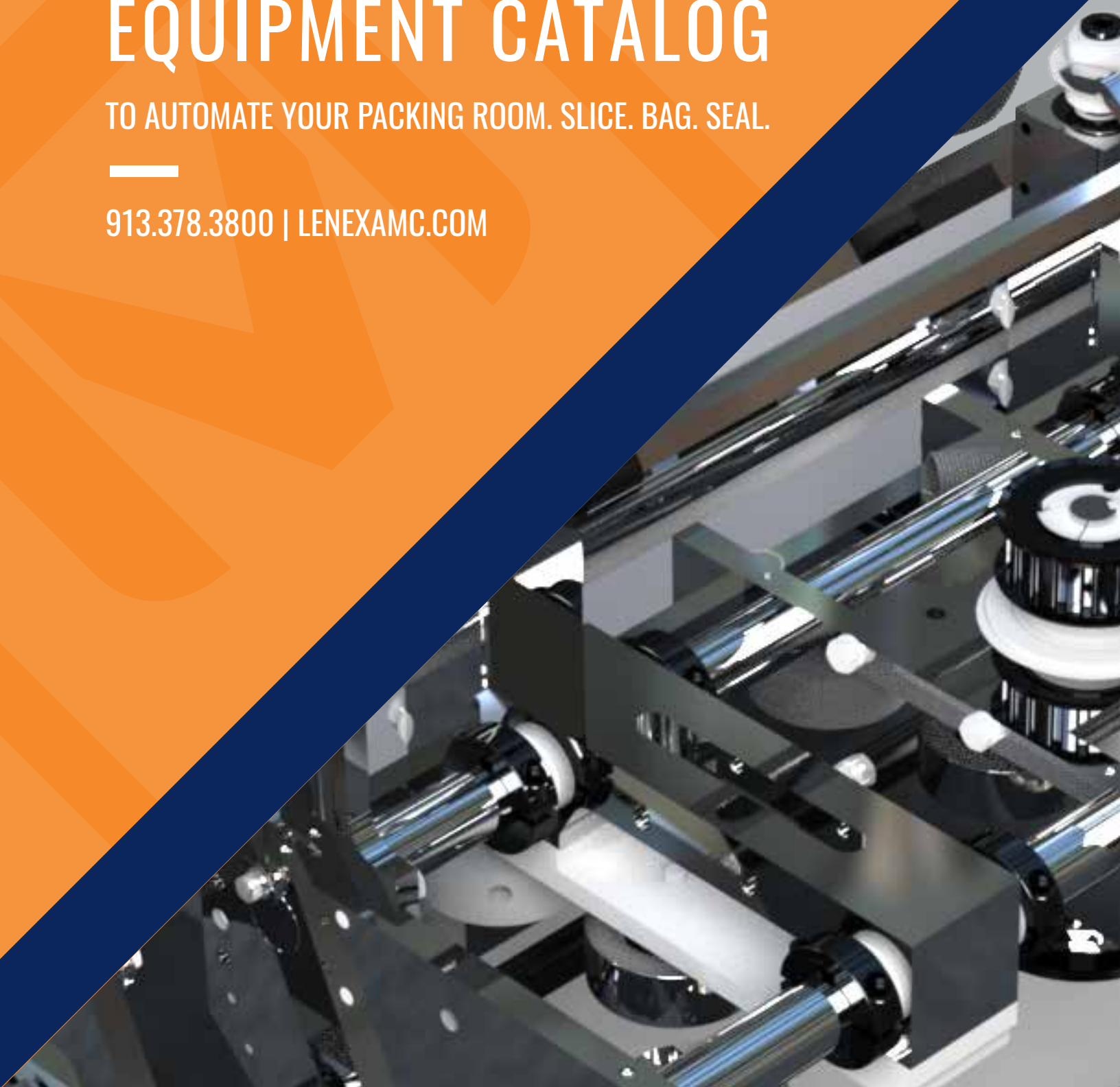




EQUIPMENT CATALOG

TO AUTOMATE YOUR PACKING ROOM. SLICE. BAG. SEAL.

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PACKAGING LINES

Bun Autoloader Line – Model AL19	4
Hand Loaded Bagger – Model HL18	6
Bread Bagger – LMC Model 75	8
Bread Bagger – Model 77-1	10
Bagel Bagger – Model BB19	12
Wide Products Bagger – Model LMC WPB	14

SLICERS

Hinge Slicer – Model HS19	16
Single Band Slicer – Model SB19	18
Cluster Splitter Bottom Slicer – Model CS19	20
Combination Bun Slicer – Model SLFR19	22
New England Coney Slicer – Model NE17	24
Bread Slicer – Model 9075 Slicer	26
Bagel Slicer – Model SLBS	28
Bread Slicer – LMC Model 25 Slicer	30

LATTICE

Bread Slicers – Model 90-75 and 50-80	32
---------------------------------------	----

HEAT SEALER

Heat Sealer – Model PDSL	34
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TACH-IT

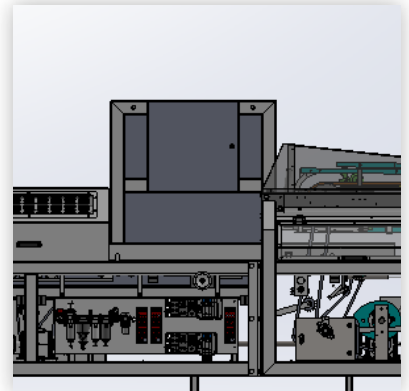
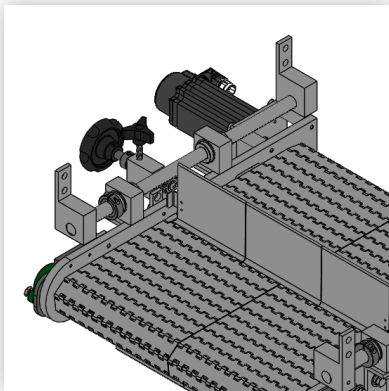
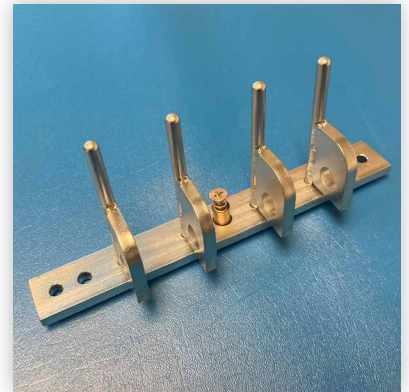
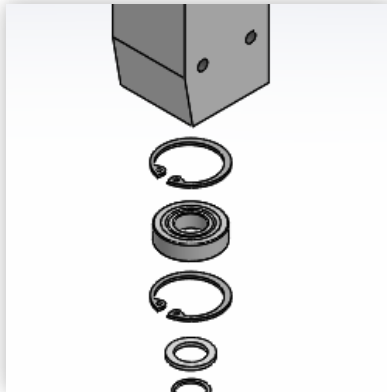
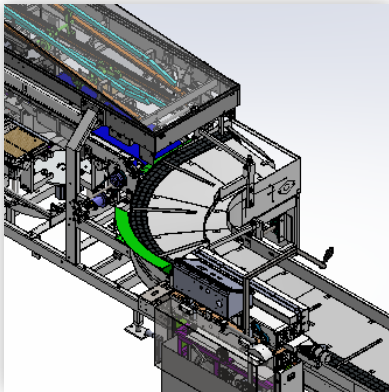
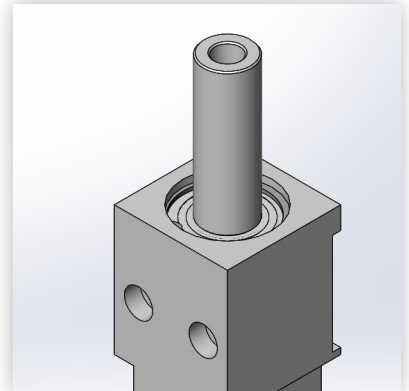
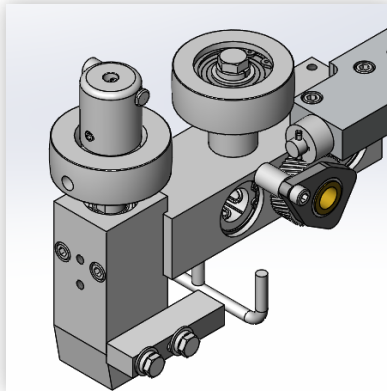
Tach-It Bag Opener #3350A	36
Tach-It Twist Tie Machine	38

KITS AND SERVICE

LMC Kits	40
Service Technician Visit Overview	41
Discover the Perfect Bakery Equipment for You	42
UBE Replacement Parts	43
How to Purchase a Blade	44
Who We Are	45
Contact Us	48

LOOKING FOR CUSTOM OR HARD TO FIND PARTS FOR YOUR BAKERY?

LMC specializes in using the latest technologies and equipment to produce complex parts with the most exact tolerances and specifications.



DO YOU NEED PARTS?

Explore LMC's inventory of bun, bagel and roll slicing blades of all sizes and shapes.

Available with overnight delivery.



"I am so glad we found LMC! We all know how difficult it can be to get parts these days and it is hard to find anyone that still believes in keeping relationships with customers. So to find great service at a fast lead time is a thing of the past. This is what I have found working with LMC."

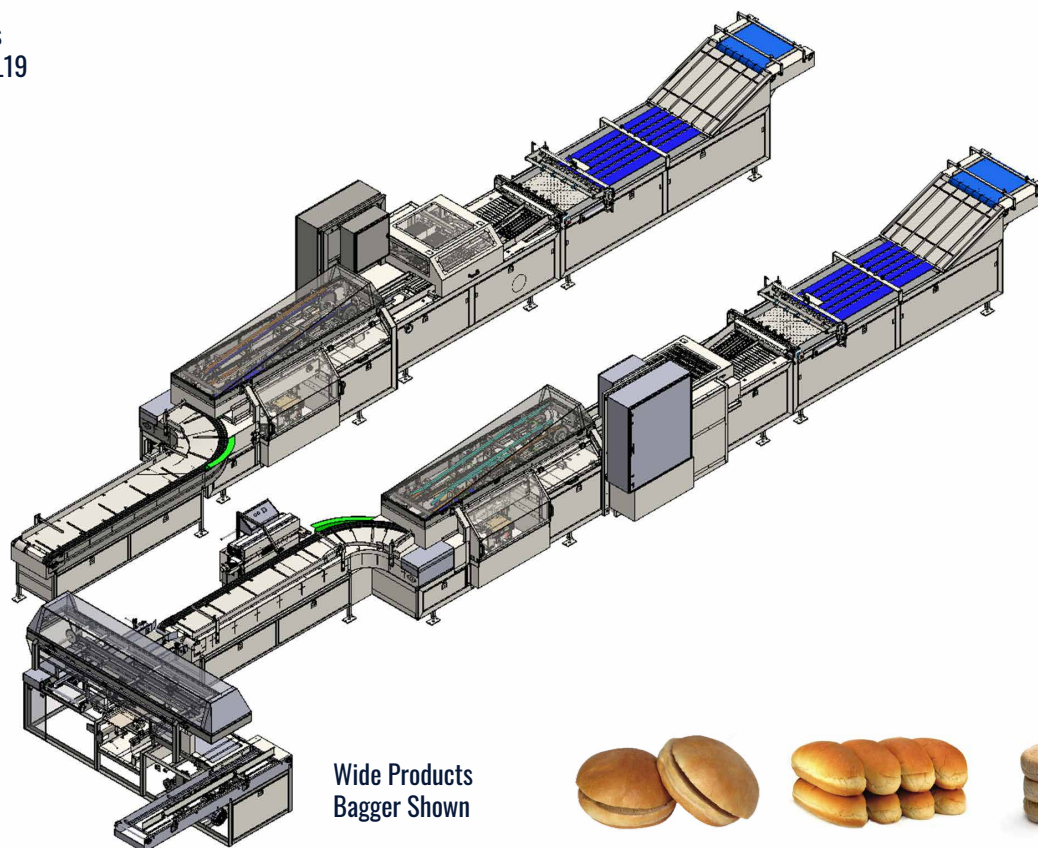
— Brad Horrocks, Engineering Team Franz, SLC

BUN AUTOLOADER LINE – MODEL AL19

Autoloading System for Buns
and English Muffins Model AL19

Left Hand Operator, Left
Hand J-curve exit conveyor

Right Hand Operator, Right
Hand J-curve exit conveyor

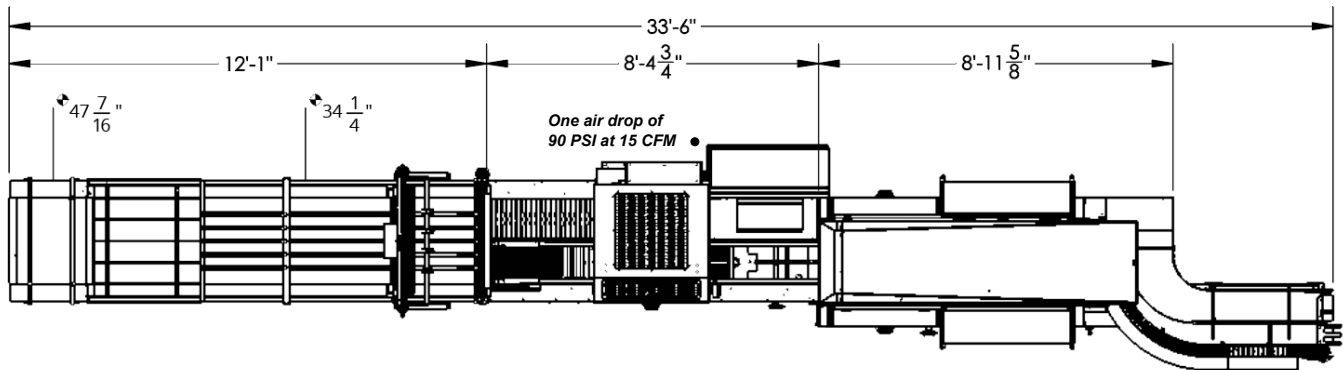


Wide Products
Bagger Shown



LMC's AL19 has a mechanically distributed drive train connecting all conveyors, baggers, and slicer belts to give reliability and consistency like a classic autoloader. It also features a redundant motor starter drive, parallel to the VFD, geared for 60 bags per minute. Precision aligned, fixture welded frame. Matched safety sensors and integrated safety PLC, Cat3. Long-life top transfer guaranteed thanks to its CNC parts and an aligned frame.

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/460 VAC - 3Phase, 50/60Hz 480V
SAFETY	Sensaguards prox switches, Cat3
PANEL AND PLC	<ul style="list-style-type: none"> 10" Panel View +7 screen and new enclosure door screen displays I/O diagnostics and all faults with alarm history CompactLogix controller
AIR REQUIREMENTS	Application dependent
DRIVE	3 HP Two servo motors

KEY FEATURES

- » Lane, group, slice, stack, and bag
- » 60 bags per minute
- » Servo stacker
- » Servo rotary bag table with 100% CNC components
- » Kinetic servo drive with high-ratio planetary gear reducer
- » Single motor distributed drive train for reliability, consistency, and ease of maintenance
- » Automatic four-position table



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.



