

Belslice slicer

The **Belslice** can easily help you to fill your orders.



► **Design features:**

If you need a slicing machine for perfect horizontal cutting of sponge cakes, then the Belslice is your answer.

- quick-change height adjustable cutting blades (maximum 4 blades, adjustable in 5 mm steps);
- adjustable conveyor speed;
- suitable for artisan and industrial bakeries;

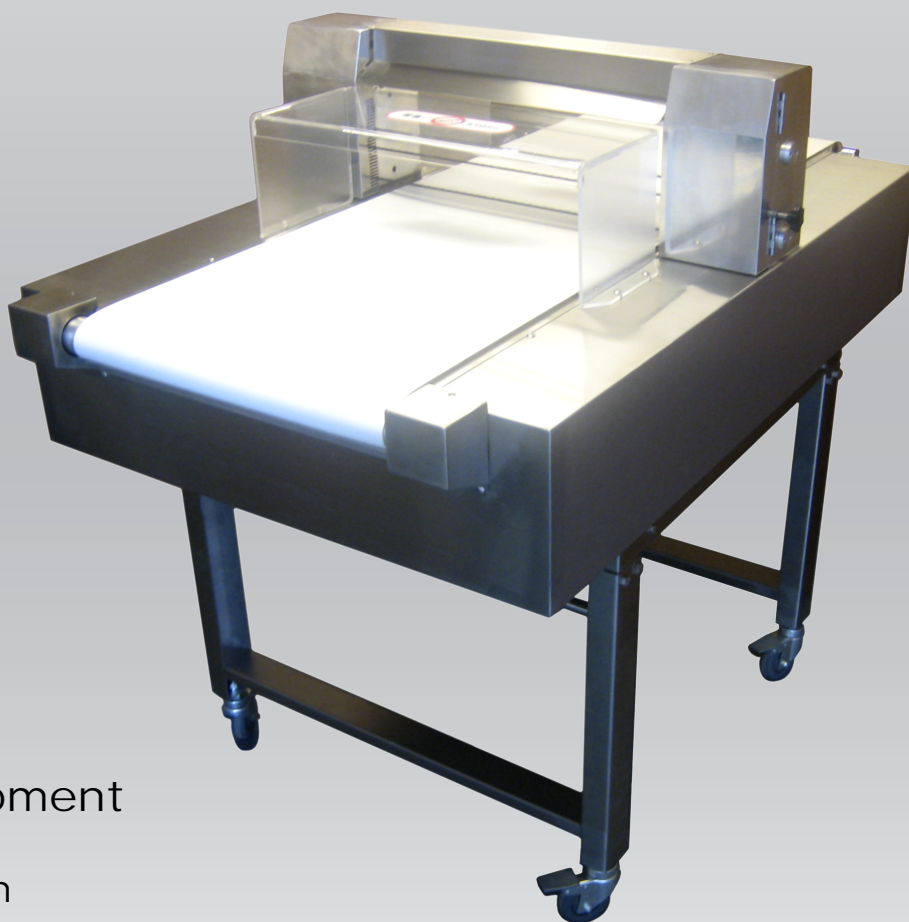
► **Advantages:**

- 20 big cakes/min;
- 40 small cakes/min (in two lines on conveyor – up to Ø 22 cm each cake);
- perfect production result;
- customized solutions;
- saving of labour;

► **Common applications:**

Horizontal cutting of rectangular/square/round sponge from 2 up to 5 layers simultaneously.

Call our specialists for your individual needs.



Apex Bakery Equipment
888-571-3599
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