



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

Roll and Baguette Slicer

BBS VE

Pretzel Slicer

BBS-B VE



**...effective cutting systems
for the production of snacks**



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Roll and Baguette Slicer

BBS VE



BBS-VE in parking position
with BBS-Table
(option)



BBS-VE in working position



hinge cut



complete cut



- ° The solution of rapid and exact cutting of baked goods without injury risks.
- ° A patented KR blade system guarantees a perfect cut.
- ° The product transport is executed by means of a synchronised upper and lower belt drive.
- ° Cutting speed, blade height and upper belt height are adjustable individually.
- ° Cutting depth is also adjustable individually
- it is possible to choose between hinge cut and complete cut (cutting through)

The maximum product width for cutting the product complete is 100 mm.

- ° A fold-away band-conveyor makes the machine very space-saving.
- ° A completely closed machine casing provides a high safety standard of the machine.

Technical Details BBS	
L / W / H - parking position	760 / 470 / 740mm
L / W / H - working position	1200 / 470 / 550mm
Weight	55 kg
Max. width of passage	140mm
Max. height of passage	90mm
Max. cutting depth (hinge cut)	100mm
Max. cutting width (complete cut)	100mm
Blade height position	5 - 60mm
Electr. Power	230V / 1Ph / 50Hz
Power consumption	0,25 kw

Pretzel Slicer BBS-B VE



BBS-VE in working position



BBS-VE in parking position



complete cut



- ° The ideal machine, if the products shall be cut completely.
- ° Because of the fact that the blade is supported on both sides, products up to a width of 140 mm can be cut complete rapidly and exactly.
- ° All other performance parameters as e.g.:
 - individual adjustment of the blade height,
 - upper belt height,
 - cutting speed,
 - synchronised upper and lower belt drive are identical to the BBS VE.
- ° BBS machines are manufactured exclusively from materials approved of for food.

Technical Details BBS-B VE	
L / W / H - parking position	760 / 430 / 740mm
L / W / H - working position	1200 / 430 / 550mm
Weight	55 kg
Max. width of passage	140mm
Max. height of passage	90mm
Cutting width	140mm
Blade height position	5 - 60mm
Electr. power	230V / 1Ph / 50Hz
Power consumption	0,25 kw

Splitting Device



Splitting device in combination with BBS VE and covering conveyor

- ° The splitting device is the perfect complement to the BBS cutting machines.
- ° The cut products are delivered from the BBS cutting machine to the splitting device.
- ° By means of a rotation head the upper parts of the products are moved down from the lower parts of the product and conveyed onward in parallel.
- ° The further delivery of the separated product parts can be accomplished e.g. to a band-conveyor or separately to collection containers.

Further accessory devices:

- ° To realize e.g. a complete production line, we offer a wide range of band-conveyor systems manufactured to customers' specifications.

Technical Details Splitting-Device	
L / W / H	800 / 450 / 400mm
Weight	25 kg
Max. width of passage	140mm
Electr. power	230V / 1Ph / 50Hz
Power consumption	0,10 kw



KSSM - Cake Cutting Machine



KSSM-V0.1D



KSSM-V1.4D



KSSM-V3.0D

TKSM - Cream Cake and Confectionery Cutting Machine



TKSM-R+L 620 OLM



TKSM-R+L 620

DSM - Cake and Cookie Depositor



DSM 600 E/IV



DSM 600 E/S



TDG 600/I

HGS -Horizontal Slice Machine



HGS 1/1 D-KRS



HGS 1/3 D



SMT

Strew Machine



Cheese Strew system "KSS-EII" OBV



Crumble Strew system "USS" 1 (S/2) BV

KH- Kettle Lift



KH 100

DAB -Dosing and Spreading Boy



DAB

TMTP - Dough Masses Pump



TMTP

UCM - Ultrasonic-Cutting machine



UCM 1-TB