

MasterSlicer 1A

Industrial band slicer with adjustable slice thickness



First time ever a high performance industrial band slicer has an ability to seamlessly vary thickness of bread slices. The function is fully automatic: slice thickness is selected on the touch screen and the system does the rest. Thanks to the extra firm blade support Masterslicer 1A can handle bread loaves of all types and consistencies and the thickness remains accurate. MasterSlicer 1A is a perfect choice for any modern bakery where speed and flexibility are of a priority and several different thicknesses are sliced on a day-to-day basis.

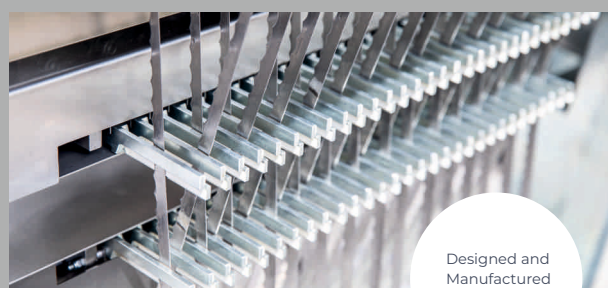
Adjustment range options

10-15
mm

11-16.5
mm

12-18
mm

14-22
mm



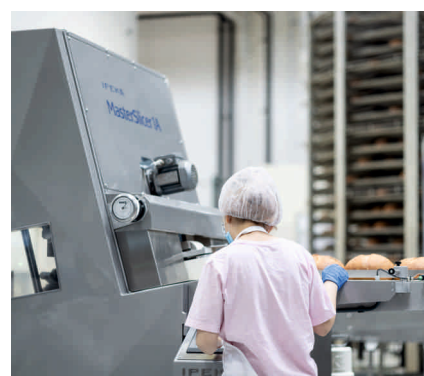
Designed and
Manufactured
in Finland

Specs and default features

Slicer type	Industrial band blade slicer with variable slice thickness
Adjustment range	One of these: 10-15mm / 11-16.5mm / 12-18mm / 14-22mm
Suitable bread types	All bread types: white bread, dark bread, sourdough bread etc
Infeed system	Motorized bottom, top and lateral conveyors
Blades	163 inches long blade loops, various profile options
Slicing capacity	Up to 70 loaves per minute, depending on the bread type
Blade tightening	Motorized, load cell controlled automatic function
Blade breakage control	On both drums, automatic stop function
Control system	Yaskawa motion controller (Japan)
Frequency converters	Yaskawa (Japan)
Servomotors	Yaskawa (Japan)
User interface	Weintek touch-panel
Main drive (blade rotation)	5,5kW SEW Eurodrive gear-motor (Germany)
Other motors (SEW)	Blade tensioning 0.12kW, Top and bottom conveyor 0.37kW
	Side infeed conveyors 0.18kW, Outfeed conveyor 0.37kW
Conveyor belts	Brand Ammeraal Beltech, bottom infeed belt 400mm wide

Optional features

Extra cutting points/ extra blade guide pieces	As standard, Masterslicer 1A is equipped with blade guides for 12 blades (24 cutting points). That enables 23 full slices + two end slices max. Extra blade guides can be added, to enable more blades, hence more slices per loaf.
Blade lubrication	Blade lubrication enables slicing of sticky type of bread, like rye bread, gluten-free bread, bread with dried fruits etc
Blade drum scrapers	Scrape off pile-up from the blade drums, not necessary in most cases - can be also installed afterwards
End-slice removal guides	Instead of the default side guides, the outfeed conveyor is equipped with teflon-coated guides that enable separation of the end slices and direct them away from the conveyor
Divide-in-two guide	Placed to the center of the outfeed conveyor, this guide separates sliced bread into two parts, hence helps the operators if bread is bagged as halves. Easy to remove.
Extra infeed options	1m long free-roller slide, can be lifted up when not used 2m long extra infeed conveyor Paddle feeder changes product orientation, enables by-pass
Remote connection device	Tosibox Lock device to enable remote connection from Ipeka's automation department, for updates and trouble-shoot
Stainless steel version	As default the frame, doors and covers are high quality painted steel. In case of stainless steel version, the frame, doors and covers are all stainless steel.
Extra strong version (Masterslicer 2A)	Default blade drum diameter 270mm, blade length 163" and main motor 5.5kW Extra strong version blade drum diameter 320mm, blade length 184" and main motor 7.5kW
Flight-bar conveyor outlet	As default the slicer is equipped with belt conveyor outfeed Can be also equipped with flight-bar conveyor, when connected to an automatic bagger like Ipeka Loafmaster



Default 3p power supply:
400V 50Hz or 480V 60Hz
Required compressed air:
6 Bar, clean and dry air

Masterslicer 1A standard dimensioning