LMC builds the AL19 bagger for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

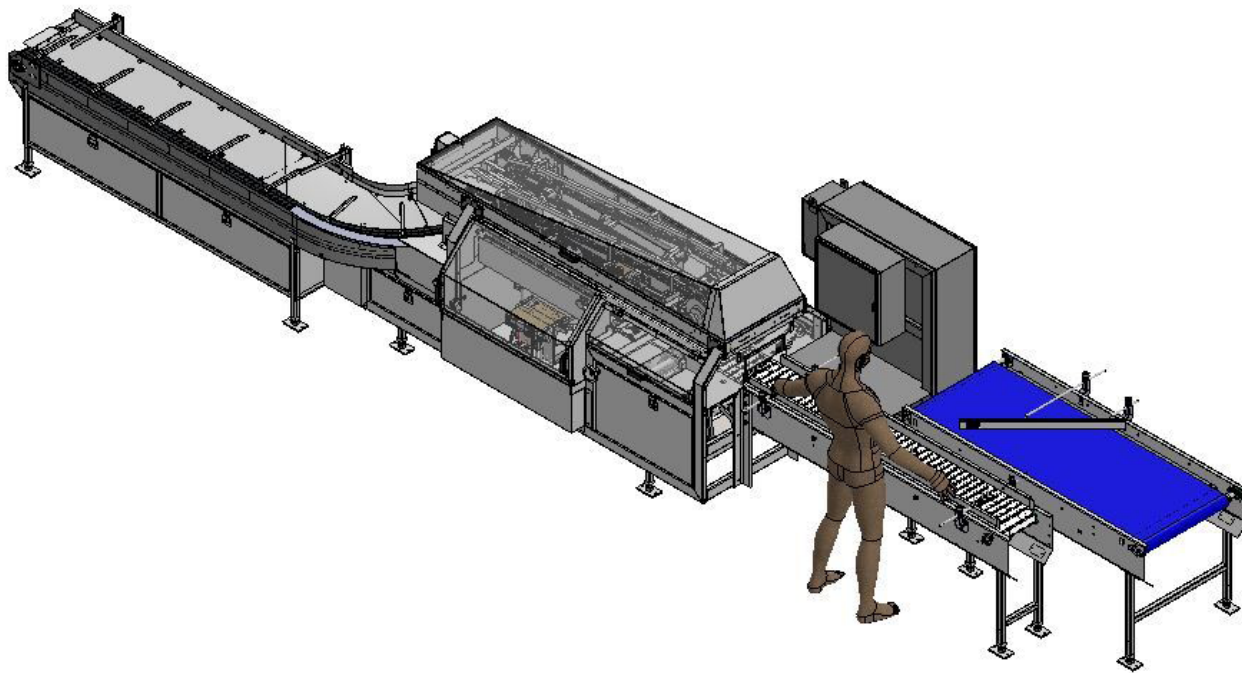
OPTIONS

- » Slicers as needed (i.e. hinge and band)



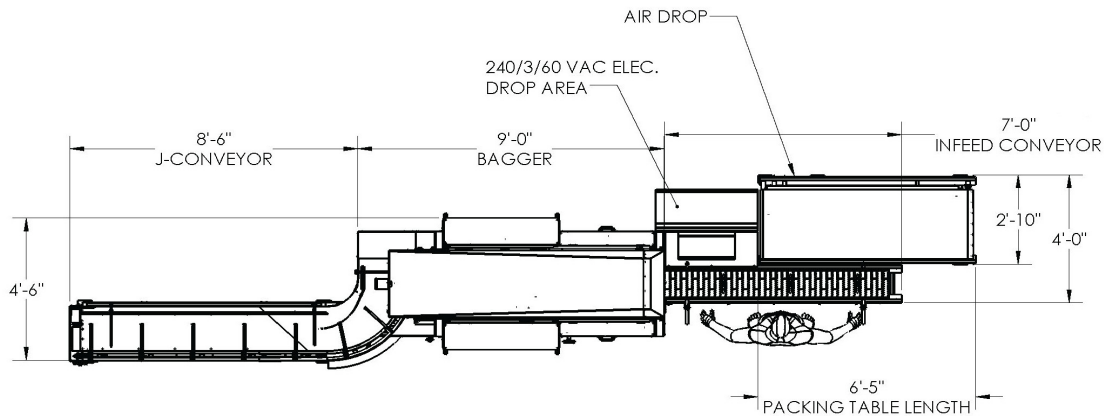
WATCH A VIDEO OF AL19 IN A BAKERY

HAND LOADED BAGGER – MODEL HL18



LMC's HL18 is a bagging machine that pairs with a packing conveyor. Geared for 60 bags per minute. This allows an operator to load products into the flighted infeed of the bagger. It has a mechanically distributed drive train connecting all conveyors and chain to give reliability and consistency. Precision aligned, fixture welded frame. Matched safety sensors and integrated safety PLC. CAT3 safety rated. Long-life top transfer guaranteed thanks to its CNC parts and an aligned frame.

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/460 VAC - 3Phase, 50/60Hz
SAFETY	Sensaguards prox switches, Cat3
PANEL AND PLC	<ul style="list-style-type: none"> 10" Panel View +7 screen and new enclosure door screen displays I/O diagnostics and all faults with alarm history CompactLogix controller
AIR REQUIREMENTS	Application dependent
DRIVE	One VFD, 2 hp motor for bagger 1 hp motor for packing table, one servo drive & motor for RBT

KEY FEATURES

- » Packing Conveyor
- » 60 bags per minute
- » Servo rotary bag table with 100% CNC components
- » Kinetic servo drive with high-ratio planetary gear reducer
- » Single motor distributed drive train for reliability, consistency, and ease of maintenance



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

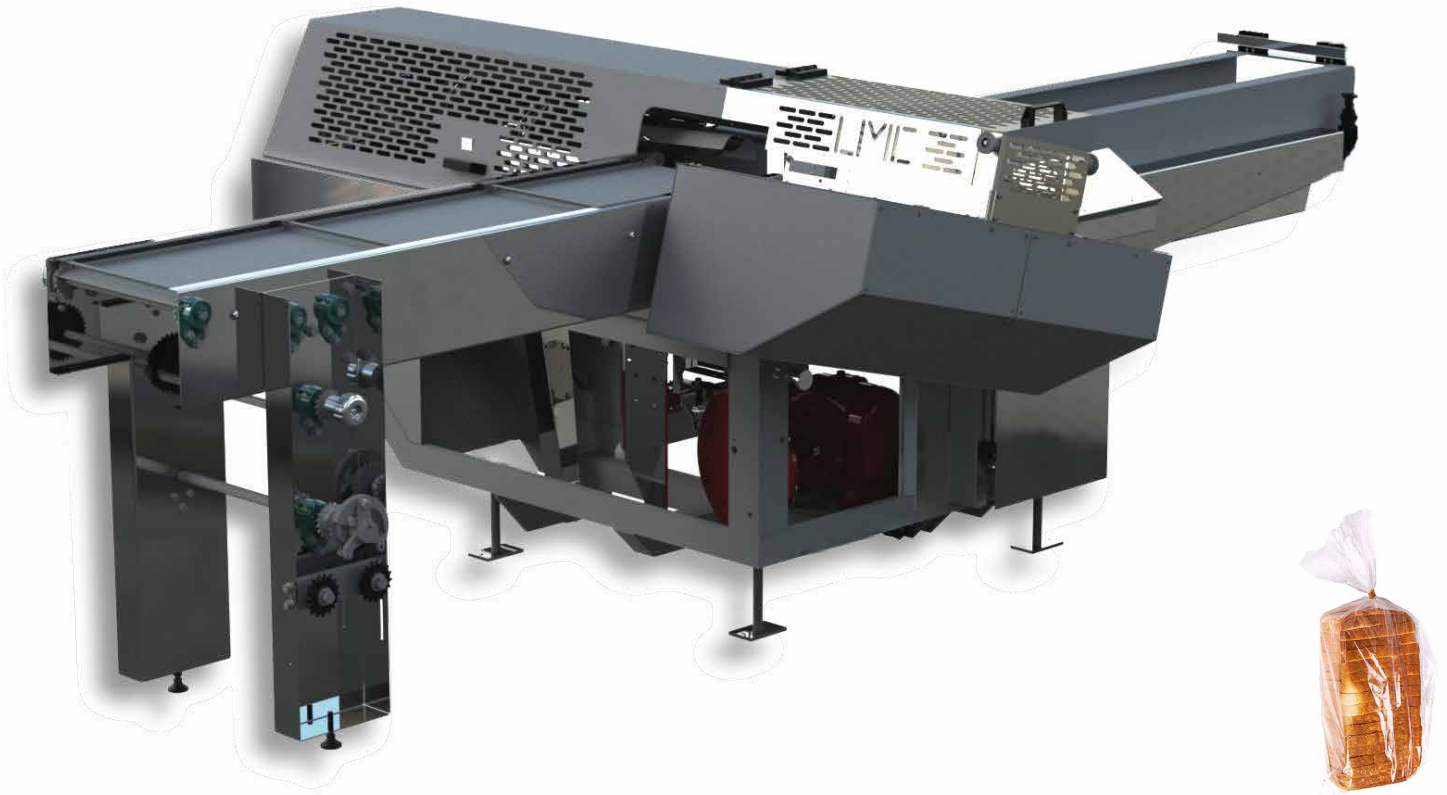


LMC builds the HL18 bagger for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

OPTIONS

- » 4-position Rotary Bag Table
- » Slicers as needed (i.e. hinge and band)

BREAD BAGGER – LMC MODEL 75



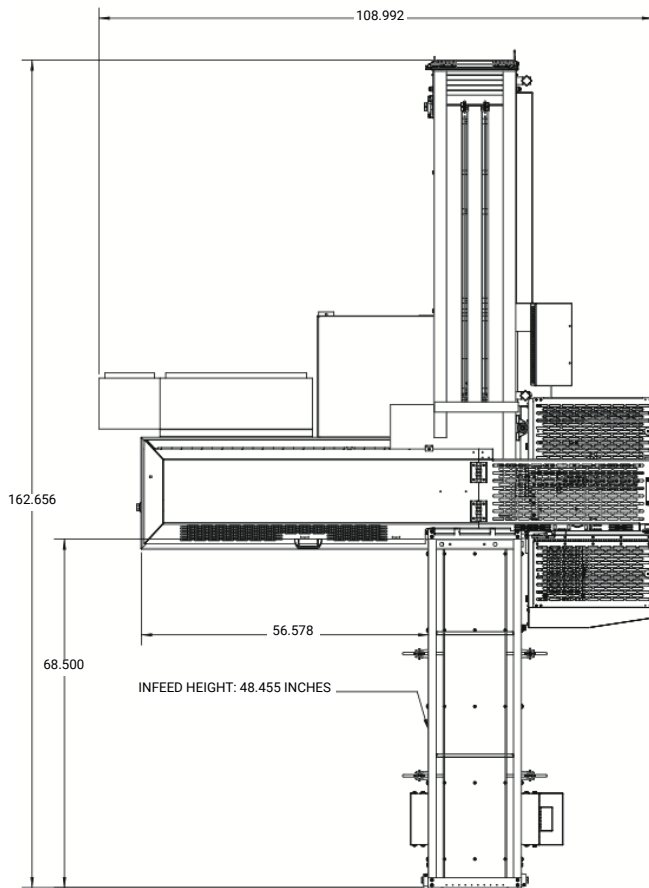
The LMC Model 75 Bread Bagger has been engineered and built to give long and trouble-free service in bagging your products. We have designed it to bag a flow of uniform-length bread loaves at up to 75 loaves per minute.

“

“I wanted to thank you for all the work you and your team have done on rebuilding and upgrading our baggers to category 3 safety standards... I wanted to express to you that we consider this as development of a partnership with Grupo Bimbo bakeries. ... If I were in your shoes I would really be pushing the idea that there are lots of baggers out there, but LMC has made one with some of the best category 3 safety controls in market.”

— David Pickrell, Sr. Director, West Operations and National Maintenance

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/460 VAC - 3Phase, 50/60Hz, Two 120V Outlets
SAFETY	Guard Switches
SPEED	Up to 75 loaves per minute
AIR REQUIREMENTS	6 CFM @ 90 psi dry filtered
DRIVE	3 HP
BAG SIZE	Min. / max. loaf size (l-w-h) 7" x 3" x 3" / 16" x 6" x 6" [177 x 76 x 76mm / 406 x 152 x 152 mm]

KEY FEATURES

- » Tubular stainless steel frame and aluminum guards
- » Drive system with stronger gear box for high-speed production
- » Cams designed for high speed, CNC machined and hardened
- » Long-life high-torque pneumatic clutch/brake
- » Slide shaft with 72 Rockwell C hardness and 8 RMS finish
- » Dual bag magazine with top mounted bag inflator jet

OPTIONS

- » Automatically synchronized speed control between multiple machines
- » Extended discharge conveyor or special length infeed
- » CE approval, guards and coded magnetic door switches
- » UL approval
- » CSA approval
- » Available in metric construction (where possible)

i Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

i LMC builds the LMC75 bagger for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

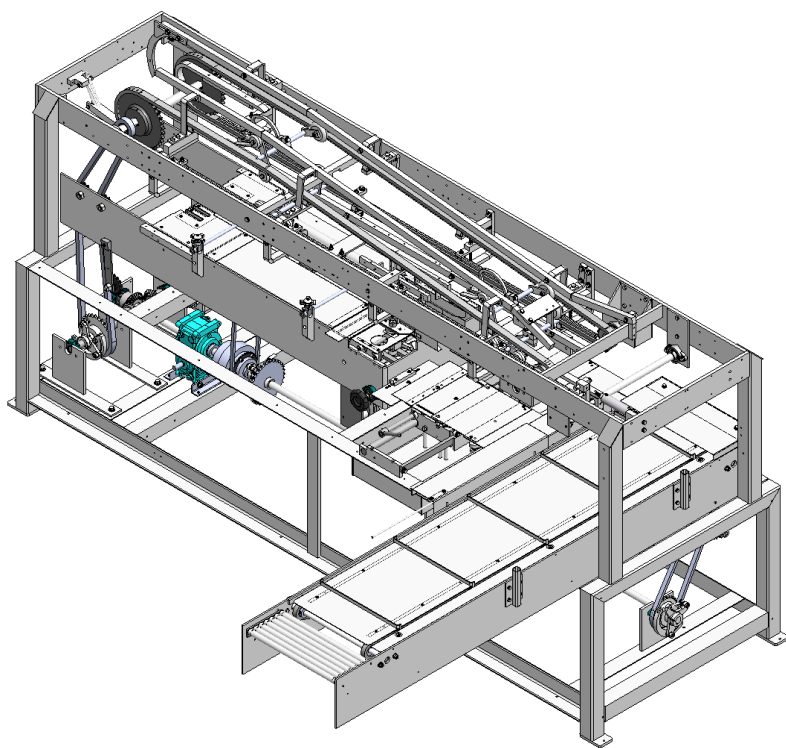


**ALREADY HAVE A BAGGER,
BUT NEED SOME PARTS?**

At LMC we have the part that you are looking for!
See our inventory for baggers.

