



SLICING

KM 600 CIRCULAR SLICER

Technical Data

Dimensions:	Length:	5590 mm
	Width:	5590 mm
	Height:	2770 mm
	Infeed height:	approx. 1050 mm
Product dimensions:	Length:	800-1480 mm
	Width:	60-200 mm
	Height:	80-180 mm
Capacity:	up to 600 cuts / min (stepless adjustable)	
Disc cutter blade:	dia. 680-750 mm	
Controller:	Omron / Yaskawa	
Servo-inverter:	Omron / Yaskawa	
Pneumatic system:	Festo	
Power supply:	230/400 Volt / 50 Hz	
Power input:	9 kW	
Compressed air:	min. 6.0 bar (ISO 8573-1)	
Weight:	approx. 1800 kg	

18 B



- KM 600
- KM 600 P

**GHD Georg Hartmann
 Maschinenbau GmbH**
 Schwalbenweg 24
 D-33129 Delbrück, Germany
 Tel: +49 (0)5250.9843-0
 Fax: +49 (0)5250.9843-33
 Web: www.ghd.net
 E-mail: info@ghd.net

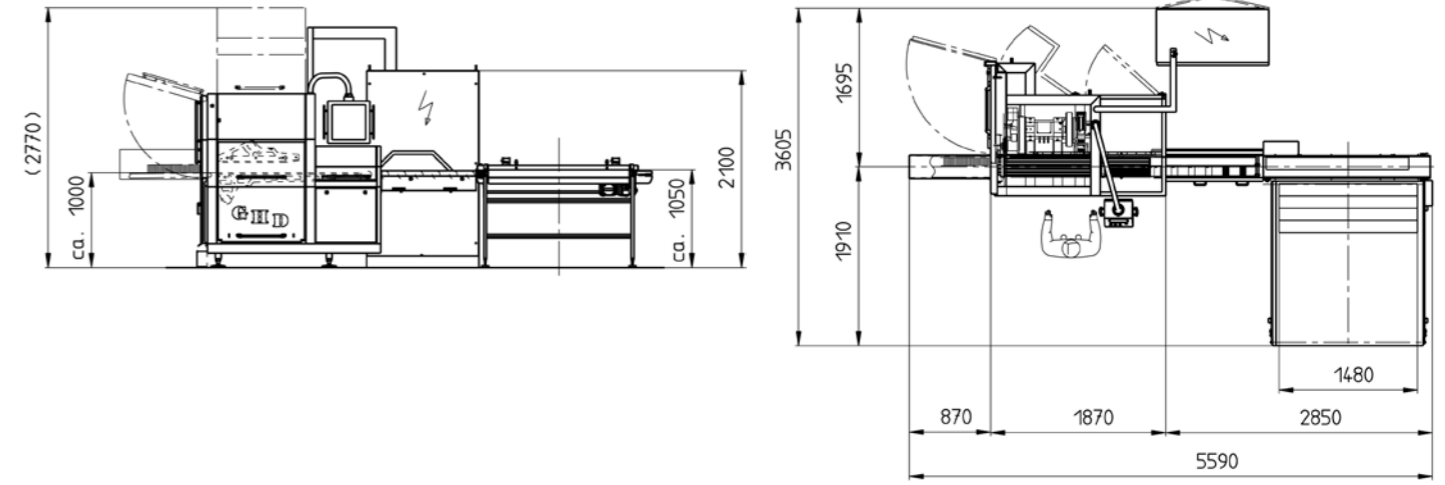
KM 600

Circular Slicer



The KM 600 circular slicer is a trend-setter in the field of slicing technology. All bread bar varieties can be sliced with a high quality level in a continuous-feed process. The consequent separation of working chamber and drive unit as well as a quick-change system for transport devices provide optimum hygienic conditions. Stops for maintenance and cleaning are thus reduced to the minimum.

The process-controlled oil lubrication system designed by Hartmann has proven itself as the optimum solution and sets the standard. Space-saving design which can be equipped with additional components for a manual or automated loading.



Non-binding suggested set-up drawing.



- Overview of KM 600 circular slicer features**
- › Servomotors for blade drive and advance feed of the infeed belts
 - › Intuitive operation via touch screen
 - › Cutting speed up to 600 slices per minute, stepless adjustable
 - › Separated chambers for cutting and for the drive unit
 - › Blades are directly accessible for cleaning and blade replacement
 - › New process-controlled oil lubrication system
 - › Hygienic and maintenance-friendly design

- Optional:**
- › Clean air supply funnel
 - › Oil supply tank located aside
 - › Preparation for crumb suction equipment
 - › Possible upgrades for higher grades of automation

Optional:
Upgrade for weight-optimised portioning, comprising density scanner and mechanical portioning system.



Optimal:
Combination with Hartmann bag packing machines.

