



# BAKERY

BREAD, BAGEL, BUN SLICERS & DOUGH MAKE-UP



Trusted by the Finest Bakers

# BREAD SLICERS

## VARIETY SLICER

Model 777-N\*

- Slices virtually all varieties of bread
- Lower profile for easy loading
- Bagging scoop included
- Compact, sturdy design is easy to use

Standard Slice Options:  $\frac{3}{8}$ ",  $\frac{7}{16}$ ",  $\frac{1}{2}$ ",  $\frac{5}{8}$ "

Product Capacity: 10.5"W x 16"L x 3.5–6"H



## MINI-CHIP SLICER

Model 738



## VARISLICER

Model 2005

- Ideal for self-serve slicing
- Improve customer experience
- Slice a loaf in four easy steps
- Easily slices artisan breads

Eight Slice Options:  $\frac{3}{8}$ " to 1 $\frac{1}{2}$ "

Product Capacity: 9"W x 15.5"L x 4.5"H



Bagel Ring Option



## MINI-CHIP SLICER

Model 738-N\*

- Create revenue from bakery shrink
- Slice options of chips or bagel rings
- Vertical bagel insert easily removes to switch between chips and rings
- Season, bake, bag, and display
- Compact design

Standard Slice Options:  $\frac{3}{16}$ ",  $\frac{1}{4}$ ",  $\frac{1}{2}$ "

Product Capacity: 6"W x 6"L x 2"H



Collect shrink at the end of the day.



The next day, slice shrink with the Oliver Mini Chip Slicer.



Place chips on a baking sheet, add seasonings, and bake.



Bag and display for incremental sales and profit!

\*NSF approved



## GRAVITY FEED

Models 797-16\* & 797-21

- Recommended for high-volume slicing
- Pair Model 797-16 with Swing-away bagger Model 1179 for production efficiency
- Bagging scoop available

### Model 797-16\*

- Infeed: 16"W x 32"L, or 16"W x 48"L
- Combi-chute available for 32" infeed

Product Capacity: up to 16"W x 2.25–5"H

### Model 797-21

- Infeed: 21"W x 48"L
- Powered infeed belt available

Standard Slice Options:  $\frac{3}{8}$ ",  $\frac{7}{16}$ ",  $\frac{1}{2}$ ",  $\frac{5}{8}$ " (applies to both)

Product Capacity: 16"–21"L x 2.25–5"H

## BAGGERS & TIERS



SEMI-AUTOMATIC  
TWIST TIER  
MODEL HD 38

Ties up to 35 bags per minute



SWING-AWAY BAGGER  
MODEL 1179

Eliminates extra bread bagging table



KWIK-LOK BAG CLOSER  
MODEL 1002

Closes up to 30 bags per minute



## FRONT LOAD DUO

Model 758-N\*

- Two slice options in one machine enhances value to consumer by providing variety
- Energy- and space-efficient
- Simple push-button operation
- Adjustable bagging scoop included

Standard Slice Options:  $\frac{3}{8}$ ",  $\frac{1}{2}$ ",  $\frac{5}{8}$ ",  $\frac{3}{4}$ "

Product Capacity per Side: 5.5"W x 13"L x 5.5"H



## FRONT LOAD MINI

Model 709

- Smallest footprint slicer in the industry
- Compact design with simple push-button operation
- Recommended for lower volume on-demand slicing
- Bagging scoop included

Standard Slice Options:  $\frac{3}{8}$ ",  $\frac{7}{16}$ ",  $\frac{1}{2}$ ",  $\frac{5}{8}$ "

Product Capacity: 5.25"W x 14.625"L x 4.5"H



## FRONT LOAD STANDARD

Model 732-N\*

- Slices artisan and soft-textured loaves with ease
- Compact design with simple push-button operation
- Adjustable bagging scoop included
- Optional stand available

Standard Slice Options:  $\frac{3}{8}$ ",  $\frac{7}{16}$ ",  $\frac{1}{2}$ ",  $\frac{5}{8}$ "

Product Capacity: 9"W x 16"L x 5.5"H

\*NSF approved



# DOUGH MAKE-UP

## DIVIDER-ROUNDER

Semi-automatic Model 625-N\*

- Ideal for high-volume scratch baking
- Divide and shape pre-weighed dough into equal parts
- Choose from 15- or 36-part divider
- Three plastic molding plates included

Portion Size: 15-part: 2.5–8.25 oz., 36-part: 1–3.5 oz.