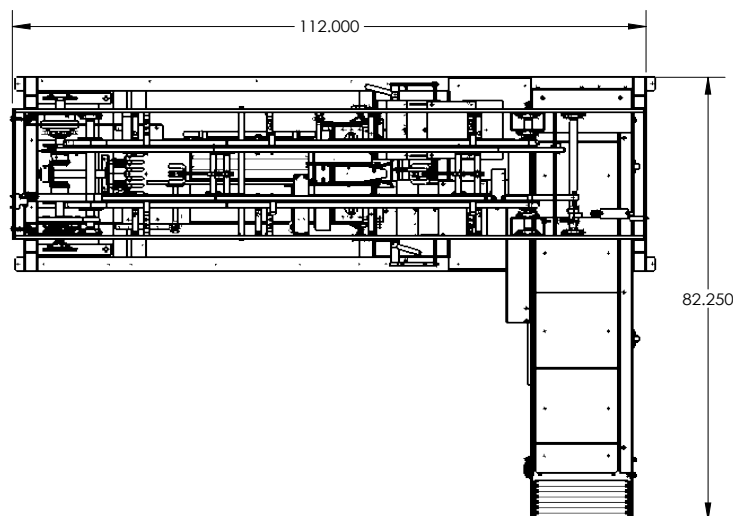
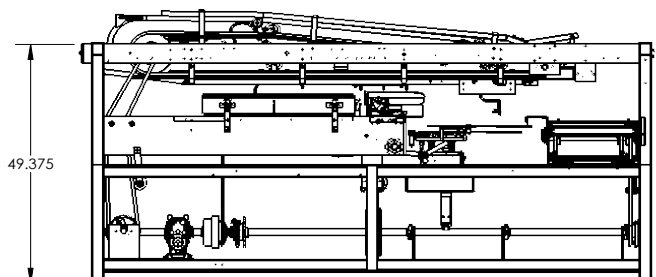
Available with overnight delivery.

BREAD AND BUN BAGGER – MODEL 77-1



The Model 77-1 Roll Bagger is designed to convey a flow of variety bakery products into air inflated bags secured on wickets, and to transfer the bagged loaves to a bag closure machine.

TECHNICAL SPECIFICATIONS



ELECTRICAL	230 v, 3 ph, 60 hz, 1HP motor
SPEED	20-40 packages per minute
AIR REQUIREMENTS	4 cfm @ 80 psi dry filtered air
BAG REQUIREMENTS	3"-10" wide, 1 1/2"-5" high, 6"-26" long

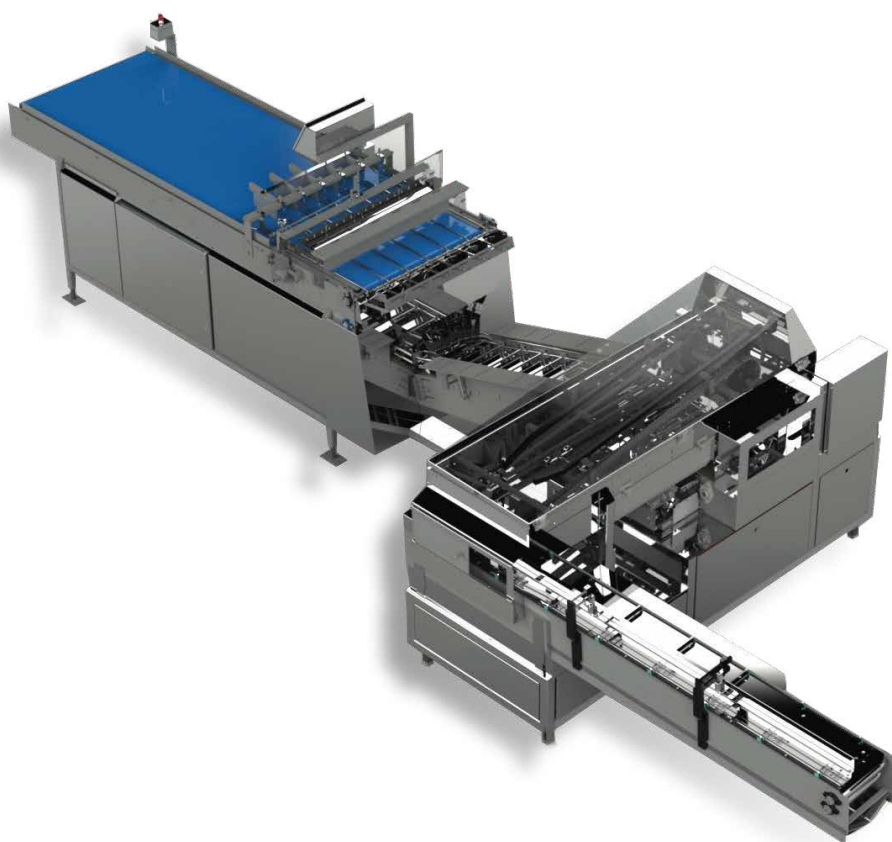
OPTIONS

- » Automatic bag closers and bread slicers available
- » Roller pick-off conveyor
- » Custom designs for odd products and sizes
- » Infeed conveyor with side belts and loaf timer for hearth and round bread
- » CE Approval, guards and coded magnetic door switches.
- » UL Approval
- » CSA Approval

KEY FEATURES

- » Design adapts to most bread types and sizes
- » Paddle style top transfer
- » Frame has electro-zinc plated finish with aluminum guards
- » Dual bag magazine for quick bag changes with air level control
- » Simplified drive moves all functions directly from main shaft
- » Three way bag scoop movement improves bag loading
- » Heavy duty loaf pusher conveyor for greater mechanical reliability
- » Individual Safety clutches for infeed, crossfeed, and top transfer
- » Empty bag sensor with stop switch
- » Simple electrical and air control logic

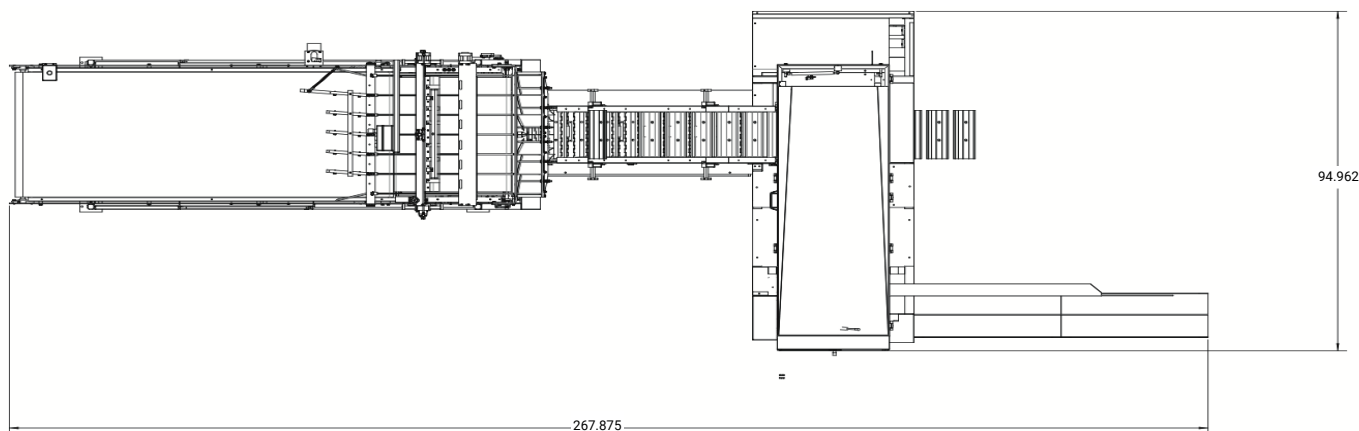
BAGEL BAGGER – MODEL BB19



LMC's BB19 bagel bagger provides unmatched quality and reliability for our customers around the world. The ability to produce 60 bags per minute with superior laning, grouping, orientating, feeding, and bagging makes this the best complete line on the market.

The BB19 automatically puts the product on edge, adjusts easily to various-size packages, and controls the product through each packaging step.

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/460 VAC - 3Phase, 50/60Hz
SAFETY	Sensaguards prox switches, CAT 3
SPEED	25-60 packages per minute
AIR REQUIREMENTS	10 SCFM/90 psi/dry filtered air
DRIVE	1.5 HP
BAG REQUIREMENTS	300 bags per wicket with 3/8" diam



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.



LMC builds the BB19 bagger for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

KEY FEATURES

- » The BB19 allows operators to hand load product off of a conveyor into separate flights
- » The flights move the product into the bagger area
- » Each flight of product is pushed into an inflated bag
- » The bagged product then moves onto the cross-feed conveyor and is ready for closing
- » Designed for penny stacker products (bagels, muffins, etc.)
- » Product Diameter: We can handle 3 & 1/2" D to 6" D products.
- » Package Length: With package length less than or equal to 16 inches.

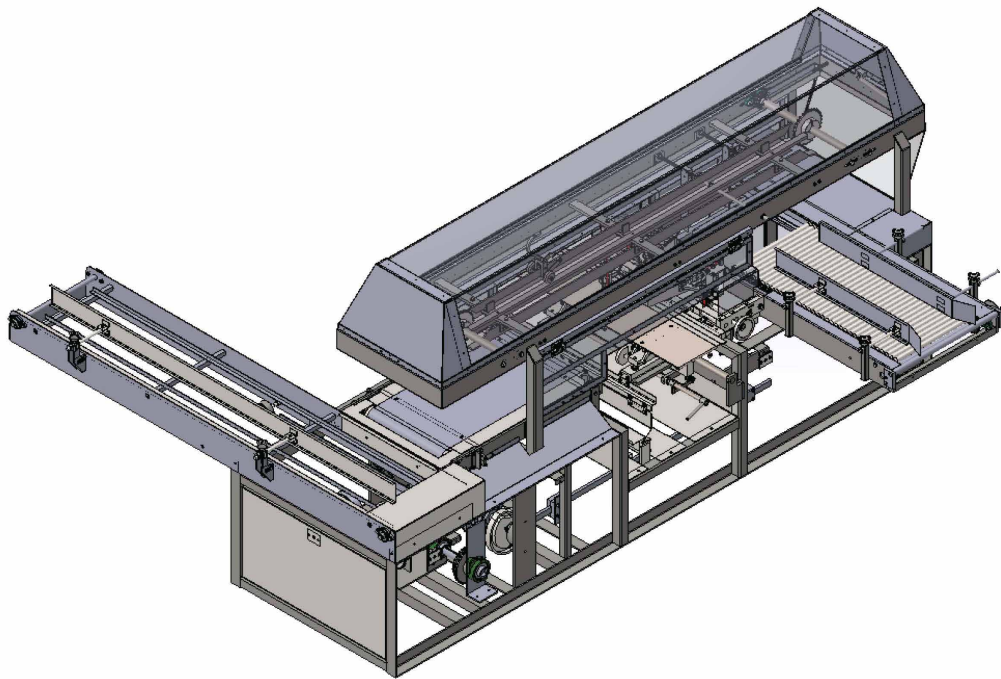
OPTIONS

- » Automated bag table
- » CE Approval, guards and coded safety sensors
- » Magnetic door switches
- » UL Approval
- » CSA Approval



WATCH A VIDEO OF BB19

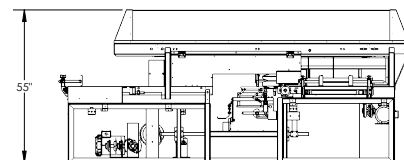
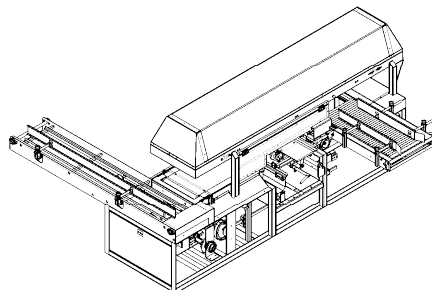
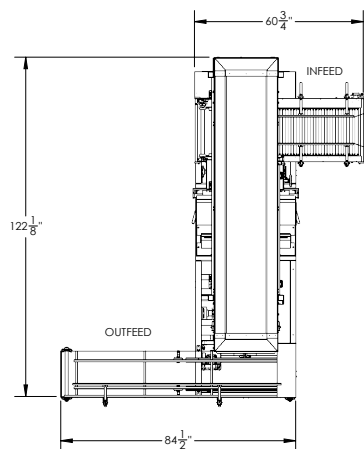
WIDE PRODUCTS BAGGER – MODEL LMC WPB



The Model LMC WPB is designed to double-bag a flow of uniform shaped products in wicketed polyethylene bags. The machine can also bypass the product when double-bagging is not desired.

With its easy-to-use design and wide range of usage options, Lenexa's Wide Range Product Bagger strikes the perfect balance between simplicity and versatility.

