

# BAKEWISE

professional bakery equipment

## KT-1 & KT-2 BREAD SLICER



### BREAD SLICER WITH CIRCULAR BLADE AND ADJUSTABLE SLICE THICKNESS

Perfect slicing of all kinds of bread, even warm.

- Oiling system with adjustable pump power. Oiling system can be completely switched off.
- Cutting thickness stepless adjustable from 5 till 25 mm
- Minimum amount of bread crumbs
- Special Teflon coated knife
- Made of s/steel or white painted
- Easy to clean
- Color LCD touch panel with diagrams – easy to operate
- 4 Cutting modes - whole bread, half bread in slices, Pre-set no. of slices and cut bread by half.
- Efficiency: 150 slices/min.



### SPECIFICATIONS

MODEL	MAX BREAD DIMENSION			DIMENSIONS (WxDxH) mm	VOLTAGE
	Length mm	Width mm	Height mm		
KT-1	350	230	140	830 x 725 x 1100	230 V - 1 KW - 50 Hz
KT-2	500	230	140	1130 x 725 x 1100	230 V - 1 KW - 50 Hz



Equipment supplies and 24/7 service to the baking industry

5 Blackman Cr, South Windsor, NSW, 2756, Australia

P: +61 2 8004 6105

[www.bakewise.com.au](http://www.bakewise.com.au)