# **BREAD GRATER AND SLICER**



## **Model BG80 Bread Grater**

The BG80 Bread Grater machine is especially beneficial for restaurants and bakeries to make use of stale bread. It is very easy to operate with no maintenance required. A fan cooled motor provides continuous service

#### **SPECIFICATIONS**

Model
Horsepower
Electrical
Weight
Shipping Weight
Dimensions (LWH)
Shipping Dimensions

BG80
1.5 HP
110V/60/1
40 lbs.
43 lbs.
8.66" x 8.66" x 22.44"
12" x 12" x 28"
11411



### **Model SM302 Bread Slicer**

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. Bread pusher and bagger included



Model	HP	Size	Electrical	Weight	Shipping Weight	Dimensions (LWH)	<b>Shipping Dimensions</b>	ltem #
SM 3021	0.25	1	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10246
SM 30212	0.25	1/2"	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10247
SM 30234	0.25	3/4"	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10248
SM 30258	0.25	5/8"	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10249
SM 302716	0.25	7/16"	110V/60/1	176 lbs.	190 lbs.	26" x 29.5" x 29.5"	30" x 35" x 38"	10250
SMZZSM30227	SM 302 Bread Slicer replacement blades						14836	
19273	Bread Pusher						19273	
SM302PBB	Bread Bagger						10148	



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