



SLICING

HS DISC SLICER

Technical Data

Dimensions:	Length: 1300 mm Width: 765 mm Height: 1640 mm (depending on components installed)
Product dimensions:	Width: max. 150 mm Height: max. 80 mm Slicing position: 10-60 mm
Capacity:	Per lane max. 300 products /min with a max. dia. of 100 mm max. 100 baguettes /min up to max. length of 320 mm (depending on components installed)
Frequency controller:	Hitachi
Power supply:	230/400 Volt / 50 Hz
Power input:	1.2 kW (depending on components installed)
Weight:	270 kg

Available additional equipment:

- › Slicing units for wedge-cut and double butterfly-cut
- › Twin system with common frame
- › Oil application

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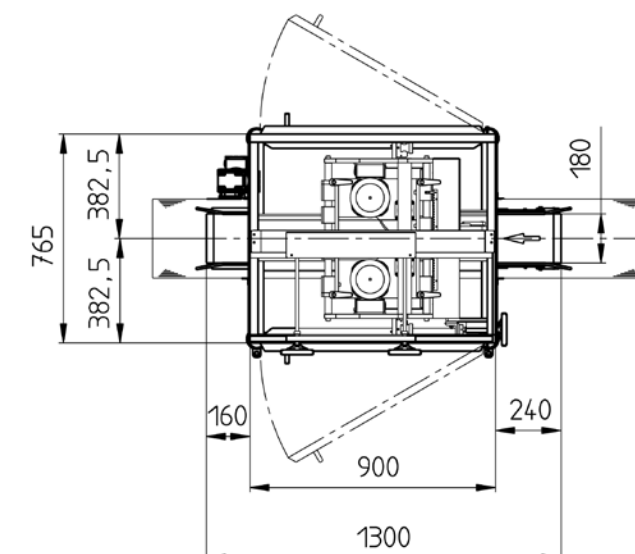
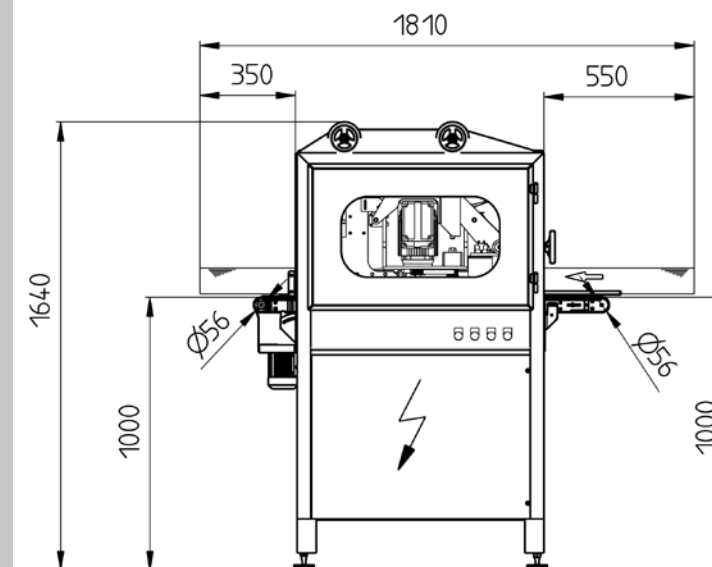


› HS



HS Disc Slicer

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 disc cutting system. All guides and the upper belt can be adjusted without tools. 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. The machine could be supplied with different arrangements of disc slicers for butterfly-cut, hinge-cut, wedge-cut and double butterfly-cut.



Non-binding suggested set-up drawing.



Overview of HS 2 disc slicer features

- › Adjustable w/o hinge-cut or butterfly-cut, optional w/o wedge-cut and double butterfly-cut
- › Cut slicing from one side or both sides, adjustable
- › Conveyor belts are easy to clean due to fold-away reversers
- › Robust contactor control
- › Equipment frame and covers and linings made from stainless steel
- › Blade area is directly accessible for cleaning and blade replacement
- › Fast refitting
- › Products with a width of up to 150 mm can be sliced
- › Stepless adjustable feed speed and revolution of the disc slicers



Optional: Revolving table with separation device – VDD

The revolving table with separation device is used in front of production lines for the infeed of products like small bread rolls, ciabatta and small baguette. The products are put onto the revolving table and run through a star-type reel stand for separation followed by the disc slicer.