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/380/460V, 3phase, 50/60hz., 1hp [.746kW]
SPEED RANGE	10-35 bags per minute
PACKAGE SIZE	6"-20"L x 8"-16"W x 3"- 4 1/4"H
AIR REQUIREMENTS	5cfm@80PSI
CONTROLS	Per Customer Specifications
OPERATOR INTERFACE	Per Customer Specifications

KEY FEATURES

- » Allows double packaging of products
- » The infeed conveyor moves product into the bagger area
- » The top transfer pushers move the products into inflated bags
- » The bagged product then moves onto the cross-feed conveyor and is ready to be closed.
- » Designed for a wide range of products packaged on a single layer



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

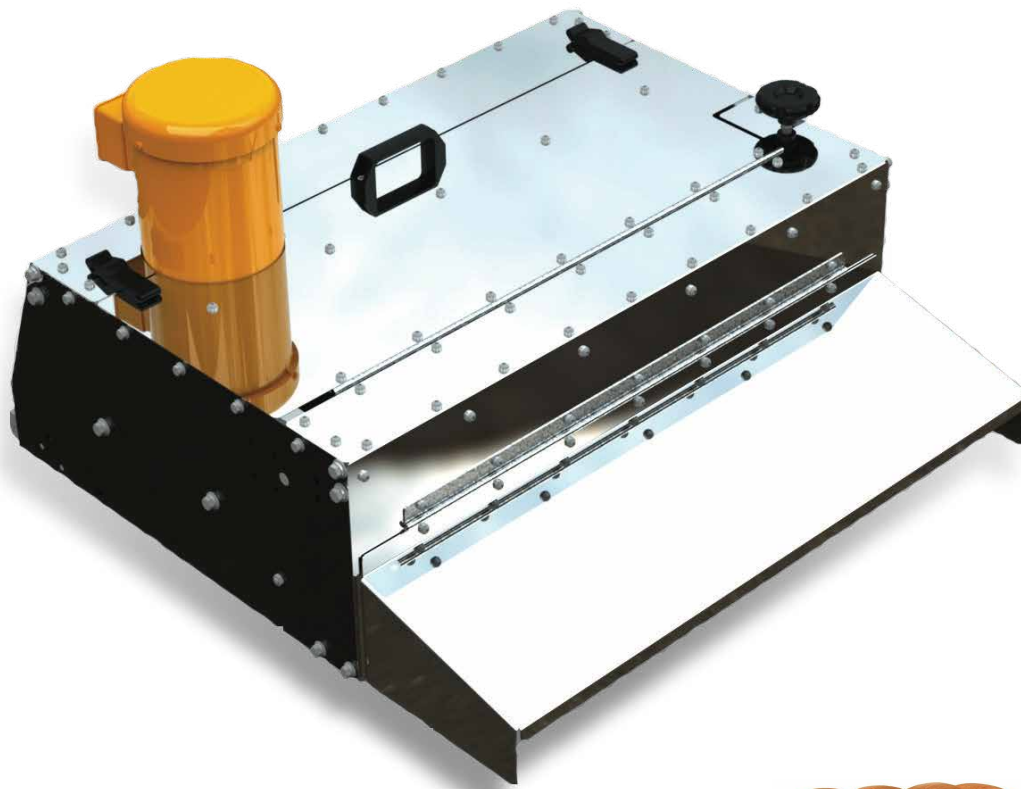


Lenexa Manufacturing Company builds the Model LMC WPB for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

OPTIONS

- » Automated 2 position bag table
- » CE Approved, guards and switches
- » Magnetic door switches
- » UL Approval
- » CSA Approval

HINGE SLICER – MODEL HS19

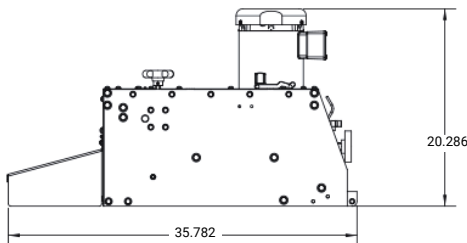
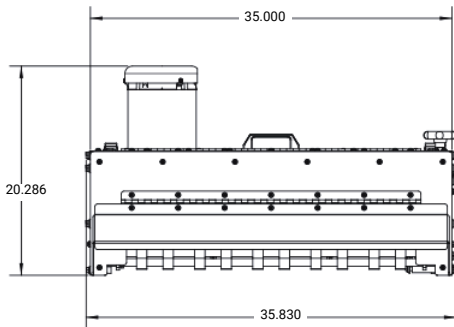
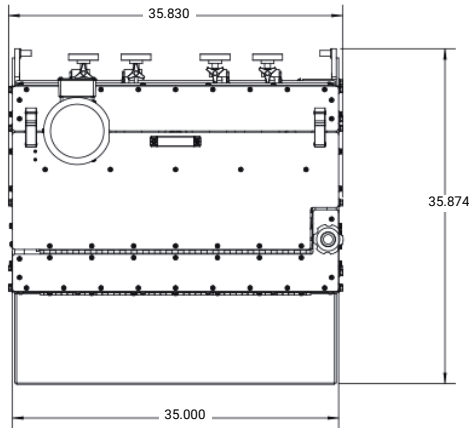


LMC builds our model HS19 Hinge Slicers tailored for each customer's particular needs. Available in 5 and 7 spindle designs with new thermo fit stainless steel spindles.

Your machine may vary from this typical unit illustrated. Allow LMC's talented engineering staff to meet with you and begin the design process to increase productivity and efficiency of your equipment while also lowering key costs.

LMC manufactures new equipment and parts for bread and bun bagging as well as slicing. LMC also refurbishes used equipment, performs custom machine design and fabrication, and sells hinge blades.

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/460 VAC - 3Phase, 50/60Hz
SAFETY	Guard Switches
SIZE	Customizable
AIR REQUIREMENTS	Application dependent
DRIVE	3 HP



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

KEY FEATURES

- » 5 or 7 slicing spindles
- » Manual blade height adjustment
- » Electronic lift system for pass through
- » Cluster splitters
- » Slices hot dog, hoagie, and hamburger buns
- » Blade diameters from 2 to 8 inches
- » Lateral adjustment position of spindles
- » Precision parallelogram height adjustable pressure table mechanism

OPTIONS

- » Available as a replacement head, or as a standalone unit, with slicer, frame, conveyor, and controls
- » Zone and perimeter guarding options
- » Servo driven blade height adjustment



LMC builds the HS19 Hinge Slicer for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

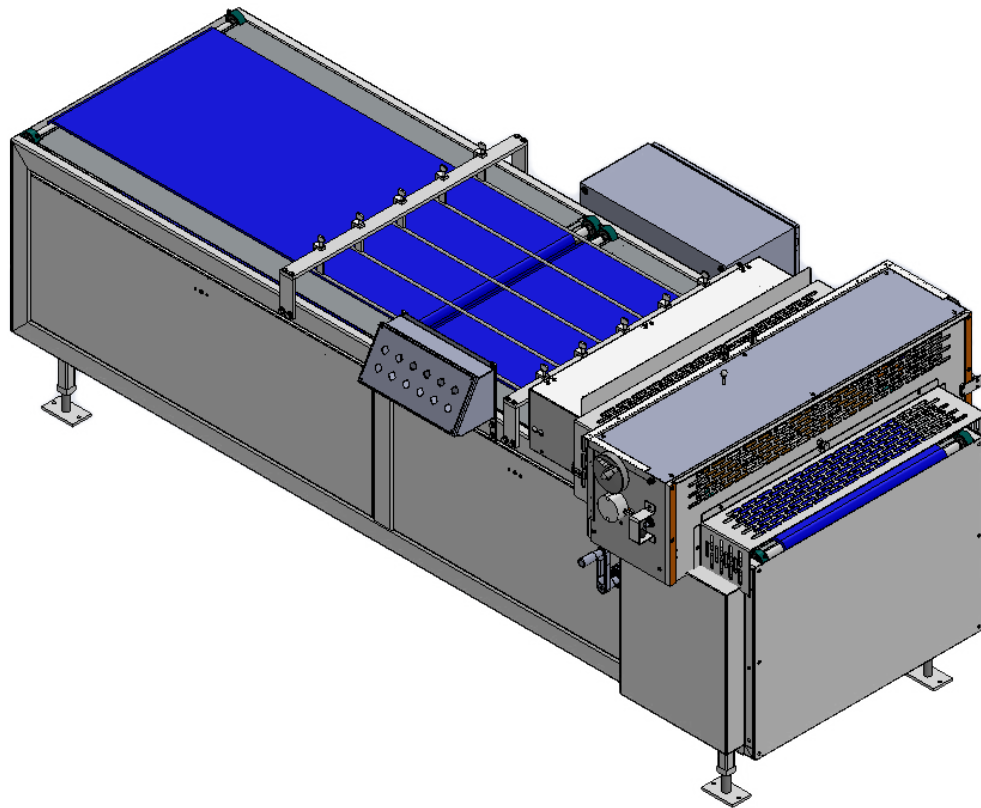


DO YOU NEED BLADES ?

Explore LMC's inventory of bun, bagel and roll slicing blades of all sizes and shapes.

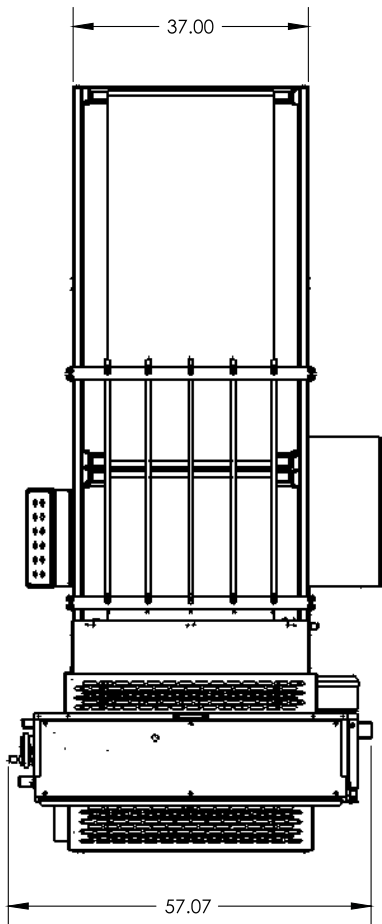
Available with overnight delivery.

SINGLE BAND SLICER – MODEL SB19



FEATURES

- » 103 1/2" Blade
- » Hydraulic lift system
- » Crowned Drums
- » Able to reverse blade direction
- » Mechanically powered pressure table
- » External belt powered
- » High quality bearings and belts used
- » Replacement parts readily available
- » All machine parts made in the USA



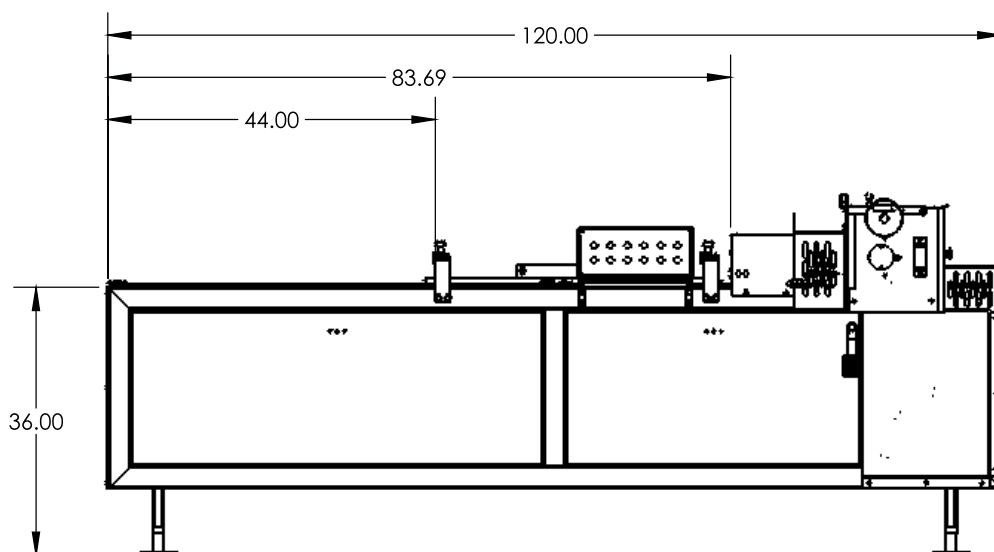
ELECTRICAL	208/230/460 VAC – 3 Phase, 60 Hz
SAFETY	Sensaguard RFID Sensors, Cat III
SIZE	Customizable Conveyor Length
AIR REQUIREMENTS	90 psi @ 6 scfm
BLADE MOTOR	1 HP

KEY FEATURES

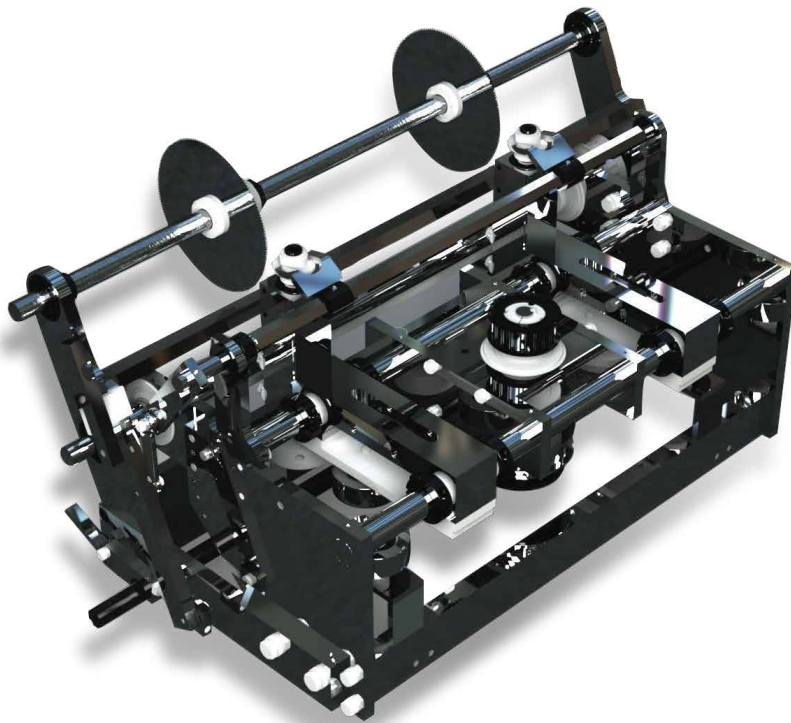
- » Single Band Blade for Full Horizontal Cut
- » Reversible Blade Direction
- » Manually Adjustable Blade Height
- » Manually Adjustable Pressure Table Belt Height
- » Adjustable Lane Guides
- » 26 in. Wide Grip Top Conveyor Belting
- » Self-powered or Externally Powered Options Available
- » Rate of base conveyor (2 ft/sec)
- » Blade height range 1/8" – 2-1/2"

OPTIONS

- » Available as a Replacement Head, or as a standalone unit, with slicer, frame, conveyor, and controls
- » Right or Left Hand Operator Models Available
- » V Shaped or Scallop Tooth Blades Available



CLUSTER SPLITTER BOTTOM SLICER – MODEL CS19

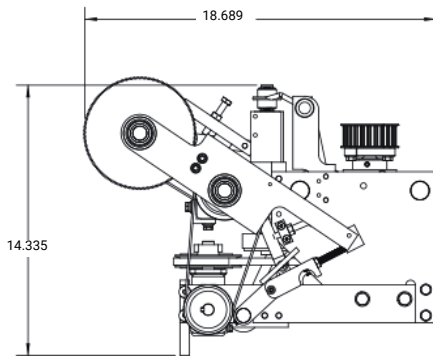
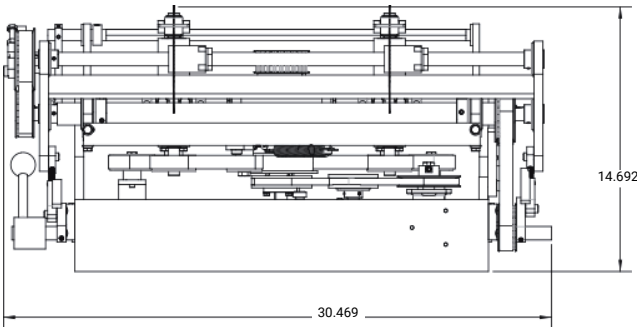
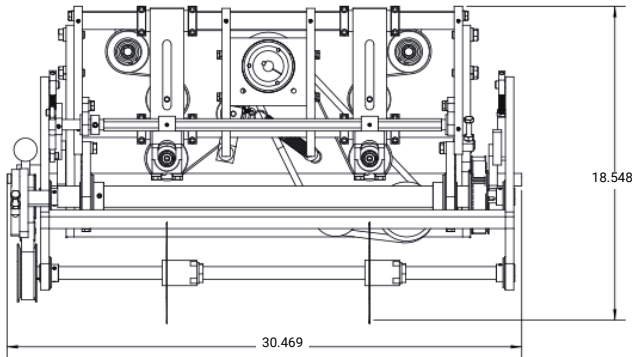


LMC's Bottom Slicer, Model CS19 has horizontal blades to slice cluster hot dog buns. This model is made to replace UBE's Model 92CS currently on many model 90AL machines.



