

TECHNICAL SUPPORT

To ensure as long and productive a service life as possible for your FREUND machines, we offer you comprehensive and diligent TECHNICAL SUPPORT.

Lower your operating costs via regular maintenance and repairs. With just one call, one email enquiry or via our website, you can access our network of service specialists.

Our qualified employees provide professional advice and support in a skilled, diligent, and timely manner.

Special tools and decades of industry experience allow for flawless repair work in accordance with food regulatory requirements. Only original parts and auxiliary materials approved by us are installed. Thanks to the updates that are directly accounted for in the repair process, your product always complies with the latest technological standards.

All of the information about the repair procedures is integrated into one set of documentation which is used to implement a continuous improvement process for the machine in product development. You can use this documentation to track the history of the machine and to obtain detailed information.

After repair work, you will receive a new test certificate in accordance with statutory provisions.

To ensure operational safety, we provide you with equivalent rental equipment for the duration of the repair work. Downtimes are minimised and you can produce seamlessly.

Our collection service will save you time and effort and guarantees secure packaging for the transport process.

We provide you with everything from a single source and with FREUND's technical support you're on the safe side.

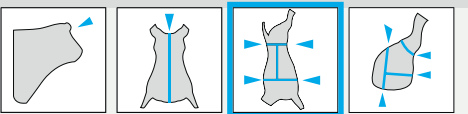
We look forward to hearing from you:

Fon: +49 (5251) 1659 - 46
Email: service@freund.eu



CUTTING

High-performance band saws for secure and precise cutting up of food.

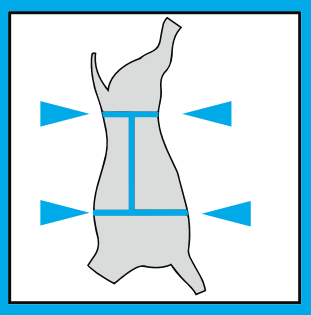


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CUTTING



FREUND table band saws are impressive thanks to the incorporation of many years' worth of production experience and a technically optimised, sophisticated design.

A clean cutting pattern and precise cutting accuracy offer the user a high degree of certainty.

The wide range of variants is tailored to small workshop operations as well as to series slaughter in industrial companies.

Be it fresh or frozen goods, with or without bones, the machines will win you over with their reliability and flexibility.

FREUND's sales department will be very happy to offer you professional advice in all matters concerning the products.

TBS – TABLE BAND SAWS

Designed for cutting and portioning fresh or frozen food of any kind.

- Made of high-quality stainless steel, rust-free
 - Clean cutting surfaces thanks to precise cuts
 - Robust and reliable design
 - Joint-less welding allows for quick and hygienic cleaning
 - Time savings thanks to the quick blade tension system
 - Easy exchange of the band saw blade thanks to folding work table
- Cost savings thanks the to the long service life of the blade saw blades
 - Flexible use of the portioning mechanism and push plate (except TBS19KT)
 - Ball bearing-guided sliding table for heavy materials with the ST models
 - High-quality, splash-proof bearing seal for the band saw blades
 - Moveable trolley mobile possible for the TBS19KT

TECHNICAL DATA

	TBS19KT	TBS23KT	TBS28FT	TBS28ST	TBS40FT	TBS40ST
Weight (kg)	75	110	120	130	170	180
Height H (mm)	940	1500	1640	1640	1800	1800
Width (mm)	495	550	710	730	910	950
Depth (mm)	620	710	820	850	880	940
Saw blade size (mm)	1750 x 16	2170 x 16	2430 x 16	2430 x 16	3150 x 16	3150 x 16
Cutting width (mm)	190	230	280	280	400	400
Cutting height (mm)	235	290	340	340	410	410
Input electronics						
Phases	3 phases	3 phases	3 phases	3 phases	3 phases	3 phases
Voltage (V)	400	400	400	400	400	400
Protection class	IP 54	IP 54	IP 54	IP 54	IP 54	IP 54

