



# KRUMBEIN

• *rationell* •

Roll and Baguette Slicer

BBS VE

Pretzel Slicer

BBS-B VE



... effective cutting systems  
for the production of snacks



An der Schaltstation 3b · 99891 Tabarz · Germany  
Tel.: 0049 (0)36259 58015 · Fax: 0049 (0)36259 58083  
info@krumbein-rationell.de · www.krumbein-rationell.de



# Roll and Baguette Slicer

## BBS VE



**BBS-VE**  
in parking position  
with BBS-Table  
(Option)



**BBS-VE** in working position



hinge cut



complete cut



- ° The solution of rapid and exact cutting of baked goods without injury risks.
- ° A patented KR blade system guarantees a perfect cut.
- ° The product transport is executed by means of a synchronised upper and lower belt drive.
- ° Cutting speed, blade height and upper belt height are adjustable individually.
- ° Cutting depth is also adjustable individually - it is possible to choose between hinge cut and complete cut (cutting through)

The maximum product width for cutting the product complete is 100 mm.

- ° A fold-away band-conveyor makes the machine very space-saving.
- ° A completely closed machine casing provides a high safety standard of the machine.

### Technical Details BBS VE

L / W / H - parking position	760 / 470 / 740mm
L / W / H - working position	1200 / 470 / 550mm
Weight	55 kg
Max. width of passage	140mm
Max. height of passage	90mm
Max. cutting depth (hinge cut)	100mm
Max. cutting width (complete cut)	100mm
Blade height position	5 - 60mm
Electr. Power	230V / 1Ph / 50Hz
Power consumption	0,25 kw



# Pretzel Slicer BBS-B VE



BBS-VE in working position



BBS-VE in parking position



complete cut



- ° The ideal machine, if the products shall be cut completely.
- ° Because of the fact that the blade is supported on both sides, products up to a width of 140 mm can be cut complete rapidly and exactly.
- ° All other performance parameters as e.g.:
  - individual adjustment of the blade height,
  - upper belt height,
  - cutting speed,
  - synchronised upper and lower belt drive are identical to the BBS VE.
- ° BBS machines are manufactured exclusively from materials approved of for food.

Technische Daten BBS-B VE	
L / W / H - parking position	760 / 430 / 740mm
L / W / H - working position	1200 / 430 / 550mm
Weight	55 kg
Max. width of passage	140mm
Max. height of passage	90mm
Cutting width	140mm
Balde heght position	5 - 60mm
Electr. power	230V / 1Ph / 50Hz
Power consumption	0,25 kw

# Splitting-Device



Splitting device in combination with BBS VE and covering conveyor

- The splitting device is the perfect complement to the BBS cutting machines.
- The cut products are delivered from the BBS cutting machine to the splitting device.
- By means of a rotation head the upper parts of the products are moved down from the lower parts of the product and conveyed onward in parallel.
- The further delivery of the separated product parts can be accomplished e.g. to a band-conveyor or separately to collection containers.

## Further accessory devices:

- To realize e.g. a complete production line, we offer a wide range of band-conveyor systems manufactured to customers' specifications.

Technische Daten Split-Gerät	
L / W / H	800 / 450 / 400mm
Weight	25 kg
Max. width of passage	140mm
Electr. power	230V / 1Ph / 50Hz
Power consumption	0,10 kw





KSSM - Cake Cutting Machine



KSSM-V0.1D



KSSM-V1.4D



KSSM-V3.1D

DSM - Cake and Cookie Depositor



DSM 600 E/IV



DSM 600 E/S



TDG 600/II

Strew Machine



Früchtestreusystem UFSS-600EII\_BV



Streusel-Streusystem "USS" 1 (S/2) BV



Walzenstreusystem USS1-N-BV



KSSM - Cake Cutting Machine



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