



## CASE STUDY

# ABO Bread Slicers cut daily bread with custom ELNOR single-phase electric motors

Bread slicers for bakery stores or local shops should be easy to use and run silently – yet offering sufficient power to deliver perfectly cut bread. ABO uses custom electric motors from ELNOR to drive its cutting-edge slicing technology on certain bread slicer types. The single-phase motors are equipped with a proprietary switch system to provide instant motor power to move the blades, also when cutting a dark dense bread. ELNOR engineers developed the motor with low intrinsic noise & vibration performance, to ensure silent operation. At the same time, the motor is designed to fit in the available space envelop and connect with the drive mechanism. ELNOR's expertise in custom single-phase motors beautifully blends with ABO's stylish market-leading bread slicers.



## Quality bread slicers offering high starting torque

The Dutch company ABO is a leading European manufacturer of high-quality bread slicers for professional use in shops and stores. ABO machines are widely recognised for premium slicing performance and reliability, in particular with heavy and fresh (sticky) bread types.

Years ago, ABO made the decision to have its ABO De Luxe line of bread

slicers driven by ELNOR custom electric motors. Commercial single-phase motors with comparable power usually lack sufficient torque to kick off the slicing process under all circumstances. ELNOR delivers higher starting torque through a specific windings design, start electrolytic capacitor, and a proprietary centrifugal internal switch. These are needed to instantly start slicing all bread types with ease, also when operators interrupt and re-start the cutting cycle. The end position of the blades does not matter in this regard.

Elnor Motors nv  
De Costerstraat 45  
BE-3150 Haacht  
Tel. +32 16 60 13 94  
Fax +32 16 60 64 40  
E-mail: info@elnor.be



## Designed for comfortable & durable operation

The single-phase motor, designed for low noise & vibration, gives ABO customers the comfort feel they associate with top quality. As motor sound and excitations are amplified through the machine frame, it is best to minimise these aspects already at the source. During development, the ELNOR and ABO engineering teams intensively collaborate to design motors with the lowest possible noise and vibration levels. Silent operation is particularly important for smaller ABO bread slicers – typically within eyesight of consumers in bakery shops, or even operated by them in grocery stores. The housing design without cooling fins prevents build-up of dust and bread crumbs, contributing to food-safe use.



High motor reliability and durability ensure that ABO machines successfully withstand daily use for many years – avoiding costly service interventions. The motor has been integrated into the product using a direct belt transmission to the slicer mechanism. Both the slicer mechanism and the motor are built to last for generations of bakers. And at any time, customers can rely on ABO's international network of dealers and service partners for maintenance, spare parts and repair.

## Engineering teams on the path of innovation

The collaboration between ABO and ELNOR results in premium bread slicer machines. The refined design of ABO bread slicers underline quality and are often perceived as an eye-catcher. ABO delivers the performance and comfort levels customers take for granted. Together with ELNOR, ABO's engineering team continues its innovation path to meet changing market requirements.

