

797 SPRING-FEED SLICER

Completely dependable
 • Semi-automatic
 • Handles hard-crusted
 and soft sandwich
 loaves



Operates very economically and with a minimum of attention. Longer life and smoother operation can be depended upon because of the permanent bearing alignment, rubber mounted connecting links and ingenious rocker arm assembly. Made in two sizes to slice loaves 16" or 21" long and 10½" wide.

CAPACITY

Length 16" or 21"
 Width 10½"
 Height 3½" to 6"

SPECIFICATIONS

SLICE SPACINGS:

Standard ½"
 Available (at extra cost) ¼", ⅜", ⅞", ⅝", ⅜". For 21" wide slicer, slice spacing less than ⅜" on special order only, contact Factory for details.

MEASUREMENTS:

	Floor Model	Bench Model
Height	47"	26½"
Width	20"	20"
Depth	33"	33"
Shipping Weight	315#	275#

MOTOR:

16" wide slicer — Standard — ½" slice or greater. ¼ H.P. 1/60/115 volts. Available (at slight extra cost) ½ H.P. 1/60/115 or 230 volts; ½ H.P. 3/60/230 or 460 volts.
 21" wide slicer — Standard — ½ H.P. 1/60/115 volts. Available (at slight extra cost) ½ H.P. 1/60/230 volts; ½ H.P. 3/60/230 or 460 volts.

CONSTRUCTION

All steel-welded construction. Exposed parts are stainless steel and polished aluminum. Grease packed ball bearings. Spring tensioned pusher. Blades independently mounted under balanced tension.

797 SLICER-WRAP- SEALER

Substantial savings through increased production. • Gravity feed permits slicing one loaf or entire day's production. • Both sealer and slicer operate from single 115 volt outlet. • Removable sealer unit adjustable from 2½" to 16".



The sealer unit, an Oliver 793, is removable. Thermostatic control assures accurate temperatures.

CAPACITY

Width	Chute	Height
16"	32"	up to 5"
16"	48"	up to 5"

SPECIFICATIONS

WRAPPING TABLE:

Mounted at outfeed of slicer and provided with bread clamps that are operated by means of body pressure.

SEALER:

Handles packages from 2½" to 16" long. Thermostatically controlled. Can be swung down when slicer is not in use. Overall dimensions 20" x 31". Sealer is mounted on a table bolted to the column.

SLICE SPACINGS:

Standard ½"
 Available (at extra cost) ¼", ⅜", ⅞", ⅝", ⅜".

MOTORS:

Standard — ½" slice or greater with 32" chute. ¼ H.P. 1/60/115 volts. Available (at slight extra cost) ½ H.P. 1/60/115 or 230 volts; ½ H.P. 3/60/230 or 460 volts.

MEASUREMENTS:

	48" chute	32" chute
Height	70"	59"
Width	41"	41"
Depth	69"	56"
Shipping Weight	465#	435#

Base always supplied to provide counter balance.

The wrapping table is semi-automatic, and equipped with "fingers" that hold bread in position for wrapping. They may be compressed or released by slight pressure from operator's body. Table swings down and out of the way when not in use.