

## Lotus S Pro

- ✓ stainless steel body, moveable on rolls
- ✓ compact design - machine depth of only 60 cm
- ✓ simple and ergonomic operation thank to a front open machine design
- ✓ removable top-flap to access the blade room
- ✓ clear and simple design without dirt corners
- ✓ high level of safety through monitoring and locking of all relevant areas
- ✓ high cutting quality thanks to a circular blade
- ✓ lubrication free cutting
- ✓ easy cleaning due to accessibility of all areas from the operating position
- ✓ adjustable slice thickness from 3 - 25 mm
- ✓ cut whole or half a bread and cut in halves function
- ✓ cut a preset number of slices



### technical specifications

machine type	stand model
blade	circular blade, 365 mm
slice thickness	3 - 25 mm
cutting speed	160 slices/min
max. bread dimensions (L x D x H)	40/60* x 30 x 13 -15 cm
machine dimensions (W x D x H)	80 x 60 x 110 cm
connection	230 V / 0,9 kW
weight	120 kg

\* breads with a length of 41 - 60cm get divided and then cut in 2 steps.



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