# **GRAEF**.

## Bread-Roll Cutter







### FEATURES

#### Areas of use

- $\cdot$  Cutting of buns, rolls in
- · Bakery, butchery and catering

#### Advantages

- $\cdot$  High speed production
- $\cdot$  No risk of injury
- · Smooth and extremly clean cur
- · Buns or rolls can be cut open or cut through
- $\cdot$  Clean environment

#### Technology

- Quick and easy adjustment of the cutting height
- · Easy adjustment of the cutting depth
- · Special knife serrated made of stainless steel

#### Guarantee

 $\cdot$  36 month



#### MEASURES

Footprint (LxW)	450x285 mm
Working area (LxW)	490x285 mm
Height	135 mm
Max. cutting width	130 mm
Cutting height	12-30 mm
Weight	4,5 kg

