

Cod: 42300930

Cold room height 2540 mm price excluding motor 1740x2340x2540h mm



Description

Professional cutters

The professional cutter is a machine for bakeries, bakeries and restaurants, suitable for slicing the freselle dough and making the frese calabrese, now widespread throughout Italy, before baking.

Its operation is simple: the dough is placed in the back of the machine, it is run on a conveyor belt and a system of belts, electrically driven, moves the blades to make the typical freselle cuts.

The machine's power supply is three-phase and allows a high number of cutter cuts to be made quickly.

The structure is made of stainless steel, a material compatible with food contact according to current regulations.

Why choose an electric cutter

Any catering or baking business that produces a large number of fresh cutters per day can find the electric cutter an excellent ally. This is because the machine manages to maintain the same high standard of cutting as manual work, speeding up turnaround times and optimising work.

Cutters on Ristoattrezzature

All the cutters in our catalogue are CE-marked.

Dimensions

Spessore pareti	70 mm
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