



# LeMatic

*Cooler to the door*

## 2-Module Slicer

### Configured to Your Specifications

LeMatic Slicers have been the industry benchmark for 45 years. Our standard 2-Module Slicer System can be configured to slice a wide variety of fresh, soft and artisan-style bun and roll products.

#### FEATURES:

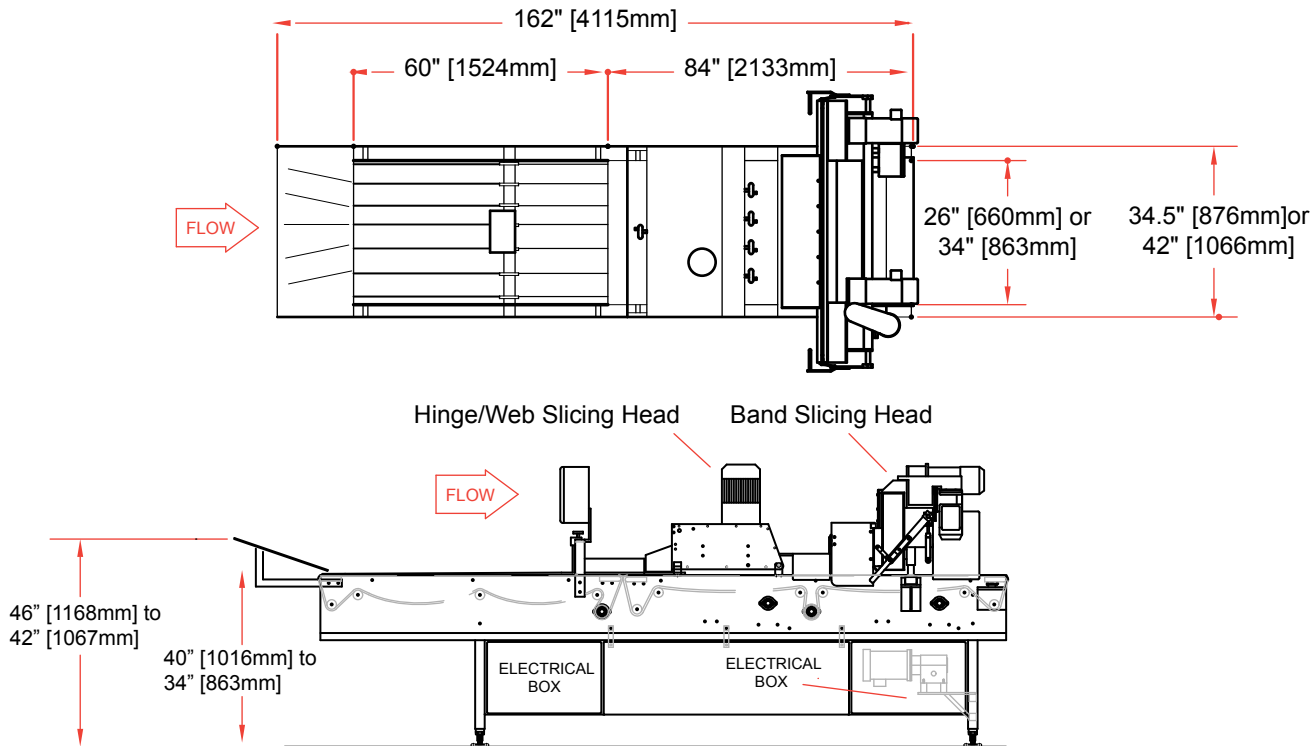
- Rugged, reliable, sanitary, flexible and safe design
- Heavy-duty stainless steel frame construction
- All controls mounted to slicer frame
- Accommodates one or two LeMatic band, hinge, web or top slicing heads with powered head lifts
- Adjustable guides form multiple lanes, depending on slicing needs
- All slicer adjustments are made by an operator without tools
- Supports both hand-feed and conveyor-feed applications
- Wide (34" belt) and narrow (26" w belt) standard models
- NEMA Type 4/IP-66 control panels



*Designed to perform. Backed by experience.*

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### GENERAL SPECIFICATIONS:

- Speed: Variable (Customer-specify nominal speed)
- Electrical Controls: 208-230-460 Volt 60 Hz 3 Ph (Other voltages available)
- Control Voltage: 24VDC
- Air Requirements: None
- Drive: One 3/4 HP conveyor plus slicer drives

### SLICER HEADS AVAILABLE:

- Band Slicing Head, single or double-through slice (BF15, BF15W, BF25 or BF25W)
- Hinge/Web Slicing Head (GU10, GU10W, GU25 or GU25W)
- Hard Roll Slicing Head (GU9 or GU9W)
- Top Slicing Head (TS-6, TS-6W, TS-8, TS-8W, TS-10, TS-10W, TS-12W, NE-12, NE-12W)

### OPTIONS:

- Additional lane guides
- Casters and floor brakes
- Additional slicing head modules
- UL, CUL, CE compliance
- Full wash-down construction
- Custom lengths, widths and elevations

