



**ARE YOU LOOKING  
FOR A HORIZONTAL  
SLICER?**

**CONTACT US!**

- HORIZONTAL SLICER
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

**WE'LL CONTACT YOU  
IMMEDIATELY!**



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## THE PROFESSIONAL HORIZONTAL SLICER

If you are in the commercial bakery business, you need equipment that are efficient and produce quick results. Such machines include the horizontal slicer. Given its inox steel structure, this slicer is very stable and durable.



### MAXIMUM EFFICIENCY

It comes with a belt and chain transmission, a connection motor reducer and a machine to EC norm. All these ensure that it serves you effectively.

### OTHER CHARACTERISTICS

The maximum space between the transport and presser conveyor belt is 60 mm. This reduces chances of contact between the two belts. Moreover, the horizontal slicer has a transformer and a fuse, among other electric components to regulate the quantity of power needed for its functionality.

Further information and details:

[horizontal slicer](#) | [italian grissini machine](#)