



Joanna Levin Hamburg -
bakery machinery

Hammonia Bread Slicer

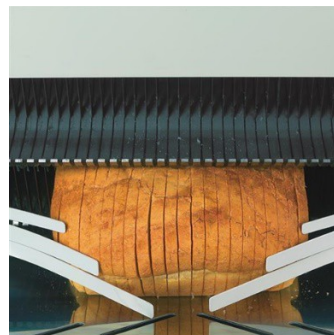


Our Bread Loaf Slicers are recommended for all kinds of bread. Machines are available as stand - or bench model (Type MINI). On the stand models, the bread pusher is adjustable in height. Therefore, it adapts to the different bread loaf heights. The operation is quiet and trouble-free. The solid chassis of the stand models is movable on castors. All parts which come into contact with the bread loaf are made of stainless steel. On request, an oiling-device is available - for Rye-, Black or Wholemeal Loaves.

Advantages

- Progressive traction lever for optimum effort control
- Robust
- Reliable with high slicing quality

Model	Working with (mm)	Max Loaf dimensions (cm)	Slice thickness (mm)	Net weight (kg)	Max loaves / hour
Mini	450	44 x 30 x 18	9-18	105	200
450	450	44 x 31 x 16	9-18	150	250
600	600	60 x 31 x 16	11-18	175	250



For further information please contact us.

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