safety switches, and broken blade safety
- Small footprint
- Fixed slice thickness

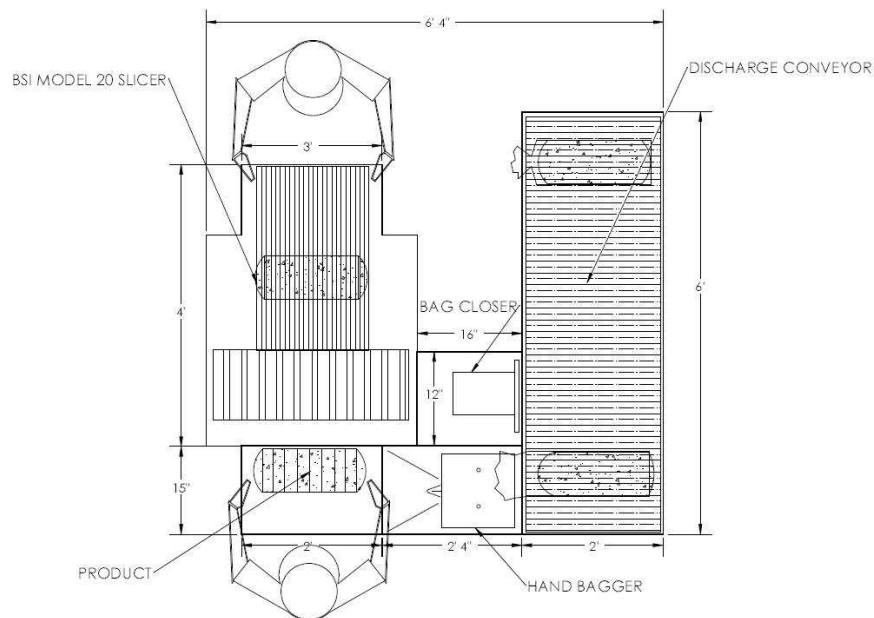
Options:

- Spray or felt oiling system to eliminate head and gluten build-up
- 22" loaf length capacity and other special requirements
- Conveyor with bag closer for efficient 2 person operation
- Extended infeed conveyor for added product flow

Specifications:

- Speed range: up to 30 lpm
- Minimum/Maximum product size: 6" X 2" X 2" / 18" X 10" X 6" (L x W x H)
- Blades: .016 X 7/16"
- Electrical: 208/230/380/460V, 3 hp, 50/60 hz

Technical Layout:



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