



Rollmatic Bench Bread Slicers

The name of the Samurai line of slicers is inspired by the historical Japanese warriors and their sword, the famous "katana", conveying powerful and accurate cutting. The choice of name is hardly accidental, Rollmatic slicers guarantee performance and efficiency in cutting for any sort of bread.

In compliance with the latest European standards, this line provides state of the art safety. It is easy and safe to clean due to its crumb tray box with microswitch which, as a precautionary measure, prevents the machine from starting if it has not been closed.

The pleasing aesthetic of the models, their personalised colours, small dimensions, noiselessness and ergonomics make them easy to integrate in shops or supermarket sales areas. Rollmatic Samurai MI52 Industrial bread slicer The different available models, from the bench type to the industrial type, together with options such as the bag-opening blower, oiler, and Teflon blades, provide high productivity and better cutting results, for either hard crust bread, or softer breads such as rye, which are more difficult to slice. Blades are easily replaced. The parts in contact with the bread are made of stainless steel.

Rollmatic Samurai MI52 Industrial Bread Slicer

Automatic bread slicer for artisanal-industrial use. High productivity and rear loading. Two motor-driven belts to carry products, inverter to adjust the feeding speed of the belt, electrical adjustment of cutting height, adjustable guide rails for product alignment. Extendable feeding belt and optional gravity chute. Version with motor-driven frontal belt for packaging into bags. Bag blower available.



Rollmatic Samurai C42 Manual Bread Slicer

Manual bench type model. Effective and reliable bread slicer for all types of bread thanks to the option of the lubrication system. Suitable for bread with medium-hard crust. It can be used intensively.

Rollmatic Samurai CP42 Automatic Bread Slicer

Automatic bench type model. Single and continuous cycle with adjustable speed. Safety photocell. Front loading. Effective and reliable for all types of bread. Suitable for bread with medium-hard crust. It can be used intensively.



Bread Slicer	C42 Manual	CP42	MI52
Loaf Passage - Width	420 - 520mm		520mm
Loaf Passage - Height	60 - 160 mm		50 - 160 mm
Slice thickness	7-9-10-11-12-14-15-18		
Installed Power	0.75 kw		
Net Weight	105 kg	107 kg	135 kg
Safety Photocells	N/A	N/A	Yes