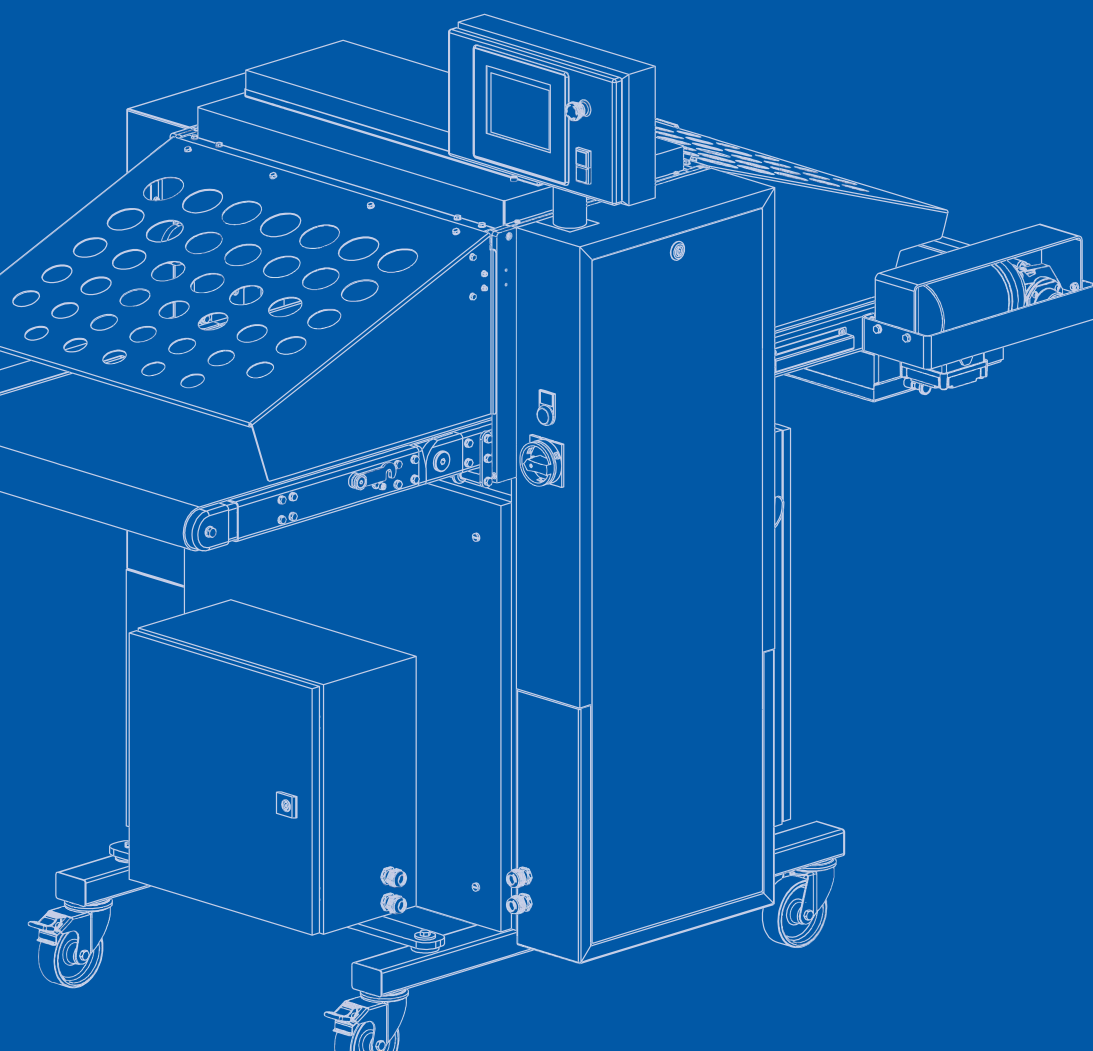




# HORIZONTAL SLICING MACHINES

Slicing of bakery products with up to five double blade systems



*Space efficient*

*Flexible*

*Precise*

 made  
in  
Germany

 **KRUMBEIN**  
*food in process*





## BENEFITS

- ✓ High productivity and efficiency
- ✓ Zero risk of injury whilst cutting
- ✓ Precise slicing
- ✓ High hygienic standard
- ✓ Compact design
- ✓ Low-maintenance operation
- ✓ Low noise level
- ✓ Easy to operate
- ✓ Individual equipment options



