



Reciprocating Slicer

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Reciprocating Slicer Features

Standard Features:

- Aluminum and Stainless steel framing
- Flighted infeed system with electronic infeed adjustment
- 1, 2.5, or 3.5 inch stroke crank case with recirculating pump (choose one)
- Infeed adjustment for 12.5" long loaf (wide version available for longer loaf)
- Blade break detection
- Double loaf elimination
- Free roller infeed system
- Fixed frame slice thickness with quick change setup
- Capable of running 65 lpm (45 - 50 lpm for raisin bread)

Safety:

- Category 3 Safeties

Maintenance Features:

- 15 minute frame replacement/removal
- Sealed crank case
- Fits in place of Model 75 Slicer

Options:

- Top and Bottom Belted infeed system / Side Belted infeed system / Flighted infeed system
- Loaf counter
- Splitter/Turner mechanism
- Wide frames for artisan style bread
- AB PLC controls

Technical Layout:

