

# BAKEWISE

professional bakery equipment

## SINMAG HORIZONTAL SLICER "TAGLIO" (HS2-3S)

The **Sinmag TAGLIO** horizontal slicer is a compact floor model with lockable castors

It has been designed to slice cakes and hamburger buns including bagels and rolls etc.

The top conveyor on the machine – is **entirely adjustable to speed and height**, transports the product directly to the cutting knives.

The distance between the two cutting blades can be adjusted easily to adapt per steps of 5mm, and can be used for slicing the products in different layers at the same time!

# SINMAG



MAX PRODUCT HEIGHT	90 mm
CONVEYOR SPEED	2.5 --> 16cm / sec
NUMBER OF KNIVES	3
DISTANCE BETWEEN THE BLADES	5 - 90 mm
CONVEYOR BELT WIDTH	405 mm
NET WEIGHT MACHINE	205 kg
MOTOR POWER	0,525 kW
VOLTAGE	230V 1Ph

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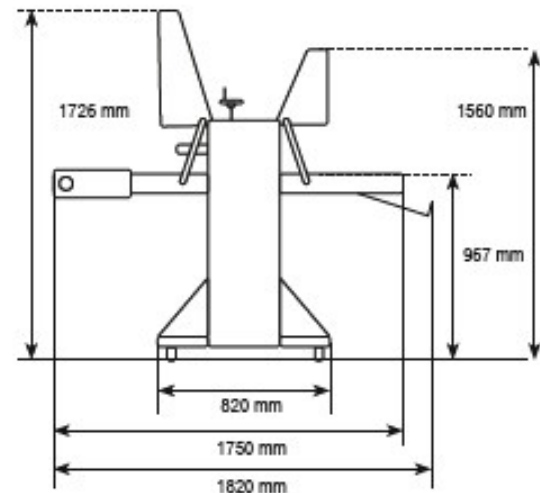
Cleaning brushes.



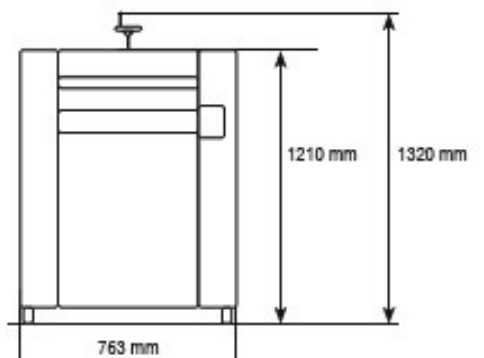
Belt cleaning system. T.



SIDE VIEW



FRONT VIEW



**BAKEWISE**  
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Equipment supplies and 24/7 service to the baking industry

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