**CHECK OUT BLADE OPTIONS
FOR THIS MACHINE.**

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/460 VAC - 3Phase, 50/60Hz
SAFETY	Guard Switches
SIZE	Customizable
AIR REQUIREMENTS	Application dependent
DRIVE	1 HP w/ foot mount and brake



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

KEY FEATURES

- » To be used below a hinge slicer head
- » Two vertical blades to cut paths for two horizontal disk blades. Horizontal blades cut the hinge on the cluster interior.
- » Vertical blade pitch of 3"
- » External belt powered
- » Fits UBE 90AL
- » Spindles for horizontal slicing include quick release options
- » Easy removal - loosen two bolts and slide out
- » Heavy-duty drives and timing belt spindle drive components
- » Completely adjustable for slice height and depth and floating top conveyor pressure

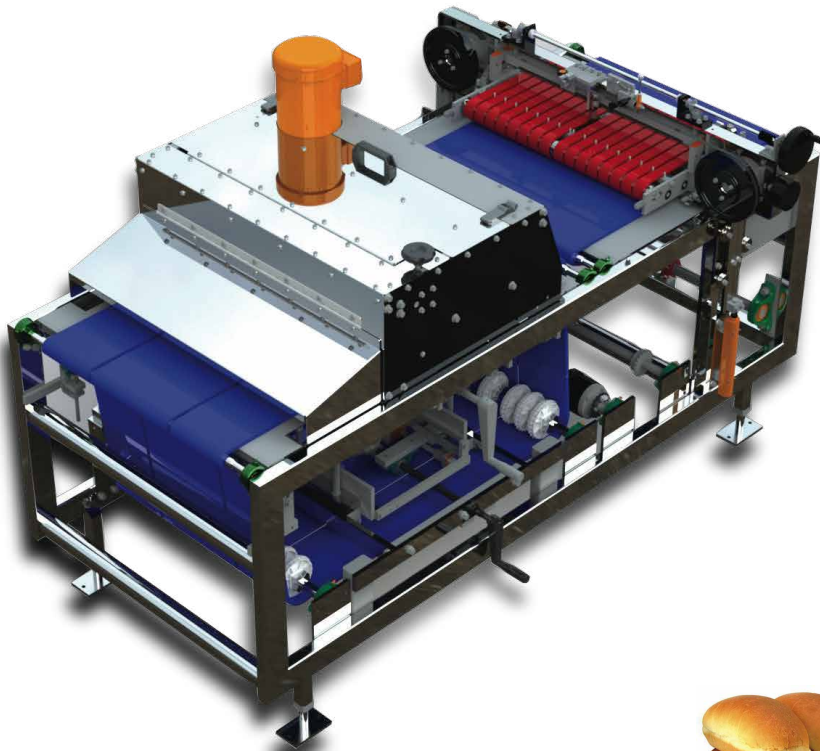


LMC builds the CS19 Slicer for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.



WATCH A VIDEO OF MODEL CS19

COMBINATION BUN SLICER – MODEL SLFR19

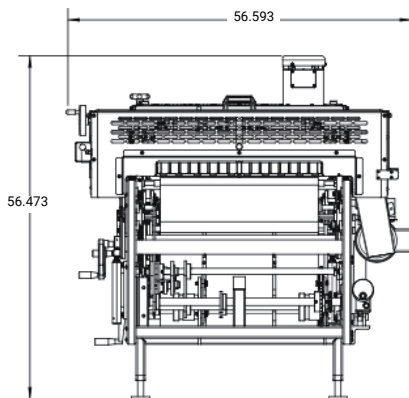
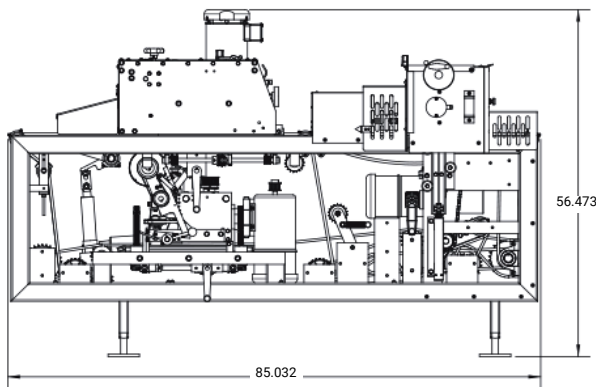
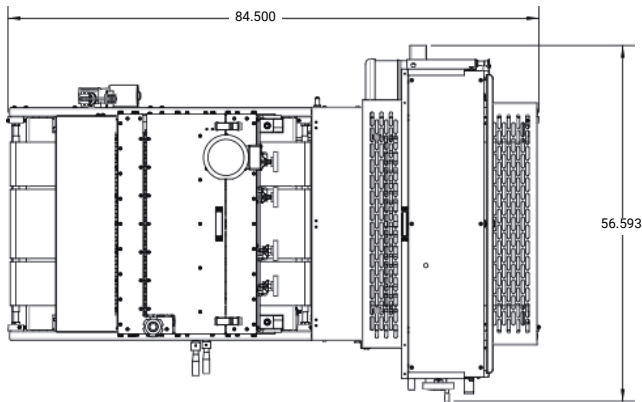


LMC's superior SB19 Single Band Slicer, HS19 5 or 7 Spindle Hinge Slicer, and 19CS Bottom Cluster Slicer all on one convenient frame.

The SLFR19 combines LMC's best slicers. New innovative design saves space and money by fulfilling all of our customers needs in one low cost, low maintenance design.

The slicer is available for customization to suit your needs.

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/460 VAC - 3Phase, 50/60Hz
SAFETY	Guard Switches
SIZE	Customizable
AIR REQUIREMENTS	90 psi @ 6 scfm
DRIVE	3 HP



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

KEY FEATURES

- » Adjustable blades for hinge slicing up to 6 lanes
- » Seven foot frame and 26 in. wide conveyor belt
- » Can use blades from 2.5" to 8"
- » Quick release blade mechanism
- » Bottom, hinge and band slicer all in one frame
- » Input for FRL system is a 1/4 NPT female fitting

OPTIONS

- » Available in variable or fixed speed drive
- » Zone and perimeter guarding available
- » New England style top slicer available



LMC builds the SLFR19 Slicer for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

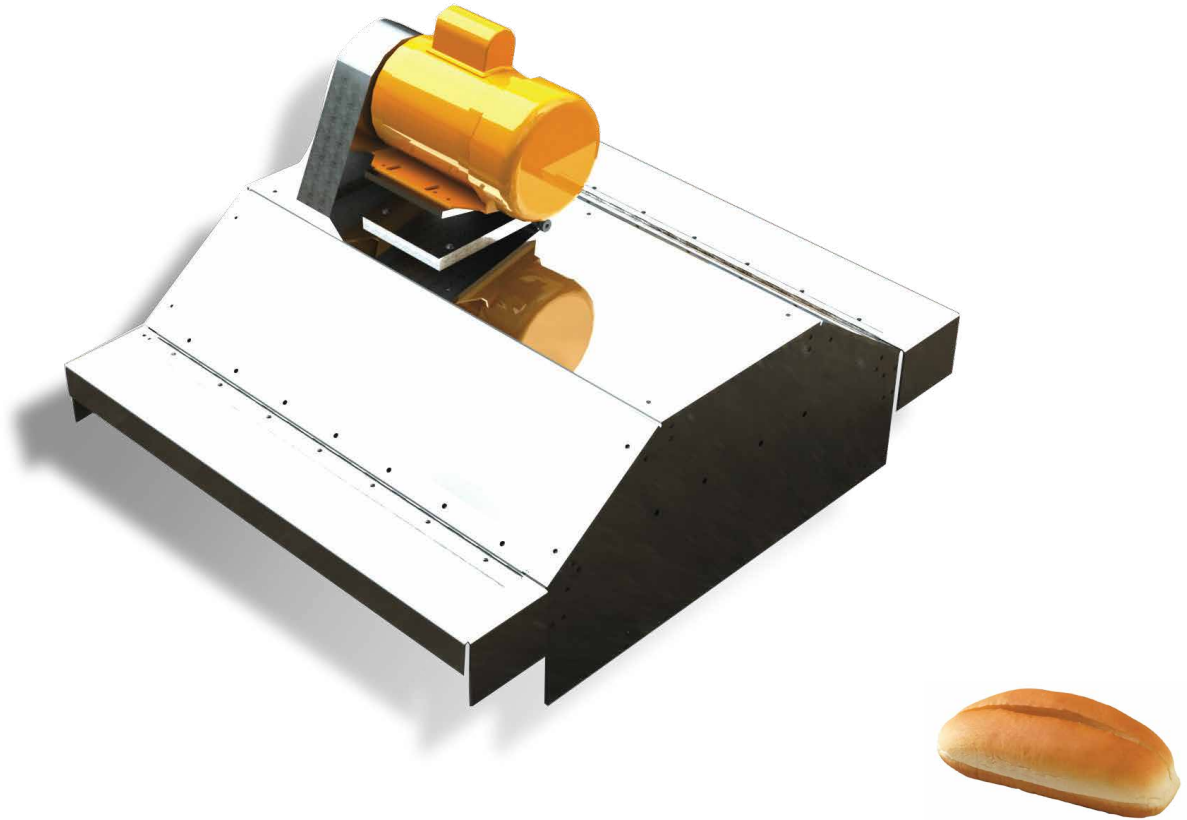


**ALREADY HAVE A SLICER,
BUT NEED SOME PARTS?**

Explore LMC's inventory of parts.

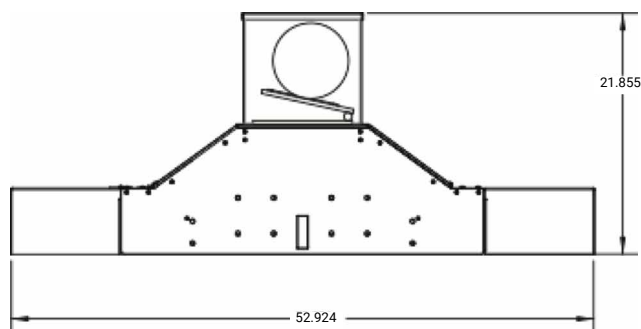
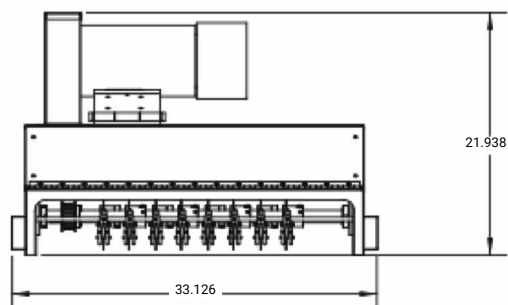
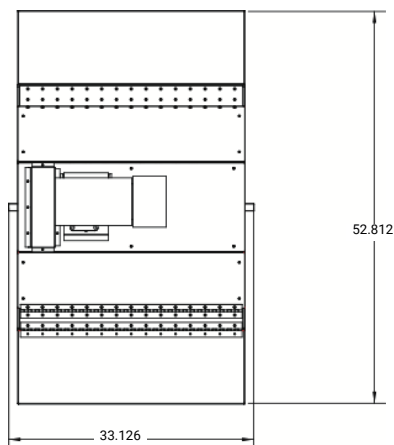
Available with overnight delivery.

NEW ENGLAND CONEY SLICER – MODEL NE17



The NE17 is comprised of a conveyor motor. This is a blade motor driving a timing belt for dual shafts loaded with large blades to slice the tops of bread and buns. The result is the perfect lobster roll, coney, or New England style sliced bun. The blade motor is also equipped with an internal disk brake to ensure the safety of every operator in your bakery 24-7.

TECHNICAL SPECIFICATIONS



ELECTRICAL	208/230/460 VAC - 3Phase, 50/60Hz
SAFETY	Guard Switches
SIZE	Customizable
AIR REQUIREMENTS	Application dependent
DRIVE	1 HP w/ foot mount and brake



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

KEY FEATURES

- » Movable blades for easy positioning
- » External belt powered
- » Long-life bearings and belts used
- » Replacement parts readily available



LMC builds the NE17 Slicer for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

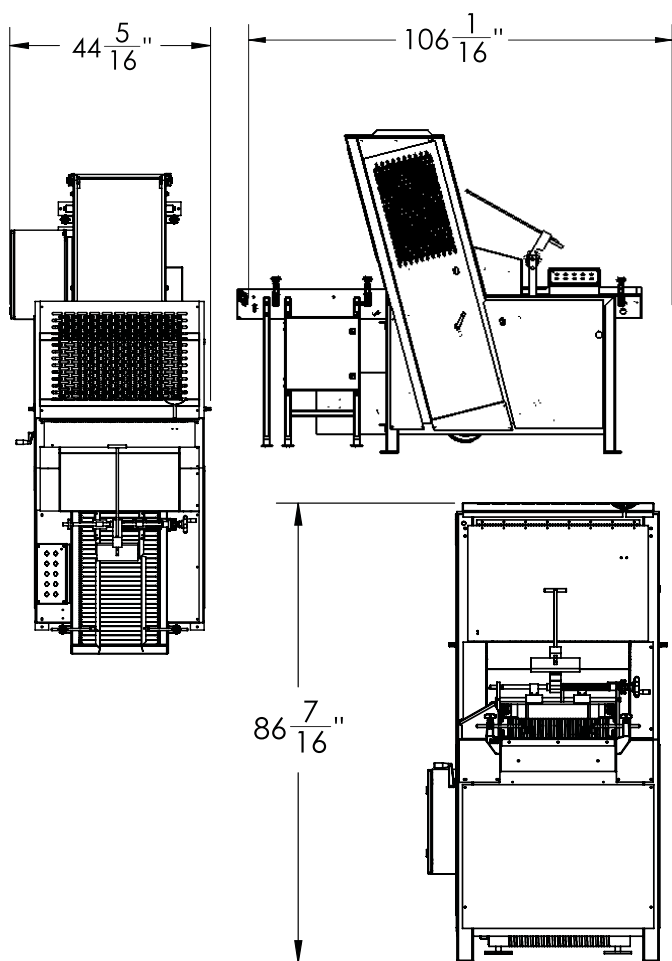
BREAD SLICER – LMC MODEL 9075 SLICER



LMC builds our model 9075 Slicer tailored for each customer's particular needs.

Your machine may vary from this typical unit illustrated. Allow LMC's talented engineering staff to meet with you and begin the design process to increase productivity and efficiency of your equipment while also lowering key costs.

LMC manufactures new equipment and parts for bread and bun bagging as well as slicing. LMC also refurbishes used equipment, performs custom machine design and fabrication, and sells hinge blades.



ALREADY HAVE A SLICER, BUT NEED SOME PARTS?

At LMC we have the part that you are looking for! See our inventory for slicers.

Available with overnight delivery.

