





Bread Slicers with 0.25 HP

The slicer performs an excellent job in bakeries, or deli operations. It is a high performance machine that takes up very little counter space. Various cutting widths are available. Standard sizes are 1", 1/2", 3/4", 5/8", and 7/16". Ideal for bakery shops, hotels, delis, and various food service operations. *Can slice loaves to a maximum of 15" long and 6" high. Heavy duty poly pusher and stainless steel bagger included.

Model	HP	Size	Electrical	Weight	Packaging Weight	Dimensions (DWH)	Packaging Dimensions	Item #
SB-TW-0025	0.25	1	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10246
SB-TW-0013	0.25	1/2"	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10247
SB-TW-0019	0.25	3/4"	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10248
SB-TW-0016	0.25	5/8"	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10249
SB-TW-0011	0.25	7/16"	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10250
Bread Slicer replacement blades								14836
Bread Pusher								19273
Bread Bagger								10148

*These Bread Slicer's are made for soft crust only.



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