



LeMatic
Cooler to the door

G8 Slicer

Introducing the Newest Addition to LeMatic's Industry-Leading Slicer Lineup

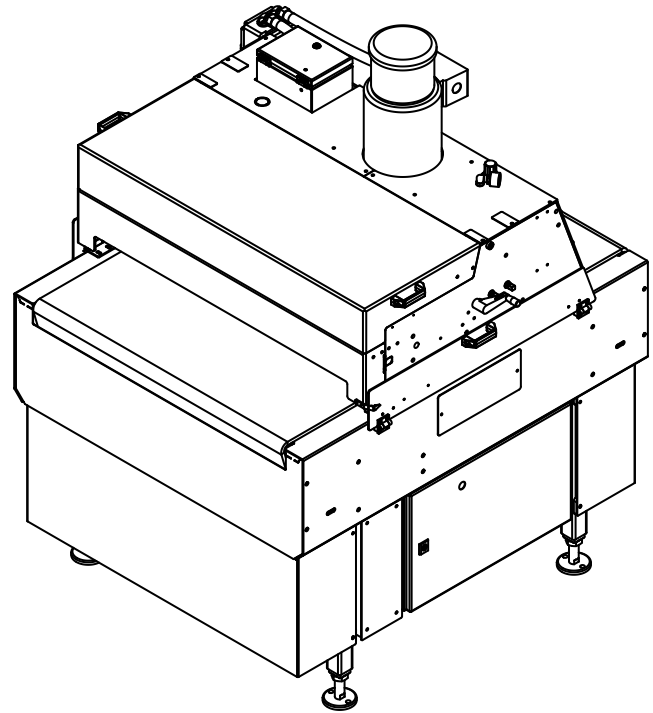
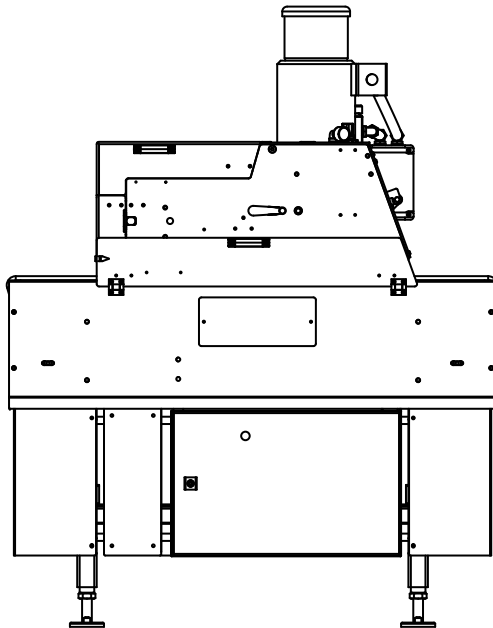
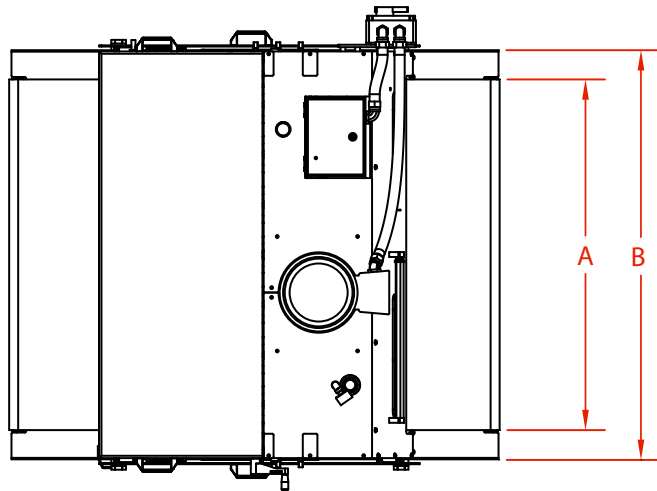
The new G8 Slicing System is specifically designed for adjustability and easily accommodates hinge/web slicing for all varieties of roll products – from soft to artisan, croissant to ciabatta.

FEATURES:

- Designed for all varieties of bakery products
- Adjustable slicing height, depth and top conveyor pressure utilizing LeMatic's exclusive floating top conveyor
- Hinge and web slicing capability
- Heavy-duty drives and drive components handle the toughest applications
- LeMatic's exclusive Loc-Cap provides easy blade change and positive drive mechanism
- LeMatic-exclusive floating top conveyor easily adapts to all products – from croissants to ciabattas, soft rolls to artisan
- Push-button controlled power head lift is standard for raising and lowering the head for production operations or for pass-through and maintenance functions
- Design emphasizes safety and reliability, straight-forward operation and complete accessibility for maintenance and sanitation



*Shown with optional
LeMatic slicing conveyor
and second slicing unit*



	Belt Width "A"	Frame Width "B"	# of Knife Spindles
Model	In. [mm]	In. [mm]	
G8-5	26 [660]	34½ [876]	5
G8-7W	34 [864]	42 [1067]	7

OPTIONS:

- Five or seven spindles
- UL, CUL/CSA, CE compliance
- Slicer head for a 26" or 34" wide belt conveyor
- Wash down construction

GENERAL SPECIFICATIONS:

- Electrical: All standard voltages
- Control Voltage: 24VDC, other voltages available
- Air Requirements: 1 CFM at 60psi
- Slicer Head Drive: 3 HP w/brake is standard
5 HP w/brake is available