Optional: Lockable casters



## BUN DIVIDER

Manual 623-N\*

- Ideal for lower-volume scratch baking
- Easily divides pre-weighed dough into equal parts
- Choose from 16- or 36-part part divider
- Custom shaped stainless steel pan included

Portion Size: 16-part: up to 8 oz., 36-part: up to 4 oz.

Optional: Stand with casters



## DOUGH DIVIDER

Automated Model 619

- Ideal for pizza and bread
- Even compression and uniform dough division
- Choose from 3 portion size options:  
16-part: 10.5–45 oz.  
20-part: 8.5–36 oz.  
24-part: 7–30 oz.
- Vented hopper lets dough escape if left in chamber
- Features anti-stick lid and hopper that eliminates need to oil dough
- Optional Autolatch™ safety feature reduces exposure to the pressure of expanding dough and includes a proprietary hydraulic system that reduces service and maintenance

Optional: 24-part available in square or round



\*NSF approved



## DOUGH PRESS

Model 619 MDP

- Ideal for pastries and layered products
- Simple manual operation
- Presses volumes between 10.5 and 40 lbs
- Quiet hydraulic operation
- Double-latch safety lock
- Anti-stick dough platform eliminates need to oil dough



## DOUGH ROLLER

Model 641

- Superior choice for pizza crust, tortillas, and pie crusts
- Compact design delivers maximum performance in minimal space
- Tool-free removal of parts for easy cleaning and maintenance
- 21" wide rollers

Optional: Stand with casters



# BAGEL & BUN SLICERS

## BAGEL & BUN SLICER

Model 723-N\*

- Adjustable design allows hinge, clean-cut, and bottom slice thickness slicing control
- Optional chute and stand create compact slicing system
- Chute can hold up to one dozen sliced bagels creating efficient processing
- Exclusive Gentle-touch exit feature slows outfeed to prevent damage

Hinge Dimension: Adjustable up to ½"

Bottom Slice Dimension: From ¾–1½"

Product Capacity: Clean-cut up to 4.375"W x 3"H,  
Hinged up to 4.875"W x 3"H



## GOURMET BUN SLICER

Model 704-N\*

- Slices a variety of bun sizes and shapes
- Adjustable design allows hinge, clean-cut, and bottom slice thickness slicing control
- Exclusive Gentle-touch exit feature slows outfeed to prevent damage

Hinge Dimension: Adjustable up to ¾"

Bottom Slice Dimension: Adjustable from ¾–1½"

Product Capacity: Clean-cut up to 6"W x 3"H,  
Hinged up to 6.75"W x 3"H

\*NSF approved



# OLIVER BACKGROUND

## HISTORY

Oliver Packaging & Equipment Company has been developing and manufacturing innovative food service equipment in Grand Rapids, Michigan since 1890. Our history of diversity, flexibility, and passion for quality remains our hallmark today.

## TRADITION

Originally a woodworking equipment company, Oliver's expertise with blades set the stage for the introduction of the first bread slicer in 1932. Since then, Oliver has been providing quality equipment and unmatched customer service to bakeries, supermarkets, restaurants, and delis worldwide. It has been said by many, "You don't own a bread slicer—you own an Oliver."

## COMMITMENT

Our commitment to excellence is evident. From market research and product development to customer service, Oliver is committed to providing affordable solutions, remarkable service, and quality support to our customers.

## PARTS & SERVICES

With over 40 years of combined experience, our parts and service representatives deliver quality technical expertise and support, minimizing downtime. We maintain a network of over 300 experienced, highly-trained service agencies throughout North America. Same-day shipping is available for most OEM parts. To maintain optimum slicing performance, a minimum of two blade changes is recommended on an annual basis. Visit [www.oliverquality.com](http://www.oliverquality.com) to place an order, or talk to a service representative at 800-253-3893, option 2.



# REPUTATION FOR QUALITY & SERVICE

Since 1890, Oliver has built a reputation for high-quality products and personable customer service. In 1932 we introduced the first Oliver retail bread slicer, and today, we continue to produce innovative bakery equipment. We're also recognized as the market leader in packaging systems for Senior Meals on Wheels programs. At Oliver, we're committed to you—our customer—and your success.

## Quality Meal Packaging and Bakery Equipment *Since 1890*



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