

MasterSlicer

INDUSTRIAL BREAD SLICING MACHINES



Ipeka MasterSlicer 1W is an industrial, high-capacity bandslicer for white bread. The band blades are tightened between two hard chrome-coated steel drums. With the hard alloy blade guides and long-lasting blades, the slices are cut straight and the thickness of the slices always remains exact.

MasterSlicer 1W is equipped with an adjustable infeed system with driven bottom, side and top belts. Such a well controlled feeding is ideal for a wide variety of products, especially when free-baked products are concerned. The loading of the machine takes places directly from the cooling conveyor or manually.

The height-adjustable outfeed conveyor is equipped with revolving bars to carry the sliced products to an automatic packaging machine. For a semiautomatic slicing/bagging -process the MasterSlicer 1W will be equipped with an integrated band conveyor outfeed.

Main drive 5,5kW
Blade oiling system as an optional equipment
Band blade length 163"
Maximum capacity 70 breads / minute



Ipeka MasterSlicer 2R is an industrial, high-capacity bandslicer for high-fibre rye bread or corresponding breads that can not be sliced with a conventional bandslicer. The heavy-duty slicing machine is equipped with an adjustable infeed system, hard metal blade guides for constant slice thickness, long-lasting band blades, revolutionary blade spray oiling system and discharge conveyor.

Bread infeed with driven bottom, side and top belts is ideal for a wide variety of breads, especially for free-baked products. The standard outfeed conveyor is equipped with revolving bars and adjustable lateral guide plates to carry the sliced products to the packaging.

MasterSlicer 2R has been developed with Finnish bakery experts. Even the most complicated breads can be sliced due to fast and reliable functions of 2R.

Main drive 7,5kW
Blade oiling system as a standard equipment
Band blade length 184"
Maximum capacity 70 breads / minute

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