



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

Cream Cake and Confectionery Cutting Machine

Series  
**TKSM**



**Exact cut - Quality at first glance**



# Cream Cake and Confectionery Cutting Machine TKSM

The cutting machines for highest demands for quality.

Numerous options of programme make individual configuration of the machine for maximum productivity and perfect results possible. State-of-the-art drive sections add high precision and dynamics to the TKSM machines.

## Highlights

- \* Patented cutter system
- \* State-of-the-art control engineering
- \* Little installation surface – little required space
- \* Innovative cutter cleaning system with steam/suction combination
- \* In order to achieve maximum benefit, the basis machine is deliverable in various versions.

Variants: TKSM-R => machine for cutting of round products

TKSM-L => machine for cutting of rectangular products

TKSM-R L => combination machine for cutting of round as well as angular products



[1] patented cutter system for highest cutting quality



[2] + [3] cutter cleaning system with steam/suction combination for automatic cutter cleaning between the timed sequences of cutting

# Cream Cake and Confectionery Cutting Machine TKSM-R



TKSM-R 620



TKSM-R 620 OLM



Black Forest cherry cake



Sacher cake



Cream Cake with decoration



Pain Surprise

## TKSM-R 620

- \* Vertical cutting machine for cutting of round products as for instance flans or something near them (max. Ø 290mm).

- \* The cutting machine disposes of two round plates, on which the products are put for the cutting process. The round plates are turned automatically according to the number of pieces during the cutting process.

- \* The machine is controlled by means of a modern and very flexible microprocessor controller. The input of the desired cutting parameters is executed user-friendly over the display with menu navigation.

- \* The change of the piece size is executed exclusively over machine control, accordingly no mechanical reconstruction work is necessary.

- \* The manufacturing of the machine is effected only from materials certificated for food.

- \* Possible application of the machine at various sorts of product, because it is moveable by means of guide pulleys

- \* The TKSM-R 620 is deliverable as TKSM-R 420, too. In this case the machine is equipped with only one rotary disc (max. Ø 320mm).

## TKSM-R 620 OLM

- \* Industrial version

- \* OLM – overhead cutting drive system i.e. all drive sections for the cutter drive as well as for the cutter upstroke are lying above the cutting range. Also the electrical switch cabinet is lying above the cutting range.

- \* By this construction the machine meets state-of-the-art requirements of the hygiene, because effective cleaning is possible without any problems.

- \* Because beneath the cutting range any mechanical drives as well as hollows do not exist because of the cladding of the machine, accumulation of dirt and augmentation of bacteria resulting from it on inaccessible places is not possible.

- \* All the other performance parameters are in accordance with those of TKSM-R 620.

- \* The TKSM-R 620 OLM is deliverable as TKSM-R 420 OLM, too. In this case the machine is equipped with only one rotary disc (max. Ø 320mm).

# Cream Cake and Confectionery Cutting Machine TKSM-L



Figure 1



Figure 2



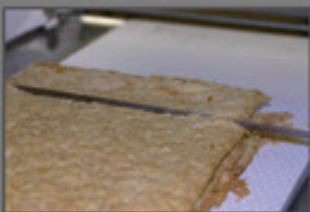
Figure 3



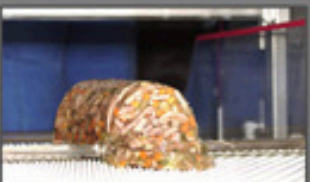
Tiramisu-Schnitte



Gemüse-Pastete



Blätterteig-Schnitte



Fleisch-Pastete

## TKSM-L 620 (Figure 1)

- \* Vertical cutting machine for cutting of angular products (max. product size 600 x 600 mm).
- \* The cutting disposes of a linear conveyor, on which the products are transported and cut.
- \* The machine is controlled by means of a modern and very flexible microprocessor controller. The input of the desired cutting parameters is executed user-friendly over the display with menu navigation.
- \* The change of the piece size is executed exclusively over machine control, accordingly no mechanical reconstruction work is necessary.
- \* The manufacturing of the machine is effected only from materials certificated for food.
- \* The TKSM-L 620 is deliverable as TKSM-L 420, too. In this case the maximum product size is 400 x 400 mm.

