

0.75 Kw

50/60Hz
380V



Modello automatico da banco adatto ad un utilizzo generico e a pane compatto o con crosta di media durezza. Disponibile in due dimensioni di taglio (420 e 520mm). Per la sua compattezza, il modello più piccolo(420mm), è adatto anche al retrobanco del negozio, al piccolo-medio laboratorio ed al ristorante. Può lavorare in modalità di taglio singolo e di taglio continuo. Velocità di taglio regolabile e coperchio di sicurezza in acciaio con chiusura e apertura automatici

Automatic counter-top model suitable for general use, for compact bread or for bread with a medium hardness baked crust. Available in two cutting sizes (420 and 520 mm). Thanks to its compact shape, the smaller version (420 mm) is also suitable for behind-the-counter use in small and medium sized laboratories and in restaurants. It can operate in single and continuous cutting mode. It features adjustable cutting speeds and a steel safety top with automatic closing and opening

Modelo automático para banco también apto para un uso genérico y para pan compacto con corteza de dureza mediana. Está disponible en dos dimensiones de corte (420 y 520mm). Por su estructura compacta, el modelo más pequeño (420mm), también es apto para el mostrador de la tienda, los talleres pequeños y medianos y los restaurantes. Puede funcionar en modalidad de corte simple y de corte continuo. Velocidad de corte ajustable y tapa de seguridad de acero con cierre y apertura automáticos

Modèle automatique à banc idéal pour une exploitation générique et pour la coupe de pain compact ou avec croûte moyennement dure. Disponible en deux

largeurs de coupe (420 et 520 mm). Grâce à ses dimensions compactes, le modèle le plus petit (420 mm) peut être exploité aussi dans l'arrière comptoir des magasins, dans de moyens et petits laboratoires et dans les restaurants. La coupure peut être effectuée en continu ou singulièrement. Vitesse de coupe réglable et couvercle de sécurité en acier à fermeture et ouverture automatique

Модель автоматическая настольная для общего использования, а также для нарезки хлеба с более плотным мякишем или с коркой средней твёрдости. Доступны версии с двумя размерами отверстия нарезки (420 и 520 мм). Маленькая модель (420 мм), благодаря компактным размерам может использоваться в магазинах, на небольших хлебокондитерских предприятиях и в ресторанах. Режимы единичной и непрерывной нарезки. Скорость регулируется и стальная защитная крышка с автоматическими закрытием и открытием

Automatisches Tischmodell für die allgemeine Verwendung, für kompaktes Brot oder für Brot von mittlerer Härte. In zwei Schnittgrößen (420 und 520 mm) erhältlich. Aufgrund seiner Kompaktheit ist das kleinste Modell (420mm) auch für den rückwärtigen Tisch von Geschäften, für kleine-mittelgroße Labors und Restaurants geeignet. Das Modell kann im Einzelschneid- und kontinuierlichem Schneidmodus arbeiten. Einstellbare Schnittgeschwindigkeit und Sicherheitsabdeckung aus Stahl mit automatischer Schließung und Öffnung

	CP42 / CP52
Modello - Model	Automatica da tavolo / Automatic bench type
Carico - Loading	Frontale / Front
Lunghezza nominale taglio - Nominal width cut	420 - 520 mm
Dimensione max. pane mm - Loaf max. dimensions mm	400/500 x 230 x 180h
Passo lame - Blade pitches	Scelta da 9 a 20 mm / Available from 9 to 20 mm

✗ Standard ○ Optional

Specifiche tecniche / Technical specifications



	G42	C42-C52	CP42-CP52	C42S-C52S	CP42S-CP52S	ST42	SA35-SA50	MI52	MR52	MAC100	BM11
Struttura in acciaio verniciata Steel powder painted body	✗	✗	✗	✗	✗	✗	✗	✗	✗		
Modello da tavolo Bench model	✗	✗	✗								
Modello con ruote Models on wheels					✗	✗	✗	✗	✗		
Manuale Manual	✗	✗	✗	✗							
Automatica Automatic			✗		✗	✗	✗	✗	✗		
Automatica a ciclo singolo e continuo Automatic single and continuous mode			✗		✗						
Automatica a ciclo continuo Automatic continuous cut								✗	✗		
Automatica con 4 modalità di taglio Automatic with 4 cutting modes							✗				
Carico frontale Front loading	✗	✗	✗			✗	✗				
Carico laterale/posteriore Lateral/rear loading				✗	✗			✗	✗		
Passo fetta variabile Adjustable pitch							✗				
Telaio coltelli intercambiabile (brevetto) Interchangeable blade cartridge (patent)									✗		
Regolazione elettrica tappeto superiore Electrically adjustable upper conveyor								✗	✗		
Regolazione velocità con inverter Speed regulation with inverter								✗	✗		
Velocità tappeto e telai indipendenti Independent speed of conveyor and cutting frames								✗	✗		
Insufflatore Bag blower				○	○						
Base con ruote Base with wheels	○	○	○								
Oliatore Oiling system	○	○	○	○	○	○	○	○	○		
Struttura in alluminio e inox Aluminum & s/steel structure										✗	✗
Kit mollica Fresh bread knife kit											○
Piedini inox S/steel legs											○



