

Australian Bakery & Pizza

Importers and Distributors



Rollmatic Bread Slicers



Rollmatic Mondial Industrial Slicer

A fully automatic bread slicer produced in steel structure with base on wheel.

Adjustable advance speed of the belts, adjustable size guides on width, graduated belts height indicator, output table and loaf pusher for the last loaf.



Rollmatic Semi-Automatic Slicer

Semi-automatic slicers produced in steel structure and can be supplied either as bench type or with base on wheel.

Programming of the slicing force and automatic adaptation of the speed to the consistency of the bread. Single or continuous slicing and automatic adjustment of the height of the bread hold down device.

Slicers for white and 30% rye bread with frontal loading.



Rollmatic Manual Slicer

Slicers produced in steel structure and can be supplied either as bench type or with base on wheel. The cutting is made by means of a double frame of blades with an alternative axil movement.

It is supplied with a drawer for crumbs, with surfaces and bread pusher in stainless steel. The pusher can have different pressure.

Slicers for white and 30% rye bread with frontal loading.

	420 Manual	420A Semi-Auto	Mondial
Loaf Passage - Width		420mm	520mm
Loaf Passage - Height		40/165mm	47/165mm
Slice thickness		7-9-10-11-12-14-15-15-18	
Installed Power		0.75 kw	
Weight	105 kg	120 kg	105 kg
Load belt speed		N/A	0.6 - 2.5m/Min

Your Bakery/Pizza Equipment Specialists.

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