



KRUMBEIN.rationell.
Bäckerei-/Konditorei-Technik
M a s c h i n e n b a u

Horizontal Slice Machine
Series
HGS



... the perfect slice

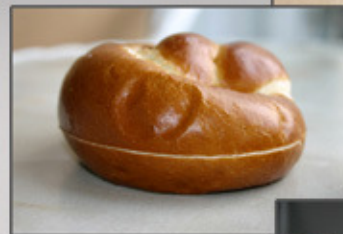


Horizontal Slice Machine HGS 1/1 D

1 Blade



picture: HGS 1/1 D-KRS



HGS 1/1 D

- * Horizontal slicing machine with special KR blade system to slice freshly baked products in two layers in one operation
- * Manual adjustment for height of blade position
- * Adjustable top conveyor to accommodate various sizes and types of product during the slice process
- * Synchronised infeed conveyor speed with top conveyor speed for perfect slicing
- * All components on the machine are hygienic and approved for food use
- * Employment of the machine is flexible due to its mobility

HGS 1/1 D - KRS

- * Horizontal slicing machine with special KR double blade system to slice freshly baked products in two or more layers
- * The machine can be controlled to suit the number of layers requiring slicing.
- * Microprocessor controller with 64 programme memory space
- * User friendly menu to control machine
- * Individual programmes can be stored under product names
- * Top conveyor is adjustable to suit the height of individual products whilst slicing
- * Synchronised infeed conveyor speed with top conveyor speed for perfect slicing
- * All components on the machine are hygienic and approved for food use
- * Employment of the machine is flexible due to its mobility

Technical Details:

Length: 1730mm

Width: 750mm

Height: 1500mm

Weight: app. 190 kg

max. width of products: 400mm

max. height of products: 100mm

Electr.power: 230/400V

50 Hz

3 Ph

Power consumption: 0,6 kW

Control voltage: 24V DC

Horizontal Slice Machine

HGS 1/3 D

3 Blades



picture: HGS 1/3 D

HGS 1/5 D

5 Blades



picture: HGS 1/5 D



HGS 1/3 D

- * Horizontal slicing machine with special KR blade system to slice freshly baked products up to 4 layers in one operation
- * For less than four layers you adjust some blades to the even height position
- * Manual adjustment for height of blade position
- * Adjustable top conveyor to accommodate various sizes and types of product during the slice process
- * Synchronised infeed conveyor speed with top conveyor speed for perfect slicing
- * All components on the machine are hygienic and approved for food use
- * Employment of the machine is flexible due to its mobility
- * The HGS 1/3 D can be also equipped with an KR controller system as an HGS 1/3 D-KRS

HGS 1/5 D:

- * Horizontal slicing machine with special KR blade system to slice freshly baked products up to 6 layers in one operation
- * For less than six layers you adjust some blades to the even height position
- * Manual adjustment for height of blade position
- * Adjustable top conveyor to accommodate various sizes and types of product during the slice process
- * Synchronised infeed conveyor speed with top conveyor speed for perfect slicing
- * All components on the machine are hygienic and approved for food use
- * Employment of the machine is flexible due to its mobility
- * The HGS 1/5 D can be also equipped with an KR controller system as an HGS 1/5 D-KRS

Technical Details HGS 1/3 D:

Length: 1740mm
 Width: 930mm
 Height: 1350mm

Weight: app. 220 kg

max. width of products: 600mm
 max. height of products: 100mm

Electr.power: 230/400V
 50 Hz
 3 Ph

Power consumption: 0,6 kW
 Control voltage: 24V DC

Technical Details HGS 1/5 D:

Length: 1960mm
 Width: 930mm
 Height: 1350mm

Weight: app. 285 kg

max. width of products: 600mm
 max. height of products: 100mm

Electr.power: 230/400V
 50 Hz
 3 Ph

Power consumption: 0,6 kW
 Control voltage: 24V DC

Horizontal Slice Machine HGS 1/1 600 OLM

1 Blade



HGS 1/1 600 OLM

- * Horizontal slicing machine with special KR blade system to slice freshly baked products in two layers in one operation
- * The location from the bladedrive system over the slice area give the possibility to use this machine on a external conveyer system or over a separated production line
- * Trough the flexible support on one side it's possible place the machine on a separated production line
- * Adjustable top conveyor to accommodate various sizes and types of product during the slice process
- * Manual adjustment for height of blade position
- * Variable top conveyor speed by potentiometer synchronise to the separated line
- * All components on the machine are hygienic and approved for food use
- * Employment of the machine is flexible due to its mobility

Technical Details:

Length: 750mm

Width: 1300mm

Heigth: 1880mm

Weight: app. 220 kg

max. width of products: 400mm

max. height of products: 100mm

Electr.power: 230/400V

50 Hz

3 Ph

Power consumption: 0,6 kW

Control voltage: 24V DC

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