

SPLITTING OF BREAD



Band blade



Splitter-B

A new type of splitting machine was developed by demand of Finnish bakeries. The cutting of very soft crust or sensitive breads was considerably easier with band blade and oiling system although this solution suits very well for hard crust rye bread too. Splitter-B was launched in 2007 and it has been already a great success on the market.

The surface of the bread half cutted with Splitter-B is even and smooth. The machine is ideal for small thin breads like Finnish small breads or pita shaped breads. Thickness can be from 12mm up to 40mm. Feeding of product flow to the machine has to be made in two rows to reach best possible capacity which is also more than 14.000 breads/hour.

Splitter-B has been specially designed for easy cleaning and maintenance operations.

Splitter 2

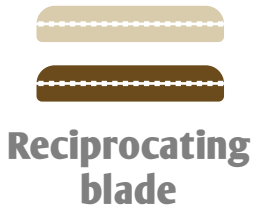
Splitter2 was originally developed by Ipeka for dividing rye bread and bit breads horizontally into two halves in a way that the halves stay on each other during and after splitting. The surface of the bread half looks fresh and shredded. The machine is ideal for round, square or rectangular bread, for rye or wheat bread.

Splitter2 is based on unique and simple technical solutions bringing great advantages: reliable operation, easy to clean, easy maintenance, extremely economical.

Feeding of the machine is made either manually from baking plates or fully-automatically along a conveyor from the cooling system. In high-speed production lines more than 14.000 breads/hour are splitted. Those products that are not wanted to be splitted pass by the splitting blade via an overdrive conveyor (additional equipment). Splitter2 remains the bread halves exactly on top of each other, therefore further handling of the bread is easy.

DiscSlicer

Latest development in Ipeka's splitting unit range is DiscSlicer. This machine is equipped with two disc blades and it is ideal for bread rolls or other small breads which are typically left uncutted from the edge. There is stepless adjustment for upper conveyor and cutting point. Product height is minimum 30mm and maximum 120mm.



Reciprocating blade



Disc blade



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