

PRIMO

PRIMO12-1P, PRIMO15-1P, PRIMO18-1P **Bench Slicer**

Product Features

- Sturdy and compact design
- 12-18mm slice thickness
- Progressive traction lever on loaf pusher
- Rear safety cover for operator safety
- Easy to empty crumb tray
- Plastic fingers to hold bread once sliced
- Perfect blade tension for uniform slice thickness
- Approximate output 200 loaves / hour
- Optional Base on castors is available at additional cost

Accessories

- PRIMO-ST Bench Model Slicer Stand



PRIMO

Sourced from the leading equipment manufacturers globally, the Paramount brand is renowned for quality equipment at an affordable price point. With a range including spiral dough mixers, hydraulic dividers, bun divider rounders, provers, deck and rotating ovens, bread slicers, planetary mixers and dough sheeters, Paramount offers solutions to your production requirements. Designed to withstand the demands of the modern bakery environment, the Paramount brand offers many years of trouble free operation.

Available as basic bench top units to high volume floor model slicers, we are sure to have the right solution to meet your requirements. All slicers are available in a range of slice thicknesses to suit your slicing needs.

PRIMO

PRIMO12-1P, PRIMO15-1P, PRIMO18-1P Bench Slicer

Model PRIMO

Slice thickness PRIMO12 - 12mm
PRIMO15 - 15mm
PRIMO18 - 18mm

Output 200 loaves per hour

Dimensions

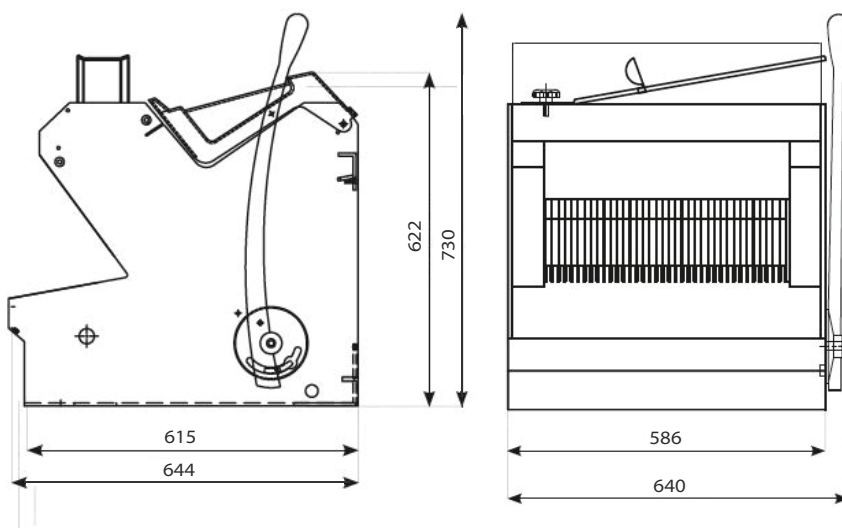
Width 640mm
Depth 644mm
Height 622mm

Electrical Requirements

220-240V, 1P+N+E, 50Hz 0.55kW
Nett Weight 114kg

Additional Information

Power outlet to be located at a minimum 1500mm off the floor



an Ali Group Company



The Spirit of Excellence

WA DEALER
PRACTICAL PRODUCTS PTY LTD

PH: 08 9302 1299
51 Paramount Dr Wangara WA 6065
sales@practicalproducts.com.au
www.practicalproducts.com.au