



**LeMatic**  
*Cooler to the door*

# Continuous Band Bread Slicer

**MODEL 1900**

## Perfect for High-Speed, High-Productivity Loaf Slicing

### FEATURES

- Designed for connection with automatic baggers in industrial bakery systems
- Continuous blades are mounted on ground balanced drums
- Automatic pneumatic blade tensioning
- Carbide blade guides
- Minimum 5/16" (8mm) blade pitch on request
- Infeed conveyor consists of lateral guides and a height-adjustable top conveyor to convey product into the blades
- Variable-speed infeed conveyor
- Centralized operator control



*In cooperation with*  
**BREVETTI**  
**gasparin**

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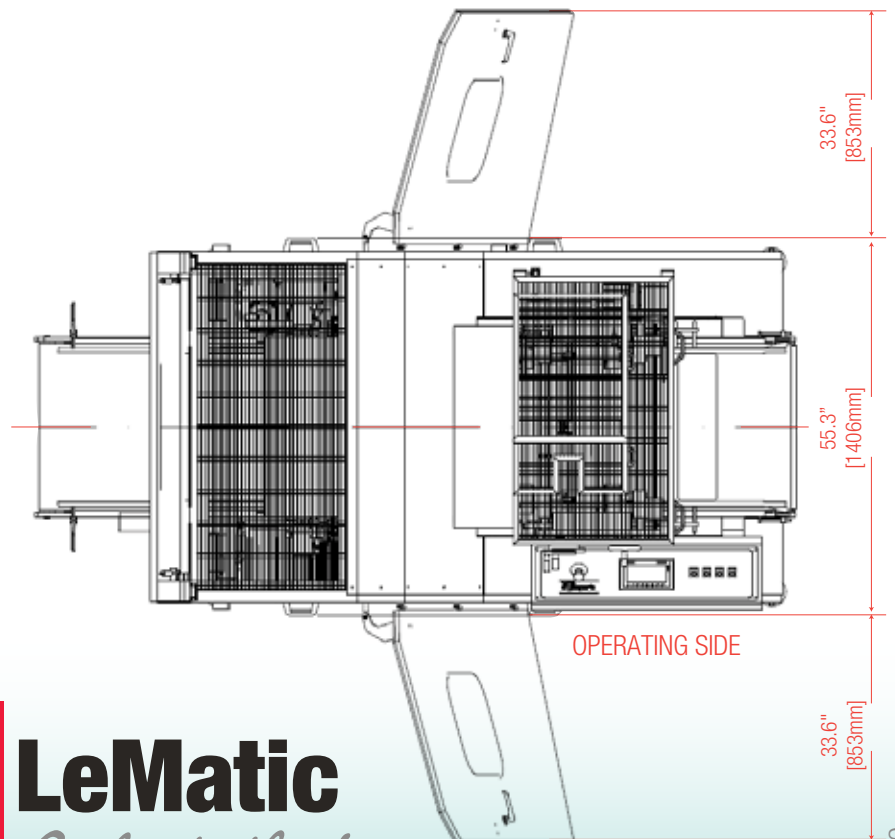
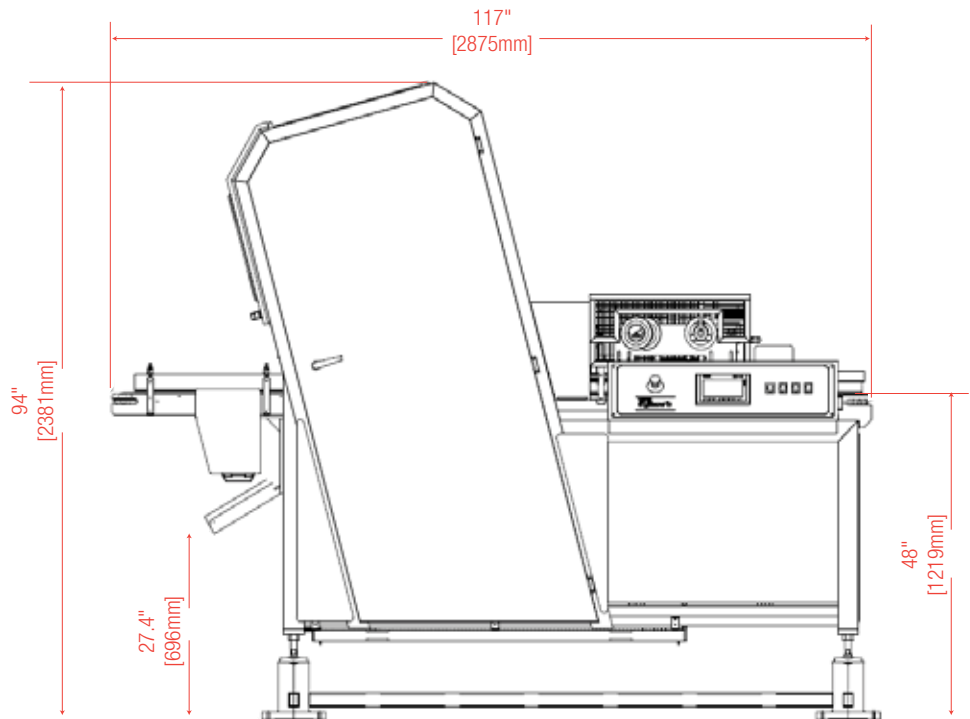
## Model 1900

### GENERAL SPECIFICATIONS:

- Production Rate: 16-70 loaves per minute
- Electrical: All standard voltages
- Control Voltage: 24VDC
- Slicing Head Drives: 5 HP motors w/brake
- Max. product width: 24" (609mm)
- Max. product height: 7" (178mm)

### OPTIONS:

- Pneumatic oiling system on blades
- Lateral chains for heel retention
- Adjustable blade pitch
- In-line production design
- UL, CUL/CSA, CE compliance



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