

MODEL 90-75 TWO DRUM BREAD SLICER



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STANDARD FEATURES:

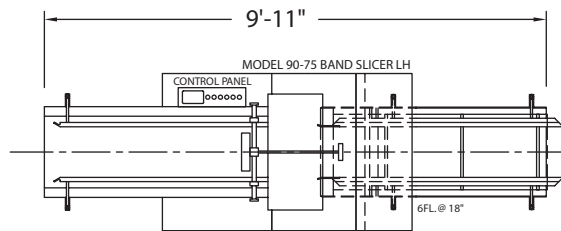
- Stainless steel frame
- Guards and doors are all aluminum for lightweight handling ease
- Blade guides are offset to eliminate build-up
- Single point infeed and outfeed rail adjustments
- Interlock limits on all doors meet safety standards
- Automatic broken-blade shut-off
- Spring-load safety clutch
- Pneumatic main drive clutch
- Double loaf eliminator on outfeed
- Last loaf ejector
- Drum scrapers
- Choice of frame handling (R or L blade input and controls)
- Hook-up to any standard packaging machine
- Only bread slicer approved under

OPTIONAL FEATURES:

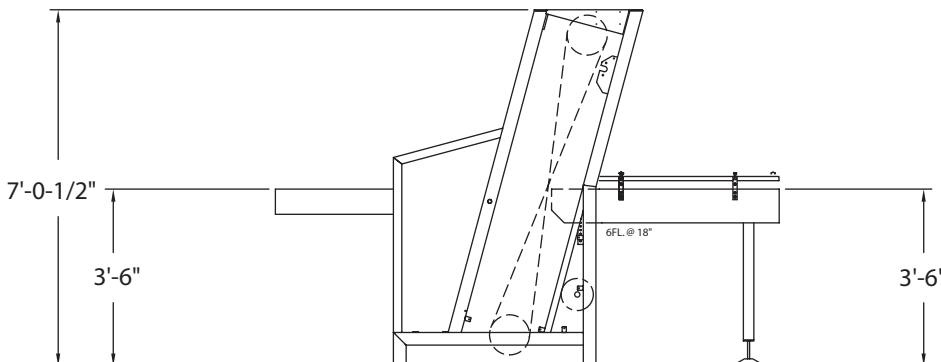
- Automatic blade hone
- Blade oiling system
- Heel remover
- Loaf counter
- Blade back-up rollers to control
- Blade deflection for dense bread
- Dual controls from right and left sides

SPECIFICATIONS:

- Slicing speed Up to 90 loaves per min.
- Blade length 176" or 184". [4.47m - 4.49m]
- Blade speed 1020 ft./min. [25.9m/min.]
- Minimum loaf size 6"L x 2"H x 3"W; [152mm x 51mm x 76mm]
- Maximum loaf side 16"L x 6"H x 10"W; [432mm x 152mm x 254mm]
- Adjusting unit range/standard 3/8" to 5/8"; [9.5mm to 15.9mm]
- Adjusting unit range/special 1/4" to 5/8"; [6.4mm to 15.9mm]
- Adjusting unit range/special 7/16" to 1"; [11.1mm to 25.4mm]
- Electrical 230/380/460 Volt, 50/60 Hz., 3 Ph., 5 HP
- Slicer lengths/standard 9'2," 10'5," 10'8"; [2.79m, 3.18m, 3.25m]
- Slicer height 7'3"; [2.21m]
- Slicer width 3'1"; [.94m]
- Infeed conveyer height 3'5"; [1.04m]
- Shipping weight (crated) 2700 lbs. approx.; (1225kg)
- Crade side 42" x 80" x 86H = 167 cu. ft.; [4.74 cu.m]



DIMENSIONS:



For more information please contact:

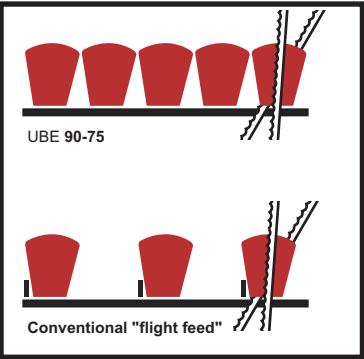
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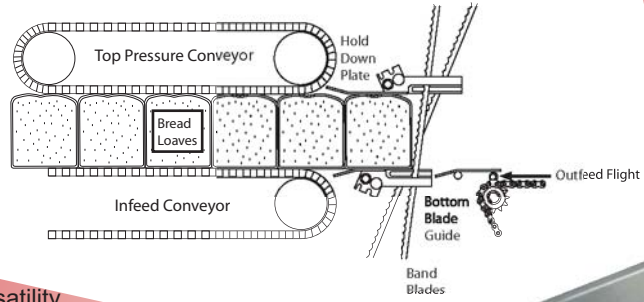
www.ubeusa.com

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CONTINUOUS FLOW THROUGH BLADES

A slower rate of penetration is maintained because the loaves enter the blades side by side, not at intervals like conventional "flight feed" systems. The continuous flow yields 80% more useful slicing time so slower blade speed is possible, resulting in smooth, accurate slices.



