



Slicer HSA-55

Slicing



Packaging



Closing



Sereral



Special



Fully automatic Band Slicer with a capacity of 30 per minute, for different types of bread to use in a semi or fully automatic line. This bread slicer is manufactured for an company assured approach in the bakery. Continuously rotating band blades, angled to pull the loaves through the blade almost without force to give the highest quality slice.

Effective enough for semi-automatic use, but also easy to connect with every type of packaging machine such as the Bagloader HBS with the synchronization system. Hardened steel blade guides ensure uniform slicing thickness and a wide range of different slice thicknesses are possible. Generously proportioned doors and covers gives both good access for cleaning and maintenance as well as quick change of the band blades. The machine can be constructed for either left- or right-handed operation.








HOBAS
Customised slicing, packaging and closing machines



Slicer HSA-55

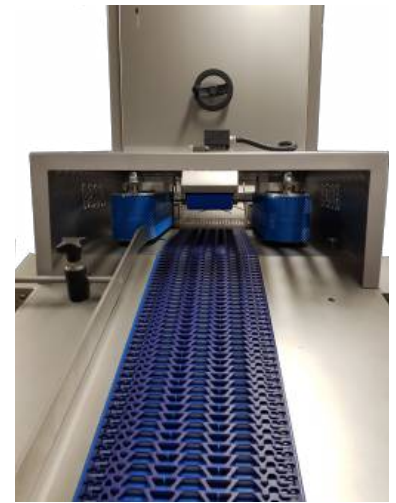
Features

- ▶ Special hardened drums and blade guides for uniform slice thickness
- ▶ The various covers and doors that can be opened make the machine easy to clean
- ▶ The crumbs created during cutting are collected in the crumb tray under the outfeed table infeed of the products with modular infeed belt and side belts, these side belts are adjustable by a handwheel. The infeed belt is easy to clean and can't be replaced by shackle instead of replacing the whole belt
- ▶ Standard with a plate and side guides at the outfeed to feed the sliced loaves to the packing line, controlled at the end with photocell

	tin baked bread and round bread. not suitable for wet loaves or with ingredients like raisins or fruit
	length : 200 – 360 mm width : 80 – 200 mm height : 70 – 160 mm
	standard is the slice thickness not adjustable, but each slice thickness from 9 mm is
	30-35 sliced loaves per minute, depending on the products, requirements and the operators working on the machine
	electrical connection 400 Volt – 50 Hz power input ca. 3,5 kW

Optional features

- ▶ Top belt to control free baked and round bread
- ▶ Oil spray system for wet products or with high rye content
- ▶ Hone installation to re-sharpen the band blades
- ▶ Synchronisation system for a fully automatic line
- ▶ Integrated bag blower in outfeed table
- ▶ Wide version available for products up to 460 mm in length
- ▶ Outfeed modular conveyor belt for round or oval shape bread to transport to the bagblowers
- ▶ Splitter for half of bread



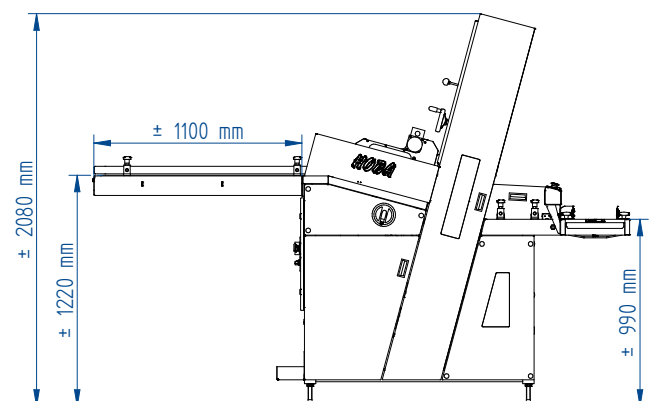
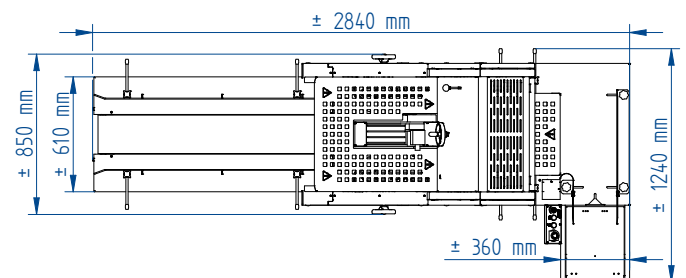
Modular infeed and side belts



Hardend blade guides



Optional ▶ Hone installation



More information?

Mail to info@hoba.ws or call +31 294 411 112