



Les machines industrielles Agro-Alimentaires



SLICER

for cheese, ham and meat-slices

Singer & Sohn GmbH

Singer & Sohn was founded in 1988 as a manufacturer of stainless steel conveyor systems and machines for the food industry.

A dynamic international family company, Singer is characterized by its value-oriented strategy for building business relationships and providing optimal service to its current customers.

From project planning and construction to manufacturing and programming through the mounting and commissioning – everything is delivered from one source. Our special representatives offer services worldwide to many companies and our in-house engineers are relied on by expert machine builders from many industries.

Meat, fish, sausage, cheese, bakery or sweets, Singer is right at home in each industry.

Our customized products and quality are well-known all over the world.

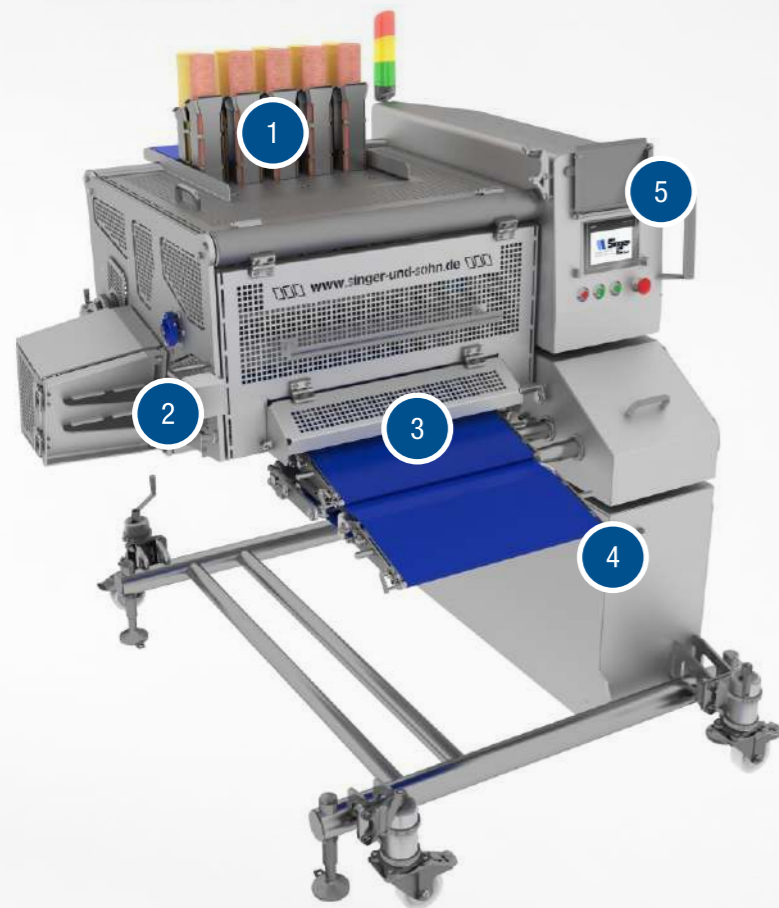
Manfred Singer

Industriepark Erasbach B1
D-92334 Berching
info@singer-und-sohn.de
www.singer-und-sohn.de





SHD
SINGER & SOHN
DESIGN



1. Product throu

2. Access knife

3. Reversible belt

4. Depositig belt

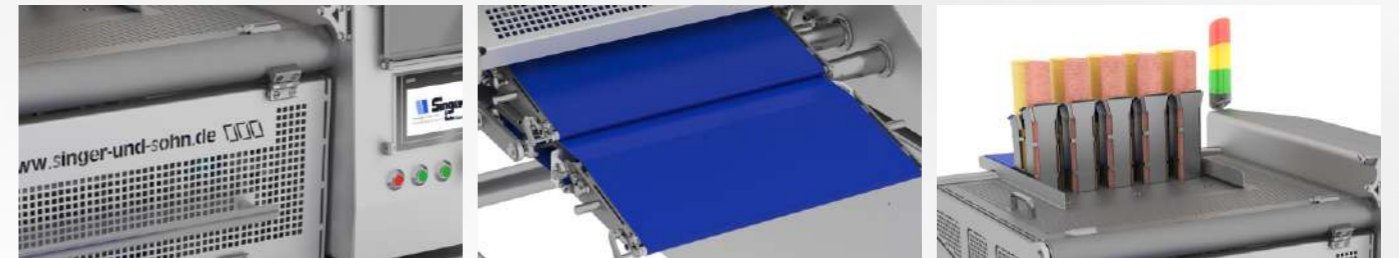
5. Touch panel

Technical data

Number of cutting lanes:
variable, through different product shafts
Output per lane: max. 40 cuts / min
Cutting movement: servomotor-driven
Cutting height: manually adjustable, up to approx. 20 mm
Discharge height: approx. 950 mm
Side for operation: left side
Dimensions: approx. 2030 x 1870 x 1835 mm (L x B x H)
Belt width: approx. 600 mm



Continuous cutting process and successive loading



Advantages

- ✓ Product change without downtime
- ✓ Number of product shafts variable, as required
- ✓ Slice thickness adjustable
- ✓ Minimal space requirement
- ✓ Easy cleaning
- ✓ Designed in C-frame

Functional description

The Singer & Sohn Slicer is built in stainless steel construction, with gravity feed for continuous product loading during operation.

The sausage or cheese bars are placed into the product shafts manually and afterwards they slide down automatically to avoid an interrupting of the cutting process. The different slices are then precisely stacked and deposited, e.g. on bread rolls by a special loading unit.

The number of product shafts is variable, as required, and the cutting width or slice thickness is adjustable. Also the communication with the upstream and downstream machines is no problem. Of course, the system can always be matched individually to the requirements of our customers.



The Slicer as well as all Singer & Sohn systems ensure a great cleanability. Hygienic design means that all areas where dirt can be trapped are avoided and the system can be cleaned easily without a large expenditure of time.

Of course, the system fully corresponds to current FDA regulations and is therefore, ideal for the food industry and in particular for the transport of fresh and unpackaged food.

