



## BBS100 Series Bread Slicer

### STANDARD FEATURES

- Ergonomic Design
  - Ideal working height when used with optional stand base
  - Easy to use reverse-drive slice lever
  - Raised back for easy loading
- Footprint less than 24"W
  - Overall dimensions: 25.3"D x 26.8"W x 30.0"H
- Accommodates a wide range of loaf sizes
  - Minimum: 4.8"L x 2.4"W x 2.4"H
  - Maximum: 17.0"L x 11.4"W x 7.0"H
- Quiet operation
- Thermoformed tray will hold up to 1.8 gallons of crumbs
- Bagging spade included
- Power: 120V/1/6A
  - 8' Cord & NEMA 5-15 plug supplied
- Shipping weight: 272 lbs
- Capacity: 2,000 loaves/day

### STANDARD FEATURES FOR AUTOMATIC MODELS

- Push-button operation replaces manual slice lever
- Electric eye sensor stops slicing operation if loading area is entered
- Slicing management system monitors and adjusts slice pressure to loaf consistency
  - Worry-free slicing regardless of bread type
- Digital screen displays operational status
- Capacity: 2,000 loaves/day

### OPTIONS & ACCESSORIES

- 1/2" Slice thickness:
  - Manual model BBS101
  - Automatic model BBS151
- 5/8" Slice thickness:
  - Manual model BBS102
  - Automatic model BBS152
- 3/8" Slice thickness (special order only):
  - Manual model BBS103
  - Automatic model BBS153
- 24.5"H Stand base with casters, model STAND-BBS100
  - Shipping weight: 99 lbs



Area Reserved For Consultant & Contractor Approvals

Manufacturer reserves the right to make changes in sizes and specifications.



19220 State Route 162 East  
Orting, WA 98360  
www.baxterbakery.com

**Factory**  
(360) 893-5554

**Customer Care**  
(800) 333-7447

**Customer Care Fax**  
(937) 332-2852