



SLICING

SL 30 SELECTRA SLICER



Technical Data

Dimensions:	Length:	approx. 3145 mm
	Width:	approx. 1150 mm
	Height:	approx. 2600 mm
Product dimensions:	Length:	160-400 mm
	Height:	50-180 mm
Capacity:	approx. 3800 loaves / h (depending on the product)	
Speed Belt cutter:	adjustable between 180-400 m / min	
Belt cutter length:	176 inch / approx. 4.5 m	
Controller:	Omron	
Frequency controller:	Hitachi	
Pneumatic system:	Festo	
Power supply:	230/400 Volt / 50 Hz	
Power input:	6.5 kW	
Compressed air:	min. 6.0 bar (ISO 8573-1)	
Weight:	1600 kg	

18 B

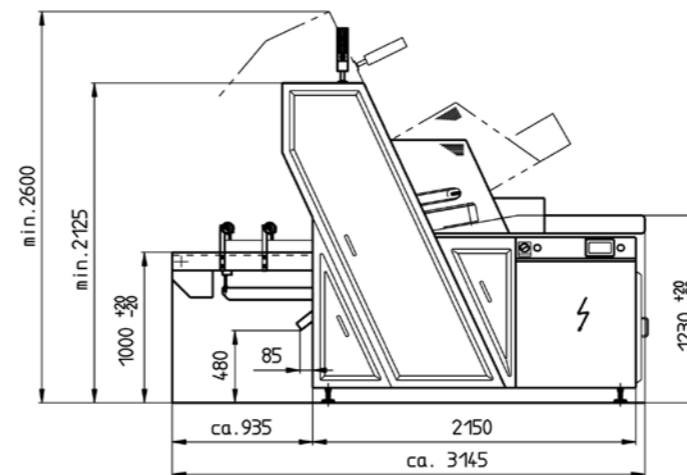
**GHD Georg Hartmann
 Maschinenbau GmbH**
 Schwalbenweg 24
 D-33129 Delbrück, Germany
 Tel: +49 (0)5250.9843-0
 Fax: +49 (0)5250.9843-33
 Web: www.ghd.net
 E-mail: info@ghd.net

- › SL 20
- › SL 25
- › SL 30
- › SL 50

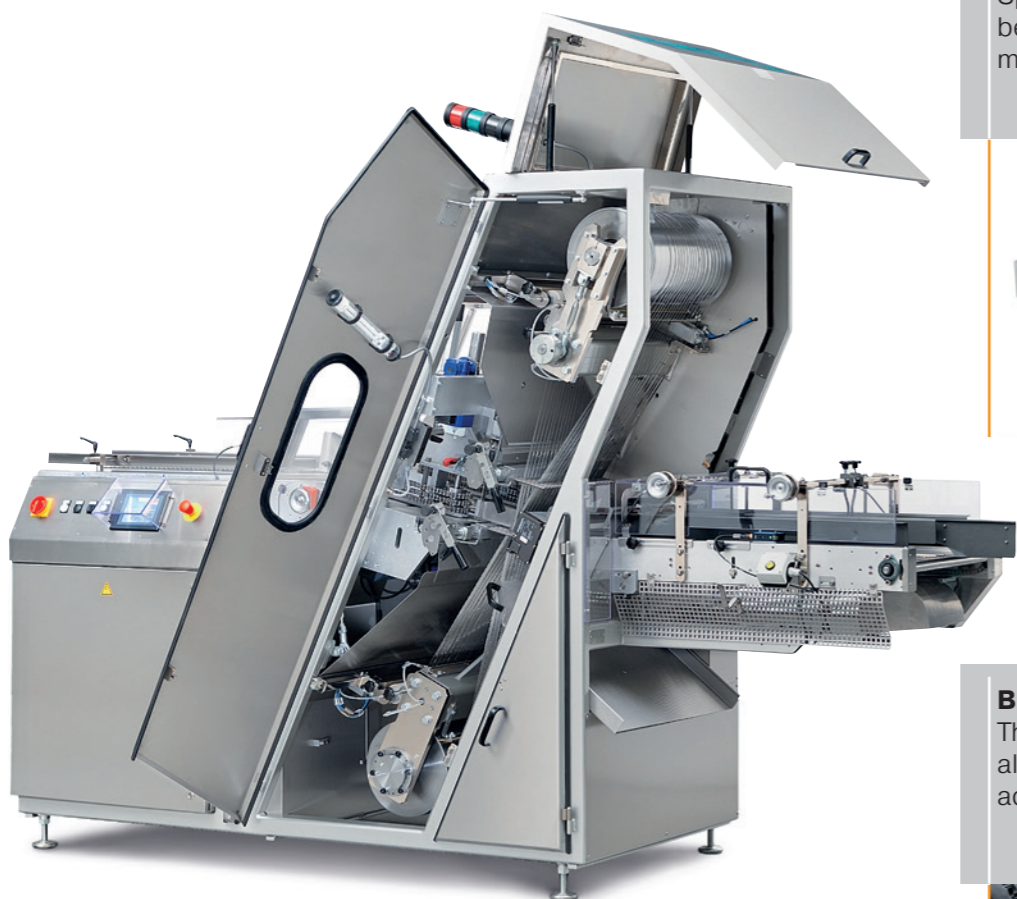
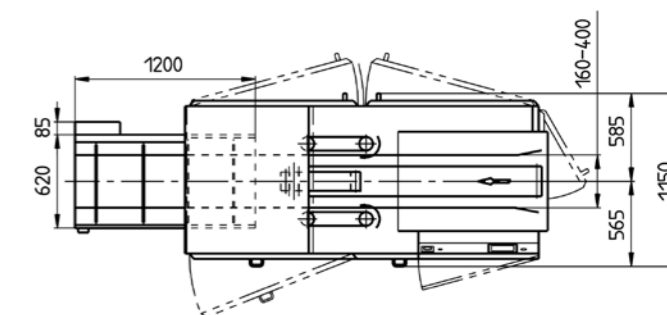
SL 30

