

BREAD SLICER – LMC MODEL 9075 SLICER



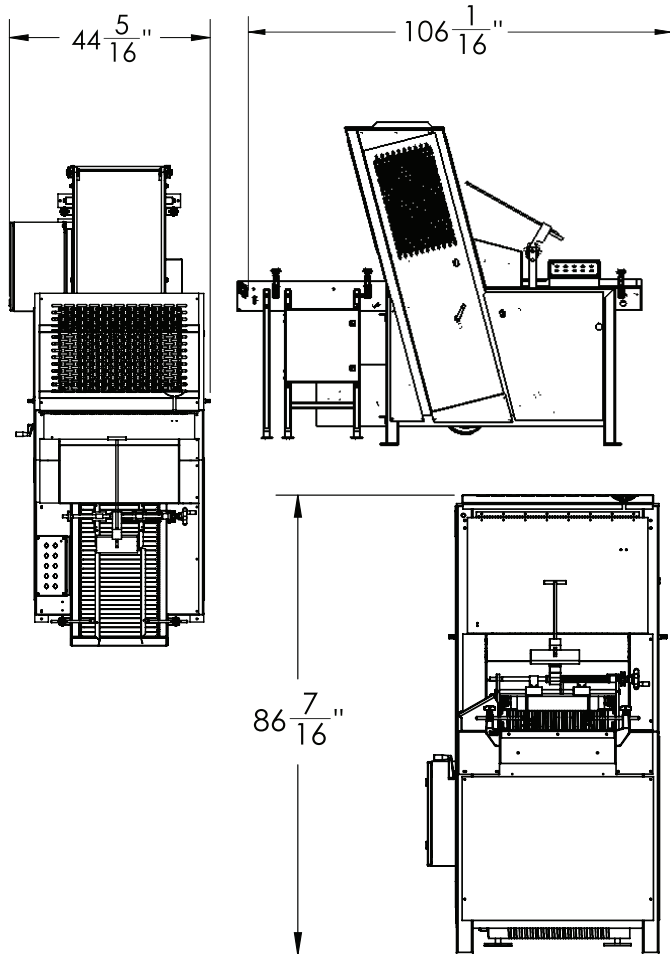
DESIGNED FOR:



LMC builds our model 9075 Slicer tailored for each customer's particular needs.

Your machine may vary from this typical unit illustrated. Allow LMC's talented engineering staff to meet with you and begin the design process to increase productivity and efficiency of your equipment while also lowering key costs.

LMC manufactures new equipment and parts for bread and bun bagging as well as slicing. LMC also refurbishes used equipment, performs custom machine design and fabrication, and sells hinge blades.



ELECTRICAL	208/230/460VAC, 3 Phase, 60 Hz Micrologix PLC with Panel View 600 Display
SAFETY	Guard Switches
SPEED	30 to 90 loaves per minute
AIR REQUIREMENTS	6 cfm @ 90 psi, dried and filtered
DRIVE	3 HP motor to drive drum. Conveyor powered by bagger.

KEY FEATURES

- » Max Speed of Slicer Only: 75 loaves per minute
- » Min Loaf Size: 6" long x 3" wide x 3" tall
- » Max Loaf Size: 16" long x 6" wide x 6" tall
- » Band Blade Size: 188" long x 0.016" thick x 5/16" or 7/16" wide

OPTIONS

- » Mister for mineral oil lubrication of blades
- » Double loaf eliminator outfeed belt
- » CE approval, guards and coded magnetic door switches
- » UL approval
- » CSA approval
- » Available in metric construction (where possible)



ALREADY HAVE A SLICER, BUT NEED SOME PARTS?

At LMC we have the part that you are looking for! See our inventory for slicers.

Available with overnight delivery.



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.



LMC builds the LMC 9075 slicer for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.



Blade Tension Guage sold separately

