



BREAD SLICER





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The 208 Bread Slicer is designed for the operator who requires a continuous semi automatic slicer with an output of up to 800 loaves per hour.

The innovative design of the patented cross-slice slicing action ensures excellent slicing results everytime.

Each loaf is cut at an angle with a longer stroke of the blades, which results in faster slicing and smooth silent operation.



**Various slice thicknesses available including 10, 11, 12, 14, 16, 18 or 20mm
400mm maximum loaf length
Unit can produce 800 loaves per hour
Maximum slicing height is 120mm**

Options:
520mm maximum loaf length
Various slice thicknesses 10, 11, 12, 14, 16, 18 or 20mm
Twin slice thickness

Specifications:

Model	Dimensions W x D x H	Electrical Specifications	Weight
208/40	1940mm x 550mm x 1300mm	3P+N+E, 400- 415 volt, 50Hz, 1.0kW	215kg

In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice.

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Rustic Bread Plant

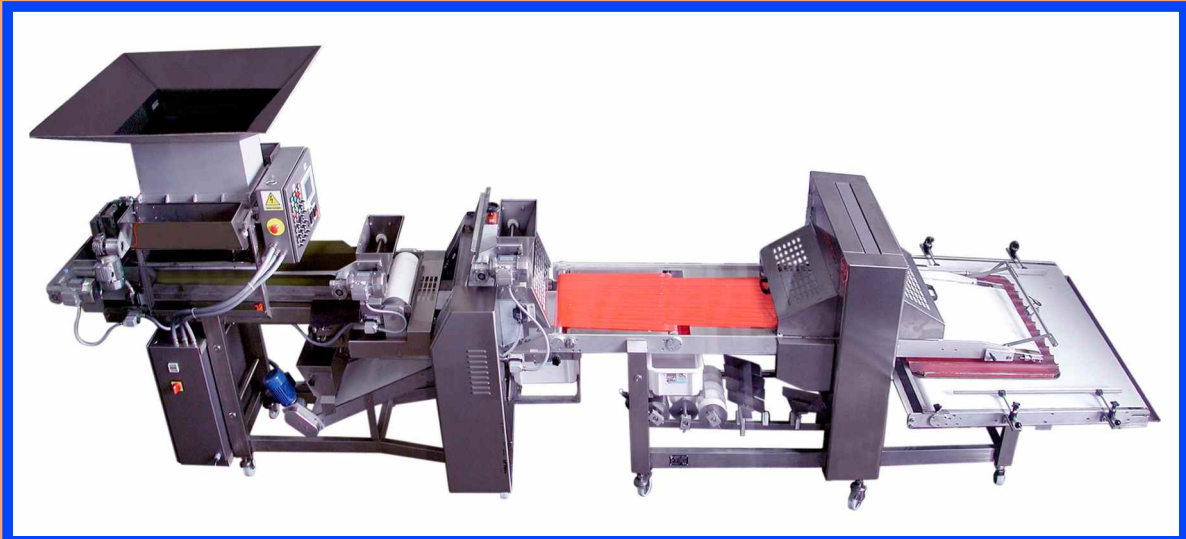


Image shows Model: PH209

Domax

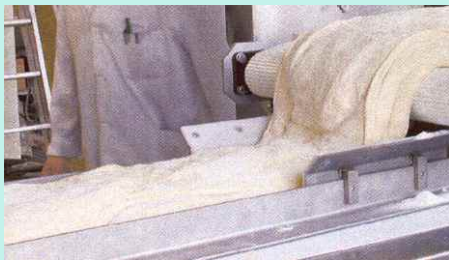
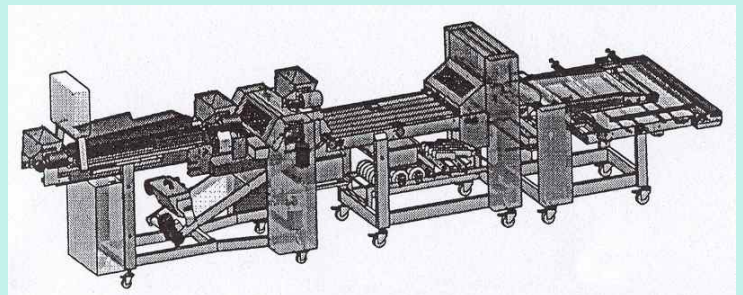
Rustic Bread Plant

This bread line automates the production of a wide range of Artisan bread types, with a water content of between 50 - 88% of flour weight.

The plant is supplied standard with a straight and angled guillotine for different style cuts, and includes 2 roller cutters of different dough widths.

All size and weight adjustments are quick and simple, and roller cutters and guillotines can be changed in minutes.

Ciabatta, Turkish bread, Panni, Foccacia and rustic Baguettes are just a few products which can be made quickly, easily and very cost efficiently.



Specifications

Model	PH204
Output	500kg per hour
Dimensions	1500mm W x 6010mm D x 1740mm H
Power	3P+N+E, 380 - 415 volt, 50Hz, 4.0kW
Air compressor	4kg/bar. Minimum air consumption 2.4 litres per min

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