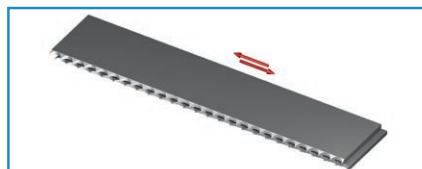
## PRODUCT GALLERY



## MAIN FEATURES

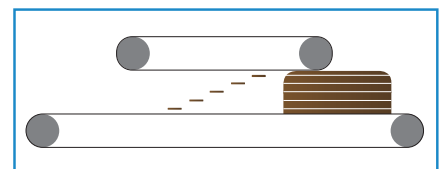
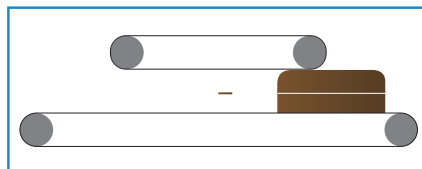
### ▼ Double blade system

- Perfect slicing results through two reciprocating blades each
- Gentle handling of delicate products
- High-precision sharpened blades
- High-strength blade material makes the blade last longer



### ▼ Maximum flexibility

- The HGS slicing machines are available with up to five blade systems per machine – this means that products can be sliced into six different layers per cutting cycle
- Each blade can be continuously adjusted into the desired height position







## MAIN FEATURES

### ▼ Heavy Duty Design

- Robust design – also suitable for industrial / constant use
- High-quality machine components (motors, mechanical and electronic elements)
- Durable materials (stainless steel, plastics, anodized aluminum)



### ▼ Careful transport of the products

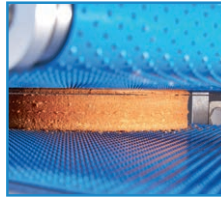
- The synchronized movement of the upper and lower belt guarantees the careful transport of the product through the slicing machine
- The complete working area of the transport belt can be used to deposit products for slicing



### ▼ Technical highlights

#### Innovative blade system

- Special blades for various slicing tasks
- For the slicing of fresh products with a maximum temperature of ca. 60° C / 140° F (no frozen products)



#### Up-to-date machine control

- Trouble-free use of the most modern electric installation due to machine equipment with isolation transformers



#### Belt tension

- Automatic adjustment of the transport belt tension



#### Automatic cleaning of the belt

- Permanent cleaning of the transport belt through a cleaning brush



#### Mobile

- Movable machine with swivel castors, variable use of the machine in different departments



#### Food safe contact materials

- Machine parts which come into contact with products are made of materials suitable for foodstuff
- All HGS machines therefore comply with the regulations of the EC directive 1935/2004



#### Space-saving

- Reduced size in the parking position by folding up the transport belt



## MODEL

HGS 1/1



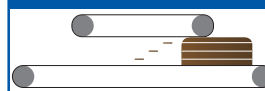
1 Blade

HGS 1/2



2 Blades

HGS 1/3



3 Blades

HGS 1/4



4 Blades

HGS 1/5



5 Blades



## MACHINE TYPE



STAND-ALONE



OR AT THE START

OF A SNACK, SANDWICH OR CAKE PRODUCTION LINE



## AVAILABLE OPTIONS

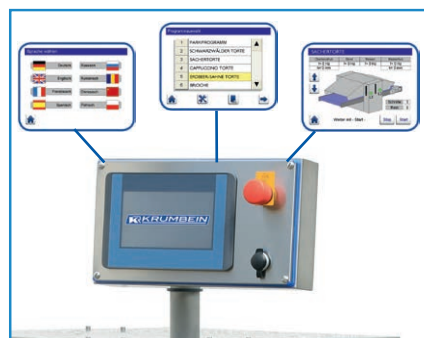
### ▼ Manual blade height adjustment

- Each blade (double blade system) can be easily and continuously adjusted to the desired height position via crank handle
- The height position of the particular blade is easily and accurately readable at the scale
- The slicing speed can be precisely adjusted from 0 – 100 % by means of a potentiometer



### ▼ Fully-automatic blade height adjustment

- TFT touch display with graphical dialog programming – menu-guided machine operation with VPS (visual programming system)
- For each product type the slicing parameters have to be entered only once
- When repeatedly selecting the program, the parameters are already saved and will be loaded automatically
- Data back-up via USB port in different languages is preset

