

COUNTERTOP MODEL BREAD SLICER 13 MM

€2,580.00

SKU:

7061.0205

Tabletop Bread Slicer 13 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 13 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:

- 13 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 11 mm or as a freestanding model

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



TYPE	Tabletop Dimensions		
	B. Height (mm)	A. Width (mm)	C. Depth (mm)
7061.0205 / 7061.0215	750	640	680
7061.0210 / 7061.0225	1200	640	680

7061.0205 / 7061.0215 7061.0210 / 7061.0225



EAN code	6153300093082	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		