



1 Kw

50/60Hz
230V



Taglierina a passo variabile con selezione dello spessore di taglio della fetta (da 5 a 25mm). Taglia qualsiasi tipo di pane. Adatta al laboratorio come al taglio in area vendita. Disponibile con sistema di oliatura e in versione inox

Variable pitch model with slice thickness selection (from 5 to 25 mm). It can cut any type of bread. Suitable for laboratory use as well as for the cutting in the retail area. Available with lubrication system and in stainless steel version

Modelo de paso variable con selección del espesor de corte de la rebanada (desde 5 hasta 25 mm). Corta cualquier tipo de pan. Apta para los talleres y al corte en área venta. Está disponible con sistema de aceitado y en versión inoxidable

Modèle à pas variable avec sélection de l'épaisseur de coupe de la tranche (de 5 à 25 mm). Idéal pour couper tout type de pain. Idéal pour l'exploitation dans les laboratoires ou pour la découpe dans l'aire vente. Disponible avec système de huilage et en version acier inoxydable

Модель с изменяемым шагом и выбором ширины нарезки (от 5 до 25 мм). Предназначена для нарезки любого вида хлеба. Может быть использована как в пунктах самообслуживания так и на предприятиях. Доступны версии с системой смазки и из нержавеющей стали



Modell mit variablem Blattabstand und mit Scheibendickenauswahl (von 5 bis 25 mm). Es kann jede Art von Brot schneiden. Geeignet für den Laborbetrieb sowie für die Selbstbedienung im Einzelhandel. Erhältlich mit Schmieresystem und in Edelstahlversion

	SA35 - SA50
Modello - Model	Laboratorio e Self service / Workshop & Self service
Carico - Loading	Frontale / Front
Lunghezza nominale taglio - Nominal width cut	350 mm - 500 mm
Dimensione max. pane mm - Loaf max. dimensions mm	350/500 x 230 x 140h
Passo lame - Blade pitches	Variabile da 5 a 25 mm con passo di 1 mm / Adjustable from 5 to 25mm, 1mm pitch

✕ Standard ○ Optional

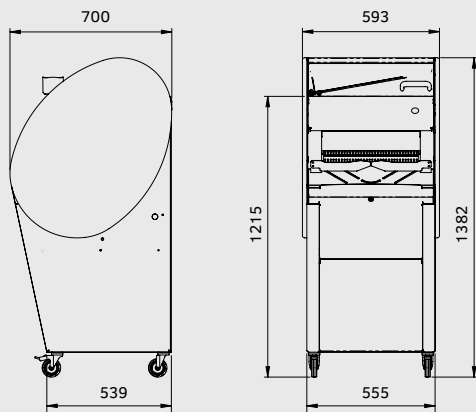
Specifiche tecniche / Technical specifications



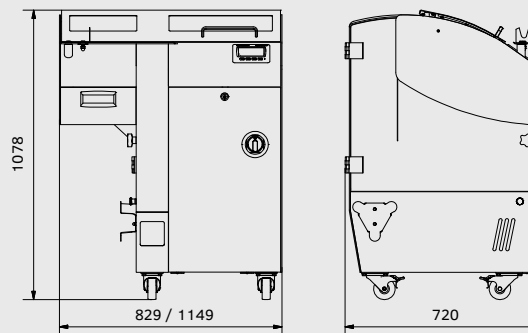
	G42	C42-C52	CP42-CP52	C42S-C52S	CP42S-CP52S	ST42	SA35-SA50	MI52	MR52	MAC100	BM11
Struttura in acciaio verniciata Steel powder painted body	✕	✕	✕	✕	✕	✕	✕	✕	✕		
Modello da tavolo Bench model	✕	✕	✕								
Modello con ruote Models on wheels					✕	✕	✕	✕	✕		
Manuale Manual	✕	✕	✕	✕							
Automatica Automatic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



ST42



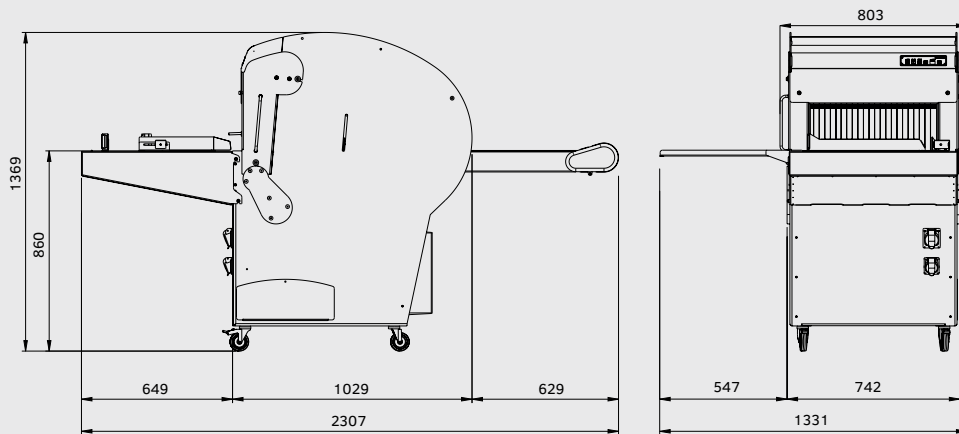
SA35/SA50



 193 Kg.

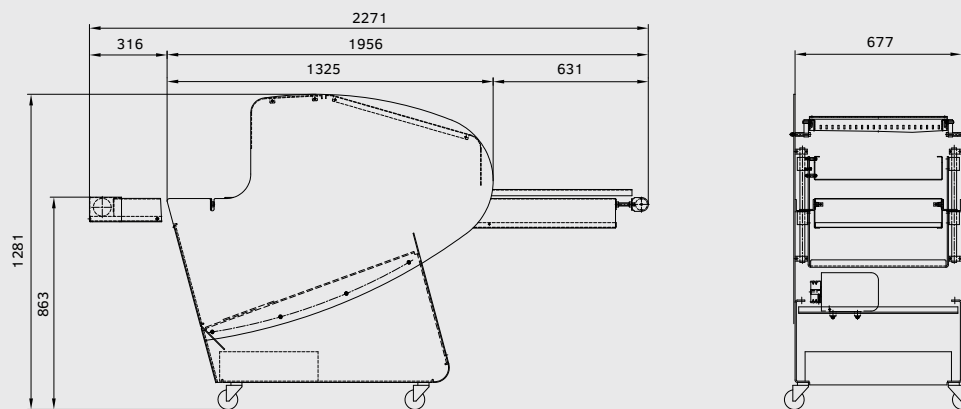
 225 / 267 Kg.

MR52



 101 / 107 Kg.

MI52



 135 / 142 Kg.