

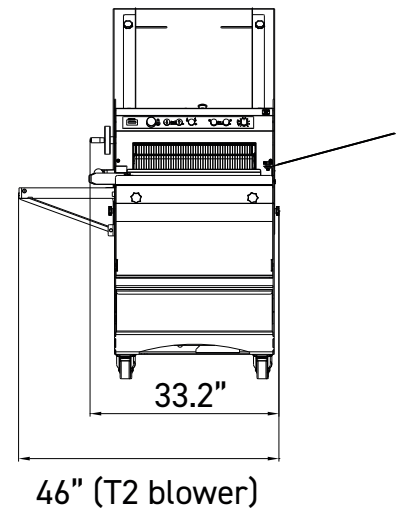
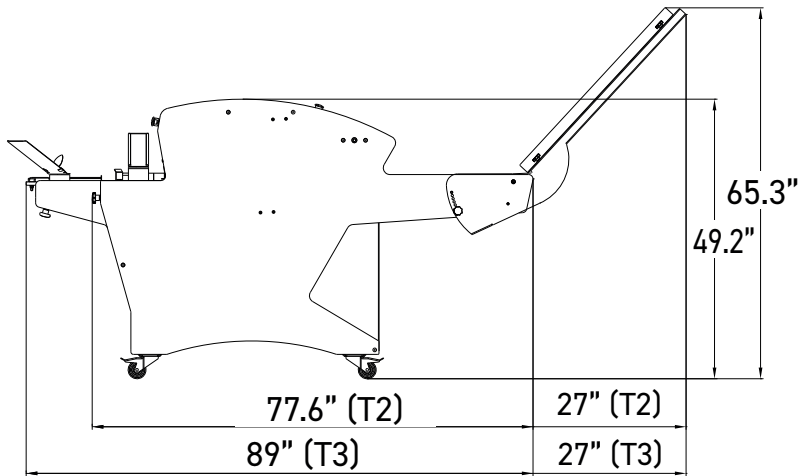
# Continuous cut slicers



# FULL

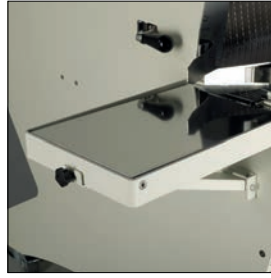
- ✓ Continuous slicing of all types of bread
- ✓ High speed, thanks to motorized in-feed belts
- ✓ Robust construction
- ✓ Adjustable speed
- ✓ 5 years parts / 1 year labor warranty
- ✓ Up to 22" loaf

Up to 1000 loaves an hour





**Front control panel**  
 Motorized adjustment of the upper belt height (height of loaves).  
 Next to the front panel controls, a timer accurately records your working time.



**Full 520 T2**  
 Foldable bag blower  
 Saves packaging time.



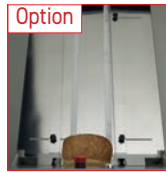
**Rear loading belt**  
 Provides uniform continuous cutting, thanks to adjustable side guides.



**Full 520 T3**  
 Motorised outfeed belt  
 Fitted with adjustable guides to ensure that the bread is held together after cutting.



**Variable speed drive**  
 Allows the cutting speed to be adjusted to suit the type of bread.



**Option**  
 Loading ramp  
 Fitted with side guides, increases loading capacity.



**Two crumb collectors**  
 8,7 gallons capacity each.



**Plug Configuration**  
 NEMA L15-20P

**FEATURES**

	<b>FULL 520 T2</b>	<b>FULL 520 T3</b>
Max. loaf dimensions in in (W x H)	22" x 6.3"	22" x 6.3"
Foldable bag blower	•	
Motorised outfeed belt		•
Motor power in kW	1.1	1.1
Type of motor	3ph/208V/60Hz/4.8A	3ph/208V/60Hz/4.8A
Plug Configuration	NEMA L15-20P*	NEMA L15-20P*
Net weight in lbs	805	849

**OPTION**

Loading ramp	•	•
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<b>SLICE THICKNESS</b>	
<b>INCH TO MM</b>	
3/8"	10
7/16"	11
1/2"	13
5/8"	16
3/4"	19
7/8"	22
1"	25
1 1/4"	31