

# ***CUT OPEN & SPREAD***



More efficiency  
more income

# Schneid-LEO

Slicing machine for small pastry

Buns, pretzels, croissants, spears, baguette, baguette-buns, grains pastry and much more ...



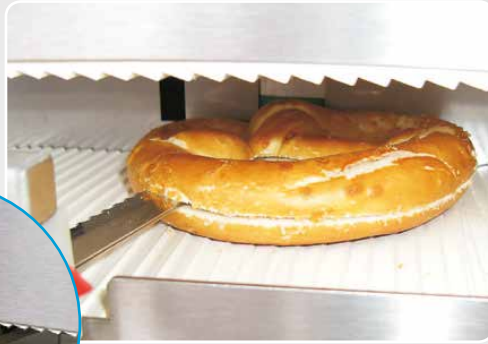
- Passage width: to max. 160 mm
- Passage height: to max. 80 mm
- Speed: infinitely variable
- Hourly output: approx. 2000 buns
- Continuous height: adjustable
- Cutting height: adjustable
- Height scale: for knife and upper belt
- Electrics: separately constructed switchbox
- Transparent cover on the front
- Crumbs drawer complete removable
- Incoming extension: height adjustable
- Incoming extension: foldable
- Expiring sheet: tilt angle adjustable
- Expiring sheet: foldable
- 230 Volt ready to plug in



PARK POSITION

WORKING POSITION





## CUTTING TOOL

## Equipment:

# »»»»» Schneid-LEO LL »»»»»

## Slicing machine with extended infeed tape

**Ideal for particularly small or „rolling“ farms**

The pastry runs independently on a speed-controllable, motor driven under- and upper belt to the knife, which can be adjusted in height and cuts through the duo at the end of the machine to the outlet.

**Schneid-LEO** with moving table. Can be docked directly to work desks.



	<b>Park position</b>	<b>Working position</b>
<b>Schneid-LEO</b> (W x D x H) in mm:	800 x 440 x 830	1540 x 440 x 470
<b>Schneid-LEO LL</b> (W x D x H) in mm:	1450 x 440 x 470	1700 x 440 x 470



# Streich-HEX 1.2 / 1.6

Air-operated spreader machine



**Streich-HEX 1.2** (W x D x H) in mm: 400 x 350 x 960

Container content: 1200 g

**Streich-HEX 1.6** (W x D x H) in mm: 450 x 450 x 1154

Container content: 1600 g



*Table machine with foot operation  
(delivery without table)*



*Great selection of nozzels*



*can also do pastries*

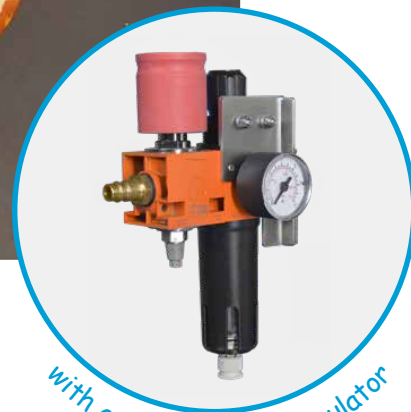
# Streich-HEX 1.2 / 1.6

Air operated spreader machine

For spreading (butter) pretzels, baguette-buns and much more pastry locations



Clear quality improvement, more yield by reducing production time



with compressed air regulator with emergency/off switch

## Table machine made of stainless steel

ideal for butter, spreadable sausage, herb butter, tomato butter ...

- **Butter untreated cooled 5 - 9 °C**
- Uniform calculabe spread
- Fast working (ca. 3-4 sec/pretzel)
- No squeezing the crumb
- Hygienic
- No loss of taste by whipping or liquifying the butter
- Nozzels to change up to 50 mm width available
- Butter container can be changed
- Output adjustable for left/right hand
- Regulation valve for flow speed
- Edition adjustable
- Pressure/filter
- Hardly any set-up times, minimal cleaning effort
- Without power connection
- With air supply  
intake quantity 300 liter  
filling quantity 200 liter

# And that's what we have:

Iye application  
for the branch  
**FiBa 60**



Iye application machine  
**Bea quattro V4**



Schwaben swivel  
**LSS 60**



Iye mix device  
**LaMix**



Iye application machine  
**LoLa V3**



Iye dip device  
**LTG**



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