

Precise portions thanks to swift, clean cuts!

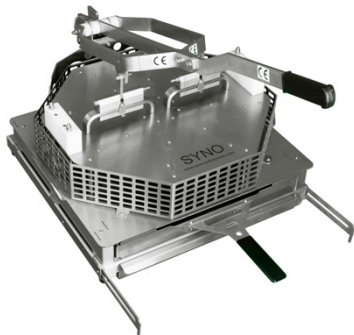
Cut your **pizzas, cakes, tarts, flat cakes** (fruit cakes),
quiches, pancakes, flambés or **flatbread** (Turkish bread) more
quickly, cleanly and efficiently with **SYNO-Cutting-Tools**.

SYNO semi-automatic (HA)

HA 32-8: Ø ≤ 32 cm



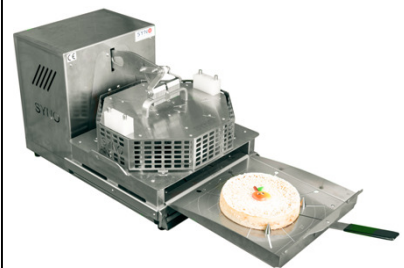
HA42-8: Ø ≤ 42 cm



- Step-by-step method for a cleaner cut
- Permanently sharp blades
- Auto self-cleaning of the blades after each cut
- Guaranteed to cut all the way through!
- Of equal sizes - no leftovers
- Your investment paid back in next to no time
- Durable devices without wear marks – cheap to maintain
- **Clean in the Dishwasher**
- Cutting height up to **6 cm**
- Adjusting for cuts of different sizes is easy via the cutting plate!

SYNO fully-automatic (VA)

VA 32-8: Ø ≤ 32 cm



VA 42-8: Ø ≤ 42 cm



VA 50-8: Ø ≤ 50 cm



Select between **Through-** (NC) and transport-cut (TC):

With the transport cut, the cut is stopped in the center of the bakery goods being cut over a length of 2 cm at 10 mm. This facilitates the Transport of bakery goods, like pizzas for example.

Cutting residues are collected in a **collecting pan!**

For more information, please consult our website:

www.SYNO-Cutting-Tools.com (D, F, I E)