

BREAD SLICER 13 MM

€2,705.00

SKU:

7061.0215

Professional Bread Slicer 13 mm – Consistent Quality with Every Slice

The Combisteel bread slicer is the perfect solution for efficiently and evenly slicing bread in busy bakeries, shops, or foodservice environments. With a fixed slice thickness of 13 mm, you get consistent results, ideal for both artisanal and industrial bread. It handles loaves up to 430 mm long and 140 mm high with ease. Built from high-quality materials, the robust machine offers stable operation and is easy to use. The smooth finish ensures quick and hygienic cleaning. Dimensions: 640x800x1200 mm – Weight: 160 kg.

Features:

- 13 mm slice thickness: for consistent results and professional presentation
- Processes loaves up to 430 mm long and 140 mm high
- Robust and stable design: built for intensive use
- Hygienic and low-maintenance: easy to clean thanks to smooth surfaces
- Also available in 11 mm and as a tabletop model

Make bread slicing fast, precise, and effortless – choose this professional bread slicer!



TYPE	External dimension		
	B. Height (mm)	A. Width (mm)	C. Depth (mm)
7061.0200 / 7061.0205	750	640	800
7061.0210 / 7061.0215	1200	640	800



EAN code	6153300144159	Width (mm)	640
Depth (mm)	800	Height (mm)	1200
Color	Grey	Parcel ready	No
Gross Weight (kg)	160	Particulars	Max. lengte brood 430mm / Max. hoogte brood 140mm
Voltage (Volt)	230	Frequency (Hz)	50
Model tabletop/ freestanding/drop-in	Freestanding	Brand	COMBISTEEL
Plug and play (EU only)	Yes		