



## ARE YOU LOOKING FOR A COMMERCIAL BREAD SLICER? CONTACT US!

- COMMERCIAL BREAD SLICER
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

**WE'LL CONTACT YOU IMMEDIATELY!**



## FILL THE FORM:

Name and surname

Your email

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## COMMERCIAL BREAD SLICER

ItalPan, a leader in the world of artisan bakery machinery, is now offering a variety of commercial bread slicers. The horizontal bread slicer utilizes an Inox steel structure, and contains a belt and chain transmission. The machine adheres to the European Commission norms, and includes a transformer, fuse, pulsating of march and mushroom of emergency to 24 volts. Maximum space between transport and pressor conveyor belt is 60 mm.



## ITALPAN'S BREAD SLICERS

ItalPan offers a variety of bench bread slicers. The CLK 420S has a length of 420 mm and thickness range from 7 to 18 mm. The CLK 520S has a length of 520 mm and thickness range from 9 to 18 mm. Two smaller bench style bread slicers are also available, the 420 and 520 with same length and thickness ranges.

## BUY A COMMERCIAL BREAD SLICER

All commercial bread slicers are available worldwide for bakeries, pastry-making centers, hotels, restaurants and other commercial bread making operators.

Further information and details:

[commercial bread slicer](#) | [commercial dough sheeter](#)