

## MasterSlicer 2R

Extra strong industrial slicer for challenging bread types



Ipeka MasterSlicer 2R is an industrial, high-capacity band slicer designed especially for hard crust and thick constructed rye bread. The smart blade oiling system comes as standard equipment with 2R. 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.

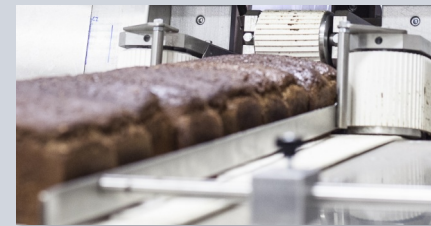
MasterSlicer 2R is equipped with an adjustable infeed system with driven bottom, side and top belts. Such a well controlled feeding is ideal for a wide variety of products, especially when free-baked products are concerned. The loading of the machine takes places directly from the cooling conveyor or manually.

The height-adjustable outfeed conveyor is equipped with revolving bars to carry the sliced products to an automatic packaging machine, like Ipeka Loafmaster. For semiautomatic slicing and bagging process the slicer will be equipped with an integrated band conveyor outlet. MasterSlicer 2R together with the Ipeka Packmaster provide an economical, semiautomatic solution for the production of free-baked sliced bread.



### Specs

Main drive (blade drum rotation)	7.5kW SEW Eurodrive
Other motors (infeed, outfeed, blade tightening)	0.18kW-0.37kW SEW Eurodrive
Band blade length and type	184 inches long blade loops, various profile options
Slicing capacity	Up to 70 loaves in minute, depending on the product
Control system and user interface	Omron PLC and Touch-Screen
Frequency converters	Yaskawa
Structure	Stainless steel
Blade oiling	Smart blade oiling system as default



### Optional features

- Antibacterial UV-C lamps
- Extended slicer width
- Dividing guides for sliced loaves