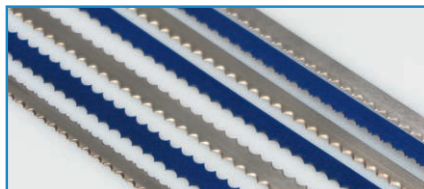


### ▼ Coated blades

- Improvement of gliding properties and enhancement of non-stick characteristics

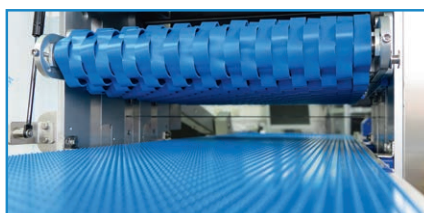
### ▼ Different types of blades

- A variety of cutting edges for different product requirements are available for the HGS slicing machines
- Customer-specific cutting edges can be built on demand



### ▼ Wave-textured upper conveyor belt

- The HGS machines can be equipped with a flexible, textured upper band
- The band features a flexible wave texture which levels out uneven products during slicing in an optimum way





## AVAILABLE OPTIONS

### ▼ Interconnection of production lines

- The HGS slicing machines can be fitted with an interlink option for the connection to a production line
- By means of the interlink option, the signal exchange with other parts of the production line can be guaranteed (Start/stop, emergency-stop, parameters and recipe transfer, etc.)



### ▼ Working width 600 mm and 400 mm

600 mm / 23.62 inch



400 mm / 15.75 inch



- The HGS machines come in a standard working width of 600 mm
- In addition, some types of the HGS series are also available with a reduced working width of 400 mm

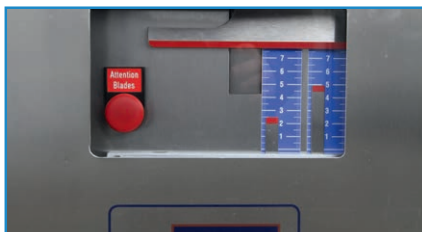


## OPERATION

The HGS standard models with manual blade height adjustment work in continuous operation. The operator puts the products to be sliced onto the transport belt at the infeed side and takes them off at the other end.



The desired slicing height is manually adjusted with the help of a height scale.



The number of the blades determines the number of layers to be sliced (e. g. four blades = max. five layers).

Each machine can produce less slices than the number of blades inserted – to do this, simply adjust multiple blades to the same height.

The minimum height for the top and bottom layer to be sliced is 6 mm – thus, it is possible to produce very thin „trim cuts“ (e. g. to even out cake bases after cake production).

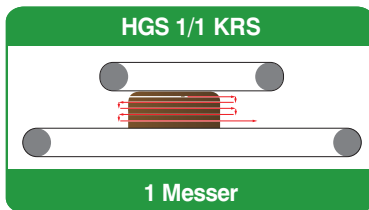
Operating the HGS KRS by means of the menu-guided machine control VPS (visual programming system)





## OPERATION

The model HGS 1/1 KRS works in reversing mode.

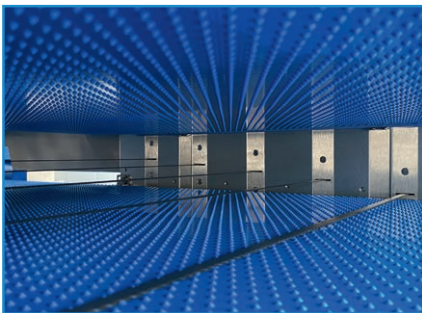


- the desired number of layers is entered via the machine control
- The slicing of the product automatically happens according to the entered settings (forward/backward)
- An automatic alignment of the blade height follows in between individual slicing cycles

The big advantage of this version is the unlimited quantity of cuts – no restrictions caused by the number of inserted blade systems



The models HGS KRS 1/2 and HGS KRS 1/5 work in continuous operation.



Depending on the selected program, an automatic adjustment of the saved values of blade height and slicing speed occurs.