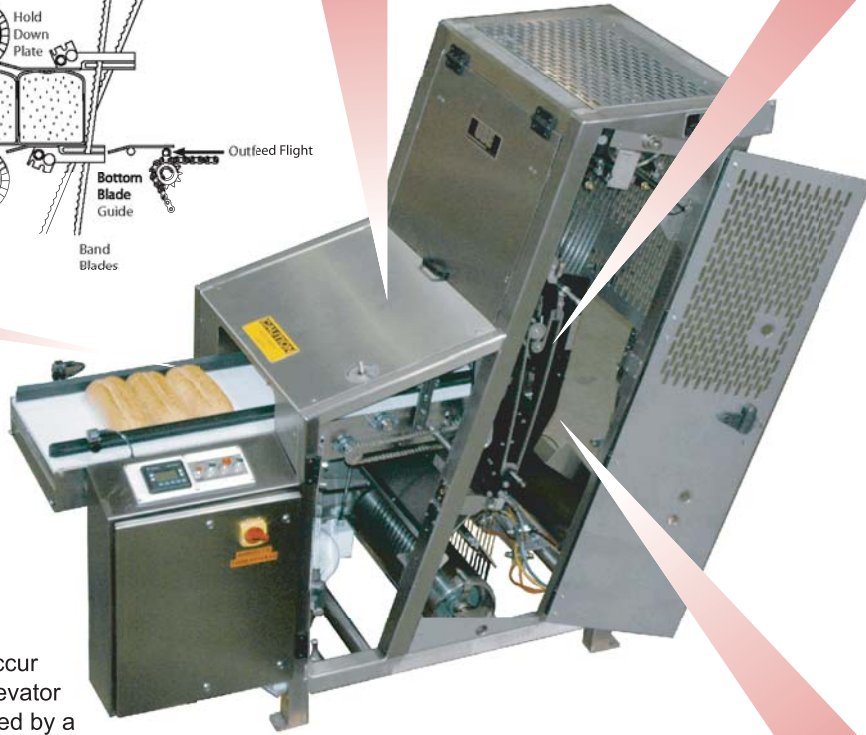
POSITIVE INFEEED CONTROL

A woven plastic infeed conveyor with top pressure belt holds back excessive loaf push from the cooling conveyor. Since there is no elevator or gate, crippling jam-ups and other timing problems are eliminated.



SLIDE OUT SLICE ADJUSTING MECHANISM

The lightweight slice adjustment mechanism can be removed or reinstalled in less than five minutes. Greater accessibility means easy clean-up and maintenance. Major maintenance can be done in the UBE factory while your 90-75 keeps on working with a replacement unit.



The UBE Model 90-75 Band Slicer provides smooth, even slicing, versatility, cripple-free production, longer blade life, and low maintenance...all combined with 90 loaves per minute speed capability.

Slices are smooth and uniform because the 90-75 moves loaves through the blades at a slower penetration rate. Slice accuracy is assured by a precision hardened steel slice adjusting mechanism with rigid blade guides and reduced vertical spacing.

Versatility has been proven on bread types from continuous mix to sour French. Unusual loaf sizes are easily handled with only minor operator adjustments.

Infeed cripples do not occur because the conventional elevator and flights have been replaced by a continuous flow infeed system which eliminates jam-ups and assures perfect outfeed timing.

Blades last longer because the slower penetration rate allows each loaf more slicing time which increases wear time, reduces heat build-up, and minimizes breakage. Even a worn blade produces smooth slices!

Maintenance is reduced, too, because there are fewer moving parts...with greater accessibility.

Speed. Consistency. Ease of operation. Dependability. The UBE Model 90-75 delivers...any way you slice it!



WIDE PRODUCT AND SLICE RANGES

The 90-75 handles loaves from 8 inch square sour dough to continuous mix. Optional slice adjusting units can range from 1/4 to 5/8 inch or 3/8" to 1 inch.