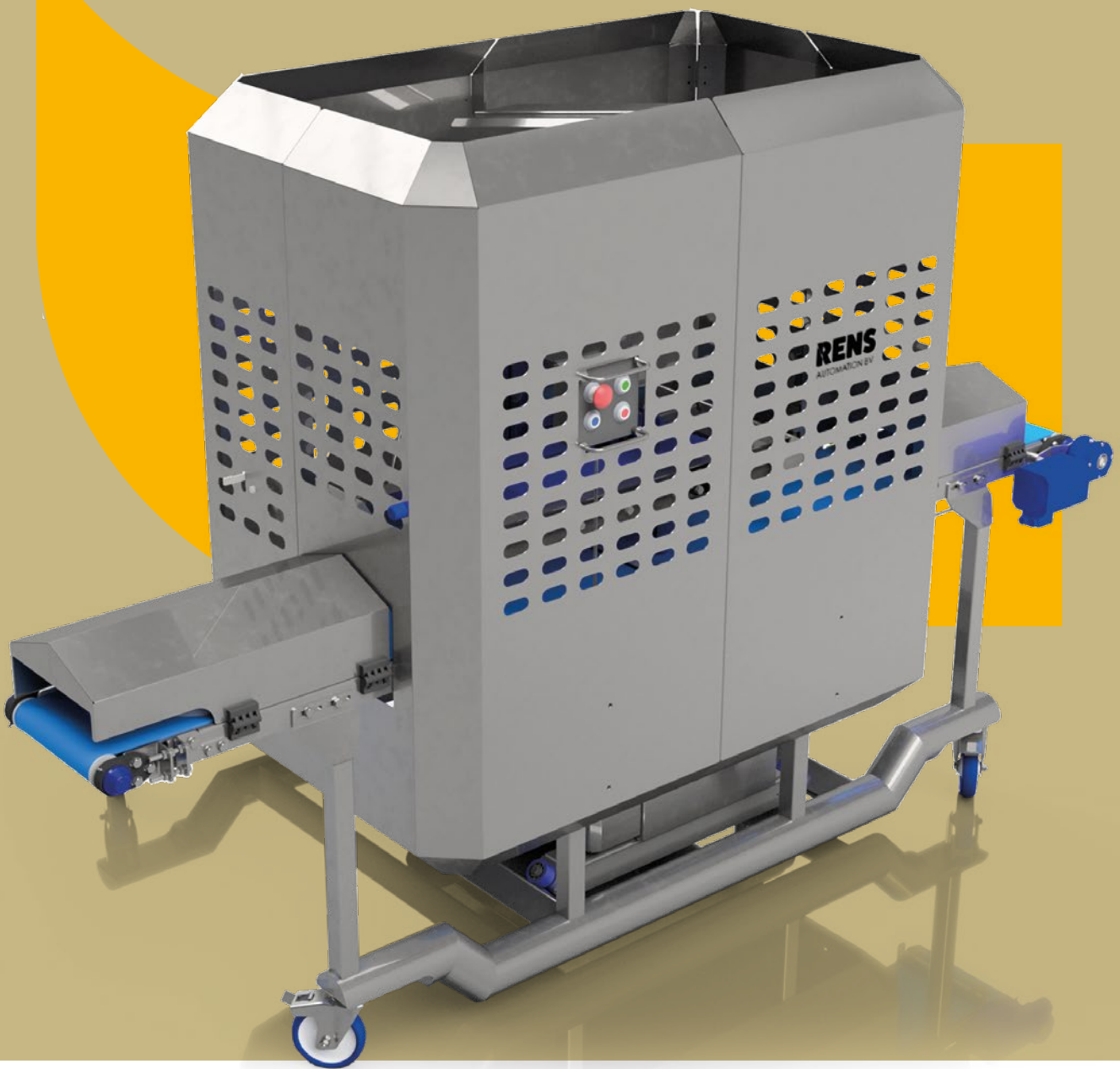


# BSC-400

For halving pastry



**RENS**  
Bakery Solutions



# Rens Bakery Solutions

## Respecting the Craft of Baking

Elegant, full of flavour and a feast for the eyes. Consumers are increasingly looking for honest, artisanal products at an attractive price. From freshly baked cakes to delicious petit-fours, everything is allowed for a warm moment of pampering with family and friends.

With more than 20 years of experience, we understand our trade and respect the craft. We understand the challenges of our time and know better than anyone that pastry and patisserie processing needs to be better, faster and simpler.

Quality is the pride of true craftsmanship. With love and passion for the end product, we work closely with our partners to achieve innovative total solutions. User friendly, hygienic and cost effective. Customer-specific solutions that stem from ambition and challenge and result in efficient production.

### Solution for halving pastries

Consumers are increasingly demanding smaller portions of pastries. As such, it is becoming more common to cut products in half. High speeds and extreme precision are of utmost importance here. With the BSC-400 cutter, specially designed for halving pastry, you are guaranteed to get the best results. Even with frozen or hard-to-cut delicate products. This way, your pastries will be beautifully presented in the display case again!

### General description

The BSC-400 cutter is designed to efficiently cut round pastries in half. The components used in this system have been optimally combined to enable long-lasting cutting of products at high capacity without compromising

quality. Decorations such as fruits, whipped cream rosettes or chocolate are effortlessly halved as well.

The cutter meets all important hygienic standards in the field of food safety. The hygienic design with high sealing value (IP69K) and high-quality materials ensures shorter cleaning times and high reliability. This results in a lower cost-of-ownership.

### Characteristics

- Production of 3500 half pieces per hour
- High-quality finish
- Very easy to integrate into an existing production line
- Easy operation via HMI touch screen
- Halving fruit, grapes and strawberries possible
- Suitable for both fresh and frozen products
- Quickly convert from whole to half products

### Dimensions and power connection

Power: 3-phase 400V 16A

Length: 1975 mm

Width: 1550 mm

Height: 2800 mm

Weight: 825 kg

Air supply: none



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