

*CIRCUMAT ELEKTRONIK*

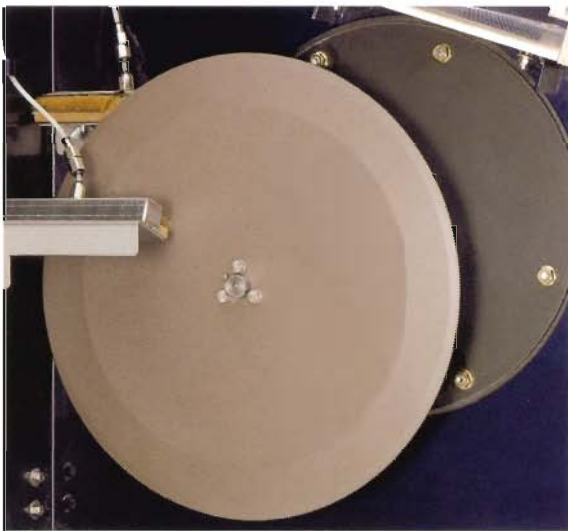


# CIRCUMAT ELEKTRONIK

## THE APEX OF TECHNOLOGY OF DESIGN

The new **Circumat Elektronik** excels where quality slicing is expected by the customer.

The unique "power-driven circular blade slicing system" of the **Circumat Elektronik** is a major advancement over the sickle-cutter design. The range of bakery products efficiently handled in the **Circumat Elektronik** covers anything from soft to hard, i. e. toast bread, multi-grain bread, hard-crust double-baked bread, sweet milk bread, sweet yeast loaves with fruit and almonds, tea cake, sponge and pound cake. Most fresh-baked bread loaves can be sliced while slightly warm.



The technically perfected circular blade - with special high-quality Teflon coating and super-ground cutting edge - is a guaranty for perfect slicing results. The circular blade is easily replaceable.

Thorough testing performed with widely varying types and grades of bakery products have led to an absolutely optimized wabäma slicing technology.

And better still, the time-tested integrated wabäma blade lubrication system provides the greatest possible slicing quality in combination with absolutely minimized slice-sticking risks. The oil application brushes of this blade lubrication system are easily placeable so as to meet most stringent hygiene requirements.

With the above in mind, it can be safely said that the wabäma **Circumat Elektronik** will produce sliced products which will enhance your profits.

The **Circumat Elektronik** is designed for extreme ease of handling in combination with equally extreme ease of servicing and maintenance. All components requiring cleaning and inspection are readily accessible, with all replaceable parts requiring a minimum of tools.



The styling of the **Circumat Elektronik** is of breathtaking elegance and well in keeping with the latest contemporary store design trends.

The successful combination of modern styling, trend-setting technology and optimized handling render the **Circumat Elektronik** an important contribution to customer appeal with resultant "over-the-counter" increase in business.





# CIRCUMAT ELEKTRONIK

A LEADER IN THE FIELD OF  
INNOVATIVE PRODUCT  
ENGINEERING

The all-new  
**Circumat Elektronik**  
still incorporates the time-  
tested wabäma slice unloading  
system - with the barest minimum  
of easily removable crumbs.

This slice unloading system can, furthermore,  
be readily taken out of the machine for thorough  
cleaning in order to comply with the ever increasing  
demands on food handling hygiene.

The above are just a few of the numerous of standard  
fail-safe and imitation features every wabäma bread  
slicing machine incorporates to keep abreast of safety  
and hygiene requirements.



A loaf counter is installed in all machines to keep  
count of slicing operations.

These are standard features of the **Circumat  
Elektronik**:

- sealed keypad
- ten memory sites for different slicing thicknesses
- slice number preselect key
- electric eye controlled loaf measuring system for  
uniform loaf and cut-up
- improved slice/blade separation
- loaf inlet/slice outlet chutes made of high-quality  
stainless special steel material
- servo-slide tops for ease of handling
- exit door prepared for bagging operations

Quick-select keys provide for prompt call-up of  
different slicing programs to readily meet individual  
customer requests.

Loaf inlet/slice outlet chute width 26 cm is standard  
in all **Circumat Elektronik** machines.



An electric eye controlled cleaning brush - servo-  
driven by the loaf transfer system - provides for  
trouble-free slicing operations. This is an exclusive  
wabäma technology feature!

The crumb collecting drawer - made of a special  
stainless steel - can be readily removed from the  
machine.

The front door of the machine is provided with a  
visual oil level viewing port.



# CIRCUMAT ELEKTRONIK

## Model 380/450



*This is a Special Model Version  
(i. e. metallic paint finish and textured design panels)*

wabäma is one of the leading bread slicing machine manufacturers in europe offering a wide and diversified model range.

In addition to circular blade slicing machines, wabäma also produces sickle- and frame-cut slicers in various sizes and system design layouts. Other wabäma program items are bread roll and french stick bread slicers as well as slicing equipment for special applications.

wabäma products are the result of extensive research and development at our two production centers in Haan and Berlin, Germany, using the latest production methods and equipment to create the wabäma-quality our customers rely on everywhere the world over.

Loaf Passage width 260 mm  
Loaf Passage height 140 mm  
Loaf Passage length 380 / 450 mm,

Slicing Thickness 2-40 mm  
Slicing Capacity per minute approx. 130 slices

Connected Load 0,75 kw / 1,5 kw  
Operating Voltage 220-400 V

Width/Machine 380/450 990 mm / 1140 mm  
Depth/Machine 700 mm  
Height/Machine 1070 mm

Weight/Machine 380/450 approx. 385 kg / 410 kg

Standard Paint Finish white/front arches light grey  
Special Finishes/metallic subject to extra charge  
Textured Design Panels subject to extra charge

Sliced Loaf Packaging  
Slide standard feature  
Sealed Keypad standard feature

Other Machine Sizes prices subject to enquiry  
(Models 520, 620, 720)

The high-quality features of wabäma machines and their intricate production processes are the guaranty for a long, reliable and efficient service life for you and your business to profit from wellworth the investment.

wabäma **Circumat Elektronik** machines are available in all German (RAL) standard or metallic paint finishes.



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