ELECTRICAL	208/230/460VAC, 3 Phase, 60 Hz Micrologix PLC with Panel View 600 Display
SAFETY	Guard Switches
SPEED	30 to 90 loaves per minute
AIR REQUIREMENTS	6 cfm @ 90 psi, dried and filtered
DRIVE	3 HP motor to drive drum. Conveyor powered by bagger.
SLICE SIZE	Minimum Slice Thickness: 3/8" Maximum Slice Thickness: 5/8" Special Tooling Allows 1/4" Slices

KEY FEATURES

- » Max Speed of Slicer Only: 75 loaves per minute
- » Min Loaf Size: 6" long x 3" wide x 3" tall
- » Max Loaf Size: 16" long x 6" wide x 6" tall
- » Band Blade Size: 188" long x 0.016" thick x 5/16" or 7/16" wide

OPTIONS

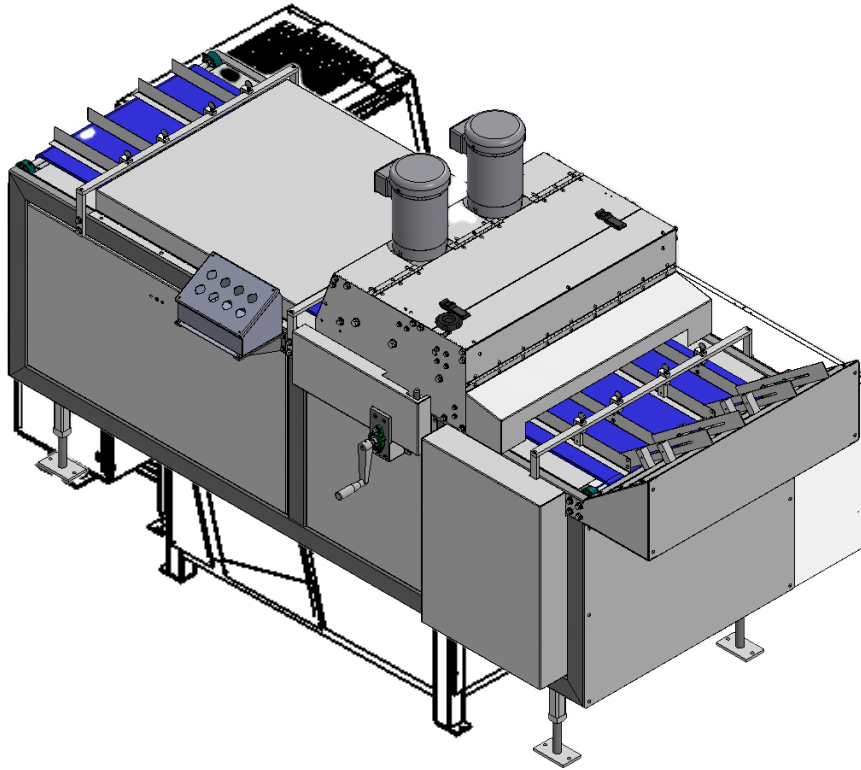
- » Mister for mineral oil lubrication of blades
- » Double loaf eliminator outfeed belt
- » CE approval, guards and coded magnetic door switches
- » UL approval
- » CSA approval
- » Available in metric construction (where possible)

i Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

i LMC builds the LMC 9075 slicer for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

i Blade Tension Gauge sold separately

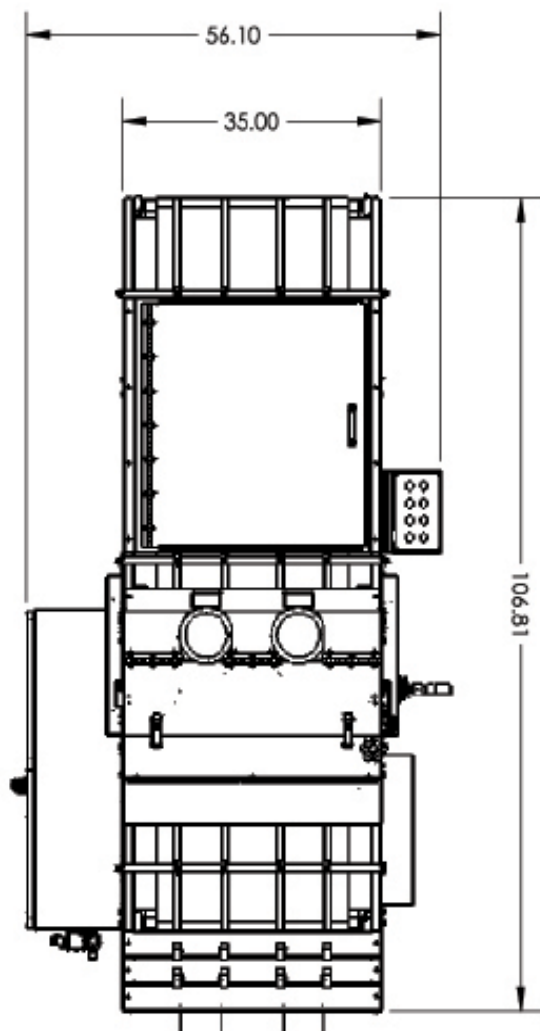
BAGEL SLICER – MODEL SLBS



This is a (2) lane bagel slicer that utilizes (4) blades to create a “butterfly” cut in the bagels, which leaves a web of dough in the middle of the bagel and keeps the top and bottom together. The slicer head is mounted to a self-powered variable speed 8’ long powder-coated carbon steel conveyor, with friction top Intralox modular belting, and push button controls. There are adjustable lane guides that allows different diameters of product to be sliced, and control the product while being sliced. The slicer head has vertical blade height adjustment and pressure belt height adjustment. The slicer head can also be put into a bypass position and allow the conveyor to still run without cutting the product. CAT III safety sensors are used to prevent improper use. The drivetrain consists of a single motor attached to a gearbox, and chain/sprockets are used for all power transmissions.

OPTIONS

- » Right Hand and Left Hand Operator models are available.



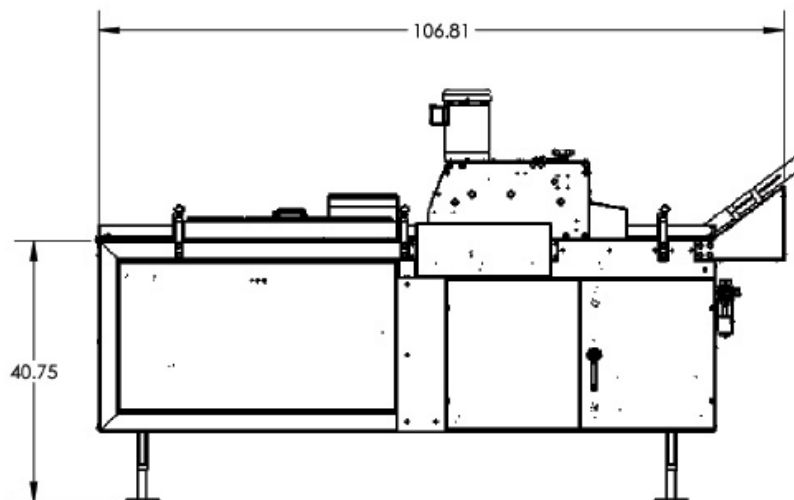
ELECTRICAL	208/230/460 VAC – 3 Phase, 60 Hz
SAFETY	Sensaguard RFID Sensors, Cat III
SIZE	Customizable
AIR REQUIREMENTS	Application Dependent
BLADE MOTOR	Dual 2 HP

KEY FEATURES

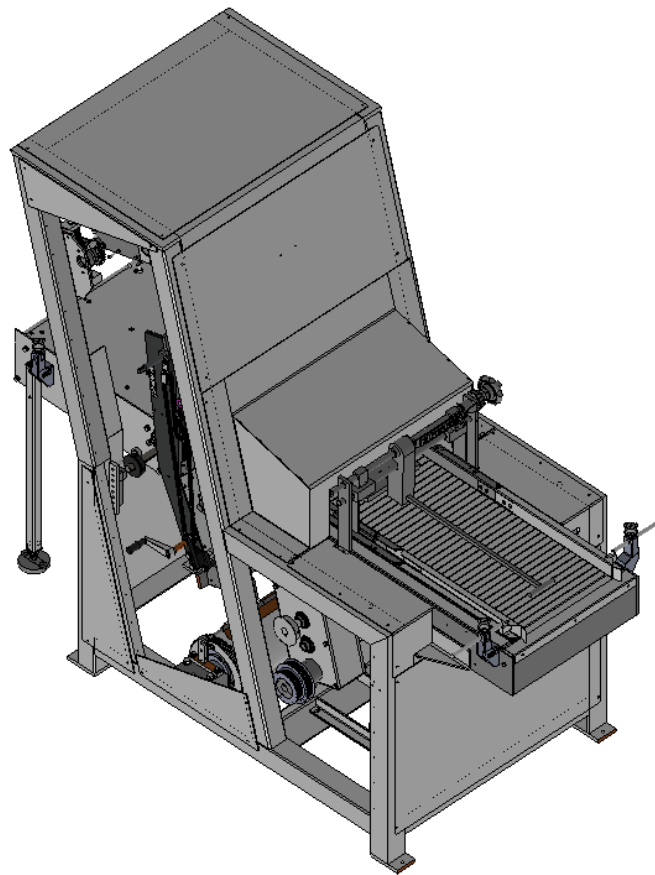
- » 2 Slicing Lanes with 4 Slicing Spindles
- » Manually Adjustable Blade Height
- » Manually Adjustable Pressure Table Belt Height
- » Adjustable Lane Guides
- » Electronic Lift System for Pass Through and Blade Removal
- » Self-powered or Externally Powered Options Available
- » Shown With Decline Chute with Adjustable Lane Guides
- » Rate of base conveyor = 60'/min
- » Blade height range 1/4" – 1 5/8"
- » Speed of 160 bagels per minute

OPTIONS

- » Available as a Replacement Head, or as a standalone unit, with slicer, frame, conveyor, and controls
- » Right or Left Hand Operator Models Available



BREAD SLICER – LMC MODEL 25 SLICER

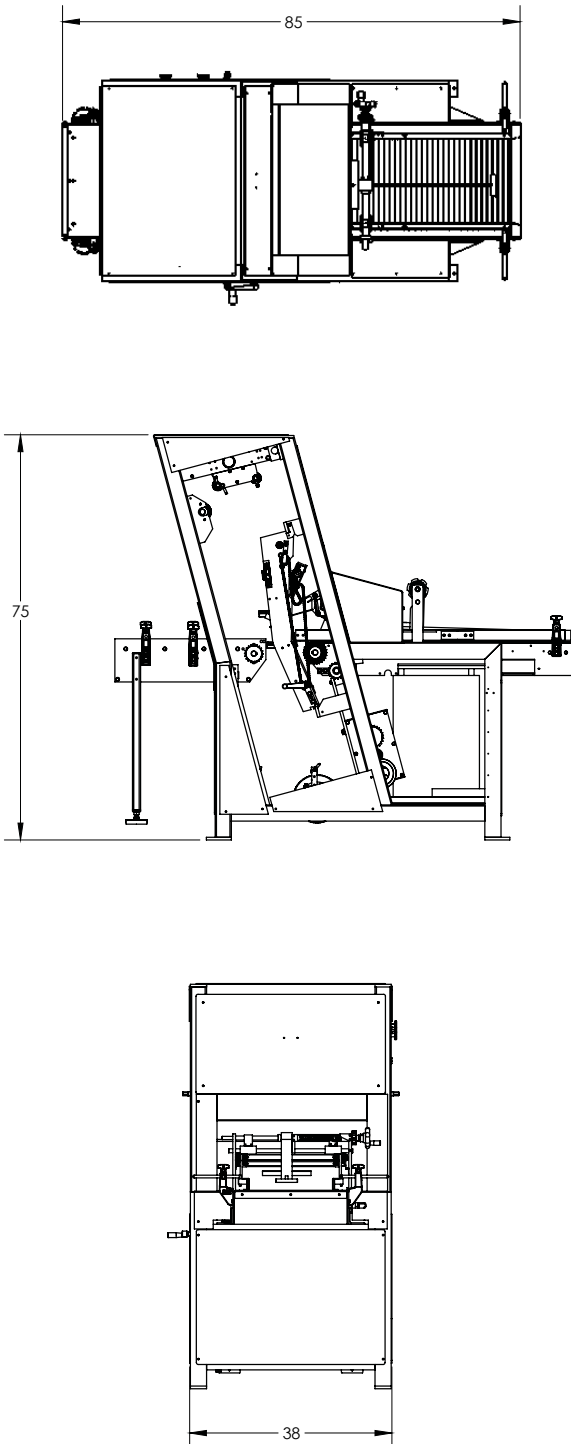


Smaller, simpler, and more affordable than the Model 90-75, this multiple-blade band slicer is well suited for smaller bakeries of medium production.

The stainless steel frame offers easy access with punched aluminum doors. And the machine features door safety switches and broken blade shutoff for optimal safety, with an option for Cat3 guarding with coded magnetic door switches.

LMC builds our Model 25 Slicers tailored to each customer's particular needs, with fixed slice thickness to specifications. Options to adjust slice thickness and load length capacity available.