Hartmann Selectra Slicer

Fully automated band slicing machine for toast and multi-grain rye breads. The cutting is implemented by heavy duty band blades. The total length of 176 inch is central tensioned between two hard-chrome plated drums. The self-supporting warp resistant tubular steel frame ensures the smooth running of the machine. Generously dimensioned doors and hoods allow an easy access for cleaning and maintenance as well as a quick blade replacement.

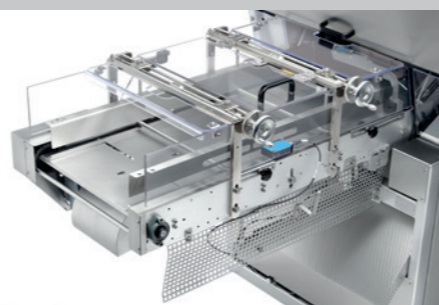


Non-binding suggested set-up drawing.



Outfeed

Speed stepless adjustable, can thus be synchronised with bag packing machine.



Overview of Selectra SL 30 features

- › Self-supporting suspension of drive drum and reversing drum
- › Low-wear hard chrome plated surfaces of the drums prevent premature wearing of the band blades
- › Pneumatic blade tensioning device
- › Blades driven with 5.5 kW three-phase motor
- › Programmable logic controller
- › Equipment stops if blade breaks
- › Speed for product infeed and product outfeed is stepless adjustable
- › Product infeed consists in upper, lower, and lateral conveyor units
- › Drives for adjusting the aperture width of the product infeed
- › Adjustment of cutting geometry +/- 15 degrees possible
- › Intuitive operation via touch screen

Optional:

- › Additional blade guides (slice thickness of 7-20 mm possible)
- › Patented blade oil lubrication without oil mist
- › Stainless steel version
- › Clean room design in several stages
- › UV lamps for sterilising
- › Blades driven with 7.5 kW three-phase motor
- › Blades driven with 11 kW three-phase motor
- › SL 30 XL: Working width up to 550 mm
- › SL 30 XLS: Combined with stepless adjustable slice thickness
- › SL 30 XXL: Working width up to 750 mm

Blade guides

The self-supporting drum suspension allows a fast refitting and an optimum access for cleaning and maintenance.



Optional: Oil lubrication unit

Patented blade oil lubrication system without oil mist for applying oil to belt blades with optimal precision and dosage.



Lower oil lubrication unit for band blades for slicing of multi-grain breads with up to 40% rye content.



Upper oil lubrication unit for band blades for slicing of multi-grain breads with more than 40% rye content.

