



**ARE YOU LOOKING  
FOR A BAKERY  
BREAD SLICER?  
CONTACT US!**

- BAKERY BREAD SLICER
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

**WE'LL CONTACT YOU  
IMMEDIATELY!**



**FILL THE FORM:**

Name and surname

Your email

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ACCEPT | I declare that I have read and accepted the [privacy policy](#) as regulated in the Art. 13 D.Lgs 196/2003 and I give my authorization to handling of my personal data.

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## BAKERY BREAD SLICER

A Bakery bread slicer can be supplied as bench type or with a base on wheel. The CLK series of the bakery bread slicer comes with a drawer for crubs, surface and bread pushers, all in stainless steel.



### CLK 420/520 BAKERY BREAD SLICERS

These two models have frontal loading with different passage for loaf lengths; the 420 model has 420mm while the 520 contains 520mm. Loaf height is the same i.e. 40/165 with same slice thickness and installed power. The weight for the 520 is 120kg while the 420 weighs 105kg.

### CLK 420S/520S BAKERY BREAD SLICERS

The only difference in the 420S/520S models as compared with the CLK 420/520 is the back loading option.

Further information and details:

[bakery bread slicer](#) | [bakery machinery](#)