

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**.

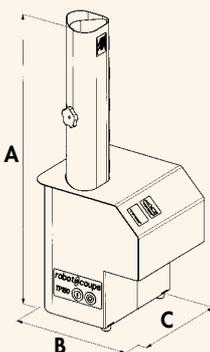


- Sturdy and built to last, it combines **speed** with **simplicity of use**.
- Its simple design ensures that all the components that are frequently handled can be taken apart for easy **maintenance** and **cleaning**. The blade **can easily be removed** and the shape of its hub means that it can be 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.

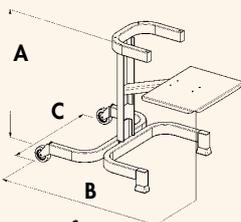
- Extremely simple to use, it meets all the requirements of the **catering market**.
- As an optional extra, the TP 180 bread slicer can be supplied with a **special mobile support frame** made entirely from stainless steel.

Dimensions (in mm)

A	920
B	382
C	333



A	652
B	870
C	543



TP 180

Net weight : 28.2 kg
Gross weight : 33 kg

Support frame

Net weight : 13 kg
Packed weight : 16.5 kg

Electrical data

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

STANDARDS : APPLIANCE COMPLIANT WITH :

- the provisions of the following European directives and national legislation adapting them : 98/37/CEE, 73/23/CEE, 89/336/CEE, 89/109/CEE, 90/128/CEE,
- European standards : NF EN 292 - 1 and 2, EN 60204 - 1
- American hygiene standard NSF Standard 8.

IP PROTECTION RATINGS : • IP 55 for control buttons • IP 34 for machines.

GUARANTEE

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



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