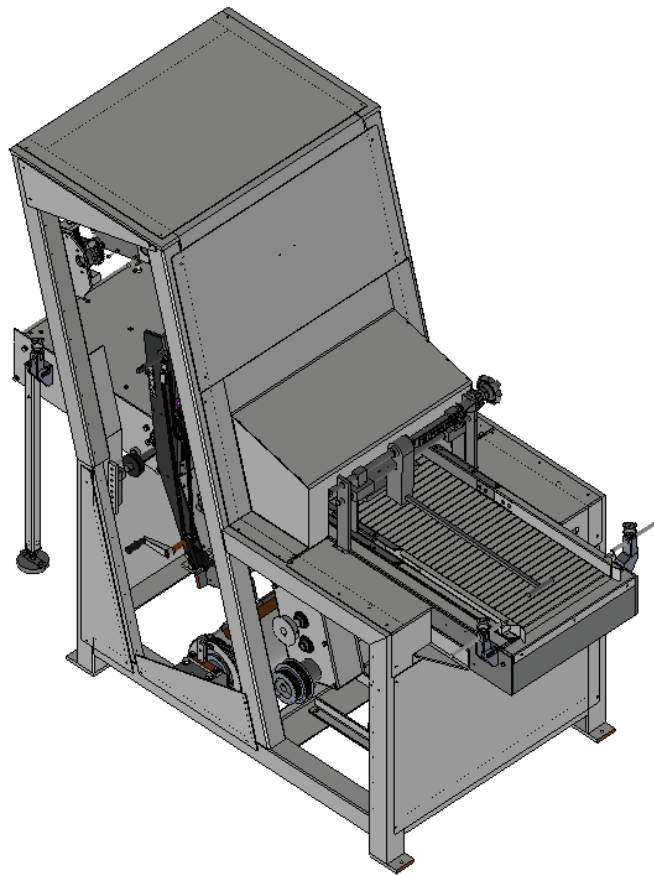


BREAD SLICER – LMC MODEL 25 SLICER



DESIGNED FOR:

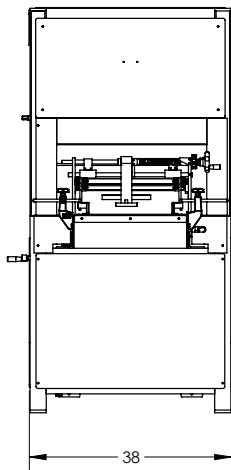
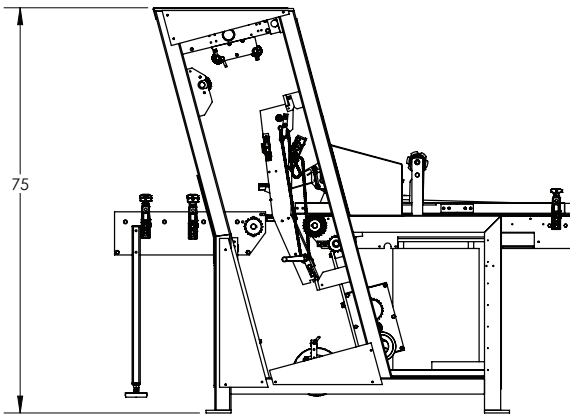
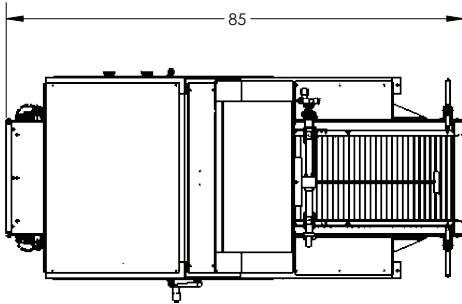


Smaller, simpler, and more affordable than the Model 90-75, this multiple-blade band slicer is well suited for smaller bakeries of medium production.

The stainless steel frame offers easy access with punched aluminum doors. And the machine features door safety switches and broken blade shutoff for optimal safety, with an option for Cat3 guarding with coded magnetic door switches.

LMC builds our Model 25 Slicers tailored to each customer's particular needs, with fixed slice thickness to specifications. Options to adjust slice thickness and load length capacity available.

TECHNICAL SPECIFICATIONS



KEY FEATURES

- » High-tolerance ceramic blade guides for clean, accurate slicing
- » Grip-top infeed conveyor for positive loaf feed to blades
- » Integrated hand bag-loader fed by belt outfeed conveyor
- » Hand-knob infeed rail adjustment with calibrated scales
- » Simplified controls, door safety switches, and broken blade shutoff
- » Fixed slice thickness to your specifications
- » IP65- and NEMA 12-rated painted electrical enclosure
- » Speeds up to 25 loaves a minute

OPTIONS

- » Automatic spray-on oiling system
- » Conveyor with bag closer
- » Automatic blade sharpening unit with ceramic stones
- » Adjustable slice thickness from 3/8" to 5/8" and other ranges
- » 20" load length capacity and other special requirements
- » IP66- and NEMA 4-rated stainless steel electrical enclosure
- » CE, UL, and CSA approval
- » Cat3 guards and coded magnetic door switches

