

# **SLICING AND BAGGING LINES**

# FOR BREAD LOAVES AT 40 OR 60 BAGS/MINUTE





- DESIGNED FOR HIGH SPEED SLICING AND BAGGING OF PRODUCTS IN THE INDUSTRY
- HEAVY DUTY DESIGNED AND HYGIENIC FRAME



### PURPOSE OF THE SYSTEM

The line is suitable for the automatic slicing and bagging of bread loaves at high speed. According to the capacity required and the initial loaf size the line can be configured in different ways combining in line the different models available. The transfer between the slicer and bagger machines is provided by appropriate feeding unit which can be customized according to the different product to handle. Integrated in line on the bagger is included the clipping head to save space and guarantee the immediate closing of the bags after the bagging. For any other type of closure required can be combined at the bagger exit a 90° conveyor predisposed for the installation of it.



#### LINE WORKING PROCEDURE

- The products will be provided at the entry of the line with product long side leading
- Lower and upper belt on the slicer drive and lead the loaves through the blades.
- Continuous blades placed running on two rollers rectified and balanced for a perfect adherence on the surface guarantee the slicing at high speed.
- An automatic feeding system receives the sliced loaves from the slicer exit and load them on the bagger conveyor.
- Feeding system can be customized and is designed according to product specifications
- The bagger conveyor transfers the loaves to the bagging area where the pushing arm inserts them into the bags at speed required.
- Clipband closing unit integrated on the bagger guarantees the immediate closing of the bags after bagging



## **CONSTRUCTION FEATURES**

- Continuous band slicer composed by a head of cut with continuous blades placed on two rollers rectified and balanced for a perfect adherence on the surface, where one roller is free and the other is motorized.
- Slicing with dry blades.
- Pneumatic blade tensioning system
- Blade break sensor with automatic machine stop.
- Separate drive for each conveyor belt. (depending on slicer model)
- Conveyors belts advancing speed and blade speed adjustable by inverter through touch screen.
- Lateral chain for irregular products and oiling system on blades (as option)
- Automatic feeding unit composed by a lower stainless steel low friction plate and pushing bars for product transferring. Feeding unit customized according to product specification
- Product insertion on bags trough pushing arms
- Bags opening trough suction system and lateral hands which keep it open up
- Air aspiration from products bags before closing
- Automatic bags magazine to hold up to 3 wickets
- Clip closing head integrated in line
- Date printer on clip
- Touch screen panel for parameter controls
- Safety protection made of polycarbonate.
- Electric panel with centralized controls, electric emergency devices built to standards.
- Frequency converter Siemens.
- Electric execution according to CE specification.
- Voltage modulation, 3-phase.
- Switch cabinet with air ventilation.



### **LINE HIGHLIGHTS**

## Blade guides and pneumatic blades tensioning

- Blades guides made of hard Stainless steel material with Widia plate on the part in contact with the blade to ensure long life and perfect alignment of the band blades.
- Blade guides installed to guarantee the perfect slice thickness on the loaf.
- Pneumatic blade tensioning to get more flexibility to the blade with less stress during the slicing.



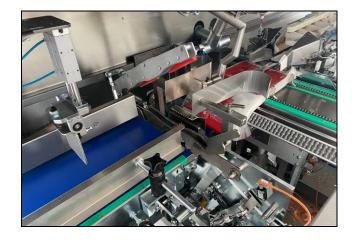
## Product insertion through pushing arm

- Thanks to the system predisposed the products are inserted into the bags trough pushing arms which are equipped with air suction system for the air suction on the bag before the closing to get a tight bag on the product



### Clipping unit integrated in line

- The clipband closing head is integrated in line to close the product bags immediately after the bagging to guarantee product stability and saving of space on equipment size.





# **TECHNICAL SPECIFICATIONS**

Dimensions: Customer specific (indicative on the following overall drawing)

Product specific: Customer specific

Capacity: About 40 or 60 packs per minute depending on line configuration

Controller: Siemens, different on request

Operating panel: Switches and buttons

Frequency controller: Siemens, different on request

Pneumatic system: Festo

Power supply: 380/460 Volts - 50/60 Hz - 3 Phases

Power input: Approx. 25 Kw

Compressed air: Min. 6 bar

Protection class: IP 54

Adjustment: manual/automatic



# **OVERALL DIMENSIONS**

