Brice™

The CX range of semi-automatic slicers are gear driven, heavy duty machines that take the hard work out of slicing. An ideal slicer for hotels restaurants, caterers, medium/large kitchens and delicatessens.

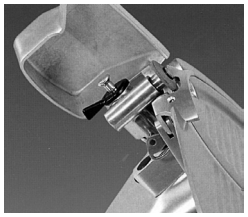


- **Variable Speed Automatic Carriage**
  45 - 100 slices per minute allows the operator to slice at a speed to suit the product.
- **Gear Drive**
  Direct drive - very powerful heavy duty slicer.
- **Two Independent Fan-Cooled Motors**
  High performance motors that increase efficiency and reduce wear and tear.
- **Low Voltage Switches**
  Safe for operator, reduced voltage switching (24 volts).
- **Large Cutting Capacity**
  Slices Champagne ham, soccerball ham, roasts and silverside.
- **Shaving Meat**
  Load the meat, press a button, and meat is shaved automatically. Save time and money.

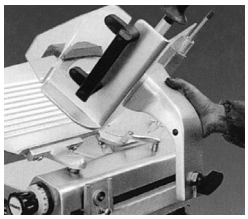
Model CX30E/35E

Semi-Automatic Gear Driven Slicer

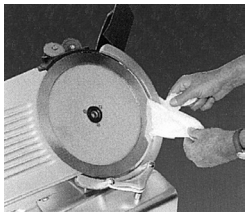
SAFETY FEATURES



Built-in sharpening device:
For maximum operator safety the sharpening device will only operate whent he slice thickness knob is turned to “0” and the blade is closed.

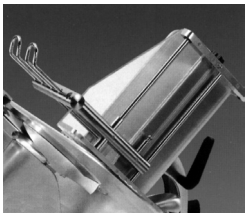


Lift-off meat carriage:
A safety interlock system prevents the removal of the meat carriage until the operator sets the slice thickness knob to “0”.



Ring blade guard:
The fixed external ring blade guard protects the operator from injury during cleaning.

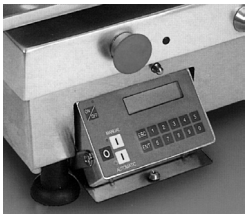
OPTIONS



The BC2 meat carriage (Opt. 78) has two grippers which allow products of different sizes and shapes to be sliced at the same time. The products are held firmly during the slicing process.



The Slice Counter (Opt. 3) allows the operator to select and slice the exact number of slices required.



Programmable Portioning Device (Opt. 92) Slices the product until the pre-set weight is achieved. The Portioning Device can be folded away during cleaning.

Option 12:
Stainless steel chute and weight (135mm diameter)

Option 22:
Stainless steel chute and weight (180mm diameter)

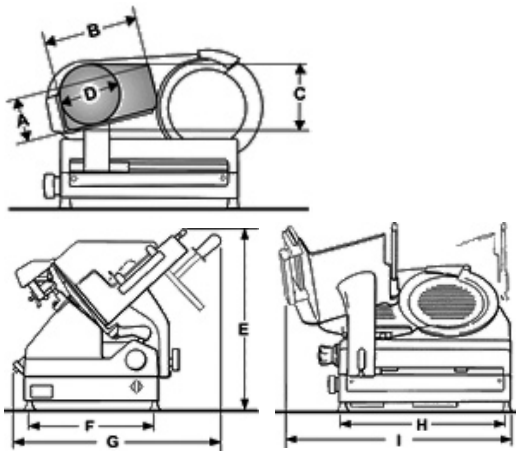
Option 56:
Receding feet

Option 97:
Teflon coating (Gauge plate, Blade and Blade cover) for slicing cheese

Option 130:
Blade removal device

DIMENSIONS

	CX30E	CX35E
Weight (kg)	58	60
Blade (mm)	300	350
A	140	190
B	250	
C	230	260
D	210	250
E	585	
F	405	
G	685	
H	540	
I	710	760
Motor:	230v 50Hz	
Blade:	270w	
Carriage:	250w	



CE Approved

The CX semi-automatic gear driven slicers’ speed can be varied to suit the product. Perfect slicing can be achieved for all products. The large capacity meat carriage enables even the largest pieces to be sliced effortlessly.

Continuous daily use demands a powerful slicing machine. Two high performance fan-cooled motors drive the blade and carriage. In the case of the blade motor, drive is transferred by an extremely strong gear set straight to the blade, resulting in a very powerful slicer.

Four low voltage switch buttons control the slicer. Switch off automatic mode and the meat carriage always returns to the operator’s end, making loading and unloading easier.

The standard meat carriage has a single meat gripper and product fence. The optional BC2 carriage has two grippers that hold different shaped products firmly during automatic slicing.

Options make the CX extremely versatile. The Slice Counter and Programmable Portioning Device produces accurate portions repeatedly at the push of a button.

Model CX Slicers have been manufactured according to European Standards EN1974 and EEC89/392, and to the internationally recognised CE Standard.

All slicers fully comply with the Australian Standard N2822 and are electrically approved to be connected to the National Electricity Grid.

SALES AND SERVICE

SYDNEY: Ph: (02) 9838 0505; Fx: (02) 9838 0822
MELBOURNE: Ph: (03) 9888 7125; Fx: (03) 9888 7909
BRISBANE: Ph: (07) 3205 1077; Fx: (07) 3205 1144
ADELAIDE: Ph: (08) 8234 6277; Fx: (08) 8234 9033
PERTH: Ph: (08) 9204 3222; Fx: (08) 9204 3388
HOBART: Ph: (03) 6234 8300; Fx: (03) 6231 1291
DARWIN: Ph: (08) 8984 4125; Fx: (08) 8947 1900
WAGGA: Ph: (02) 6922 5836; Fx: (02) 6926 5657
FREECALL: **1800 353 844**
WEBSITE: www.briceaust.com.au
EMAIL: info@briceaust.com.au

Brice™ Brice Australia Pty. Ltd.
A.B.N. 71 413 589 669
100% Australian owned and operated

Copyright © 2004 Brice Australia Pty. Ltd.

Note: Specifications subject to change without prior notice

23020/cx30e/35e_br