



UNITED BAKERY EQUIPMENT CO.
Engineering Excellence Since 1966

MODEL 2400-100

Reciprocating
Slicer



UBE Model 2400-100 Slicer

The Model 2400-100 uses a durable crackcase and knife frame. For low maintenance performance the 2400-100 features the efficient continuous flow loaf feed. As a result, the 2400-100 has greater speed and a better slice.

- ROI: UBE original engineered quality OEM Parts. Engineered from the ground up to maximize ROI.
- Providing innovative quality solutions to your slicing and bagging needs since 1966.
- We are experts with the next generation of PLC motion control.
- See the future of slicers and baggers from the industry leader.
- Our new machines have a more simplified design to increase reliability and ease of operation, as well as reduce maintenance and improve sanitation.



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Specifications

Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

Slicing Speed

Up to 55 loaves per minute

Min./Max. loaf size

6" x 3" x 3" / 16" x 10" x 6" (l-w-h)
[152.4 x 76.2 x 76.2mm / 406.4 x 254 x 152mm] (l-w-h)

Slice Thickness

to customer specifications

Blade Size

7/16" pin slot / 430ft./min. [290mm pin slot/ 131m/min.]

Electrical

208/230/380/460 v, 3 ph, 50/60 Hz,
3 hp [2.5 kva]

United Bakery Equipment

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Proudly
manufactured
in the USA



UBE builds the Model 2400-100 Slicer for each customer's particular needs. Over 1000 installations required numerous customer driven innovations. Your machine may vary from this typical unit illustrated. UBE wants to meet with you and design your new line.

Features

- Stainless steel frame features paint free construction and easy access guarding
- Continuous flow loaf feed reduces loaf penetration rate
- Three inch [76.2mm] stroke crankcase
- Simple infeed adjustment for up to 16" [400mm] loaf length
- Double loaf eliminator on outfeed flight conveyor
- Connects to all baggers and wrappers - BISSC approved
- Painted electrical enclosure IP65 (Nema 12) rated
- Category 3 guarding with coded magnetic door switches

Options

- Knife frame from 1/4" to 2" [6.3mm to 50.8mm] slice thickness
- Loaf splitter and turner - heel removers
- Blade oiling system - loaf boosters
- 20" [508mm] loaf length capacity and odd size loaf capacity
- Loaf counter - dual controls and other special requirements
- Flighted infeed loaf timer and feeder
- CE Approval, guards and coded magnetic door switches
- UL Approval
- CSA Approval
- Available in metric construction (where possible)

Technical Layout

