

Bagel Slicer



LeMatic

Cooler to the door

3 Lane: GU20-6B-A

4 Lane: GU20W-8B-A

FEATURES

- Adjustable slicing height, depth and top conveyor pressure
- Stainless steel chain belting
- 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 lift
- Provides web slicing for easy pull apart of product top and bottom
- Stainless steel control panels are standard
- Fastest, most durable bagel slicing system available, designed to handle the heavy-duty requirements of bagel bakeries
- 3-Lane or 4-Lane slicers can be equipped with two slicers for redundancy, reducing downtime
- Optional flip-down guides are available to run bagels and bagelettes on the same Slicing System



*Model GU20W-8B-A
4-Lane Bagel Slicer
with optional second slicer*

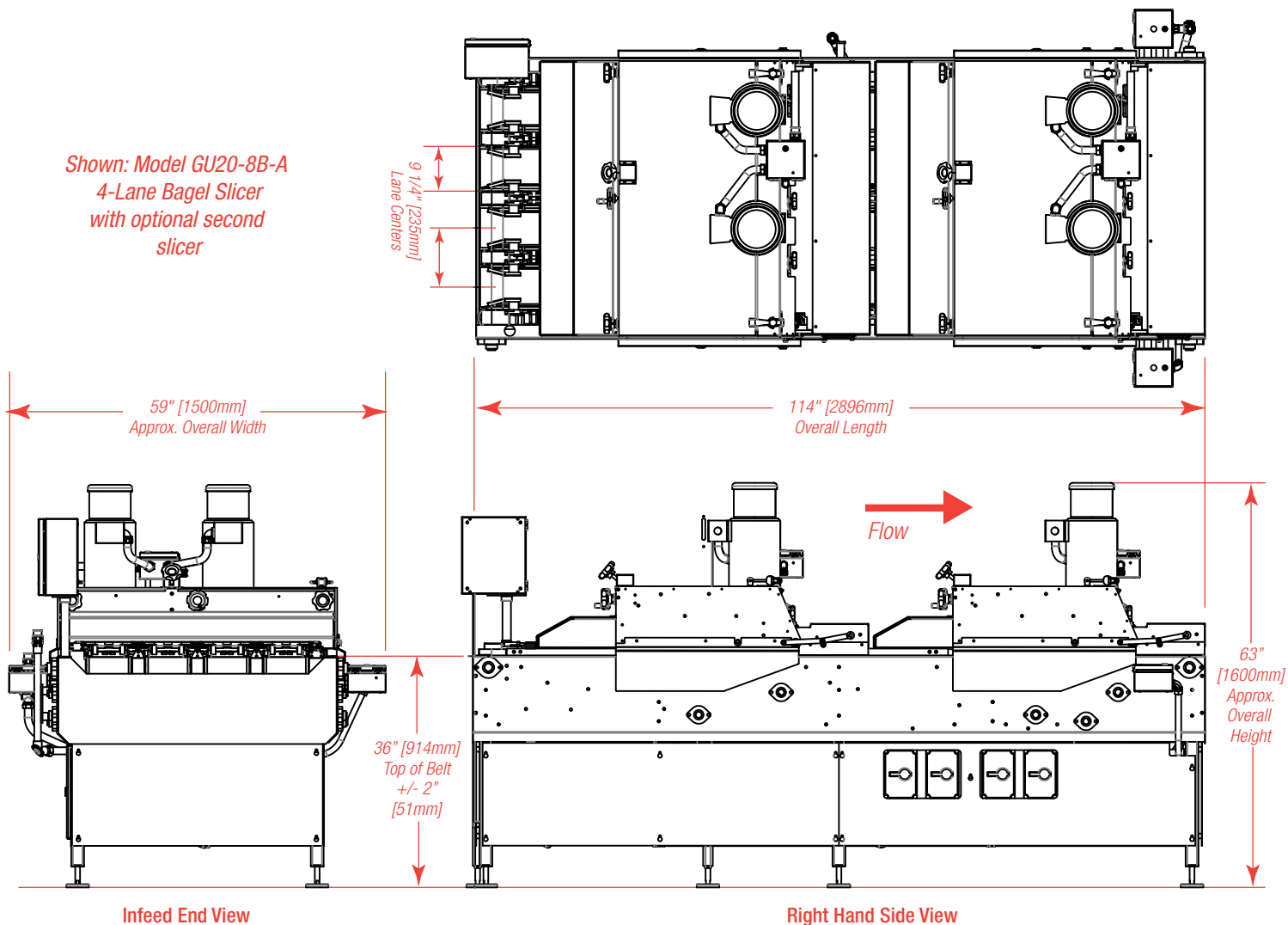
Designed to perform. Backed by experience.

Bagel Slicer

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4 Lane: GU20W-8B-A

Shown: Model GU20-8B-A
4-Lane Bagel Slicer
with optional second
slicer



GENERAL SPECIFICATIONS:

- Production Rate: 27,000 bagels per hour (3-Lane)
36,000 bagels per hour (4-Lane)
- Electrical: All standard voltages
- Control Voltage: 24VDC
- Air Requirements: None

OPTIONS:

- Variable Speed Drive
- Full wash-down/USDA construction
- Second slicing head allows for continuous non-stop production
- Flip-down bagelette guides to run bagels and bagelettes on the same slicing line
- UL, CUL/CSA, CE compliance



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