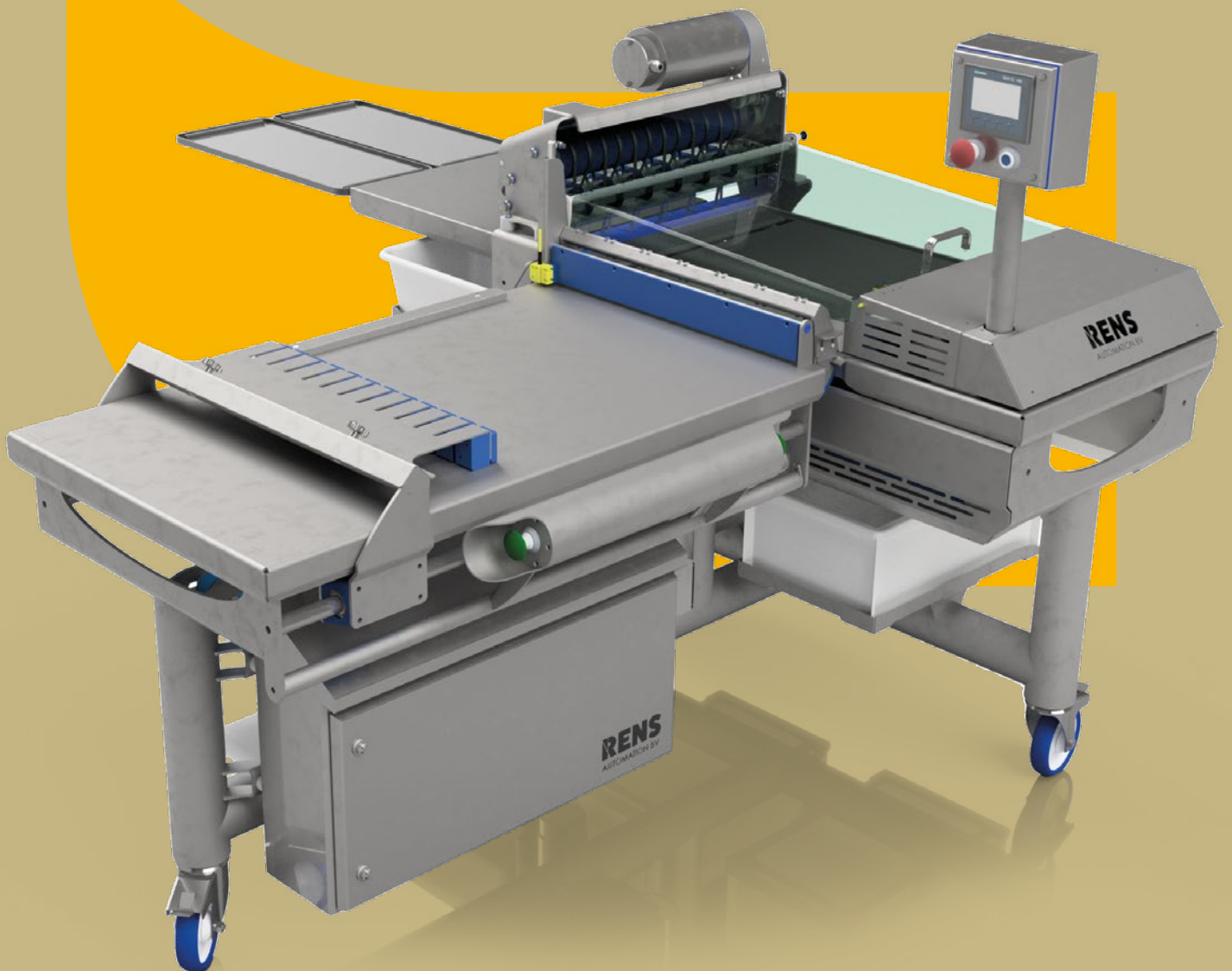
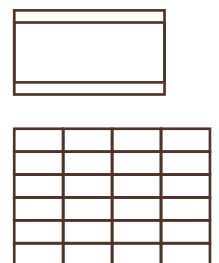


HSC 1-12

Cutting pastry into layers with different structures



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.

Cutting pastry into layers

Freshly cutting tompouces and mille-feuilles is often quite a challenge because the product consists of different layers and structures. To prevent the hard and brittle crust from shifting or being pushed into the soft cream, Rens Bakery Solutions has developed an innovative cutting method for these delicate products with the HSC 1-12 cutter.

General description

The HSC 1-12 cutter is unique in the market, thanks to its specially developed cutting technique. With a highly effective cutting motion, the blade glides effortlessly through all kinds of delicate plate pastry at full speed. This allows plate pastry to be cut from large to small without losing its intended shape.

In addition, the cutter can be used in high-capacity lines. In that case, Rens Bakery Solutions takes care of the entire assembly of the product including the necessary pumps, dosing heads (manifolds) and transport systems. The project can then be delivered turn-key.

Characteristics

- Production capacity up to 12,000 pieces per hour, depending on product size
- Unique and fast cutting motion
- Suitable for the production of large to very small sizes of pastries
- High-quality finish
- Easily integrated into production lines
- Recipes easily retrievable by touch screen

Dimensions and power connection

Power: 3-phase 400V 16A
Length: 1950 mm
Width: 2000 mm
Height: 1500 mm
Weight: 575 kg
Air supply: 6 bar dry air



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