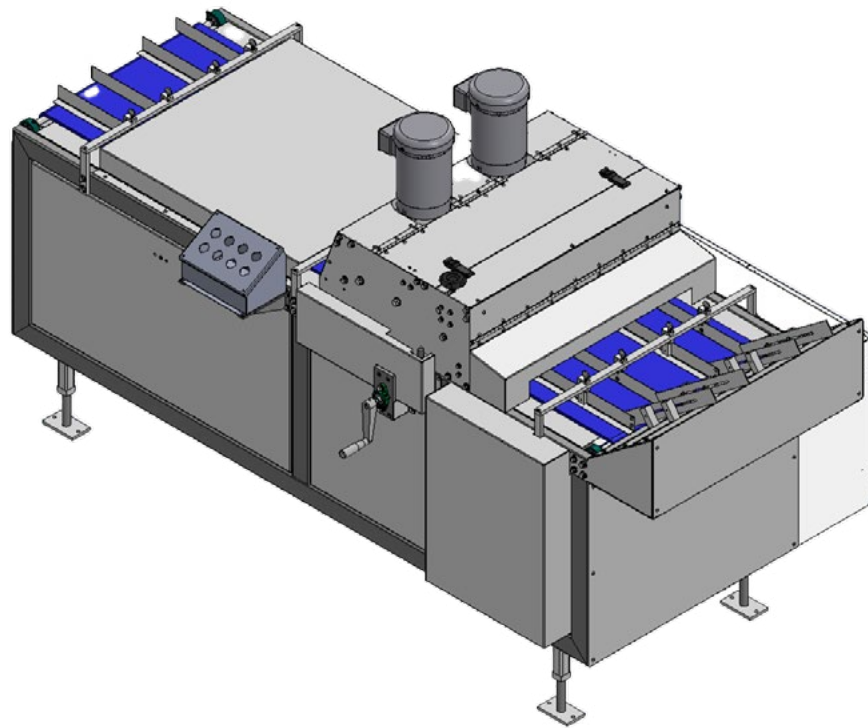


## BAGEL SLICER MODEL SLBS



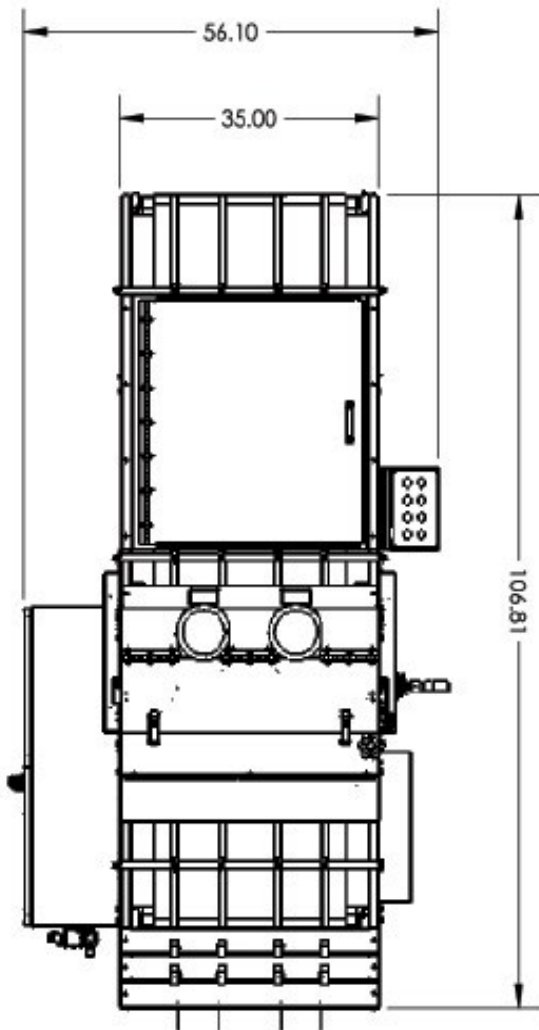
DESIGNED FOR:



This is a (2) lane bagel slicer that utilizes (4) blades to create a “butterfly” cut in the bagels, which leaves a web of dough in the middle of the bagel and keeps the top and bottom together. The slicer head is mounted to a self-powered variable speed 8’ long powder-coated carbon steel conveyor, with friction top Intralox modular belting, and push button controls. There are adjustable lane guides that allows different diameters of product to be sliced, and control the product while being sliced. The slicer head has vertical blade height adjustment and pressure belt height adjustment. The slicer head can also be put into a bypass position and allow the conveyor to still run without cutting the product. CAT III safety sensors are used to prevent improper use. The drivetrain consists of a single motor attached to a gearbox, and chain/sprockets are used for all power transmissions.

### OPTIONS

- » Right Hand and Left Hand Operator models are available.



<b>ELECTRICAL</b>	208/230/460 VAC – 3 Phase, 60 Hz
<b>SAFETY</b>	Sensaguard RFID Sensors, Cat III
<b>SIZE</b>	Customizable
<b>AIR REQUIREMENTS</b>	Application Dependent
<b>BLADE MOTOR</b>	Dual 2 HP

### KEY FEATURES

- » 2 Slicing Lanes with 4 Slicing Spindles
- » Manually Adjustable Blade Height
- » Manually Adjustable Pressure Table Belt Height
- » Adjustable Lane Guides
- » Electronic Lift System for Pass Through and Blade Removal
- » Self-powered or Externally Powered Options Available
- » Shown With Decline Chute with Adjustable Lane Guides
- » Rate of base conveyor = 60'/min
- » Blade height range 1/4" – 1 5/8"
- » Speed of 160 bagels per minute
- » Max product diameter of 6 inches

### OPTIONS

- » Available as a Replacement Head, or as a standalone unit, with slicer, frame, conveyor, and controls
- » Right or Left Hand Operator Models Available

