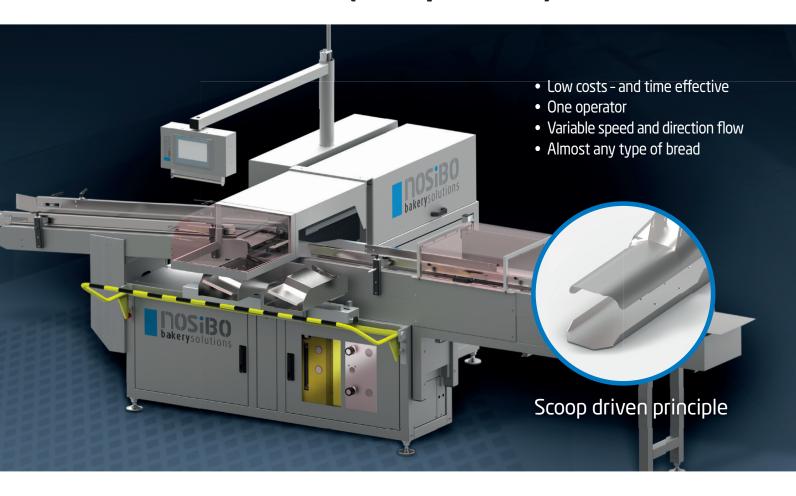




NOSIBO BAGGER (Scoop driven) B-NO94-X



NOSIBO has over 20 years' worldwide experience in the production of SCOOP DRIVEN bagging and slicing machines (individual blades system). The fully automatic bread bagger is capable of packing almost any type of bread at a high speed: up to 3600 loaves/hour, depending on the type of bread. All product development, manufacturing of the individual parts and assembly of the machines takes place in the Netherlands. NOSIBO has its own installation and service team which operates worldwide. Spare parts are always in stock and can be supplied on demand, sometimes within 24 hours. The engineers who are responsible for assembling the machines also work on site in your bakery; this keeps them up to date and enables them to transfer information from the bread bakeryfloor to the NOSIBO assembly/development departments. NOSIBO is a flexible company, with a solid, reliable background and extensive experience in the field. Our end goal is to provide our customers with cost-effective slicing and packing solutions.

Key features NOSIBO Bagger

- Economical, cost-saving machine
- Easy to convert from left to right-handed loaf feed
- Continuously variable operating system
- Labour saving production, high uptime, high capacity
- Exceptionally easy to operate
- Suitable for nearly all types of bread
- Compact, space-saving design
- Easy to combine/synchronize with slicers from other manufacturers

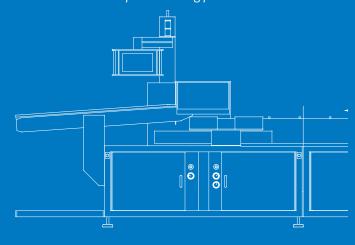
- High or low speed option
- Extremely low servicing requirements
- Only one operator needed to operate the machine

Optional Accessories

- Scoops for different loaf sizes
- Different sizes of loading/unloading conveyors
- Scoop height control system
- Wicket changer with four bag trays



Everything is mechanically linked in order to prevent timing problems



Technical specifications

- Dimensions: L 4934 x W 2595 x H 2210 mm
- Speed: 1800 to 3600 loaves/ hour, depending on type of bread
- Loaf dimensions
 - Length: 160 to 380 mm
 - Width: 90 to 150 mm
 - Height: up to 150 mm
- Frame: steel finished with silver powder coating, various parts in stainless steel
- All parts which come into direct contact with the bread are made of stainless steel or FDA approved materials.
- Weight: approx. 2,000 kg
- Power: 380 V, 50-60Hz, 3 Phase AC, 32 A
- Electrical security level: IP 54
- Air pressure requirements: minimum 6 bar, maximum 10 bar
- PLC: Siemens
- Operating temperature: +5 °C to +50 °C
- Transport temperature: -25 °C up to + 55 °C
- Humidity level: 50% to 80%
- Sound level at 1 meter distance: max. 77.4 dB (A) (measured on site at a height of 1.6 meters)
- Standard two-bag trays



NOSIBO advises

Bakery Blades

products

NOSIBO Bagger

NOSIBO Slicer

'Bakery Blades' cutting blades

Optional accessories

company

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