



Model 40 Slicer

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Model 40 Slicer Features

Standard Features:

- 5 hp motor
- DC control voltage
- Streamlined profile
- Stainless steel frame
- Works with pan bread or artisan loaves
- Typical run speeds of 20-45 LPM
(based on operators ability to load/unload)

Operational Features:

- Adjustable slice thickness
- Plastic modular infeed belting on top & bottom belt
- Heavy duty flange bearing in drum
- Single point guide rail adjustment
- Aluminum doors/covers
- Inverter drives on conveyors and drums
- Automatic oiler
- Pull-out unit frame

Safety Features:

- Electronic blade break
- Last loaf pusher
- Category 3 safeties

Enhanced Options:

- Spray oiler
- Custom equipment available

Technical Layout:

