

BREAD SLICER WITH PROTECTION



«You will no longer crush your lovely baguettes fresh from the oven!»



PREPARATION



Cut regular, perfect slices without crushing, even with loaves and baguettes out of the oven. Models available with wooden base and HACCP high-density polyethylene. Note: the use of cut-resistant gloves is strongly recommended.

BREAD SLICER

Perfect cutting without crushing. Even slices. Toothed blade with a 25-cm half-moon profile. Adjustable stop for slices from 5 to 85 mm. Security casing for finger protection. Stabilising suckers.

Tempered St/st blade.



Ref.	Ex-ref.						€
703SF1	N7002	22	39	25	3.4	Wooden base.	

BREAD SLICER

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Tempered St/st blade.



Ref.	Ex-ref.						€
703SX	N7005	22	39	25	3.4	HACCP St S base.	

BREAD SLICER WOODEN BASE

Straight blade of 35 cm.

Wooden base and St/st blade.



Ref.	Ex-ref.						€
N7004	CPS35	40	11	15	2.2		

BAGUETTE SLICER

Short blade: 2-stage opening. Safety first: avoid getting cut. Easy and quick to use: push the 1/2 baguette in from one side, and pull it out at the other.

Clamp fixation.

St/st



Ref.					€
FVX1	19,5 6	22,5 1		Sandwiches.	

BREAD SLICER

Perfect cutting without crushing. Even slices. Toothed blade with a 25-cm half-moon profile. Adjustable stop for slices from 5 to 85 mm. Security casing for finger protection. Stabilising suckers.

Tempered St/st blade.



Ref.	Ex-ref.						€
703SF1P	N7003	22	39	25	3.4	HACCP HDPE base.	

BREAD KNIFE ST. S. BASE

Straight blade of 35 cm. Guillotine result: efficient cut.

Safety casing for finger protection. Anti-slip pads.

Tempered St/st blade.



Ref.	Ex-ref.						€
35CPX	N7011	53	13	16	2.8		

BREAD SLICER WOODEN BASE 1ST PRICE

Straight blade of 25 cm.

Wooden base and St/st blade.



Ref.	Ex-ref.						€
N7013	CPS25	40	12	7,5	0,94		