



## 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 10” 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



Manufactured in the U.S.A.



## Varislicer®

### SPECIFICATIONS:

#### Electrics:

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

#### Capacities:

Processes loaves up to 4-1/2" (114mm) X 10"  
(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 resistant and easy to clean; tables, blade, and all other contact parts are stainless steel

#### Shipping Weight:

375 lbs. (170kg)

#### Net Weight:

338 lbs. (153 kg)

#### Height:

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

#### Width:

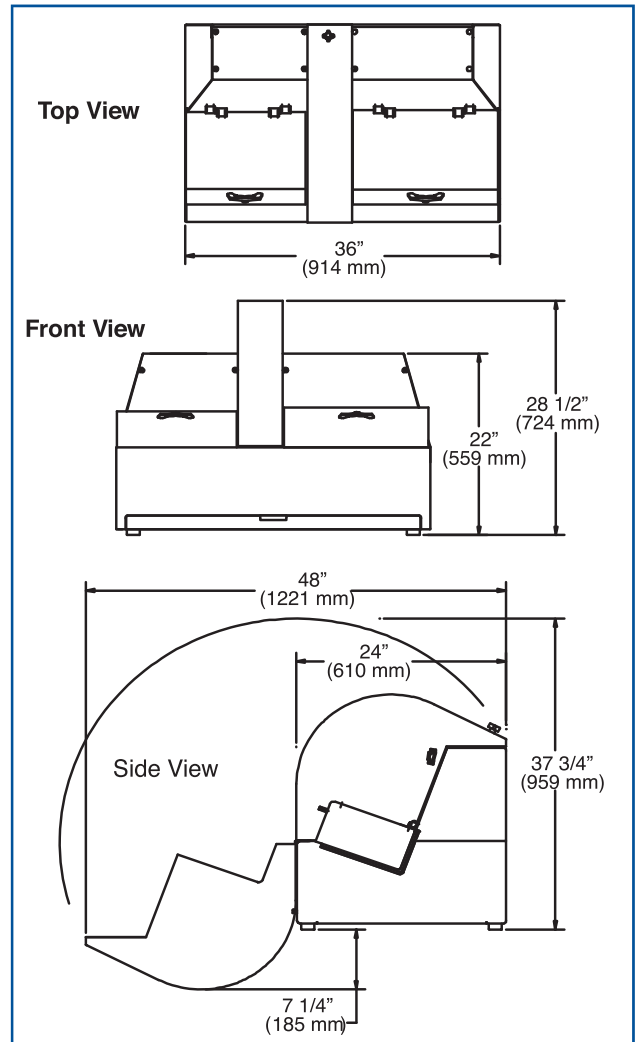
36" (914mm)

#### Depth:

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

#### Optional:

Front or side mounted bagging scoops



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.

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