## Ryan Model 901 Rotary Table Croissant Slicer



1-800-277-2290 • 503-648-9967 • 503-640-3846 (Fax) • www.RyanSlicer.com P.O. Box 1960 Hillsboro, OR 97123-1960 USA

## Ryan Model 901 Rotary Table Criossant Slicer

High-speed versatile horizontal slicer for bagels, English muffins, buns, croissants, etc.

Capacity: Up to 8000 units per hour depending on product and in-feed method. Will handle product up to 7 ½" in width, 3" tall, and 12" long.

Single-blade (901A) or Dual-blade (901B) Configuration

## Standard Features:

3 foot diameter rotary table

9" space between table and upper conveyor capture to allow product to settle flat on conveyor USDA approved powder-coated tubular steel frame
Nickle plated steel blade housings, conveyors, and guards
1 HP motors on blades with brakes to stop blades within one revolution upon shut-down
Coded magnetic safety switches on Lexan blade covers that allow operation only when covers are in place
12" circular saw blades
Adjustable for cut height, depth, and product width
Factory adjustable conveyor speed (non-vary-drive machines)
3-Phase power (208 or 240 volt) 15 amp

5" casters

Options:

Ryton coating on blades

Turn table/conveyor variable speed drive

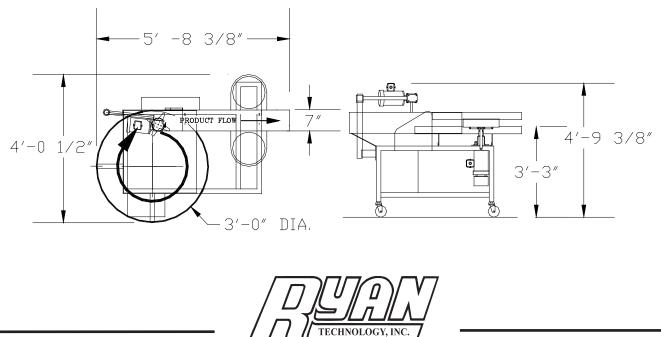
In-table in-feed product guide (for sub-roll-type products)

Right-hand or left-hand configuration (right-hand shown)

Wash down upgrade

Crate Size: (901B) 79" x 55" x 55" H, (901A) 79" x 49" x 55"H

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