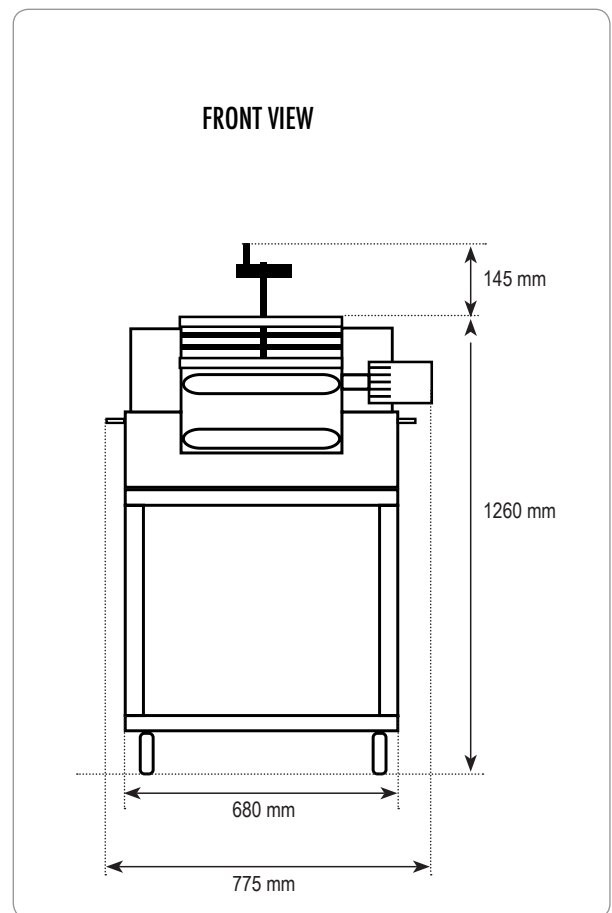
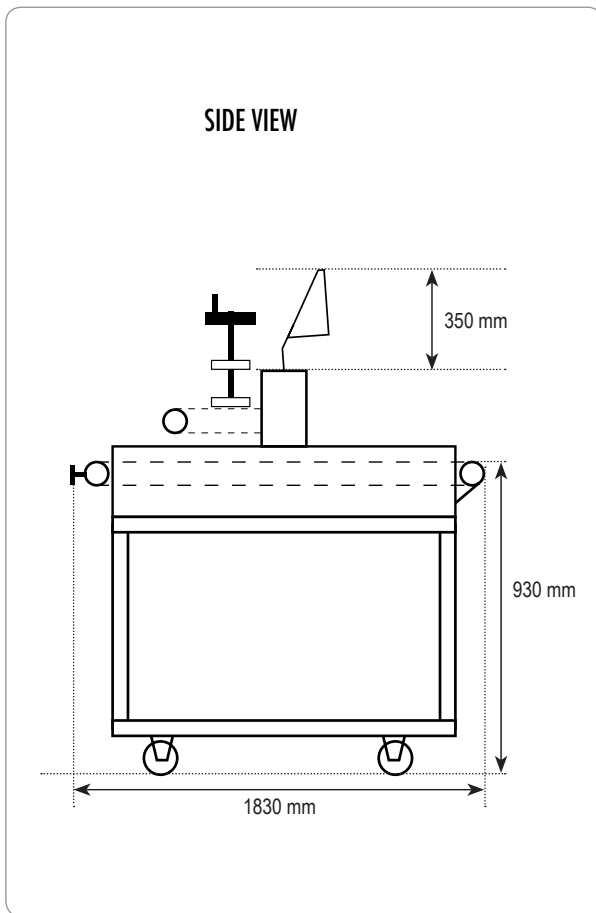




FEATURES

- Conveyor Feeding: Double belt facilitates the transport of the products to the cutting knives.
- Easy to adapt distance between the cutting blades (by 5 mm).
- Adjustable Upper Belt: Hand wheel controlled.
- Adjustable conveyor speed: Gentle slicing achieved via synchronization of the upper and lower belts.
- The machine can cut the products in different layers at the same time.
- Mainly used for Cake, bagels, hamburger, little breads cutting.
- Machine on castors with locking system.
- Standard equipped with 3 knives blades.



MODEL

iHS 10

CAPACITY	700 - 5000 Pcs/h.
NUMBER OF KNIVES	3 KNIVES
DISTANCE BETWEEN THE BLADES	Min 5 - Max 90 mm
WIDTH OF THE BAND	390 mm
MOTORE POWER	0,75 kW
VOLTAGE	3Ph / 380V 50 Hz
MACHINE WEIGHT	150 kg
MAX. PRODUCTS HEIGHT	68 - 130 mm



W: ibakery.com.au - E: sales@ibakery.com.au - M: 0450 600 800

Ask how you can optimize your bakery business and maximize your productivity?