## TKSM-L 620 OLM (Figure 2 + 3)

- \* Industrial version
- \* OLM - overhead cutting drive system, i.e. all drive sections for the cutter drive as well as for the cutter upstroke are lying above the cutting range. Also the electrical switch cabinet is lying above the cutting range.
- \* By this construction the machine meets state-of-the-art requirements of the hygiene, because effective cleaning is possible without any problems.
- \* Because beneath the cutting range any mechanical drives as well as hollows do not exist because of the cladding of the machine, accumulation of dirt and augmentation of bacteria resulting from it on inaccessible places is not possible.
- \* All the other performance parameters are in accordance with those of TKSM-R 620.
- \* The TKSM-R 620 OLM is deliverable as TKSM-R 420 OLM, too. In this case the maximum product size is 400 x 400 mm.

# Cream Cake and Confectionery Cutting Machine TKSM-R+L



+



= TKSM-R+L Combined machine



TKSM-R+L 620



Figure 1

TKSM-R+L 620 OLM



Figure 2

## TKSM-R+L 620 (Figure 1)

- \* TKSM-R+L 620 is a combination of the machines TKSM-R 620 and TKSM-L 620.
- \* This machine allows to cut accordingly round as well as angular products.
- \* The machine disposes of double round plates for cutting round flans or something near to them.
- \* For using it as linear cutting machine the linear table attached at the backside of the machine is inserted.
- \* The change-over of the machine to the respective variant can be carried out by the machine operator without technical accessories within about 2 minutes.
- \* The machine control detects automatically the corresponding variant.
- \* The TKSM-R 620 is deliverable as TKSM-R+L 420, too. This case then concerns a combination of TKSM-R 420 and TKSM-L 420.

## TKSM-R+L 620 OLM (Figure 2)

- \* Combination machine as industrial version
- \* OLM - overhead cutter drive system
- \* The circular cutting table with both cutting plates can be removed completely from the machine for cleaning.
- \* The linear conveyer is fixed on a separate base frame and is inserted from behind into the machine. By this a separate cleaning of this component is possible.
- \* All the other performance parameters are in accordance with TKSM-R 620 OLM and TKSM-L 620 OLM.
- \* TKSM-R+L 620 OLM is also deliverable as TKSM-R+L 420 OLM.

# Cream Cake and Confectionery Cutting Machine TKSM

## Technical Details:

	TKSM-R420	TKSM-R620	TKSM-R420 OLM	TKSM-R620 OLM
Length:	760mm	760mm	1130mm	1130mm
Width:	1190mm	1390mm	1120mm	1320mm
Height:	1680mm	1680mm	1940mm	1940mm
Weight:	215 kg	245 kg	260 kg	290kg
max. Productsize:	1x Ø 320mm	2x Ø 290mm	1x Ø 320mm	2x Ø 290mm
Electr.power:	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph
Power consumption:	0,8 kW	0,8 kW	0,8 kW	0,8 kW
Control voltage:	24V DC	24V DC	24V DC	24V DC

	TKSM-L420	TKSM-L620	TKSM-L420 OLM	TKSM-L620 OLM
Length:	1500mm	1500mm	1520mm	1520mm
Width:	1190mm	1390mm	1120mm	1320mm
Height:	1680mm	1680mm	1940mm	1940mm
Weight:	245 kg	275 kg	315 kg	345 kg
max. Productsize:	400x400mm	600x600mm	400x400mm	600x600mm
Electr.power:	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph
Power consumption:	0,8 kW	0,8 kW	0,8 kW	0,8 kW
Control voltage:	24V DC	24V DC	24V DC	24V DC

	TKSM-R+L420	TKSM-R+L620	TKSM-R+L420 OLM	TKSM-R+L620 OLM
Length:	1500mm	1500mm	1520mm	1520mm
Width:	1190mm	1390mm	1120mm	1320mm
Height:	1680mm	1680mm	1940mm	1940mm
Weight:	250 kg	285 kg	325 kg	360 kg
max. Productsize:	1x Ø 320mm 400x400mm	2x Ø 290mm 600x600mm	1x Ø 320mm 400x400mm	2x Ø 290mm 600x600mm
Electr.power:	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph	230/400V 50 Hz 3 Ph
Power consumption:	0,8 kW	0,8 kW	0,8 kW	0,8 kW
Control voltage:	24V DC	24V DC	24V DC	24V DC

**KRUMBEIN.rationell.**

An der Schaltstation 3b  
Germany - 99891 Tabarz



Tel.: 0049-(0)36259-58015  
Fax.: 0049-(0)36259-58083

Internet: [www.krumbein-rationell.de](http://www.krumbein-rationell.de)  
e-mail: [info@krumbein-rationell.de](mailto:info@krumbein-rationell.de)