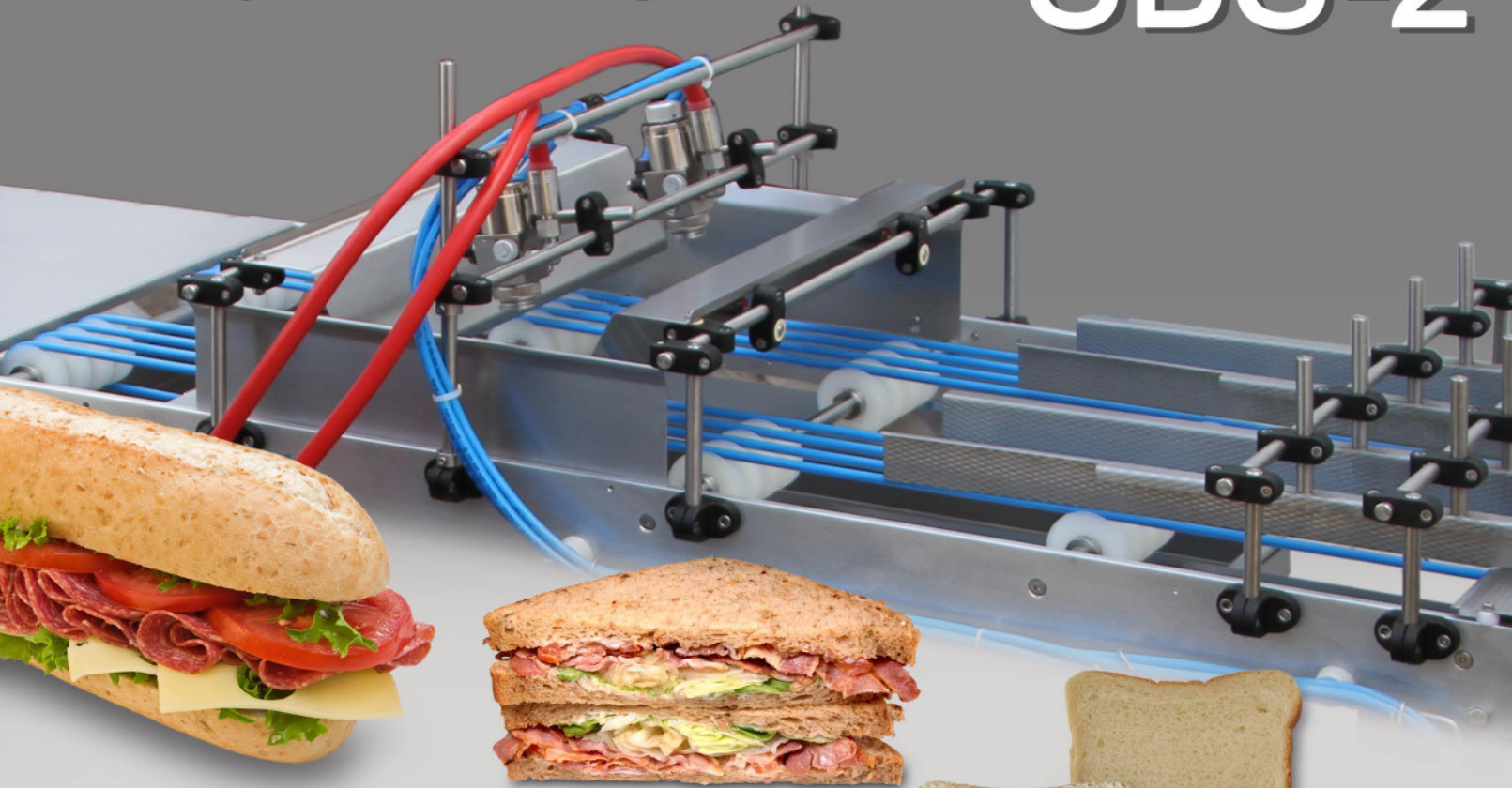


KRUMBEIN.rationell.
Bäckerei-/Konditorei-Technik
M a s c h i n e n b a u

Spray-Buttering-Station SBS-2



Spray-Buttering-Station SBS-2



SBS-2

- * The solution for buttering of various products in the field of sandwich production.
- * The buttering is possible with various masses; like mayonnaise, spread, whipped butter, etc
=> Premise is the flowability of the mass without chunks
- * Production takes place with a continuous pass of the products
- * The infeeding takes place manually or by an automatic takeover from a conveyor belt
- * Stepless adjustment of the quantity of applied mass
- * Optimal adjustment to the size of the product by an individual adjustment of the spray jet
- * No wetting of the product edges
- * Individual temperature control of the mass by heatable mass container and heated spraying hose
- * Equipped with brakeable castors, more mobile and flexible use in the whole production area
- * Quick and easy disassembling of the main machine parts for quick, effective and thorough cleaning.
(Assembling/disassembling without tools)



Technical details:

Spraying conveyor:

Length: 1200mm
Width: 800mm
Height: 1300mm

Spraying device:

Length: 600mm
Width: 800mm
Height: 1300mm

Electr. Power: 230/400V
50 Hz
3 Ph

Pneumatically connection: 6bar
Power consumption: 7,5 kW

