handtmann
Ideas for the future.

SE 443 CUTTING UNIT

System solution for the production of tin loaves

ADVANTAGES

- **Efficient dough solution comprising (VF) portioning machine and SE 443 cutting unit**
- **Wide variety of products such as wholemeal bread, rye bread, low carb bread and gluten-free products**
- **Depositing of pieces of dough (including low viscosity dough) directly into moulds**
- **Filling of long baking tins with dough or product**
- **Cost savings thanks to oil-free production principle**
- **Excellent weight accuracy with high dough dividing capacity**
- **Extremely stringent hygiene standards due to full wash-down capability and hygienic design**

The SE 443, in conjunction with a portioning machine VF 800 or VF 600 B, is ideally suited to producing tin loaves. It is perfect for bread types such as wholemeal breads (rye, wheat, spelt), rye and mixed rye breads / with a rye content of 70 % and more). Other products are low viscosity dough, gluten-free, low viscosity bread doughs and special types of bread, such as fruit bread, Borodinsky bread etc.

The modular design of the system solution facilitates dividing dough pieces directly into moulds or the high-precision filling of long baking tins with dough or product using the filling mode. Dough depositing on a continual conveyor belt is also possible. Economic and application-related advantages are the oil-free production principle and high dividing capacities per minute, in conjunction with precise weight accuracy.

PERFORMANCE AND TECHNICAL DATA

- Variety of tin loaf product versions with various lengths
- Dividing capacity up to 40 portions per minute (depending on the selected scaling weight, dough consistency and the dough divider used)
- Product depositing on a continual conveyor belt (for products coated all over)
- Pneumatically driven cutting device
- Flexibility due to cutting head angle adjustment (30° to 50°)
- Format outlet panel max. 300 mm (filling width)
- Baking pan design for SE 443
  Width: 100 to 400 mm (at right angles to the conveyor belt feed direction)
  Height: 90 to 150 mm
  Length: 110 to 1,000 mm (in conveyor belt feed direction)
  Max. forming tin width 400 mm

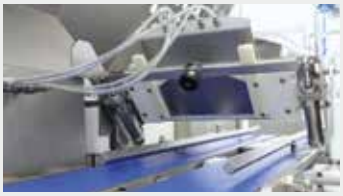
Accessories option

- Customer-specific format outlet panel

Process option

- Flour duster for coating tin loaves






PRODUCT EXAMPLES

- Wholemeal, rye, wheat and spelt bread
- Rye bread, such as e.g. mixed rye bread
- Gluten-free tin loaves
- Danish rye bread, Borodinsky bread
- Speciality bread, such as fruit bread

Albert Handtmann Maschinenfabrik GmbH & Co. KG | +49 7351 45-0 | sales.machines@handtmann.de | www.handtmann.com