



KRUMBEIN

• *rationell* •

Bun and Bagel Slicer BBS-IV

Cutting machine for horizontal cutting of baking goods – Cutting through • Both-sided section

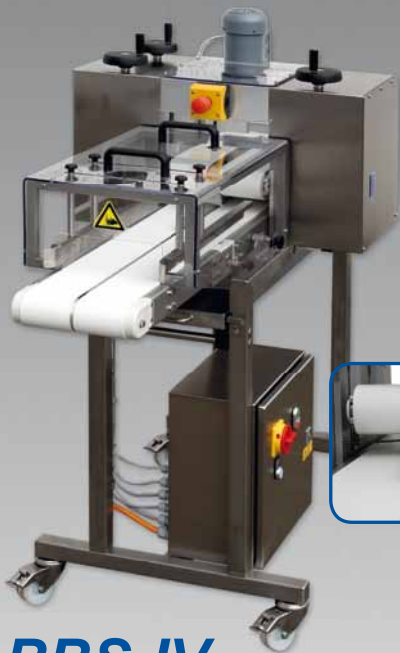
NEW

MADE IN
GERMANY



efficient - reliable - user-friendly





BBS-IV



General:

- Perfect cutting results by the patented KR-blade system also with difficult products
- Gentle transport by a synchronized transportation system with upper and lower conveyor belt
- Cutting speed, cutting height and product height are steplessly adjustable
- Continuous operation
- Product infeeding possible manually as well as by an automatically take-over from a pre- conveyor belt
- Equipped with swivel casters, therefore mobile applicable
- Highest safety standard by fully enclosed machine housing

Handling:

- Adjusting of cutting height via hand wheel, display of the cutting height accurate to the millimeter
- Adjusting to the product height through adjustment of the height of the upper belt via hand wheel, display of the cutting height accurate to the millimeter
- Cutting takes place in continuous operation, i.e. infeeding on the front side, removal of the cutted products on the rear side

Technical details:

Length: 1700mm

Width: 700mm

Height: 1300mm

Weight: 150 kg

Max. width of passage (per lane): 100mm

Max. product width
(Both-sided section): 220mm

Max. product height: 75mm

Blade height position: 5 – 60mm

Electrical connection: 230V/400V-50Hz-3Ph

Power consumption: 1 kW

