

SIGNA ATOMA

The „all-automatic continuous duty“ Frame-Cut Slicer



Shown is Model with „integrated blade lubrication system“

All wabäma Slicing Machines and Systems feature innovative design and engineering qualities not necessarily present in competitive products.

Included in these features are also their low-noise and low-vibration qualities - important to all within earshot, be it operators and/or customers!

Any such related detail should be borne in mind when making a decision - after all, wabäma are in business since 1965!

SIGNA ATOMA, a Frame-Cut Slicer Series designed for optimized functionality and ease of operation.

A special feature is the duplex transfer belt system providing for continuous duty slicing operations of up to 800 loaves/h!

Other Details:

„easy-do/easy-go“ touch pad control with telltale LEDs

Fault indication display

Integrated packaging bag blower

Crumb deflector at the lower belt run

Lubrication Felt Cones (PAT.) - ONLY in combination with the „integrated blade lubrication system“ of the 9-11 mm thickness version

SIGNA ATOMA Models with other slicing thickness versions feature a „felt pad assembly“

Operational Safety is a wabäma design and engineering philosophy following which the SIGNA ATOMA Model Series feature:

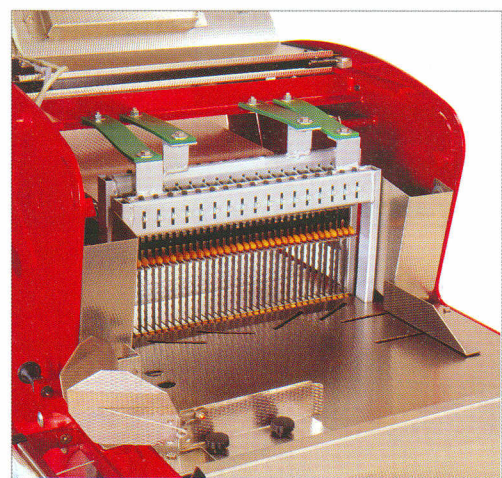
Instant „ALL STOP“ upon opening of the top covers and/or removal of the front panel.

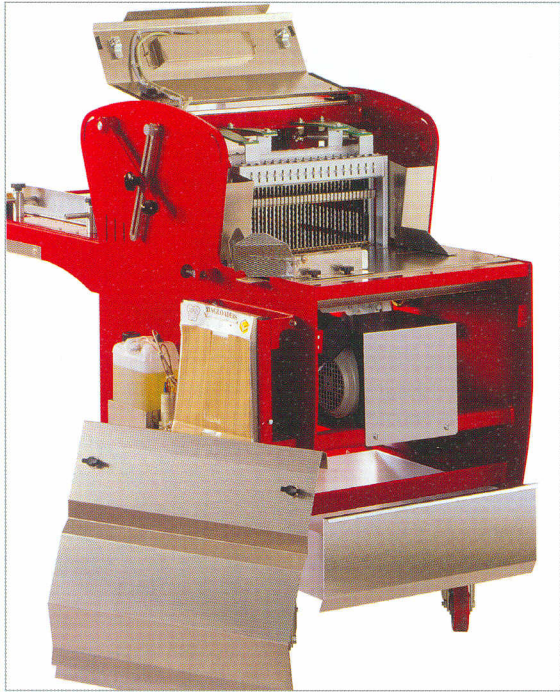
All frame-cut blade surfaces finished with **TEC-RESIST (R) heavy-duty coating** for perfected non-stick slicing efficiency, i.e. absolutely constant and clean-cut slices regardless of bread sorts and loaf temperatures.

TEC-RESIST (R) are high-tech formula coatings featuring unsurpassed wear-resistance and durability qualities.

An important technical feature is the long-established wabäma „**integrated blade lubrication system**“ with the two-in-one effect = clean blades at every slicing stroke and prevention of slice sticking. A great advantage, especially when working with rye and fresh-baked bread loaves - **MOREOVER:**

A further and exclusive feature is the „**felt cone system**“ developed by and patented for wabäma. These readily replaceable felt cones contribute towards hygienic safety and save extra servicing expenditure - two more points worthwhile to consider when having to make a decision!





SIGNA ATOMA

LOAF SLICING at a MAXIMUM of COMFORT!

The external space layout concept of the SIGNA ATOMA Model Series and the 'ready access' aspect, i.e. not requiring any extra tools, provide for clearly improved hygienic safety and ease of servicing, thus presenting a perfect challenge to clean and service these machines more often and thoroughly than would be the case with conventional frame-cut slicers!



Convenient: Lever-operated adjustment of the upper transfer belt.
The fold-away loaf chute provides for additional loaf-handling capacity.



Shown is Model with "integrated blade lubrication system"

The integrated packaging bag inflator is a standard feature and facilitates bagging of the sliced loaves.

Please contact your wabäma representative for an extra automatic packaging system.



SPECIFICATION DATA

Feed Passage Width	400mm
other sizes subject to inquiry	
Slicing Thickness	9,10,11 oder 12 mm
other Slicing Thickness on request	
Feed Passage Height	45-150 mm
Slicing capacity.....	up to 800 loaves/h.
Weight	290 kg
Belt Speed	infinitely variable
Required Power Supply.....	400 Volts/three-phase AC/50 Hz
Cutter Frame Power Motor.....	1,1 KW
Packaging Bag Inflator with fold-away Loaf Chute available with Output Transfer Belt	against EXTRA Charge
Standard Paint Finish	Aluminium Metallic
Special Paint Finish	against EXTRA Charge
Model Versions available with or without Integrated Blade Lubrication System	

Special wabäma
QUALITY Bonus

