

COUNTERTOP MODEL BREAD SLICER 11 MM

€2,580.00

SKU:

7061.0200

Tabletop Bread Slicer 11 mm – Compact Powerhouse for Professional Slicing

The CombiSteel tabletop bread slicer is a compact and efficient solution for consistent slicing in professional bakeries, shops, and foodservice environments with limited space. With a fixed slice thickness of 11 mm, you get uniform results – ideal for both artisanal and industrial bread. Despite its compact size, the machine easily processes loaves up to 430 mm in length and 140 mm in height. Its sturdy construction and smooth finish ensure durability and easy maintenance. Dimensions: 640x680x750 mm – Weight: 120 kg.



Features:

- 11 mm slice thickness: for even slices and professional presentation
- Handles loaves up to 430 mm long and 140 mm high
- Compact tabletop model: ideal for limited workspace
- Robust and hygienic design: easy to clean and built for intensive use
- Also available in 13 mm or as a freestanding model

Efficient slicing in a compact form – choose this powerful tabletop model!



TYPE	External dimension		
	B. Height (mm)	A. Width (mm)	C. Depth (mm)
7061.0200 / 7061.0205	750	640	680
7061.0300 / 7061.0305	1200	640	880



EAN code	6153300090081	Width (mm)	640
Depth (mm)	680	Height (mm)	750
Color	Grey	Parcel ready	No
Gross Weight (kg)	120	Particulars	Max. lengte brood 430mm / Max. hoogte brood 140mm
Voltage (Volt)	230	Frequency (Hz)	50
Model tabletop/ freestanding/drop-in	Tabletop	Brand	COMBISTEEL
Plug and play (EU only)	Yes		