

robot coupe®



TP 180
BREAD SLICER



INSTITUTIONS - RESTAURANTS

TP 180 BREAD SLICER

- The TP 180 bread slicer can cut **180 slices of bread per minute**, each **perfectly even** and measuring between **8 and 80 mm** thick.
- It can tackle all types of long loaf, thanks to the shape of its feeder tube (150 x 125 mm) and even cut is guaranteed every time, with no tearing or flattening.

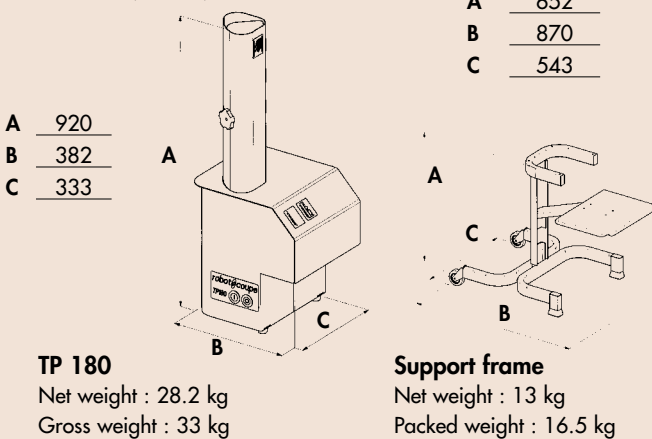


- This appliance is built from **stainless steel** for easy **maintenance** and to ensure **optimum standards of hygiene**.
- Sturdy and built to last, it combines speed with simplicity of use.
- Its simple design ensures that all the components that are frequently handled can be taken apart for easy maintenance and cleaning. The blade can easily be removed and the shape of its hub means that it can be held in the hand with no risk of injury.
- The appliance has an asynchronous motor with a high starting torque and its bearings have lifetime lubrication. The motor is fitted with a device to prevent overheating.
- The **twin-belt drive** system **reduces noise levels to a minimum** and requires absolutely no maintenance.
- **SAFETY DEVICES**

- An **exclusive infrared safety system** at the outlet automatically stops the motor if someone puts his or her hand in.
- A **self-monitoring system** checks that the components forming the infrared barrier and lid safety device are working properly. In the event of a malfunction, the machine shuts down.
- An **automatic stopping device** is triggered if the output becomes blocked or if the appliance has been left running for more than a minute without any bread being introduced.
- A **magnetic lid locking system** stops the motor as soon as the lid is opened.
- A **no-volt control device** means that after a power cut, the machine will not start again until the user has pressed the "on" button.

- Extremely simple to use, it meets all the requirements of the **catering market**.
- As an optional extra, the TP 180 bread slicer can be supplied with a **special mobile support frame**.

Dimensions (in mm)



ELECTRICAL DATA

Models	Speed	Power (W)	Voltage Single phase	Intensity (Amp)
TP 180 230 V/50 Hz	180 rpm	350	230 V	3

STANDARDS:

Machines in compliance with:

- The following European directives and related national legislation: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/UE, «RoHS» 2002/95/CE, «DEEE» 2002/96/CE.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100 - 1 and 2 - 2004, EN 60204- 1 - 2006, EN 14655, EN 60529-2000 : IP 55, IP 34.



GUARANTEE

NEW APPLIANCES SUPPLIED BY ROBOT-COUPÉ ARE GUARANTEED FOR ONE YEAR.



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