

Model 90-75

BAND SLICER



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The Model 90-75 is built with a minimum of parts and simple logic to perform accurately and reliably on a wide variety of loaves.

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 size

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 conveyor height

3'5"; [1.04m]

Shipping weight (crated)

2700 lbs. approx.; (1225kg)

Crate size

42" x 80" x 86H = 167 cu. ft.; [4.74 cu.m]

Features

- Stainless steel frame features paint free construction and easy access guarding
- Guards and doors are all aluminum for lightweight handling ease
- Slice thickness adjusting mechanism easily removed for wash-down cleaning
- Blade guides are offset to eliminate build-up
- Single point infeed and outfeed rail adjustments
- Interlock limits on all doors meet Category 3 safety standards
- Automatic broken blade shut-off
- Pneumatic double loaf eliminator clutch on outfeed
- Last loaf ejector
- Drum scrapers
- Choice of frame handling (Right or Left Hand blade input and controls)
- Hook-up to any standard packaging machine
- Only bread slicer approved under BISSC

Options

- Automatic blade honing with timer and ceramic stones
- Blade oiling system, eliminates heat and gluten buildup
- Special slice thickness ranges from 1/4" to 5/8" or 3/8" to 1"
- Heel remover
- Extra loaf length capacity
- Blade back-up rollers to control blade deflection for dense bread
- Dual controls from right and left sides
- Special outfeed conveyors to split and turn loaves
- Refrigerated drums or water spray for raisin bread
- Powered slice thickness adjustment
- CE Approval & guards and coded magnetic door switches
- UL Approval
- CSA Approval
- Available in metric construction (where possible)

Technical Layout:

