

PRESS RELEASE

ERIKA RECORD LLC Introduces the **KSSM**, Manual In-Pan Cake Slicing Equipment

The KSSM Manual In-Pan slicer can slice products longitudinally and laterally within one machine.

Clifton, October 18, 2011: Erika Record (ER), a leading distributor of Baking Equipment for over twenty years, introduces the Krumbein KSSM Manual In-Pan Cake Slicing machine. Erika Record and Krumbein Rationell partnered up last October in an effort to introduce the U.S. market to the latest in German engineered cake & bread slicing technology. Types of products sliced by the KSSM include but are not limited to fresh Brownies, Crumb-cake, Baklava, Flan, etc.

- Smaller footprint than most comparative machines.
- The KSSM slices “Fresh” cakes
- The KSSM features quick detaching of the blades from the cutter holder for cleaning
- Customizable cutting grid
- Interchangeable cutting grid
- Available in Manual, Semi-Automatic and Fully Automatic
- Quick, precise and uniform cake cutting without physical strain.
- Dual deck cutting technology: The longitudinal cut is performed in the lower cutting deck while the lateral cut is performed on the upper cutting deck.



Erika Record is excited to add the KSSM Manual In-Pan Cake slicer to its long line of quality, high performance baking equipment. For more information, e-mail at sales@erikarecord.com or visit us on the web www.erikarecord.com.