



0.75 Kw

50/60Hz  
380V

Modello manuale su ruote adatto ad un utilizzo generico e a pane compatto o con crosta di media durezza. Disponibile in due dimensioni di taglio (420 e 520mm). Taglierina adatta a piccoli-medi laboratori

**Manual model with wheels suitable for general use, for compact bread or for bread with a medium hardness baked crust. Available in two cutting sizes (420 and 520 mm). This slicer suitable for small and medium sized laboratories**

Modelo manual sobre ruedas también apto para un uso genérico y para pan compacto con corteza de dureza mediana. Está disponible en dos dimensiones de corte (420 y 520mm). Cortadora apta para laboratorios de tamaño mediano y pequeño

Modèle manuel avec roues, idéal pour une exploitation générique et pour la coupe de pain compact ou avec croûte moyennement dure. Disponible en deux largeurs de coupe (420 et 520 mm). Trancheuse idéale pour moyens et petits laboratoires

Модель на колёсиках для общего использования, а также для нарезки хлеба с более плотным мякишем или с коркой средней твёрдости. Доступны версии с двумя размерами отверстия нарезки (420 и 520 мм). Предназначена для маленьких и средних хлебокондитерских предприятий

Manuelles Modell auf Rädern, das für eine allgemeine Verwendung und kompaktes Brot oder Brot mit Kruste von mittlerer Härte geeignet ist. In zwei Schnittgrößen erhältlich (420 und 520mm). Brotschneidemaschine, die für kleine-mittelgroße Labors geeignet ist

	C42S / C52S
Modello - Model	Manuale su ruote / Manual free standing type
Carico - Loading	Laterale / Lateral
Lunghezza nominale taglio - Nominal width cut	420 - 520 mm
Dimensione max. pane mm - Loaf max. dimensions mm	400/500 x 300 x 180h
Passo lame - Blade pitches	Scelta da 9 a 20 mm / Available from 9 to 20 mm

✗ Standard    ○ Optional

## Specifiche tecniche / Technical specifications



	G42	C42-C52	CP42-CP52	C42S-C52S	CP42S-CP52S	ST42	SA35-SA50	MI52	MR52	MAC100	BM11
Struttura in acciaio verniciata <b>Steel powder painted body</b>	✗	✗	✗	✗	✗	✗	✗	✗	✗		
Modello da tavolo <b>Bench model</b>	✗	✗	✗								
Modello con ruote <b>Models on wheels</b>					✗	✗	✗	✗	✗		
Manuale <b>Manual</b>	✗	✗	✗	✗							
Automatica <b>Automatic</b>			✗		✗	✗	✗	✗	✗		
Automatica a ciclo singolo e continuo <b>Automatic single and continuous mode</b>			✗		✗						
Automatica a ciclo continuo <b>Automatic continuous cut</b>								✗	✗		
Automatica con 4 modalità di taglio <b>Automatic with 4 cutting modes</b>							✗				
Carico frontale <b>Front loading</b>	✗	✗	✗			✗	✗				
Carico laterale/posteriore <b>Lateral/rear loading</b>				✗	✗			✗	✗		
Passo fetta variabile <b>Adjustable pitch</b>							✗				
Telaio coltelli intercambiabile (brevetto) <b>Interchangeable blade cartridge (patent)</b>									✗		
Regolazione elettrica tappeto superiore <b>Electrically adjustable upper conveyor</b>								✗	✗		
Regolazione velocità con inverter <b>Speed regulation with inverter</b>								✗	✗		
Velocità tappeto e telai indipendenti <b>Independent speed of conveyor and cutting frames</b>								✗	✗		
Insufflatore <b>Bag blower</b>				○	○						
Base con ruote <b>Base with wheels</b>	○	○	○								
Oliatore <b>Oiling system</b>	○	○	○	○	○	○	○	○	○		
Struttura in alluminio e inox <b>Aluminum &amp; s/steel structure</b>										✗	✗
Kit mollica <b>Fresh bread knife kit</b>											○
Piedini inox <b>S/steel legs</b>											○