TECHNICAL SPECIFICATIONS



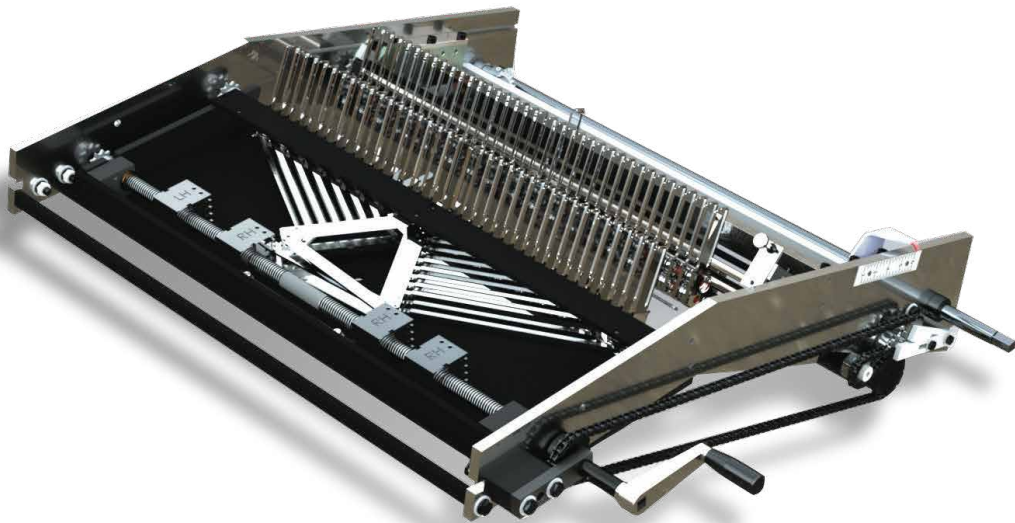
KEY FEATURES

- » High-tolerance ceramic blade guides for clean, accurate slicing
- » Grip-top infeed conveyor for positive loaf feed to blades
- » Integrated hand bag-loader fed by belt outfeed conveyor
- » Hand-knob infeed rail adjustment with calibrated scales
- » Simplified controls, door safety switches, and Broken blade shutoff
- » Fixed slice thickness to your specifications
- » IP65- and NEMA 12-rated painted electrical enclosure
- » Speeds up to 25 loaves a minute

OPTIONS

- » Automatic spray-on oiling system
- » Conveyor with bag closer
- » Automatic blade sharpening unit with ceramic stones
- » Adjustable slice thickness from 3/8" to 5/8" and other ranges
- » 20" load length capacity and other special requirements
- » IP66- and NEMA 4-rated stainless steel electrical enclosure
- » CE, UL, and CSA approval
- » Cat3 guards and coded magnetic door switches

BREAD SLICERS – MODEL 90-75 AND 50-80



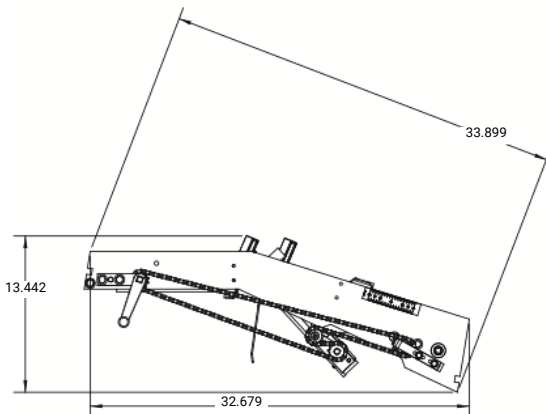
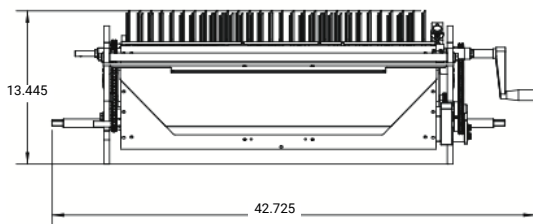
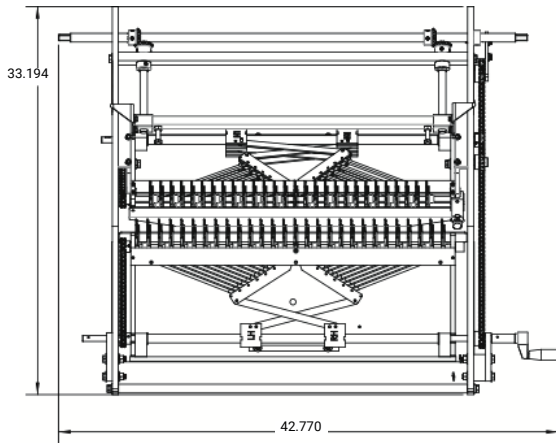
The Lattice is a high-precision, highly engineered assembly head that will fit into UBE's 90-75 and 50-80 slicers. LMC's LATT19 uses vertical blades to accurately slice loaves of bread to a constant thickness. The thickness of the slice is adjustable and moves each blade guide in equal amounts.

LMC is proud to offer you several options for replacing, repairing or refurbishing your existing UBE or AMF equipment. Please contact us today for service quotes or new blade guide options!



"I just want to say what a great success the 90-75 refurbishment was. Great job Lenexa Manufacturing Company!"
— Craig Amster, New York International Bakery

TECHNICAL SPECIFICATIONS



SPECS

- » Manufactured to fit and replace your existing lattice slicer head
- » Uses high quality bearings and belts
- » Replacement parts readily available
- » All machine parts proudly made in the USA

i Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

KEY FEATURES

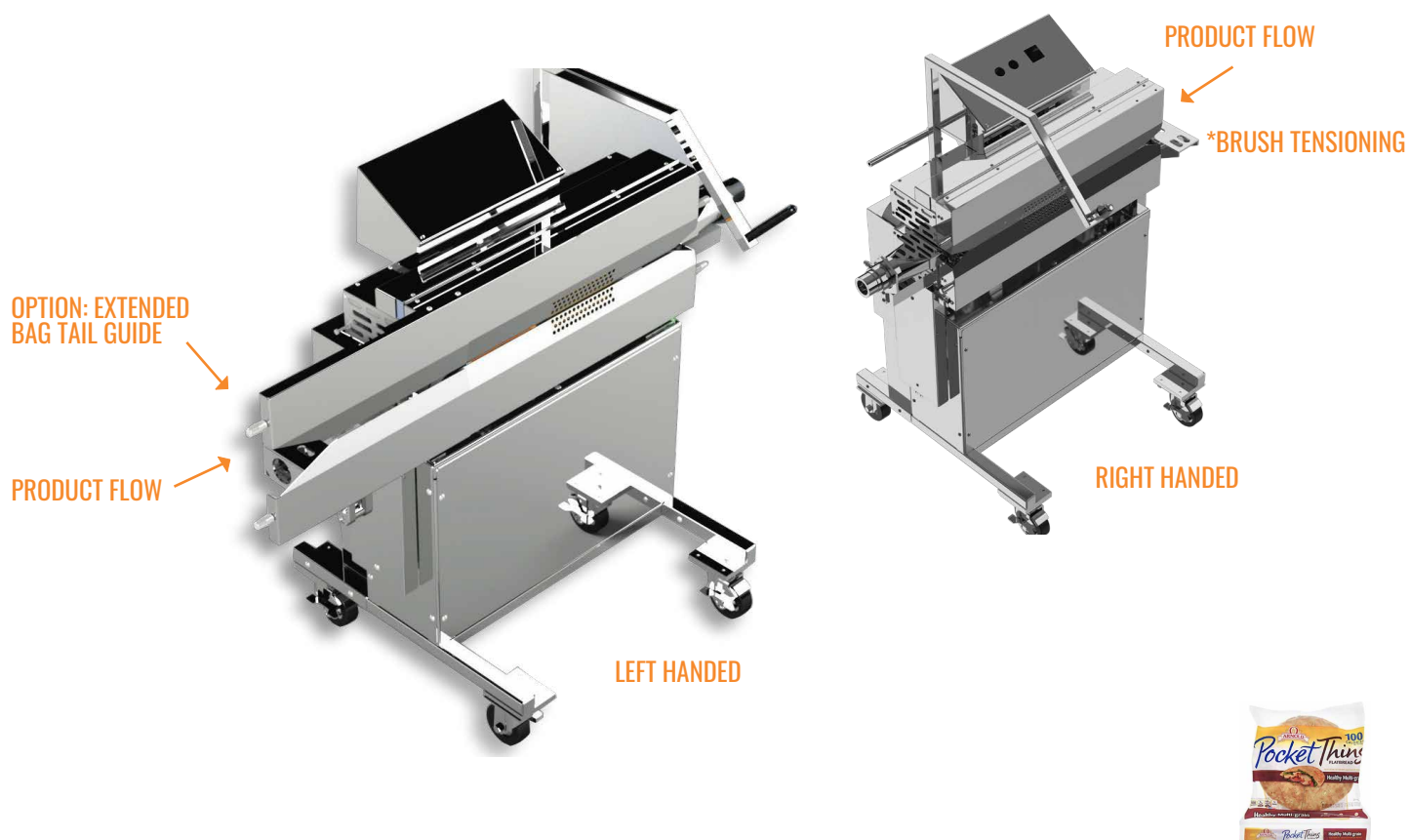
- » Brand new unit
- » Investment cast blade guides
- » Ceramic wear pads
- » Uses sintered iron, bronze, black nylon, and acetal bushings
- » High-strength steel, precision ground, chrome-plated and polished shaft

OPTIONS

- » We can repair or rebuild your lattice
- » We have replacement parts readily available
- » Wide lattice available

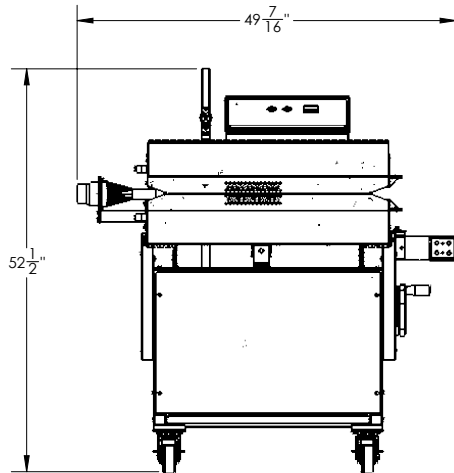
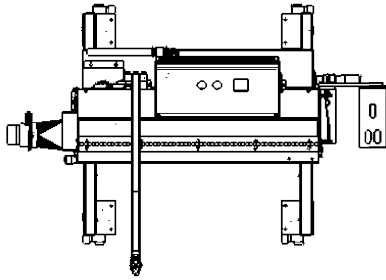
i LMC builds the LATT19 Lattice for each customer's particular needs. Your machine may vary from this typical unit illustrated. LMC wants to meet with you and design your new line.

HEAT SEALER – MODEL PDSL



LMC's heat sealer seals plastics, packaging, and other thermoplastic materials using heat. The PDSL heat sealer can be easily integrated into your existing line. This model can tackle up to 70 packages per minute.

TECHNICAL SPECIFICATIONS



Specifications vary by product and application. Please contact our sales office about product varieties and speeds.

ELECTRICAL	230/460 VAC, 20 AMP, three phase (60hz), Includes 120v transformer
SAFETY	Stainless steel fully hinged guards allow complete access for trim removal
SPEED	Variable speed, up to 120 feet per minute
AIR REQUIREMENTS	Dry filtered one drop (12 CFM maximum @ 100 psi)
SEALER HEIGHT	33 1/2" to 40 1/2" - 28 1/2" to 35 1/2"

KEY FEATURES

- » Speed of 10 to 70 packages per minute
- » Belt speed up to 120 feet per minute
- » Produces a 3/16" wide seal
- » Disc blade to trim excess bag materials
- » Pivot head and open guarding allows for easy maintenance
- » Trim removal vacuum system

OPTIONS

- » Stainless steel frame
- » Trim removal vacuum system
- » Tall or short units
- » Sealer height:
 - » Tall: 33 1/2" to 40 1/2"
 - » Short: 28 1/2" to 35 1/2"
- » Conveyor height:
 - » Tall: 32 1/8" to 36 1/2"
 - » Short: 28 1/2" to 32 1/2"
- » Extended Bag Tail Guide



WATCH A VIDEO OF OUR SEALER SEALING BAGS

TACH-IT BAG OPENER #3350A



Having unique, adjustable height product loading arms, the Tach-It Model #3350A is perfect for most bakery items, tortillas, produce, magazines, newspapers, confectionery, garments, and industrial parts and hardware. Easy to adjust by simply loosening the thumb screws located on the outside of the arms, the operator has the ability to change the arms for the exact height of whatever he or she is packing. The Model #3350A is made of all metal components with stainless steel top plates, arms, and loading platen and has adjustable air velocity.

KEY FEATURES

- » Quickly opens poly bags for high productivity product loading
- » Made of stainless steel and anodized aluminum
- » Uses most type of wicketed poly bags
- » Adjustable air velocity controls
- » Adjustable height arms for a variety of applications
- » Adjustments for arm opening angles and travel
- » Small table top design
- » No air source required, only electricity
- » Economical and easy to cost justify
- » Wicket bags only with 2"–5" wide wicket
- » No Air Required



OPTIONS

- » Utilizing adjustable arms ranging in height from 1"–4" for a variety of other applications

ELECTRICAL	110vac/220vac for fan
PACKAGE SIZE	Max: 12" wide x 32" long Minimum 2" Wide x 2" Long
AIR REQUIREMENTS	90 psi @ 6 scfm

TACH-IT TWIST TIE MACHINE



The most technologically designed twist tie machine in the world is the Tach-It Model #3567. This state-of-the-art machine does not utilize a reciprocating arm which eliminates jams. The unique straight line ribbon feed avoids the ribbon jam ups that are common with other twist tie machines on the market today. The Model #3567 is U.L. approved, constructed of all metal components for long and reliable service life, has a 1/2 inch tying capacity, and uses only a 3 inch piece of twist tie ribbon per closure which is a 25% savings in consumables compared to competitive machinery which makes the Model #3567 more economical to use. Capable of tying up to 50 bags per minute, the superior design and compact size has made it perfect for all applications including bakery, food, candy, confectionery, industrial wire harnessing, and assembly.

TECHNICAL SPECIFICATIONS

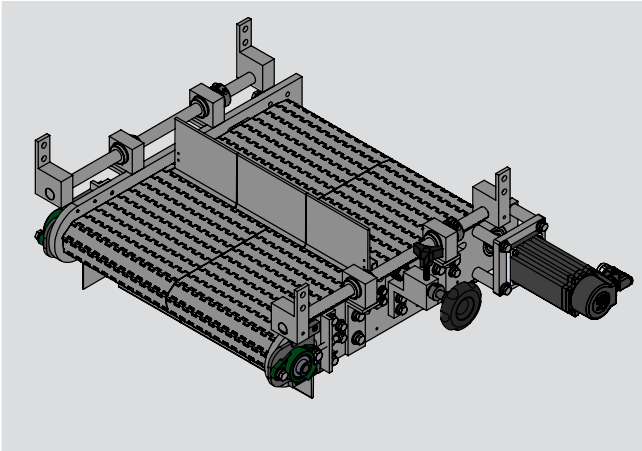


KEY FEATURES

- » Automatic Twist Tie Machine
- » Internationally recognized by the packaging industry as the most reliable and technologically advanced twist tie machine on the market
- » Perfect for bakeries, supermarkets, food service, industrial, and retail applications
- » Straight line ribbon feed for jam free operation.
- » Ultra-tight 4 full twists to the ribbon
- » Can tie up to 50 bags per minute
- » Uses only a 3 inch piece of twist tie material for an immediate cost savings over competitive equipment
- » UL Approved
- » Works with Tach-It 01-2460 and 03-2500 standard twist tie materials. Also Tach-It 17-2000 non-metallic twist tie ribbon and decorative 20-4000 metallic twist tie ribbons

ELECTRICAL	110v
SPEED RANGE	50 Ties per minute
SPOOL SIZE	8 1/2" (215 mm) x 2" (50 mm) x 1" (25.4 mm) Core
MAXIMUM TYING CAPACITY	0" to 1/2" (12.5 mm)

LMC KITS

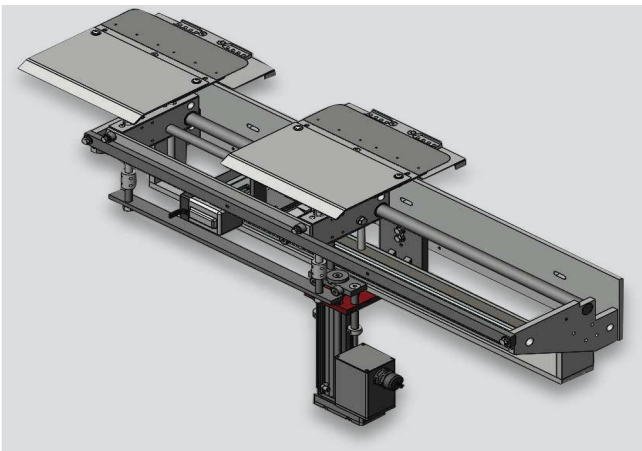


SERVO STACKER

- » Servo stacker head conversion kit - complete - with frame (replace standard stacker head with Servo paddle stacker)

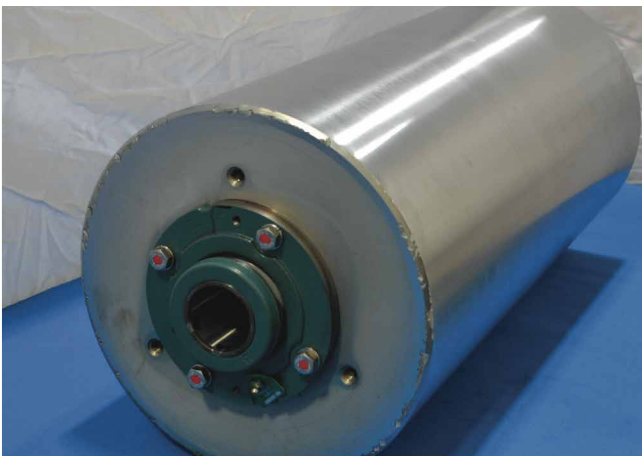
TIME FOR AN UPGRADE?

