

Gravity Feed Bread Slicer

- Ideal for volume slicing needs of small wholesale, large retail and in-store bakeries
- · Blade advantages:
 - Uses the lowest cost replacement blades in the industry, contributing to low cost of ownership-Easily replaceable, independently mounted, rust-resistant blades
 - Blade replacement only takes one hour of labor, the lowest in the industry
- Equipped with a last loaf pusher, and handles up to 200 loaves per hour
- Designed for trouble-free, smooth and quiet operation. Rust and corrosion resistant
- 32" (813mm) or 48" (1,219mm) feed chutes are available
- Combi unit allows for production slicing and on-demand slicing
- Also available with powered in-feed belt
- · Available in 16" and 21" widths









Gravity Feed Bread Slicer

SPECIFICATIONS:

Motor:

1/2H.P., single phase, 60Hz, 115 VAC, 7 AMPS Special electrics also available

Length:

Loaves up to 16" (406mm) or 21" (533mm)

Height:

2 1/4" (57mm) to 5" (127mm)

Finish:

Stainless steel contact components and food-safe materials throughout

Slice Spacing:

Standard: 3/8" (10 mm), 7/16" (11 mm), 1/2"

(13 mm), 5/8" (16 mm)

Also available at extra cost: 9/16" (14 mm), 11/16"

(17mm), 3/4" (19 mm), 13/16" (21mm), 7/8"

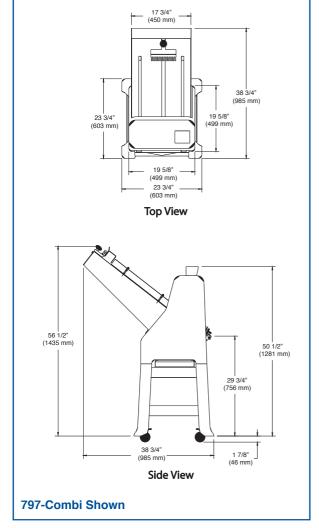
(22 mm), or 1" (25 mm)

Optional:

Swing-Away Bagger A hinged mounting attaches the Model 1179S Swing Away Bagger to 16" (406mm) Oliver 797 Gravity Feed Bread Slicers. The bagger swings to the side, giving access to the slicer for cleaning, maintenance or blade change. No separate mounting tables are required, saving valuable floor space. The bagger is 13" (330mm) wide, 41" (1,041mm) long and has a shipping weight of 50 pounds (23kg).

Dimensions:

Shipping Weight	Floor Model 48" Chute (1,219mm)	Floor Model 32" Chute (813mm)	Counter Top Model 32" Chute (813mm)
21" (533mm)	485 lbs (218kg)	Not Available	Not Available
16" (406)	375lbs. (170kg)	300lbs. (135kg)	265lbs. (119kg)
Height:	67" (1,702mm)	56 1/2" (1,435mm)	35 1/2" (902mm)
Width 16" (406mm)	23 3/4" (603mm)	23 3/4" (603mm)	19 5/8" (499mm)
Width 21" (533mm)	29 1/4" (743mm)	Not Available	Not Available
Depth:	49" (1,245mm)	37 1/2" (953mm)	35 1/2" (902mm)



The information contained herein is correct to the best of our knowledge. The recommendations or suggestions are made without guarantee or representation as to results. Freedom from any patent owned by Oliver Packaging and Equipment or other is not to be inferred.

Above specifications subject to change without notice

Manufactured in the U.S.A.





Combi-Chute

- Incorporates a weighted single-loaf "pusher" that enables you to switch back-and-forth between production slicing of multiple loaves and on-demand single-loaf slicing
- Pusher integrated into chute no parts to lose
- · Pushes last loaf through blades for complete slicing
- Weighted pusher increases throughput of production slicing,
- · Available on a 32" in-feed only
- Easily retrofits to any 797-16" Gravity Slicers made since 1965







ProGuard for Gravity Feed Slicer

- · Required by Ministry of Labor for all gravity feed bread slicers
- ProGuard helps prevent employee hands or fingers from coming into contact with the blade from loading end
- Machine can be loaded with power off and guard open
- Additional loaves must be loaded from end of guard while machine is in operation
- · Auto shut-off feature when guard cage is opened
- Additional out-feed guard secures out-feed table from opening while machine is in operation
- ProGuard retrofit kit must be installed by trained and authorized service dealers
- ProGuard retrofit kit for use on machines manufacturered after 1979
- ProGuard comes standard on all new 797 Gravity Feed Slicers sold into Ontario Canada











Power Belt Production Slicer

- Ideal for volume slicing needs of small wholesale, large retail and in-store bakeries
- Power belt in-feed speeds production process
- Production capacity of up to 600 loaves/hour
- 48" (1,219mm) in-feed chute Slices up to 16" wide loaves
- Blade advantages:
- Uses the lowest cost replacement blades in the industry, contributing to low cost of ownership-Easily replaceable, independently mounted, rust-resistant blades
- Blade replacement only takes one hour of labor, the lowest in the industry
- Designed for trouble-free, smooth and quiet operation
- Rust and corrosion resistant









Power Belt Production Slicer

SPECIFICATIONS:

Motor:

1/2H.P., single phase, 60Hz, 115 VAC, 7 AMPS Special electrics also available

Length:

Loaves up to 16" (406mm)

Height:

2 1/4" (57mm) to 5" (127mm)

Finish:

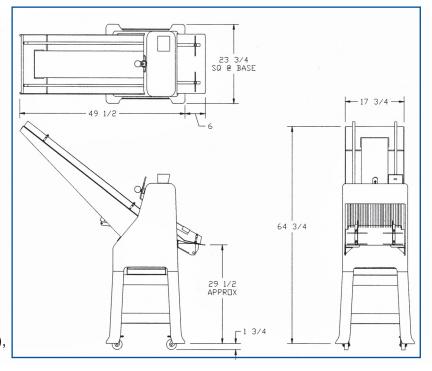
Stainless steel contact components and food-safe materials throughout

Slice Spacing:

Standard: 3/8" (10 mm), 7/16" (11 mm), 1/2" (13 mm), 5/8" (16 mm)

Also available at extra cost:

9/16" (14 mm), 11/16" (17mm), 3/4" (19 mm), 13/16" (21mm), 7/8" (22 mm), or 1" (25 mm)



Optional:

Swing-Away Bagger

A hinged mounting attaches the Model 1179S Swing Away Bagger to 16" (406mm) Oliver 797 Power Belt Production Slicer. The bagger swings to the side, giving access to the slicer for cleaning, maintenance or blade change. No separate mounting tables are required, saving valuable floor space. The bagger is 13" (330mm) wide, 41" (1,041mm) long and has a shipping weight of 50 pounds (23kg).

Shipping Weight:48" chute (1,219mm)16" (406mm)375lbs. (170kg)Height:67" (1,702mm)Width 16" (406mm)23 3/4" (603mm)Width 21" (533mm)29 1/4" (743mm)Depth:49" (1,245mm)

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