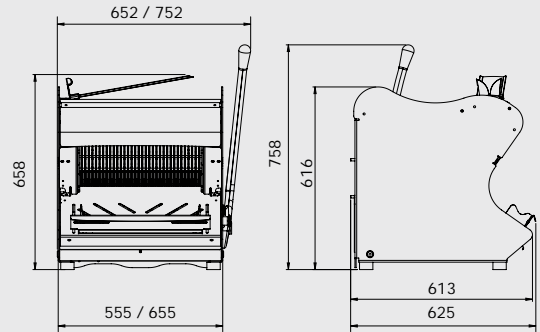
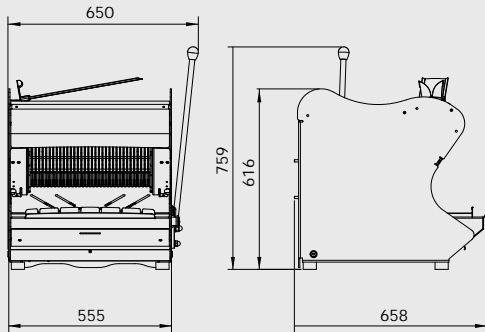
# Dimensioni / Dimensions



Peso netto / Net weight

G42

C42/C52

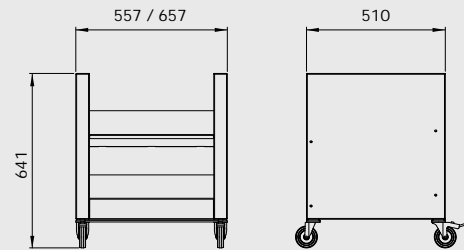
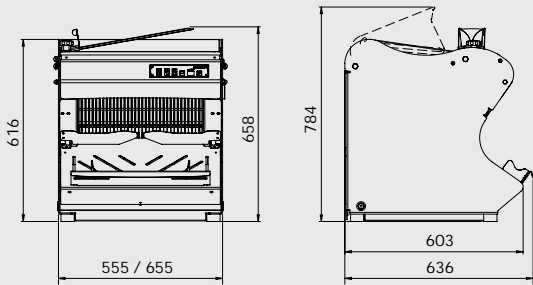


98 Kg.

101 / 107 Kg.

CP42/CP52

BASE

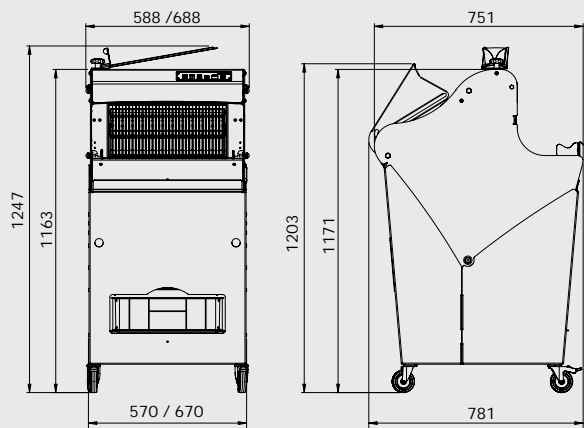
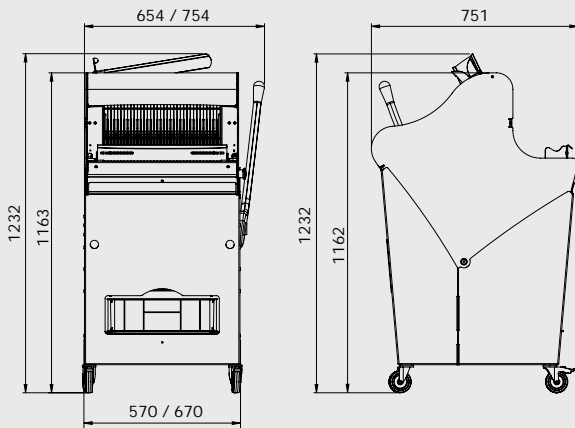


101 / 107 Kg.

28 / 30 Kg.

C42S/C52S

CP42S/CP52S



135 - 142 Kg.

135 - 142 Kg.