LMC has lots of suggestions on how to improve production and efficiencies on your machines today.



DUAL BAG TABLE

- » Linear actuator (electrical cylinder), stepper motor, sensor, and controller in one unit
- » 4" electrical cylinder – FESTO (qty of 2)
- » Parallel mount, motor controller, connector block, wires, and labels
- » HMI screen (4") and operator unit system (CPDX), which includes a PLC with digital and analog I/O Ultrasonic sensor to monitor height of bag stack
- » LMC fabricated clamp on mount for 90AL

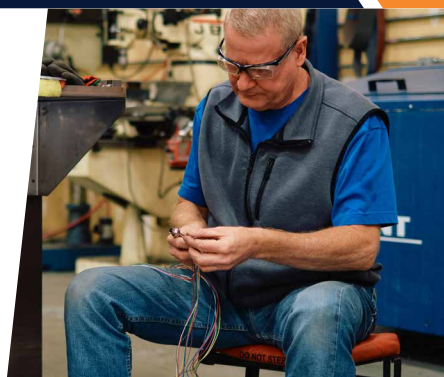


BREAD SLICER BLADE DRUM

For Model 90-75 and 50-80 Slicers

- » Cold rolled steel
- » Precise welding
- » Hard chrome plating increases lift and resists corrosion
- » CNC production
- » Heavy-duty, precision-placed bearings to slip into machine
- » Dynamically balanced to 1/100 of an ounce
- » Guaranteed run out of < 0.008"

SERVICE TECHNICIAN VISIT OVERVIEW



OUR SERVICE TECH VISIT INCLUDES:

1. Auditing your machines, including checking for worn or damaged parts
2. Checking the timing of your machines
3. Reviewing your preventative maintenance plan

TRAIN YOUR MAINTENANCE TEAMS ON:

- » How to time the machines - literature is provided for ongoing support
- » Check the clutches for proper function
- » Review your preventative maintenance schedule
- » Check product vs. bag sizing and how to calculate

TRAINING:

- » Setting up lane guides
- » Setting up the brake / photo eye gantry
- » Hinge slicer blade spacing and changing
- » Infeed flight changes
- » Infeed lane guide spacing
- » Setting the tucker spacing
- » Bagging table adjustments
- » Provide operator training

SET UP A PRODUCT RECIPE:

- » Gate and brake air timing
- » Setting up the product detect photo eyes
- » Sorting or timing
- » Lower and upper bag air blast timing
- » Dwell timing

IMPROVING MACHINERY FOR OPTIMAL EFFICIENCY & PRODUCTIVITY

DO YOU NEED BLADE AND ASSEMBLY REPLACEMENT PARTS?

Over time, machine blades and parts wear down and need to be replaced. LMC provides replacement parts for UBE machines. If we don't have the part you need, we'll reverse engineer it to fit your machine.

DO ANY OF YOUR MACHINES NEED TO BE REFURBISHED?

Sometimes machines need more than just service or maintenance. Lack of care throughout their use could put your machines at risk. LMC can take your machine and refurbish it, so it's in perfect working condition and fully operational.

DO YOU NEED A NEW MACHINE?

LMC has engineering and fabrication capabilities to build custom machines to meet your specific needs. If you have a process that needs to be automated, LMC can support you. Just some machines that we can build, install, and automate include:

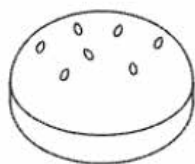
- » AL19 Bun Bagger with servo stacker
- » AL19 Hand Loader
- » Custom designed baggers and slicers
- » Customer designed conveyors to suit the length you need

FIND YOUR >>>
RIGHT MACHINE



DISCOVER THE PERFECT BAKERY EQUIPMENT FOR YOU

From bread slicers to autoloaders, bagged single loaves to 24-packs of pita thins, and wide-pitch reciprocating blades to narrow-pitch band blades, your perfect machine is somewhere in our product range. Take our short product quiz, and we'll match you with the bakery equipment that will best serve your customers and your operation.



HAMBURGER BUNS



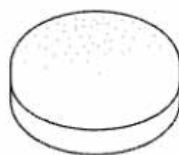
HOTDOG BUNS



BREAD LOAF



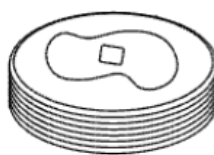
BAGELS



ENGLISH MUFFINS



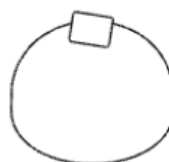
PITA



PANCAKES



HOAGIE ROLLS



DINNER ROLLS



CUSTOM



TAKE OUR PRODUCT QUIZ

UBE REPLACEMENT PARTS

Over time, machine blades and parts wear down and need to be replaced. You need to be confident that you can replace those parts without delay.

At LMC, we pride ourselves on a highly responsive UBE replacement parts service that keeps your bakery operating at peak performance 24-7.

We always carry an extensive range of parts, and our knowledgeable team can find the right ones to get your bakery back in action. Then, we get them to you at lightning speed.



24-HOUR TURNAROUND
ON PARTS



OVERNIGHT DELIVERY
VIA UPS



THOUSANDS OF
PARTS AVAILABLE

CAN'T FIND IT? WE'LL BUILD IT

Sometimes the part you need might be unavailable or almost impossible to find. If that's the case, we'll build it for you in our 10,000 sq. ft. machine shop. This means you can always get your UBE equipment up and running in the fastest possible time.



We are working hard to become your first call when you need parts.

Here are the Model numbers of **SOME** of the most common machines that we support.

GIVE US A CALL even if you do not see your model listed.

BAGGERS

75-1
1216-HL
1216-AL
90-AL
93-AL
06-HL

SLICERS

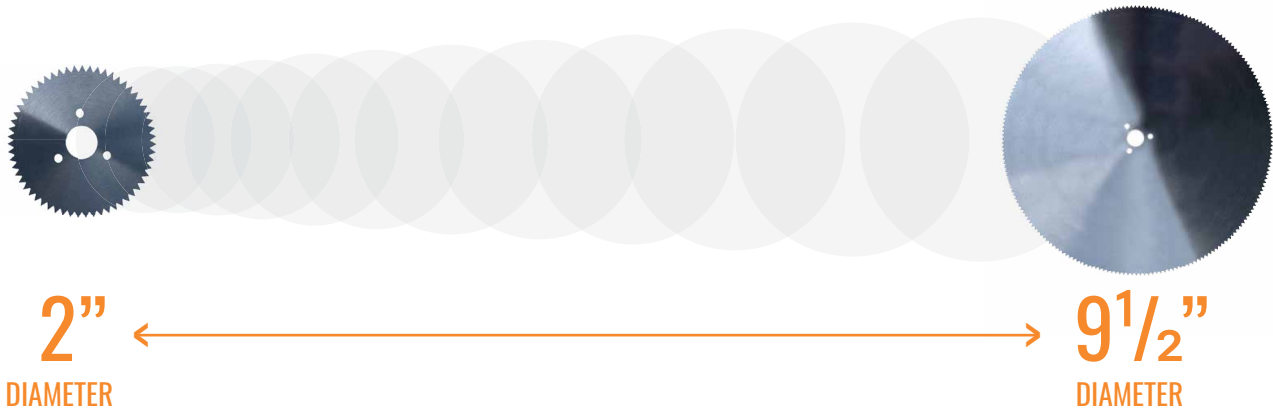
90-75
90-TS
50-80
S-90
TS-81
TS-85
87-HS
06-BS
S-08
90-HS
99-IS
92-CS
95-CS
NES (New England Slicer)

**24-HOUR TURNAROUND
TIME ON STOCKED SIZES**

HOW TO PURCHASE A BLADE

Stock up on replacement blades

Minimize your machine downtime with our 24-hour turnaround time on replacement blades. Stocked sizes range from 2"–9½". Standard, fine-toothed, and special purpose blades available. Coating options include Armology, Teflon, and Nedox.



STOCKED SIZES

2	2¼	2½	2¾
3	3¼	3½	3¾
4	4¼	4½	4¾
5	5¼	5½	5¾
6	6¼	6½	6¾
7	7¼	7½	7¾
8	8¼	8½	8¾
9	9¼	9½	

OPTIONS

Coatings:

Armology
Teflon
Nedox

Teeth:

Standard
Fine tooth

SPECIAL PURPOSE BLADES

BLD_NES_7 - 7" NES Blade fine tooth
(REF # MSC-CK7XBDAH)

BLD_NES_91/2 - 9.5" NES Blade fine tooth
(REF#MSC-CK91/2XBDAH)

SLCS3096YC - Vertical Splitter Blade
Assembly 6"
(REF # 92CS-SL-3096X)

SLCS93072Y - Cluster Locking Cap
Assembly w/pin & 6" Blade
REF# 95CS-SL-3072X)

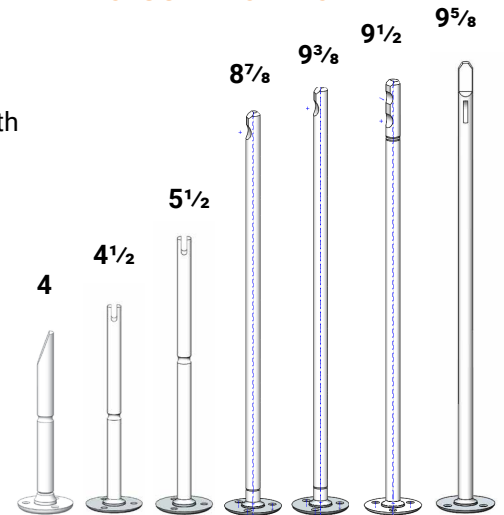
BLD-PDSL-3 - Product Sealer Blade
(REF# Blade-92PS-3)

ATTACHMENT METHODS

1. Rivet
2. Lock Nut



STOCKED STEMS



"So far ran 2 test blades with no coating. They are working good. We clean them on same frequency as the coated blades. Worked Well."
— Jean Riley, Production Superintendent, Crispy Bagel Co

ORDER TODAY. >>>

Call 913-378-3800
email sales@lenexamc.com

WHO WE ARE

WHEN WE TALK ABOUT US,
IT'S STILL ABOUT YOU



LMC

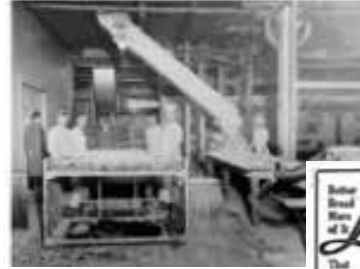
LENEXA MANUFACTURING COMPANY

BASTASCH FAMILY HISTORY

From small beginnings to big ideas

In the early 1900s, Andrew Bastasch traveled from Eastern Europe to Oregon with his family. There, he set up Luxury Bread, a bakery known for passion, integrity, and customer satisfaction. In time, Luxury Bread passed to Andrew's son, Frank, and then to his grandson, John. While the bakery's reputation stayed the same, its operation changed dramatically.

Struck by a spark of innovation, Frank Jr., combined his talent for engineering with his knowledge of baking to invent a revolutionary bun bagging machine. With this, the bakery could pump out delicious bread like never before. In 1964, Paul, Frank's brother, went on to become a leading manufacturer of bakery machinery by launching United Bakery Equipment (UBE).



The rise of LMC

For almost 50 years, UBE stood at the forefront of bakery machinery manufacturing. But in 2013, the Bastasch family was forced to close its Kansas facility. While many moved to UBE's California facility, one man chose to stay behind: Paul's son, Steve Bastasch.

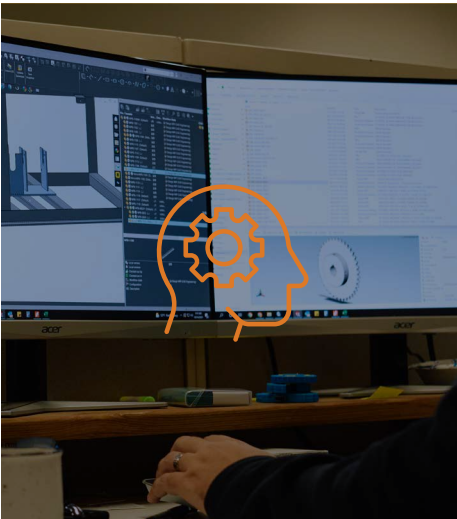
Steve decided to follow in his great grandfather's footsteps and launch a company of his own. Using the skills he'd developed at UBE, Steve started manufacturing and selling parts for bakery equipment in 2013 as Lenexa Manufacturing Company. In no time, LMC swelled to a close-knit team of industry experts, with Steve Bastasch as company president.

100 years on, and still driving innovation

Today, LMC satisfies the slicing and packaging needs of mid- to large-size bakeries worldwide with high-speed automated machinery. With our high standards for quality and keen eye for innovation, we're confident LMC's best days are still yet to come.

How we work shows who we are

For us, a good challenge is a good day. We're always ready to innovate, and we stay by your side for as long as you need us. Attentive, experienced, and flat-out committed, we pride ourselves on helping the world's best bakeries deliver bliss in every bite.



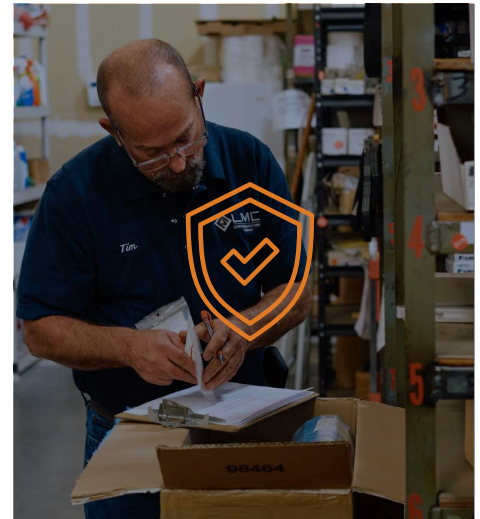
INNOVATION

We embrace continuous improvement and listen closely to your needs to bring you the latest and greatest in baking machinery.



CLOSENESS

We go the extra mile to know you and your business, and become a friendly extension of your team.



QUALITY

We make sure you get an outstanding experience every time with top-notch materials, dedicated engineering experts, and rapid service.

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