



BAGUETTE SLICER CP-250

Cuts up to 16,800 slices of stick/french bread per hour.



SALES DESCRIPTION

Slice thickness: 20 to 90 mm.

FEATURES AND BENEFITS

This French bread cutter machine cuts 8.400/16.800 slices of stick bread per hour, inserting 1 or 2 loaves of bread per operation.

- ✓ To slice bread loaves in adjustable thickness.
- ✓ Feeding mouth with capacity for one or two bread loaves.
- ✓ Ideal for restaurants, “tapas” bars and big communities.
- ✓ Stainless steel made.
- ✓ Economy: quick to operate, uniform slice thickness and minimal waste.
- ✓ Hygiene, as operator has less contact with the product.
- ✓ Easy to clean.
- ✓ Removable blade.
- ✓ Safety system at cover and hand protecting grid at bread outlet.
- ✓ Optional: stainless steel stand.

ACCESSORIES

- Stainless steel stand

DYNAMIC PREPARATION
BAGUETTE-SLICERS



sammic | www.sammic.com
Food Service Equipment Manufacturer

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Project	Date
Item	Qty
Approved	

product sheet
updated 05/11/2019



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Cuts up to 16,800 slices of stick/french bread per hour.



SPECIFICATIONS

Slice production: 8400 / 16800
 Slice thickness : 20 mm - 90 mm
 Total loading: 250 W
 Mouth dimensions: 115 mm x 135 mm
 Electrical supply: 230 V / [v:011_frecuencia] / 1 ~

External dimensions (WxDxH)

- ✓ Width: 410 mm
- ✓ Depth: 524 mm
- ✓ Height: 910 mm

External dimensions with stand

- ✓ Width with stand: 494 mm
- ✓ Depth with stand: 567 mm
- ✓ Height with stand: 1530 mm

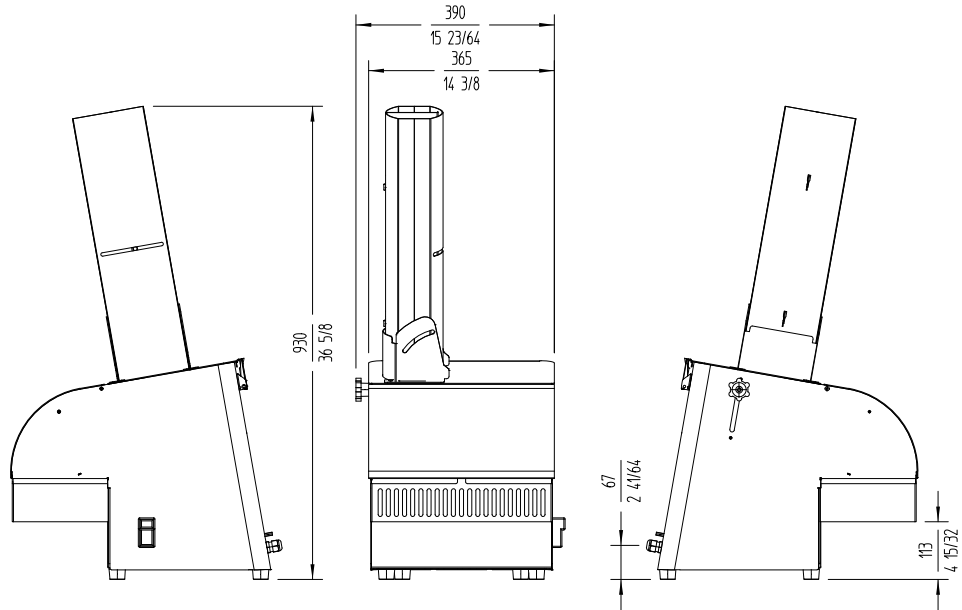
Net weight: 28.2 Kg

Noise level (1m.): <75 dB(A)

Crated dimensions

440 x 560 x 600 mm

Gross weight: 31.6 Kg.



DYNAMIC PREPARATION
 BAGUETTE-SLICERS

AVAILABLE MODELS

1050225 Bread slicer CP-250 230/50/1

1050228 Bread slicer CP-250 220/60/1

* Ask for special versions availability

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