

0.75 Kw

50/60Hz  
380V

Modello manuale da banco adatto anche ad un pane medio-duro e ad un utilizzo intensivo. Disponibile in due dimensioni di taglio (420 e 520mm). Il modello più piccolo è adatto al retrobanco del negozio, al piccolo-medio laboratorio ed al ristorante

Counter-top manual model suitable for medium-hard bread and for heavy use. Available in two cutting sizes (420 and 520 mm). Thanks to its compact size, the smaller version (420 mm) is also suitable for behind-the-counter use in small-medium sized shops and in restaurants

Modelo manual para banco también apto para pan mediano-duro y a un uso intensivo. Disponible en dos dimensiones de corte (420 y 520mm). El modelo más pequeño (420mm), por su estructura compacta también es apto para el mostrador de la tienda, los talleres pequeños y medianos y los restaurantes

Modèle manuel à banc idéal aussi pour du pain moyennement dur et pour une exploitation intensive. Disponible en deux largeurs de coupe (420 et 520 mm). Grâce à ses dimensions compactes, le modèle le plus petit (420 mm) peut être exploité aussi dans l'arrière comptoir du magasin, dans les moyens et petits laboratoires et dans les restaurants

Модель настольная для нарезки вручную хлеба мягкого и средней/высокой чѐрствости, для интенсивного использования. Доступны версии с двумя размерами отверстия нарезки (420 и 520 мм). Маленькая модель (420 мм), благодаря компактным размерам может быть использована в магазинах, на небольших хлебокондитерских предприятиях и в ресторанах

	C42 / C52
Modello - Model	Manuale da tavolo / Manual bench type
Carico - Loading	Frontale / Front
Lunghezza nominale taglio - Nominal width cut	420 - 520 mm
Dimensione max. pane mm - Loaf max. dimensions mm	400/500 x 300 x 180h
Passo lame - Blade pitches	Scelta da 9 a 20 mm / Available from 9 to 20 mm

✗ Standard    ○ Optional

## Specifiche tecniche / Technical specifications



	G42	C42-C52	CP42-CP52	C42S-C52S	CP42S-CP52S	ST42	SA35-SA50	MI52	MR52	MAC100	BM11
Struttura in acciaio verniciata <b>Steel powder painted body</b>	✗	✗	✗	✗	✗	✗	✗	✗	✗		
Modello da tavolo <b>Bench model</b>	✗	✗	✗								
Modello con ruote <b>Models on wheels</b>					✗	✗	✗	✗	✗		
Manuale <b>Manual</b>	✗	✗	✗	✗							
Automatica <b>Automatic</b>			✗		✗	✗	✗	✗	✗		
Automatica a ciclo singolo e continuo <b>Automatic single and continuous mode</b>			✗		✗						
Automatica a ciclo continuo <b>Automatic continuous cut</b>								✗	✗		
Automatica con 4 modalità di taglio <b>Automatic with 4 cutting modes</b>							✗				
Carico frontale <b>Front loading</b>	✗	✗	✗			✗	✗				
Carico laterale/posteriore <b>Lateral/rear loading</b>				✗	✗			✗	✗		
Passo fetta variabile <b>Adjustable pitch</b>							✗				
Telaio coltelli intercambiabile (brevetto) <b>Interchangeable blade cartridge (patent)</b>									✗		
Regolazione elettrica tappeto superiore <b>Electrically adjustable upper conveyor</b>								✗	✗		
Regolazione velocità con inverter <b>Speed regulation with inverter</b>								✗	✗		
Velocità tappeto e telai indipendenti <b>Independent speed of conveyor and cutting frames</b>								✗	✗		
Insufflatore <b>Bag blower</b>				○	○						
Base con ruote <b>Base with wheels</b>	○	○	○								
Oliatore <b>Oiling system</b>	○	○	○	○	○	○	○	○	○		
Struttura in alluminio e inox <b>Aluminum &amp; s/steel structure</b>										✗	✗
Kit mollica <b>Fresh bread knife kit</b>											○
Piedini inox <b>S/steel legs</b>											○

