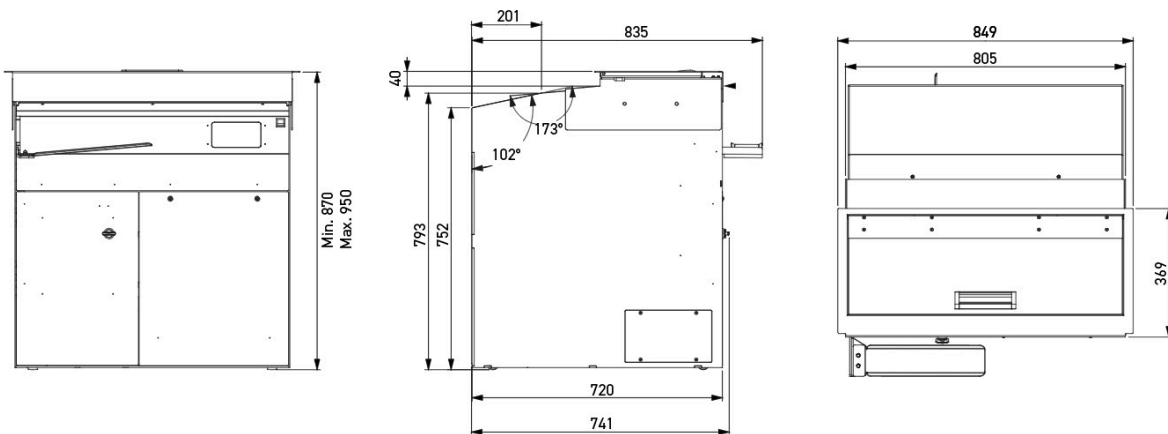


Bread slicers for professionals

# INTEGRA PRO

- ✓ Design: perfect integration into the counter
- ✓ Versatile
- ✓ Fast: Adjustable speed from up to 240 slices / min
- ✓ Easy: Intuitive touch interface
- ✓ Maximum safety
- ✓ Exemplary hygiene



## SPECIFICATIONS

|   |  |
|---|--|
| Size of entry channel (L x W x H) in cm | 38 x 34 x 16   |
| Slice thickness in mm                   | Can be set from 4 to 30mm                                |
| Power supply                            | 220V single-phase  |
| Motor power in kW                       | 0.75   |
| Net weight (in kg)                      | 230  |
| Manual claw                             | •  |
| Blade type and dimensions in mm         | 420 mm diameter, Teflon-coated                           |
| Options (Additional cost)               | Bag holder, Rustic bread holder, Slice thickness display |

## MAIN STRENGTHS



### Smooth and quiet for all breads

New engine generation designed for maximum precision on a wide range of breads, without lubrication. Soft start and stop function.



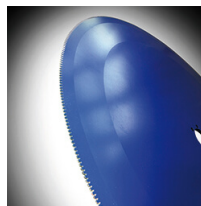
### Teflon coated circular blade

Developed to cut through a large variety of breads; from soft to dense, with a hard crust, and even sticky breads.



### Adjustable speed up to 240 slices/ minute

In order to reach the fastest possible speed for each bread type.



### Planetary blade drive

Fluid blade movement, avoids back-and-forth shakes. Robust solution for long-term mechanical reliability.



### Touch screen interface

Clear and simple interface, for an immediate and intuitive use.



### Automatic grip (option)

Just place the bread and the machine does the rest while you continue to serve your customers.



### Manual grip

For all kinds of breads, including sharp ends. Allows to minimize last slice width.



### Easy to access power switch

Accessible from the front of the machine, but not visible; avoids operations by a non-authorized person.



### Maximum safety

Highest safety standards, for machine use by consumers and staff. The blade cannot run when the machine is not 100% locked.



### Easy & fast cleaning

Internal architecture designed to channel bread crumbs to an easily accessible crumb tray. Flat surfaces (without recess around).