

ALTO[®] AUTOMATIC[®] BUN AND ROLL SLICER • Model HC/Dual Band

Slices Up To 42,000 Buns
Or Rolls Per Hour

SPECIAL FEATURES & ADVANTAGES

SLICING VERSATILITY—high-speed hinge slicing of clusters of 4, 6 and 8 hamburger rolls . . . individual hamburger rolls . . . clusters of 4, 5, 6 and 8 wiener rolls . . . individual wiener rolls . . . and many special roll products . . . high-speed single and double through-slicing of all bun or roll products up to 22" wide.

KNIVES FURNISHED AS STANDARD EQUIPMENT—for hinge slicing individual hamburger buns and clusters of 4 hamburger buns . . . individual wiener rolls and clusters of 4 and 5 wiener rolls . . . band blades for through-slicing.

ACCESSIBLE CONTROLS—hand wheel operated and calibrated to allow accurate knife, band blade and guide settings.

INSTANTLY ADJUSTABLE PRODUCTION SPEED—variable speed motor drive with totally enclosed $\frac{3}{4}$ HP motor . . . conveyor speeds from 22' to 66' per minute.

POWERFUL HEAD MOTORS—2 HP brake motor on HC; $\frac{1}{3}$ HP for each band blade on Dual Band.

ADJUSTABLE HOLD-DOWN CONVEYORS—on each unit . . . equipped with positive grip strip belts. Hand wheel adjustment.

DOUBLE BAND BLADE DRIVE SYSTEM—for extended blade life and straight slices. Each blade is adjustable for varying slice thickness.

INFEEED CONVEYOR BELT—stainless steel wire rod for smooth, sanitary operation.

SEALED BEARINGS—permanently lubricated.

FLOOR BRAKES—lock slicer in position.

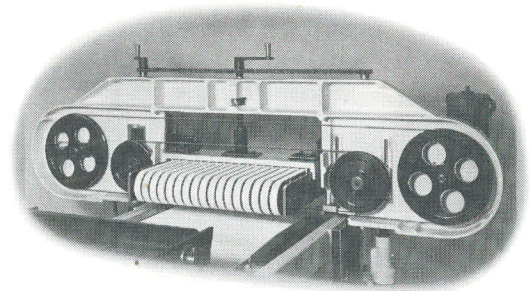
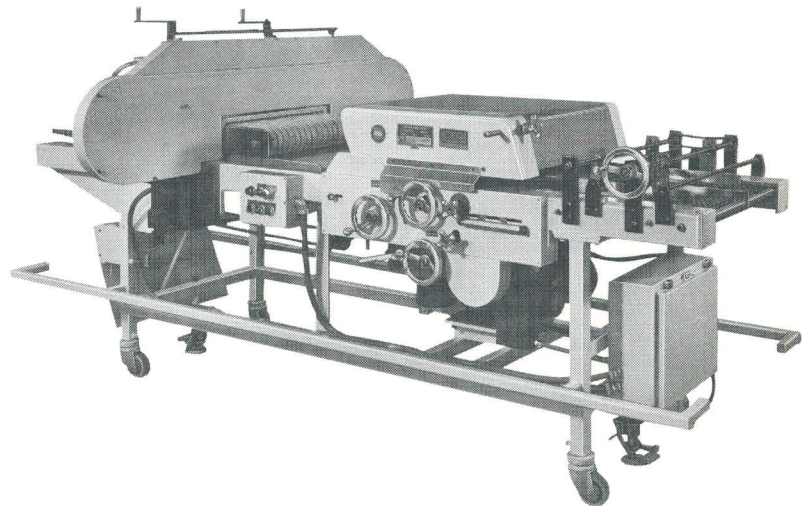
QUICK ACTING KNIFE RELEASES—single lever motion unlocks HC knives . . . toggle action releases. Dual band blades.

KNIFE HOLDER—frame-mounted for convenient storage of knives.

SELF-CONTAINED ELECTRICALS—include magnetic motor starters, thermal overload protection and push button controls.

all specifications subject to change without notice

The Only Heavy-Duty High-Speed Hinge And Band Slicer For Conveyor Cooled Rolls.



