



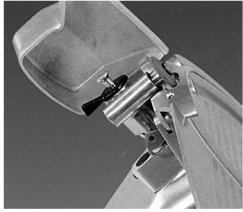
The CX range of semi-automatic slicers are gear driven, heavy duty machines that take the hard work out of slicing. An ideal slicer for hotels restaurants, caterers, medium/large kitchens and delicatessens.

- **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.



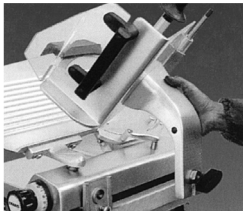
Model  
**CX30E/35E**  
Semi-Automatic Gear Driven Slicer

## SAFETY FEATURES



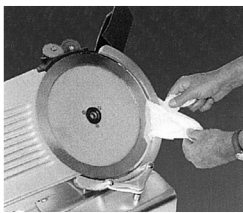
### Built-in sharpening device:

For maximum operator safety the sharpening device will only operate when the slice thickness knob is turned to "0" and the blade is closed.



### Lift-off meat carriage:

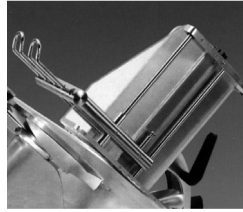
A safety interlock system prevents the removal of the meat carriage until the operator sets the slice thickness knob to "0".



### 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)

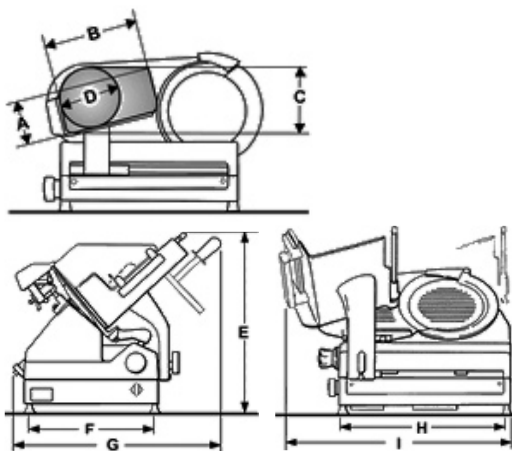
**Option 56:** Receding feet

**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      |       |



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

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**FRECALL:** 1800 353 844

**EMAIL:** info@briceaust.com.au

CE Approved



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