





BREAD CUTTING AND PACKAGING LINE

Semi automatic line



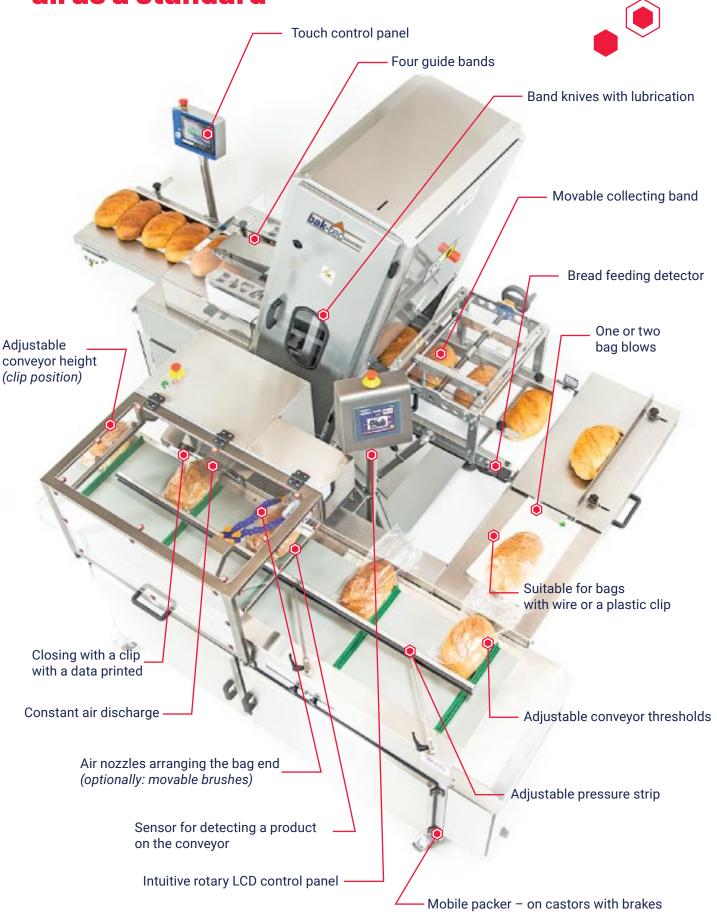


COMPACT DESIGN

SPACE SAVING



Key functions all as a standard



CUTTER WITH BAND KNIVES

Maximum capacity



The capacity of 2500 bread loaves 0.6 kg each per hour, depending on the type of bread, baking and cooling degree. It is designed as a standard for a 11 mm thick slice of bread. With the knife guided in a proper way, constant slice width can be maintained.

The machine is equipped with 167' long band knives of a long service life, which for connection with the automatic packing station SPA-3000. Products are fed with the top, bottom and side bands, whose speed is adjusted directly from the LCD panel using an inverter.

By default, the cutter features synchronisation of bread loaf collection, one by one, up to the packing line (detector at the outlet).



Characteristics







- For every type of bread.
- 4 guide bands: 2 side, 1 top and 1 bottom as a standard for effective bread cutting.
- Knife lubricating system with nozzles as a standard. Lubricating force adjustable directly from the LCD panel.



- Maximum length of a cut bread: 400 mm.
- Manual feeding of a product onto the conveyor (possible synchronisation with the conveyor).



- 11 mm knife span by default (another on request).
- Band knife drum with adjustable tension. Easy knife replacement.
- Band knife guide made of hardened metal to a specific bread slice thickness.



AUTOMATIC PACKING STATION

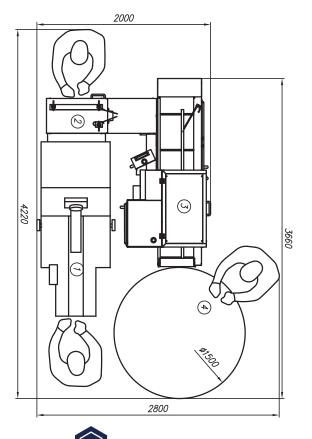




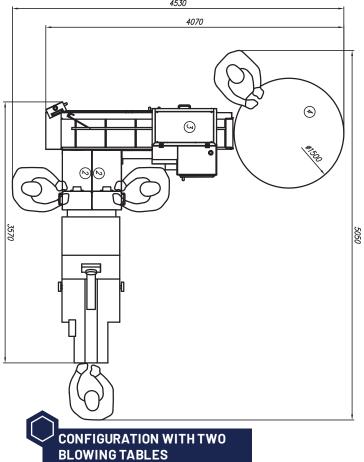




ESTIMATED WORKSPACE



BLOWING TABLE







FULL EQUIPMENT AS A STANDARD





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