## TECHNICAL SPECIFICATIONS

| Technical Data:                                 | HGS 1/1          | HGS 1/2          | HGS 1/3          | HGS 1/4        | HGS 1/5        | HGS 1/1 KRS      | HGS 1/2 KRS    | HGS 1/3 KRS    | HGS 1/4 KRS    | HGS 1/5 KRS    |
|---|------------------|------------------|------------------|----------------|----------------|------------------|----------------|----------------|----------------|----------------|
| Number of blades                                | 1                | 2                | 3                | 4              | 5              | 1                | 2              | 3              | 4              | 5              |
| Working width (optional)                        | 400 mm<br>600 mm | 400 mm<br>600 mm | 400 mm<br>600 mm | 600 mm         | 600 mm         | 400 mm<br>600 mm | 600 mm         | 600 mm         | 600 mm         | 600 mm         |
| Maximum product height                          | 100 mm           | 100 mm           | 100 mm           | 100 mm         | 100 mm         | 100 mm           | 100 mm         | 100 mm         | 100 mm         | 100 mm         |
| Blade height position                           | 6 – 94 mm        | 6 – 94 mm        | 6 – 94 mm        | 6 – 94 mm      | 6 – 94 mm      | 6 – 94 mm        | 6 – 94 mm      | 6 – 94 mm      | 6 – 94 mm      | 6 – 94 mm      |
| Working height conveyor belt                    | 930 mm           | 930 mm           | 930 mm           | 930 mm         | 930 mm         | 930 mm           | 930 mm         | 930 mm         | 930 mm         | 930 mm         |
| <b>Blade height adjustment:</b>                 |                  |                  |                  |                |                |                  |                |                |                |                |
| Manual (crank handle)                           | ✓                | ✓                | ✓                | ✓              | ✓              | –                | –              | –              | –              | –              |
| Electromechanical                               | –                | –                | –                | –              | –              | ✓                | ✓              | ✓              | ✓              | ✓              |
| Machine control VPS (visual programming system) | –                | –                | –                | –              | –              | ✓                | ✓              | ✓              | ✓              | ✓              |
| <b>Machine dimensions:</b>                      |                  |                  |                  |                |                |                  |                |                |                |                |
| Length:   | 1730 mm          | 1730 mm          | 1730 mm          | 1960 mm        | 1960 mm        | 1730 mm          | 1730 mm        | 1730 mm        | 1960 mm        | 1960 mm        |
| Width:  | 730 mm<br>930 mm | 730 mm<br>930 mm | 730 mm<br>930 mm | 930 mm         | 930 mm         | 730 mm<br>930 mm | 930 mm         | 930 mm         | 930 mm         | 930 mm         |
| Height:   | 1370 mm          | 1370 mm          | 1370 mm          | 1370 mm        | 1370 mm        | 1560 mm          | 1560 mm        | 1560 mm        | 1560 mm        | 1560 mm        |
| <b>Power supply:</b>                            |                  |                  |                  |                |                |                  |                |                |                |                |
| Electrical connection                           | 400 V<br>50 Hz   | 400 V<br>50 Hz   | 400 V<br>50 Hz   | 400 V<br>50 Hz | 400 V<br>50 Hz | 400 V<br>50 Hz   | 400 V<br>50 Hz | 400 V<br>50 Hz | 400 V<br>50 Hz | 400 V<br>50 Hz |
| (Further specifications on request)             | 3Ph + PE         | 3Ph+PE           | 3Ph+PE           | 3Ph+PE         | 3Ph+PE         | 3Ph+PE           | 3Ph+PE         | 3Ph+PE         | 3Ph+PE         | 3Ph+PE         |



# KRUMBEIN – food in process

As a modern family business with decades of experience in the field of machine development and construction for the bakery and confectionery trade, we know exactly what our customers focus on when it comes to the production and processing of their products. Innovative machine solutions, stand-alone or integrated into a production line, that process thousands of products on a daily basis.

since **1977** more than 40 years  
of experience

**50** over highly motivated staff

**100** % of all machines are designed  
and constructed in-house

**45** distribution partners in 104 countries

**5000** over satisfied customers worldwide

**365** days of joy to make our customers happy

Stand: 2020

# KRUMBEIN World Wide – Our distribution partners

Robust, durable and efficient machines in combination with the highest quality „made in Germany“ also convince our international dealers as well as their customers. Ever since we can remember, we strive to foster long-term cooperative relationships with our partners and customers which is reflected through our global network of dealers. We are there for you – worldwide and near you!



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Distribution partners  
in your region:

