



BAGUETTE SLICER CP-250

Cuts up to 16,800 slices of stick / french bread per hour.



DYNAMIC PREPARATION
BAGUETTE SLICER



✓ Height: 910 mm

External dimensions with stand

✓ Width with stand: 494 mm

✓ Depth with stand: 567 mm

✓ Height with stand: 1530 mm

Net weight: 28.2 kg

Noise level (1m.): <75 dB(A)

Crated dimensions

440 x 560 x 600 mm

Gross weight: 31.6 kg

AVAILABLE MODELS

1050225 Bread slicer CP-250 230/50/1

1050228 Bread slicer CP-250 220/60/1

1050250 BREAD SLIC PAN CP-250 120/60/1

* Ask for special versions availability

SALES DESCRIPTION

Slice thickness: 20 to 90 mm.

Versatility and cutting efficiency

- ✓ To slice bread loaves in adjustable thickness.
- ✓ Feeding mouth with capacity for one or two bread loaves.
- ✓ Ideal for restaurants and big communities.

Quality, hygiene and safety

- ✓ Stainless steel made.
- ✓ Economy: quick to operate, uniform slice thickness and minimal waste.
- ✓ Hygiene, as operator has minimum contact with the product.
- ✓ Easy to clean.
- ✓ Removable blade.
- ✓ Safety system at cover and hand protecting grid at bread outlet.
- ✓ Optional: stainless steel stand.

OPTIONAL

- ☐ Stainless steel stand.

SPECIFICATIONS

Slice production: 8400 / 16800

Slice thickness: 20 mm - 90 mm

Total loading: 250 W

Mouth dimensions: 115 mm x 135 mm

Electrical supply: 230 V // 1~

External dimensions (W x D x H)

✓ Width: 410 mm

✓ Depth: 524 mm



product sheet
updated 27/11/2024

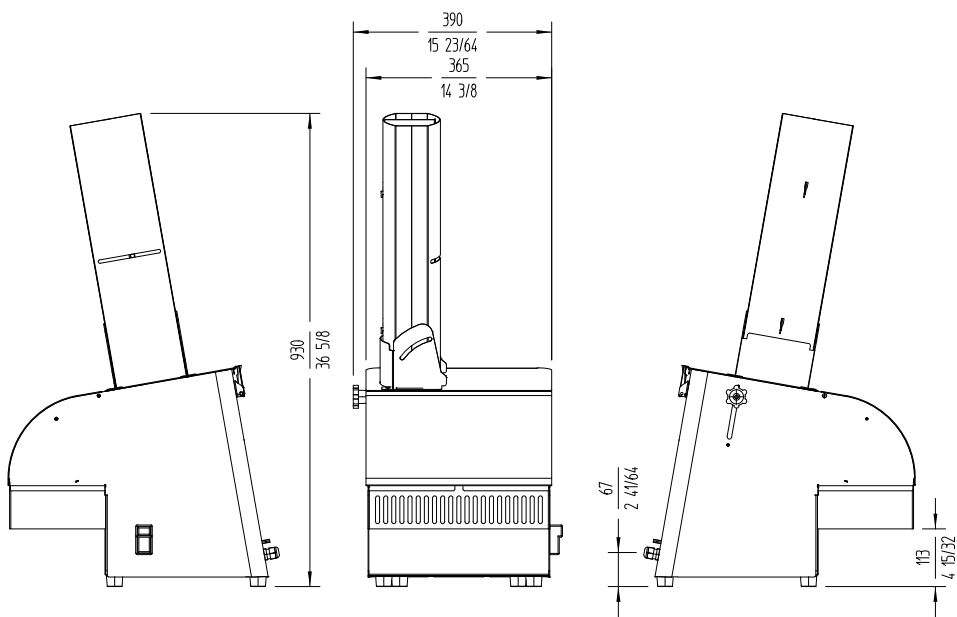


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Project	Date
Item	Qty
Approved	

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