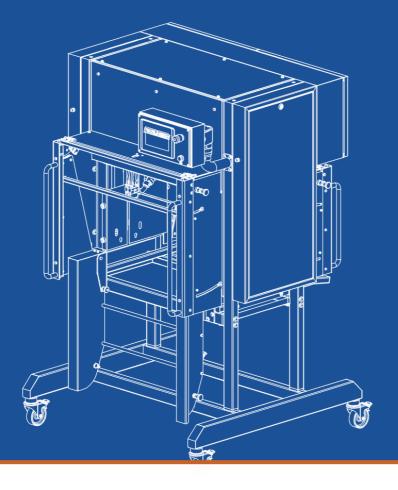


TKSM 600 Multi / 900 Maxi

ROUND AND SQUARE CAKE CUTTING MACHINES

Highest cutting quality for round as well as angular products

















BENEFITS

- 2 working widths available: 600 (Multi) or 900 mm (Maxi)
- perfect cutting of angular and/or round products (depending on the machine version)
- for chilled and fresh products
- perfect cut even for sensitive products (e.g. Sachertorte)
- inductive blade heating up to approx. 150°C
- KR double blade system for perfect cutting results
- **gentle cutting** of the product due to two reciprocating thin blades
- no smearing of product layers with multi-layer products
- simple and intuitive operation via touch display
- easy and safe machine cleaning
- highest safety standards no risk of injury
- mobile machine freely selectable place of use
- **optional:** automatic blade cleaning system (dry scraper or superheated steam with automatic dirt suction system)
- optional: non-stick coated blades



PRODUCT GALLERY

























combination with linear conveyor unit

- max. product size: 600 mm or 900 mm
- square products, roll, cake bars on cutting boards
- quick and easy installation of the linear belt by pushing it in and locking it in place
- consistently high cutting quality
- Cut directly on cutting plate / base
- semi-automatic cutting process (only manual turning of the product)
- piece size freely adjustable
- cutting the products in one, two or more directions

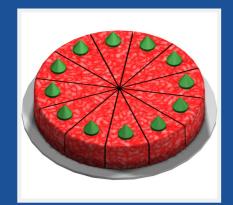
combination with round cutting unit

- max. product size: Ø 300 mm (Multi) or
 Ø 380 mm (Maxi) per cutting plate
- round products
- consistently high cutting quality
- universal plate for different diameters with markings for central positioning of the product
- **option:** plate sizes individually configurable according to customer requirements
- quick and easy installation of the unit with 2 round plates
- cut directly on cutting plate / base
- no sticking with creamy products





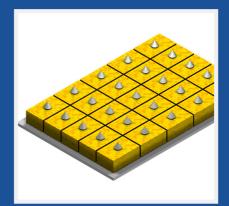
Perfect cut - Quality at first glance



round cutting for cakes



linear cutting for cake bars and rolls



linear cutting for angular products







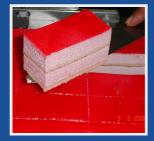


















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