

DISKUS 500+

Visible slicing quality - even with loaves up to 500 mm/19 $\frac{7}{10}$ " long: DISKUS 500+

If you have to supply hospitals, retirement homes or the catering trade with large quantities of freshly sliced bread, look no further than the DISKUS 500+.

A multi-purpose machine. Its 500 mm/ 19 $\frac{7}{10}$ " long infeed shaft makes it the ideal solution for loaves of the same length. The DISKUS 500+ will cut up to 130 slices per minute.



The DISKUS 500+ slices freshly baked bread. The generously dimensioned infeed shaft is suitable for extremely long loaves. The machine can also be used to slice raisin bread, fruit cake and Madeira cake.



One button for all functions: the number of slices, loaf halving and cutting thickness (4-24 mm/ $\frac{1}{5}$ "-1", adjustable in 0.5 mm/ $\frac{1}{50}$ " increments) can be set here.



Black bread sliced extra thinly: thanks to the DISKUS 500+, one slice is just like another.



The Teflon-coated blade has unique toothing and a special grinding finish. Combined with planetary gearing, these features allow fresh bread to be sliced without blade lubrication.



The bagging aid allows even long loaves to be bagged easily.



An easily removable tray successfully catches all the crumbs. This is assisted by guide plates etc. The crumb tray can be emptied and brushed out in no time. Bread cannot be sliced more hygienically than this.

Smooth slicing thanks to planetary gearing

Thanks to the planetary gearing, the circular blade moves through the loaf with a very long cutting length. This creates a more precise, yet smoother cut which is very gentle on the loaf.

Technical data:

Max. cuts/minute	130
Cross section of product (mm/inch)	330 x 150; 13" - 6"
Infeed length (mm/inch)	500; 19 7/10"
Cutting thickness (mm/inch)	4-24; 1/5"-1" (adjustable in 0.5 mm/ 1/50" increments)
Housing dimensions (mm/inch)	
Width/Depth/Height	1,000 / 700 / 1,120; 39 2/5" / 27 3/5" / 44"
Operating voltage	400 V
Pre-fuse in the supply line	16 A
Connecting load (kW)	0.9
Weight (kg/lb)	225; 496



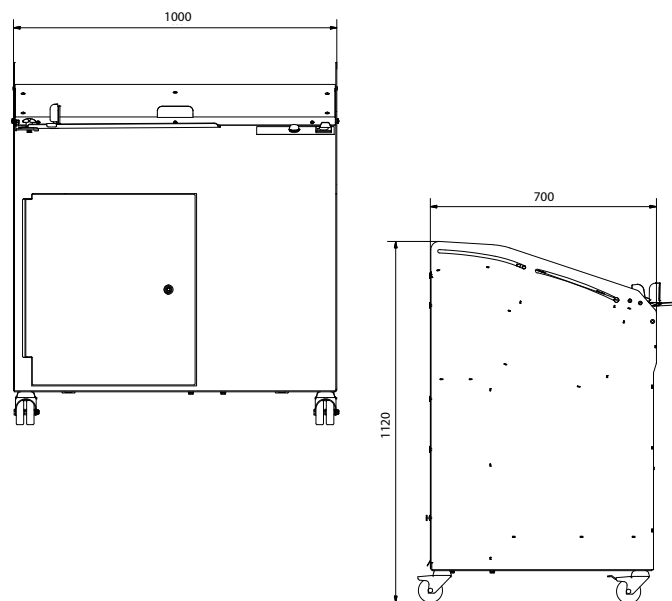
Little effort - great impact: Noise-dampening brushes ensure the machine has a soft, pleasant sound.



The clips storage (optional) always keeps clips to hand for sealing the bread bags.



Practical: the optional bread bag holder.



All measurements in mm.

The benefits at a glance:

- Multi-purpose bread slicer: slices all loaf types up to 500 mm/ 19 7/10" (oven fresh) without blade lubrication; up to 130 slices/minute
- One-button operating system for all functions (setting the cutting thickness, loaf halving and number of slices)
- New hygienic design: additional slotted openings in the bread removal area for brushing away crumbs quickly; crumbs are collected in an easily removable tray; no need for blade lubrication, considerably reducing cleaning effort
- Long-term use of circular blade thanks to special grinding finish; automatic cleaning position of the blade enables cleaning of the blade without dismantling
- Simpler handling and time-saving thanks to the automatic slice holder, which supports the slices during the slicing process, making bread removal easier
- Smooth sound: sound-optimised slicing
- Optional accessories: blade guard; bread bag holder; clips storage for sealing bread bags
- Machine supplied with a pair of cut-resistant gloves and a blade-changing tool

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