

Discslicer

Disc blade cutter for burger buns or similar bread products

Hinge cut capability



Stainless steel frame, covers and control box



Designed for specific needs, Ipeka Discslicer disc blade cutter allows, for example like burger buns, the bread to be cut so that the edge will remain uncut. Available in single, double or four lane version. With the double row model it is possible to cut the roll so that either a side or the middle remain uncut. Conveyor and blade height can be infinitely adjusted, as well as the depth of cut. The minimum height of bread is 30mm and the maximum height is 120mm. Although the Discslicer enables also full cut of bun, if you want to split the bread completely, we recommend Ipeka Splitter2 or Splitter-B devices, depending on the type of bread.

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