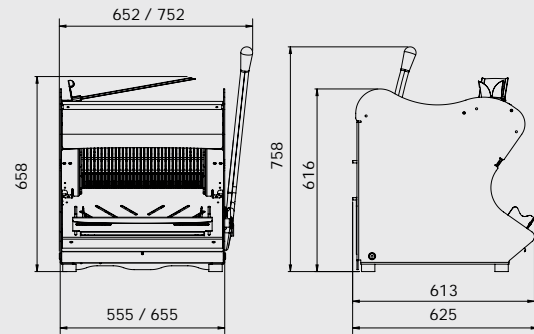
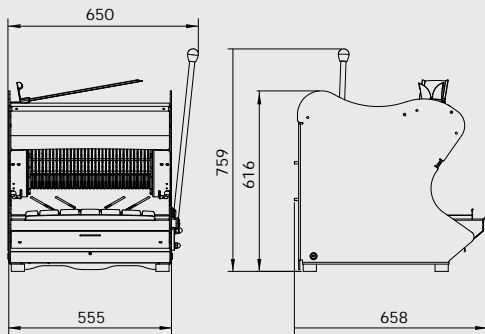


# Dimensioni / Dimensions

Peso netto / Net weight

G42

C42/C52

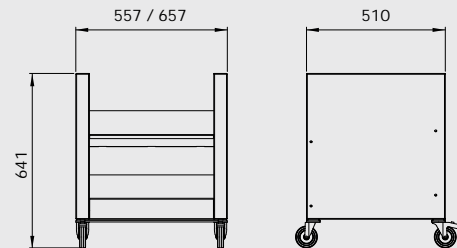
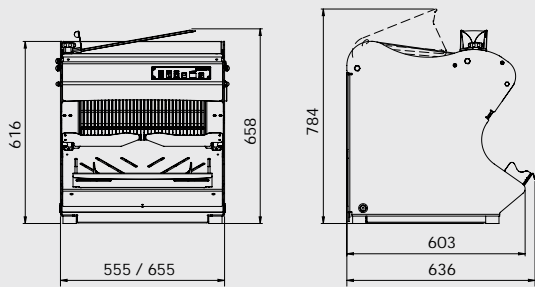


98 Kg.

101 / 107 Kg.

CP42/CP52

BASE

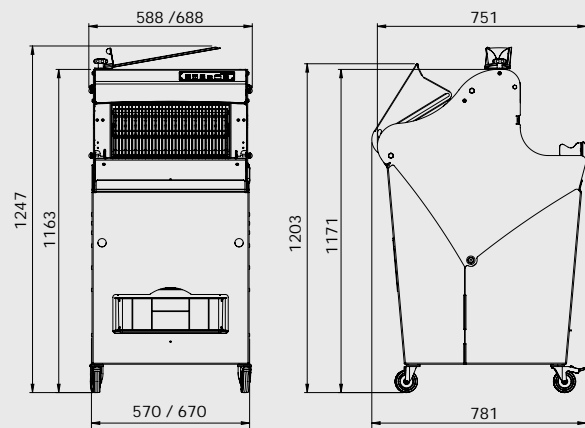
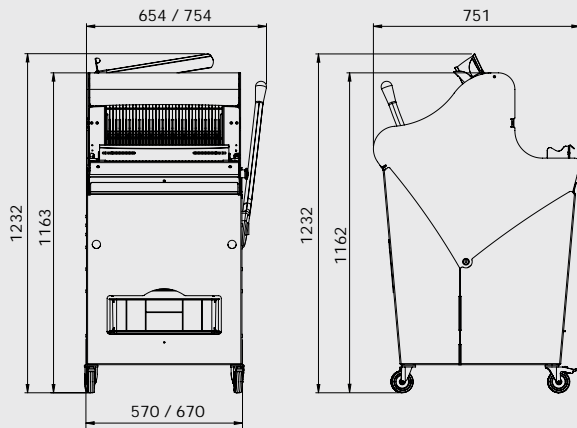


101 / 107 Kg.

28 / 30 Kg.

C42S/C52S

CP42S/CP52S



135 - 142 Kg.

135 - 142 Kg.