



PROVIDING INNOVATIVE TECHNOLOGY SINCE 1980



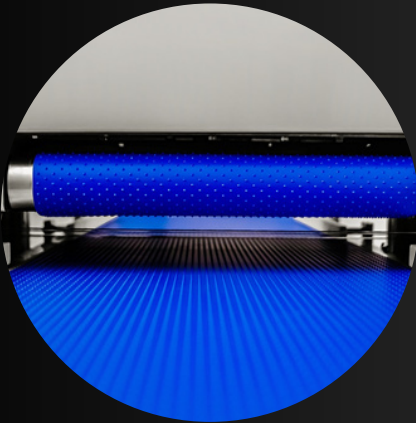
SPONGE CAKE SLICER – EDGE R4

ONE MACHINE - ENDLESS APPLICATIONS

## EDGE R4 SPONGE CAKE SLICER

Precision – Productivity – Reliability

INCONEQ HELLAS introduces the Edge R4, an innovative sponge cake slicing solution designed for pastry labs and industrial operations that demand high performance, precision, and ease of use.



### High-Performance Technology

- Horizontal slicing with 4 blades, optional 6 blades.
- Each blade can be individually adjusted to the appropriate height with the help of clear visual indicators.
- Continuous feeding system with synchronized upper and lower belts for smooth, consistent flow.

### ✓ Total Control & User-Friendly Operation

- Intuitive control panel for effortless use.
- Adjustable cutting speed for optimal production flexibility.
- Height-adjustable upper belt for perfect cake stabilization.

### ✓ Perfect for Production Lines

Compatible with the ultrasonic x pro cutting machine to shape products after slicing.

Compact design saves valuable workspace.



✓ **High-Quality Construction**

Fully constructed from AISI 304 stainless steel

Reciprocating blade mechanism with adjustable speed

Premium-grade components (motors, mechanical and electrical parts)

✓ **Easy Maintenance – Maximum Hygiene**

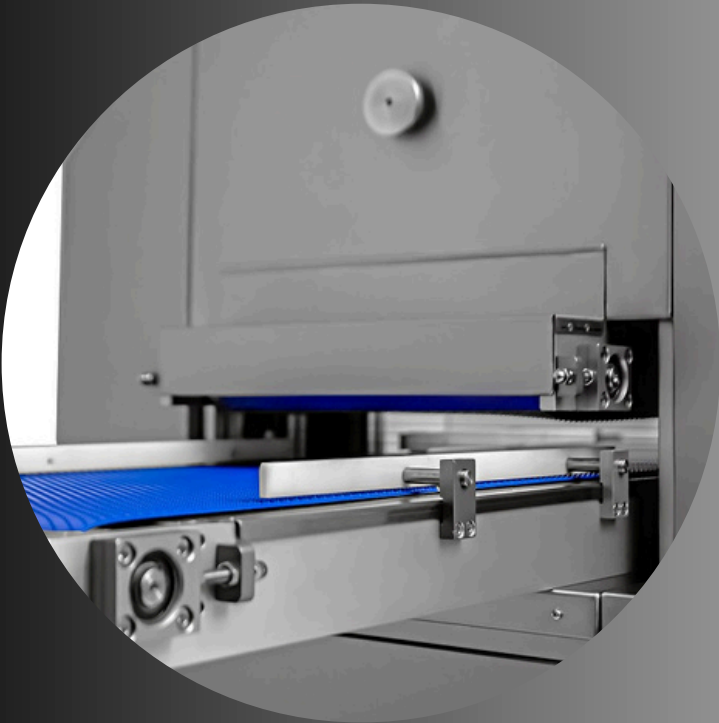
Minimal maintenance requirements

Easy to clean, fully HACCP-compliant design

🔧 **Full Support Guaranteed**

Manufactured exclusively in our own facilities

Backed by our expert technical team with full support and spare parts availability



MODEL	EDGE R4	EDGE R6
CUTTING BLADES	4	6
VOLTAGE	400/50/3ph	400/50/3ph
POWER SUPPLY	1,5 kW	1,5 kW
DIMENSIONS	130x120x150cm	130x120x150cm



# WE PROVIDE TECHNOLOGY

PRECISION IN PASTRY & CHOCOLATE MACHINERY

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