

Slicing



Packaging



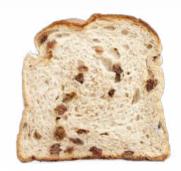






Fully-automatic Frame Slicer for many types of bread. With the trusted principle of vertical moving knives which ensures years of professional work in the bakery. The method of slicing with a vertical moving knives makes it ideal for products such as rye or fruit bread or different types of cake.

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. Designed for easy cleaning and maintenance with the possibility to open the whole backside of the slicer. The machine can be constructed for either left- or right-handed operation.















Features

- ► Easy change of the frames with blades
- ► 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 outfeed plate and side guides to feed the sliced loaves to the packing line, controlled at the end with photocell



Slicing frames



Easy change of blades



Optional ► Outfeed table with bagblower



tin baked bread and round bread. suitable for wet loaves or with ingredients like raisins or fruit



length: 200 – 320 mm width: 80 – 200 mm height: 70 – 150 mm



standard is the slice thickness not adjustable, but each slice thickness from 8 mm is deliverable



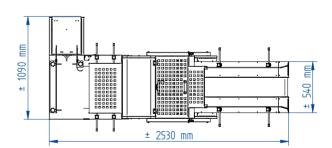
30 sliced loaves per minute, depending on the products, requirements and the operators working on the machine

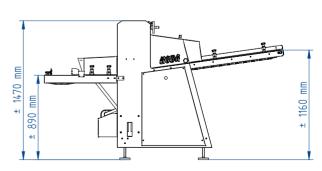


electrical connection 400 Volt - 50 Hz power input ca. 4 kW



- ▶ Top belt to control free baked and round bread
- ► Oil spray system for products with high rye content
- ► Synchronisation system for a fully-automatic line
- ► Integrated bagblower in outfeed table
- ► Wide version available for products up to 420 mm in length
- Extended stroke of the frames for higher capacity
- ► Second slicing frame
- ► Inverter to adjust the speed of the frames with the knives





More information?

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









