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SLICING

KM 600 P

CIRCULAR SLICER with integrated portioning unit

Technical data

Product dimensions:	Length: 800-3000 mm Width: 60-200 mm Height: 80-180 mm (other dimensions upon request)
Capacity:	up to 600 slices / min (infinitely variable)
Blade:	Ø 680-750 mm
Controller:	Omron / Yaskawa
Servo-inverter:	Omron / Yaskawa
Pneumatic system:	Festo
Power supply:	230/400 Volt / 50 Hz
Power input:	9-18 kW
Compressed air:	min. 6.0 bar (ISO 8573-1)

18 C



› KM 600
› KM 600 P

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KM 600 P Circular Slicer

Automated throughfeed slicing process for various kinds of bread bar species. The KM 600 P is the consequent extension of our high performance KM 600 slicer. To enable perfect portioning, the control as well as the process technology has been enhanced with high-precision components. The system is prepared for adding devices which allow an mass-optimized package portioning.

With that execution bread loaves are analyzed and scaled by a density scanner unit. The measuring data is trans-mitted to the control system. To influence every individual slice thickness, the control system adjusts the servo-controlled actuators. In-line portioning is economical and high-optimized even for free-form baked bread products. More than 20 characteristic parameters are continuous logged and can be evaluated as required. Thanks to this, changes in upstream processes (e.g. dough extrusion, recipe changes, ambient temperature) as well as their effects can be determined for additional transparency. Data can be recorded in either Excel® format or a BDE database.



VS 320

The KM 600 P is optimally suited for linkage to the VS 320 packaging machine.



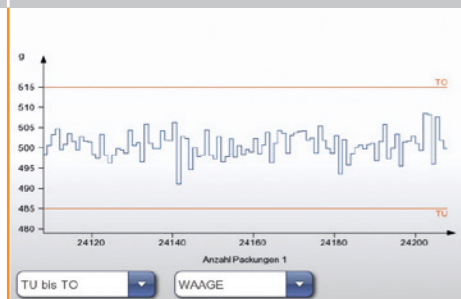
Overview of KM 600 P circular slicer features

- › Detection of foreign bodies prior to slicing
- › Mass-optimised portioning by density-dependent adjusting of the individual slice thickness
- › Optimal logging of the density analysis of each bread loaf as it is guided in
- › Transparency of the manufacturing process made possible by targeted evaluation of the parameters
- › Slicing speed of up to 600 slices per minute, infinitely variable
- › Upper and lower product feeding with quick-change system
- › Accurate oiling of the rotating blade minimises cleaning effort and oil consumption
- › The slicing compartment is separated from the drive mechanism and the infeed tunnel
- › Direct access to the blade area for the purpose of cleaning and blade changing



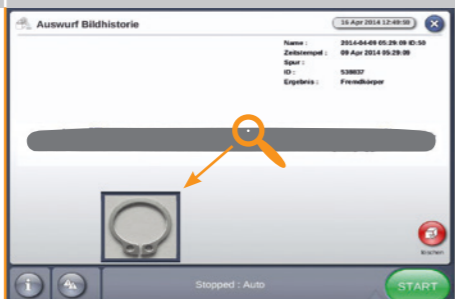
Optimal capture of

- loaf height and weight
- initial and final offcuts
- number of the portioned packaging units



Foreign body recognition

The scanner is measuring the specific density and reliably recognizes any foreign matter.



Transparent manufacturing

Thanks to the logged values, deviation within the production process can be determined and analysed.

	A	B	C	D
1	00:00:10 ID=235	Rezeptnr.: 3	9632	x0,1mm gesamt
2	00:00:23 ID=236	Rezeptnr.: 3	9748	x0,1mm gesamt
3	00:00:37 ID=237	Rezeptnr.: 3	9569	x0,1mm gesamt
4	00:00:50 ID=238	Rezeptnr.: 3	9719	x0,1mm gesamt
5	00:01:56 ID=240	Rezeptnr.: 3	9528	x0,1mm gesamt
6	00:02:09 ID=241	Rezeptnr.: 3	9971	x0,1mm gesamt
7	00:02:22 ID=242	Rezeptnr.: 3	9748	x0,1mm gesamt
8	00:02:35 ID=243	Rezeptnr.: 3	9557	x0,1mm gesamt
9	00:02:48 ID=244	Rezeptnr.: 3	9494	x0,1mm gesamt
10	00:03:03 ID=245	Rezeptnr.: 3	9805	x0,1mm gesamt

Precise slicing

The slicing speed of the blade can be set independently from the rotational speed.



Hygienic and economical

Accurate oiling of the rotating blade minimises cleaning efforts and reduces the oil consumption.



Optional:

- › Clean air supply funnel
- › Oil supply tank located aside
- › Preparation for crumb exhaust system
- › Buffer for remaining slices
- › Automation upgrades
- › Clean room equipment