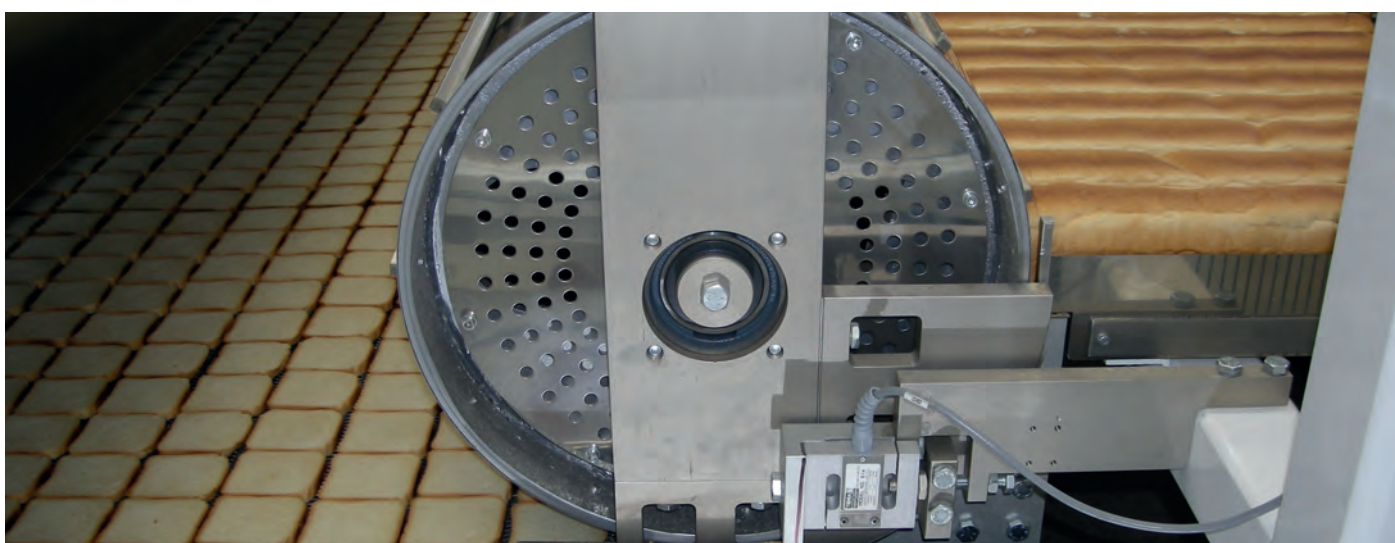


Slice distributors or slice spreading machines are used to conveniently arrange the bread slices over the toasting oven mesh, in rusk production lines. SSM-XX slice spreader represents a brilliant evolution of the today available machines, and encompasses the longstanding experience of Premec's design team in this particular field.

The equipment matches the use of advanced electronic technologies to a sturdy and precise mechanical design, where all proprietary components are machined in the Premec workshop, following a consolidated practice of the Company. Full production process control and best quality are thus achieved, guaranteed by Premec's ISO 9001:2000 certification.

The geometrically perfect alignment of the slices over the mesh avoids production waste and greatly helps automation in the downstream feeding line to the wrapping department, activity this one as well that fully engages the Company.



## OPERATION DETAILS

The loaves exiting the slicing machine are received by two belts and transferred to a tray conveyor holding a given number of loaves per tray.

This steady process takes place until all trays are loaded. The loaves are then transferred at 90° to a storage area by means of comb-shaped upper plates and merge with the previous batch.

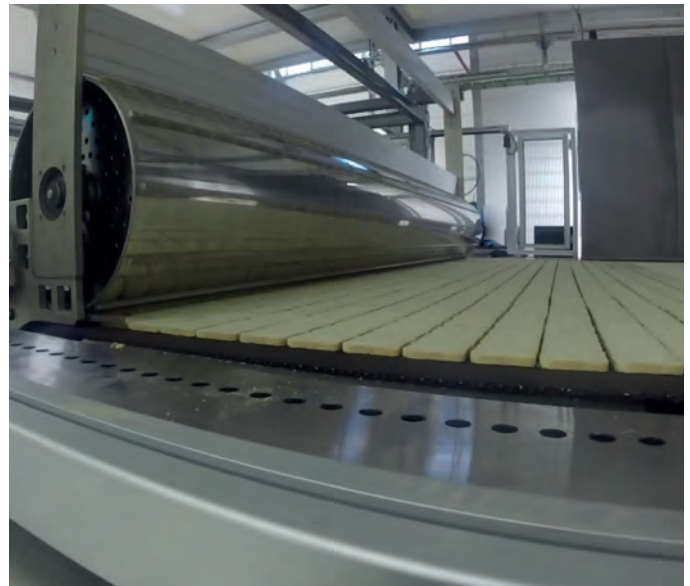
On the other end of the storage a roller equipped with pushing rods takes a slice from the end of the incoming lines, to form a row across occupying the available mesh width.

Product moves against the slicing roller with a lower comb plate, at a speed controlled by the pressure precisely measured on the roller by load cells.

The machine accepts format changes, to be studied in function of the best occupation of the baking area and other parameters related to the machine.

The main movements (in-feed tray conveyor, pushing upper and lower plates, slicing roller rotary motion) are servo-assisted with brushless motors and axis controls.

Slicing roller slice deposit over oven mesh



slicing roller loaves in-feed



Special product "Lagacci"



## SPECIFICATIONS

Installed power • 9 kW

Extractions/min. • 90

In-Feed height, • 210 mm + mesh height

Overall dimensions • Height x Width x Depth  
(oven mesh 3500 mm) 2150 5400 2600 mm

Weight • 4200 kg