



SLICING

HB1 / HB2

HORIZONTAL BAND SLICER (single/double)

Technical Data

Dimensions:	Length: min. 2000 mm Width: Customer specific Working height: approx. 1050 mm (dimensions are customer specific and can vary)
Product dimensions:	Height: 20 - max. 80 mm Slicing height: from 10 - 60 mm (other dimensions upon request)
Controller:	Omron
Frequency controller:	Hitachi
Power supply:	230/400 Volt / 50 Hz
Power input:	approx. 5.0 kW
Compressed air:	min. 6.0 bar (ISO 8573-1)

Available additional equipment:

- › Oiling system for band slicer
- › Collecting dip trays
- › Driven slicing position adjustment
- › Operation within a production line or as an individual machine

GHD Georg Hartmann Maschinenbau GmbH

Schwalbenweg 24
D-33129 Delbrück, Germany
Tel: +49 (0) 52 50.98 43-0
Fax: +49 (0) 52 50.98 43-33

Web: www.ghd.net
E-mail: info@ghd.net



18 A



› HB1 / HB2

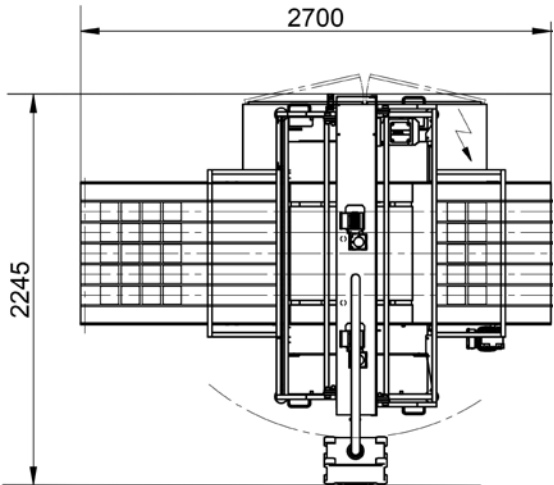
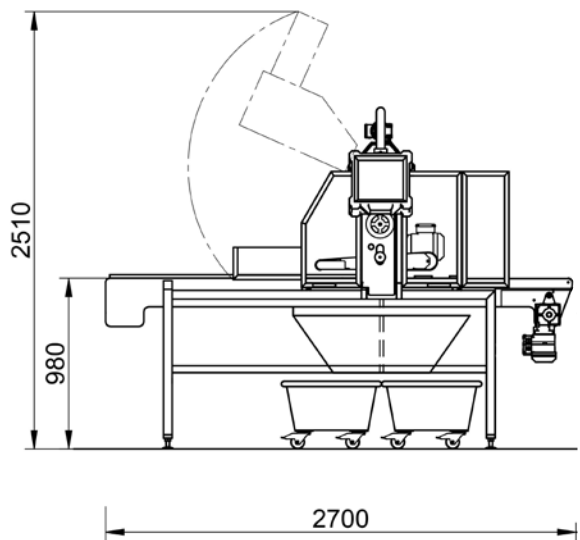


HB1 / HB2

Horizontal Band Slicer (single / double)



Fully automated slicing machine for baguettes, hot dogs and hamburger buns. The incoming products are picked up with an upper and lower belt and sliced with a separately driven horizontal band slicer system. Single cut or double cut of the products depending on the machine specification. All guides and the upper belt can be adjusted without tools. The products could be supplied in rows or as random arrangement. The basic frame and all linings and covers are made of stainless steel – vital to long-term value and good for simple and hygienic cleaning.



Non-binding suggested set-up drawing.

Optional:
Oiling system

Optional:
Double cutting device



Overview of HB1 / HB2 features

- › Single unit or integrated in production line
- › Customer specific equipment
- › Single horizontal cut or double horizontal cut
- › Crumb collection tray
- › Easy access for cleaning, set-up and maintenance



Optimal:
Precise band slicer guiding

Optimal:
Crumb funnel

Optimal:
Crumb collection trays