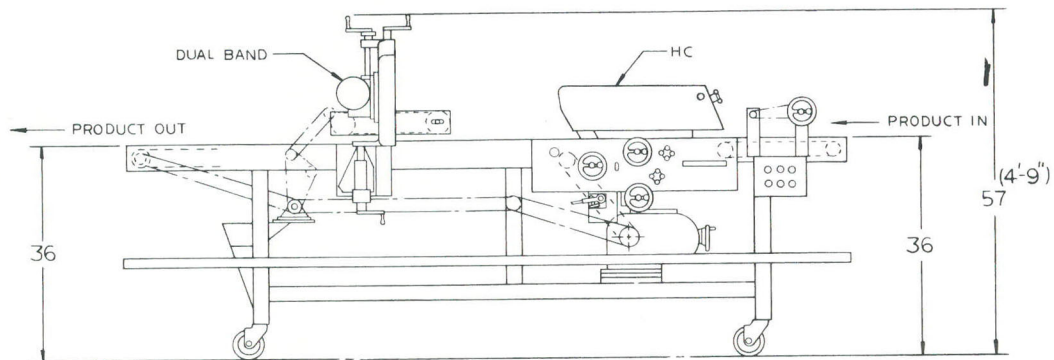
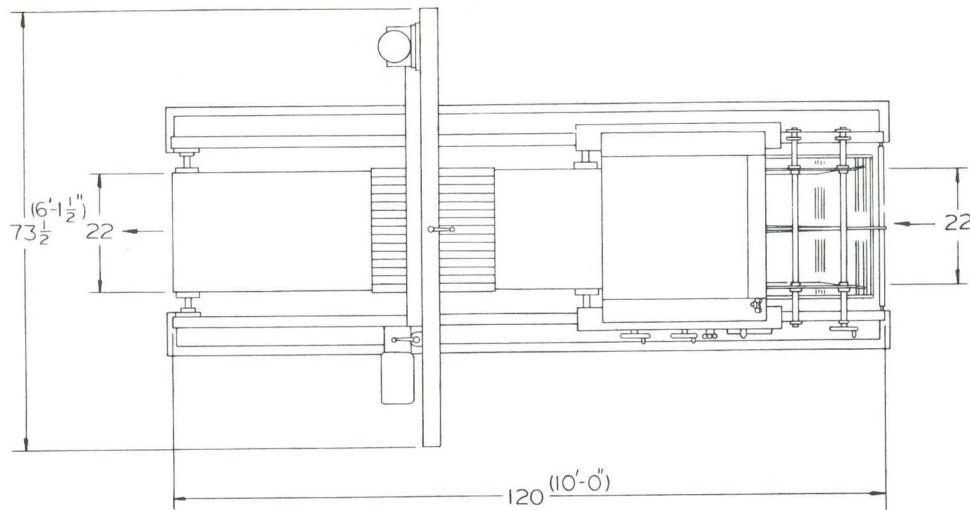
DUAL BAND HEAD . . . All new, heavy-duty . . . illustrating the Dual Band System for straight, accurate single and double slicing.

ALTO[®] SAFETY & SANITATION FEATURES meet all BISSC requirements and more!

SAFETY . . . Low Voltage Control Circuit . . . Dust-Tight Electrical Enclosures . . . Automatic Power Shut-Off When Knives Are Exposed.

SANITATION . . . Sealed Bearings . . . Totally Enclosed Motors . . . Rugged Tubular Frame Construction Designed For Fast and Thorough Clean-Up.

AL TOMATIC® BUN AND ROLL SLICER • Model HC/ Dual Band



SPECIFICATIONS	
CAPACITY	42000 RPH
MAX. PRODUCT WIDTH	22
CONVEYOR MOTOR	1/2 HP
HORIZ. KNIFE MOTOR	2HP
VERT. KNIFE MOTOR	1/2 HP
BAND BLADE MOTORS	1/2 HP
SHIPPING WEIGHT	3300 #

BISSC CERTIFIED CONSTRUCTION

OPTIONAL EQUIPMENT

ADDITIONAL KNIVES

Knives are available for special production requirements.

FRAME EXTENSIONS

Available on original equipment for later additions of ALTO® Band Slicer and/or ALTO® New England Slicer.

RIGHT SIDE CONTROLS

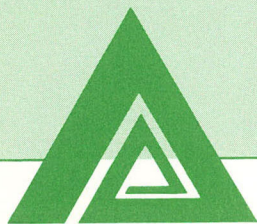
Available when desired instead of left side location.

DUMP TABLE & TURN-OVER CHUTE

Available on original equipment. For special hand fed operations.

INDIVIDUAL HAMBURGER BUN GUIDES

For special hinge slicing applications.



alto corporation

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