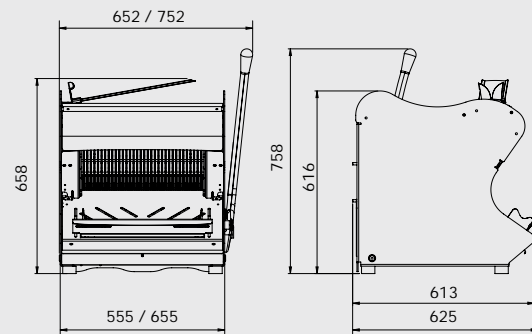
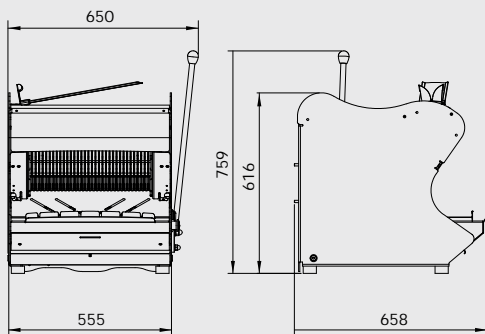
Dimensioni / Dimensions



Peso netto / Net weight

G42

C42/C52

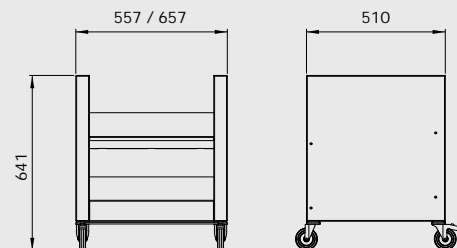
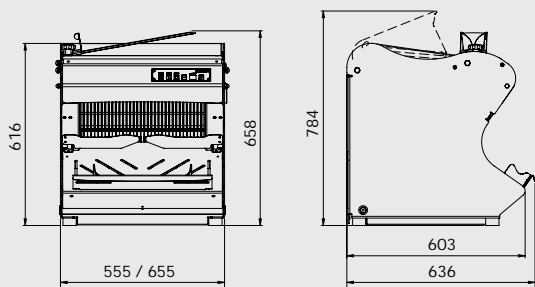


98 Kg.

101 / 107 Kg.

CP42/CP52

BASE

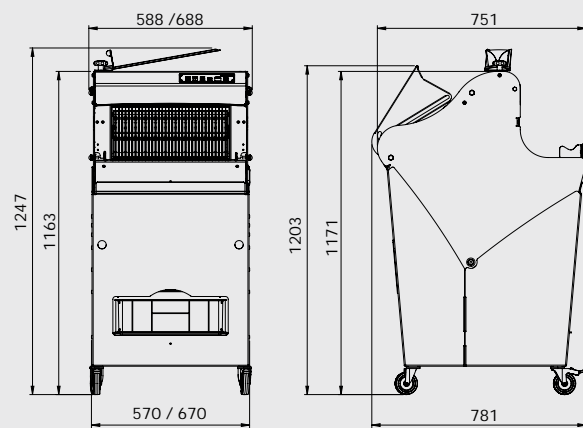
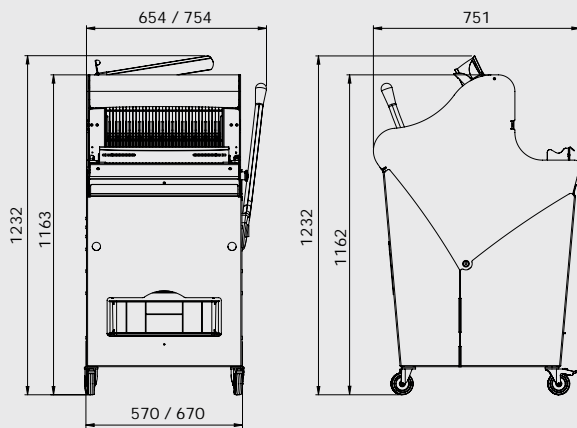


101 / 107 Kg.

28 / 30 Kg.

C42S/C52S

CP42S/CP52S



135 - 142 Kg.

135 - 142 Kg.