



Model 777-N

Variety Slicer

Key Features:

- Slices virtually all varieties of bread cleanly and quickly
- Compact, sturdy design is easy to use
- Automatically holds bread in place during slicing
- Blade advantages:
 - Uses the lowest cost replacement blades in the industry, contributing to low cost of ownership
 - Easily replaceable, independently mounted, rust-resistant blades
 - Blade replacement only takes one hour of labor, the lowest in the industry
- Provides years of efficient, trouble-free operation, with minimal maintenance required
- Bagging scoop standard
- Optional casters (pictured right)
- Recommended for slicing up to 150 loaves per day



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:

1/2 H.P., single phase, 60 HZ, 115 VAC, 7 AMPS.
Special electrics also available

Capacities:

16" (406mm) long X 10 1/2" (267mm) wide X 3 1/2" (90 mm) high to 6" (152mm) high

Finish:

Durable white powder coat finish to resist rust and corrosion

Slice Spacing:

Standard: 3/8" (10mm), 7/16" (11mm), 1/2" (13mm), 5/8" (16mm)

Also available (at extra cost): 1/4" (6.3mm), 5/16" (8mm), 9/16" (14mm), 3/4" (19mm), 7/8" (22mm), 1" (25mm) or 1.5" (38mm)

Lubrication:

Sealed and grease-packed ball bearings contribute to smooth, quiet operation

Floor Model

Shipping Weight:

300 lbs. (135kg)

Net Weight:

250 lbs. (114kg)

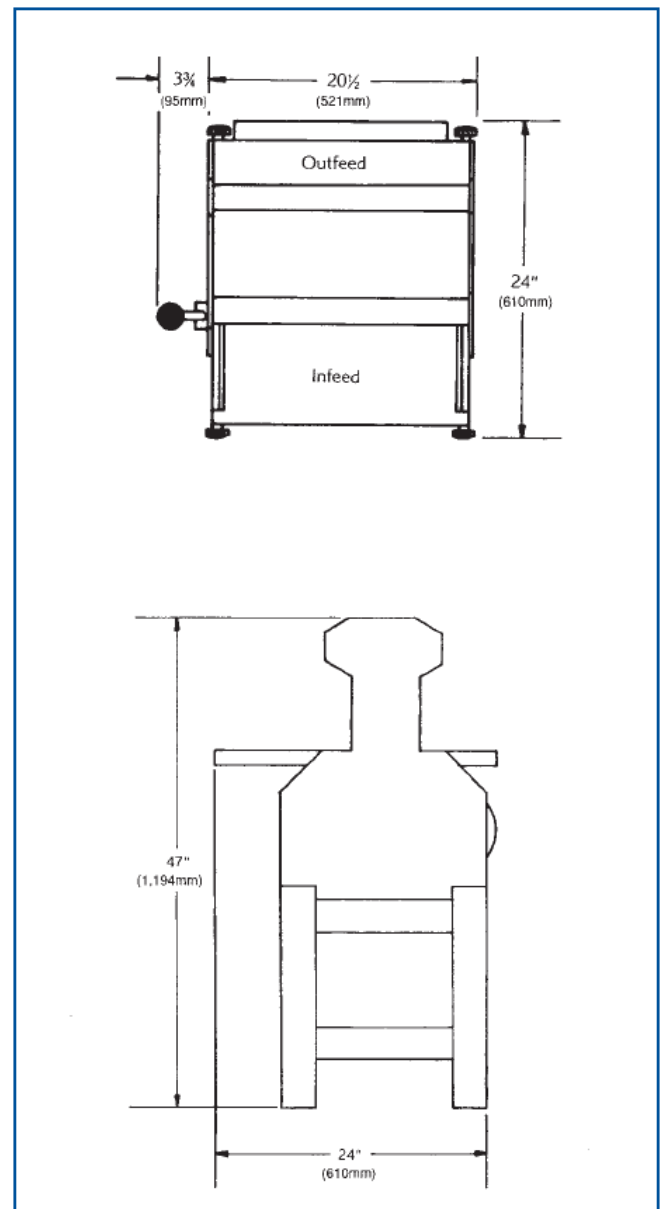
Height:

47" (1194mm)

Width:

24" (610mm)

Depth:



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