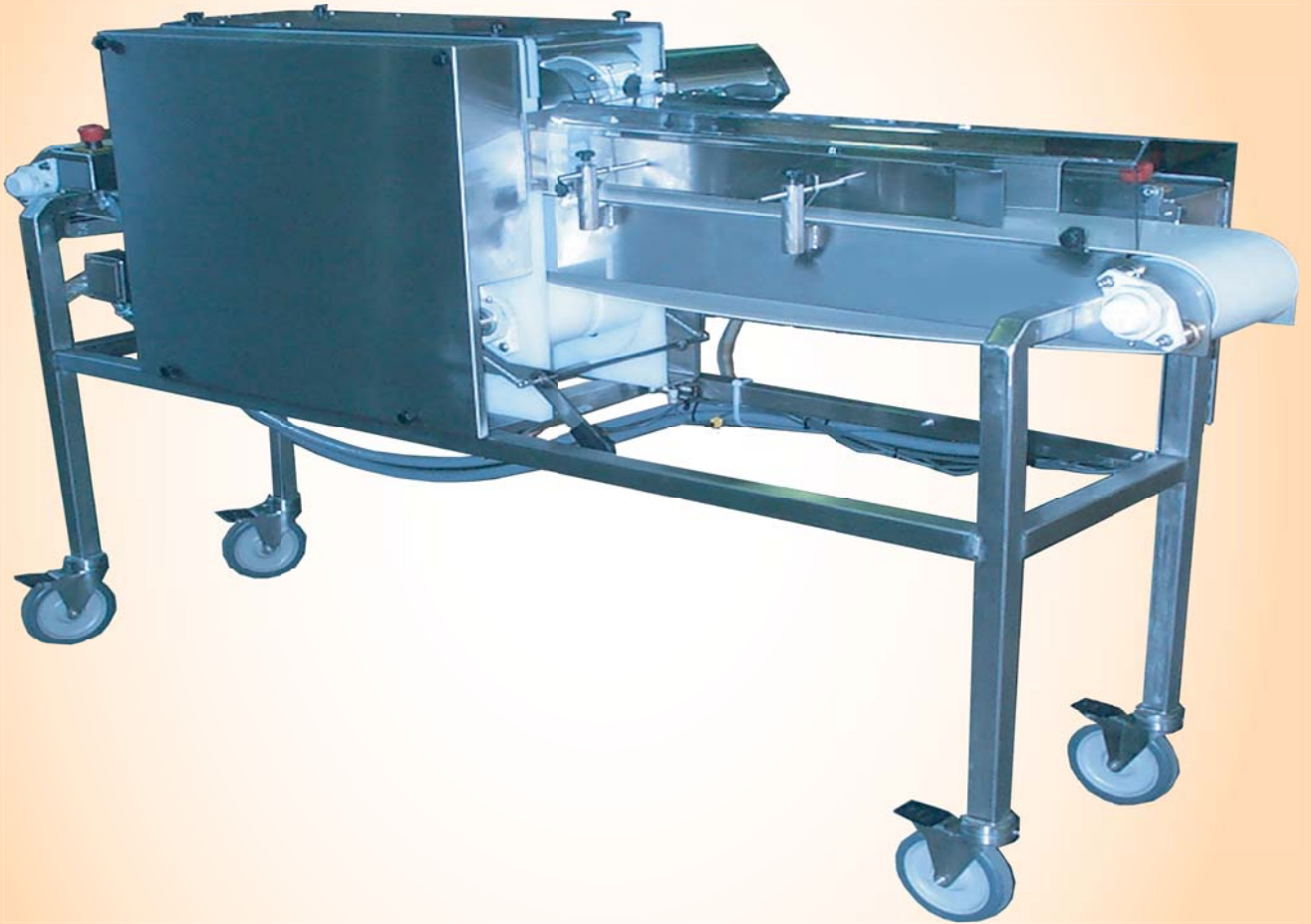


NEW BREAD SLICING TECHNOLOGY

GBS 5500



GARLIC **B**READ **S**LICER



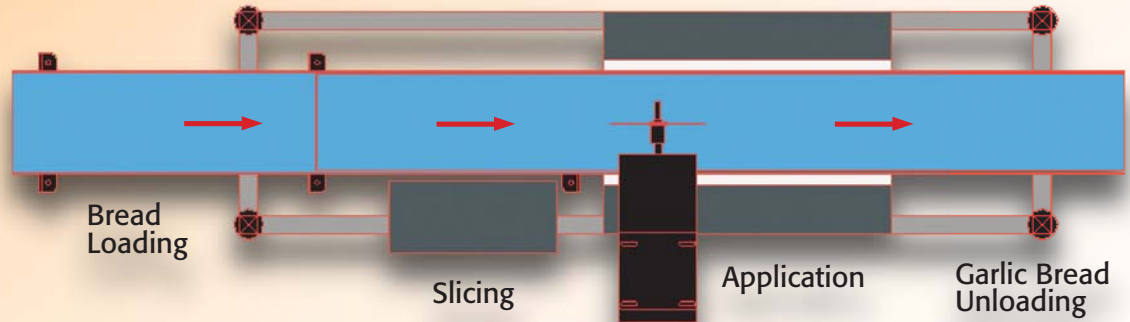
I.J. WHITE
SYSTEMS

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GBS

GARLIC BREAD SLICER

OPERATION LAYOUT



GBS ADVANTAGE

- Variable Cut Depth
- Garlic Spread Control
- Washdown Design
- Sanitary Pump
- SS Materials
- Easy to Clean
- Stainless Motor
- NEMA Stainless 4X Panel
- Safety Interlocks
- IJW Tech Support

TECHNICAL SPECIFICATIONS

Product:	Italian Bread
Product Sizes:	Diameter 2 to 4 in. (50-100mm) Length 12 to 16 in. (300-400mm) Height 3.75 in. (81mm)
Capacity:	50 to 55 Loaves/min.
Speed Temperature:	+68°F (+293°C) to +75°F (+24°C) to 297°C
Incision Depth:	0.25in. (6.35mm)
Incision Width:	0.031 in. (.79mm)
Overall GBS Size:	Length 8 ft. (2.5m) Width 24 in. (609mm) Height 40 in. (1.3m)
Voltage:	460/230 volts, 3 phase, 60 Hz



"INNOVATION INTO MOTION"

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As a result of I.J. White's policy of continuous improvement and development of our products, we reserve the right to effect modifications of the technical specifications of this data sheet without notice.