



# ONE OMEGA

professional equipment



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## Baguette Slicer CP-250

**CUTS UP TO 16,800 SLICES OF STICK/FRENCH BREAD PER HOUR.**

**Slice thickness: 20 to 90 mm.**

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.

### TECHNICAL 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 / 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)

DEFAULT EQUIPMENT

OPTIONAL EQUIPMENT  
· Stainless steel stand

