



# LeMatic

*Cooler to the door*

## Bagel Slicer

**3 Lane: GU20-6BA**  
**4 Lane: GU20W-8BA**

### FEATURES

- Completely adjustable for slicing height and depth and top conveyor pressure
- Durable stainless steel frame and wire rod conveyor construction is coupled with safety-conscious design
- Heavy-duty drives and drive components to handle even the toughest bagels
- Patented Loc-Cap design insures a secure hold on slicing blades, while still allowing fast and easy change-out
- Standard power head lift
- Utilizes web slicing for easy pull-apart by consumer
- Standard NEMA Type 4X stainless steel control panels

The fastest, most durable bagel slicing system available. LeMatic Bagel Slicing Heads are designed to handle the heavy-duty requirements of bagel bakeries. The 3-lane or 4-lane system can be equipped with two slicing heads to enable continuous, non-stop production on one slicing line. By alternating the heads, regular service of the slicer and slicing blades can be performed without interrupting production. Optional flip-down guides are available to run bagels and bagelettes on the same slicing line.



*Model GU20W-8BA 4-Lane Bagel Slicer  
with optional second slicing head*

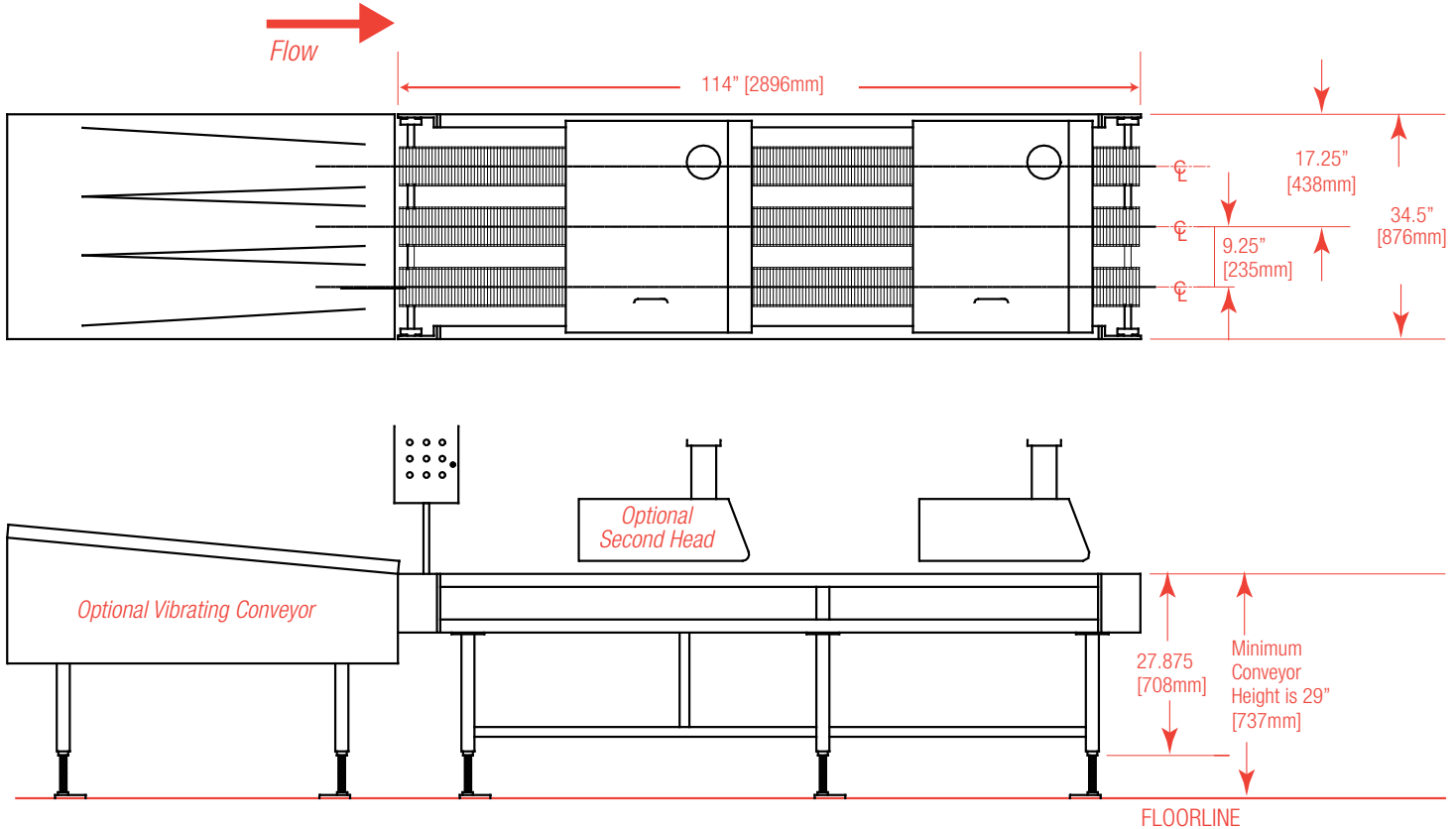
*Designed to perform. Backed by experience.*

# Bagel Slicer

## 3 Lane: GU20-6BA

## 4 Lane: GU20W-8BA

Model GU20-6BA 3-Lane Bagel Slicer  
with optional second slicing head



### GENERAL SPECIFICATIONS:

- Production Rate: 24,000 bagels per hour
- Electrical Controls: 208-230-460 Volt 60 Hz 3 Ph, other voltages available
- Control Voltage: 24VDC
- Air Requirements: None
- Slicer Head Drive: 3 HP w/brake
- Connected Load: 6.5KVA

### OPTIONS:

- Variable Speed Drive
- Washdown Construction
- Optional second slicing head to allow continuous non-stop production
- Flip-down bagelette guides to run bagels and bagelettes on the same slicing line
- UL, CUL and CE available



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