



Model 2005

Varislicer®

Key Features:

- Allows you to offer your bakery customers a choice of bread thickness - quickly, easily, and efficiently
- Creates excitement, generates traffic, and boosts sales, all without increasing labor costs
- Easily cuts European and crusty breads to any of eight thicknesses - 3/8" to 1 1/2"
- Accommodates a wide variety of bread types and sizes - up to 15 1/2" long and 9" round
- Bagging options available
- Utilizes innovative blade moving arm technology
- Engineered for reliability and maintenance -free operation: welded steel frame, stainless steel and food - approved plastic contact parts



The information contained herein is correct to the best of our knowledge. The recommendations or suggestions are made without guarantee or representation as to results.

Above specifications subject to change without notice.



Manufactured in the U.S.A.



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Specifications:

Motor:

3/4 H.P., single phase, 60 HZ, 115 VAC, 13 AMPS.
Requires a 20 AMP dedicated circuit

Capacities:

Processes loaves up to 4 1/2" (114mm) X 9" (254mm) X
15 1/2" (394mm) long

**Note: Not intended for use with warm, sticky, nut or
fruit breads**

Cord and Plug:

7 foot (2.1m) 3 wire - cord with grounding plug standard

Finish:

Durable bakery - white powder coat finish is wear re-
sistant and easy to clean; tables, blade, and all other con-
tact parts are stainless steel

Shipping Weight:

375 lbs. (170kg)

Net Weight:

338 lbs. (153kg)

Height:

28 1/2" (724mm) / 37 3/4" (959mm) with blade guard
open

Width:

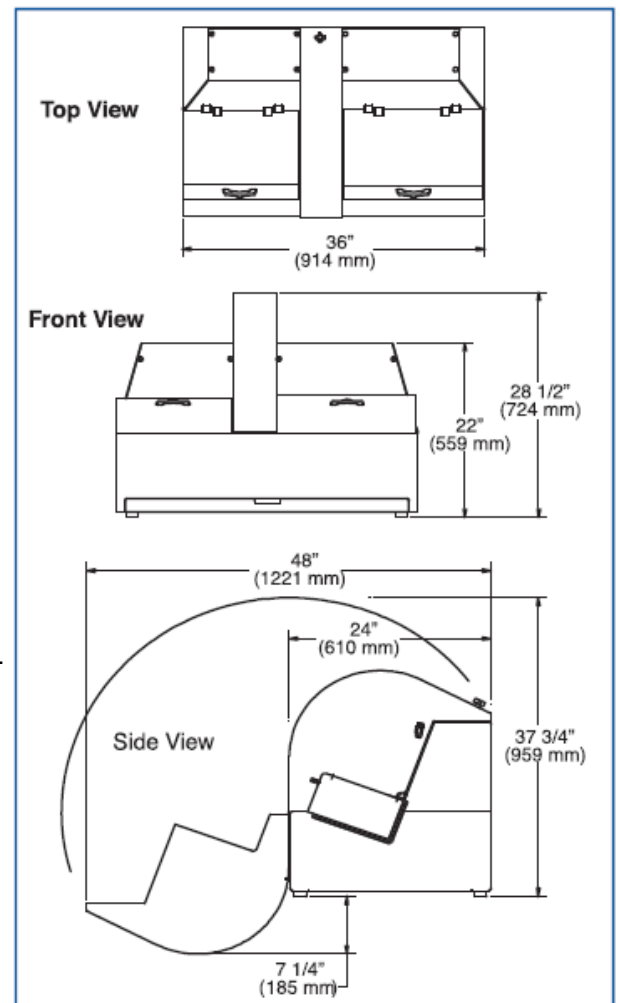
36" (914mm)

Depth:

24" (610mm) / 48" (1221 mm) with blade guard open

Optional:

Front or side mounted bagging scoops



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