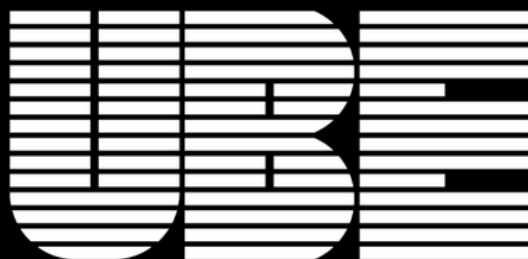
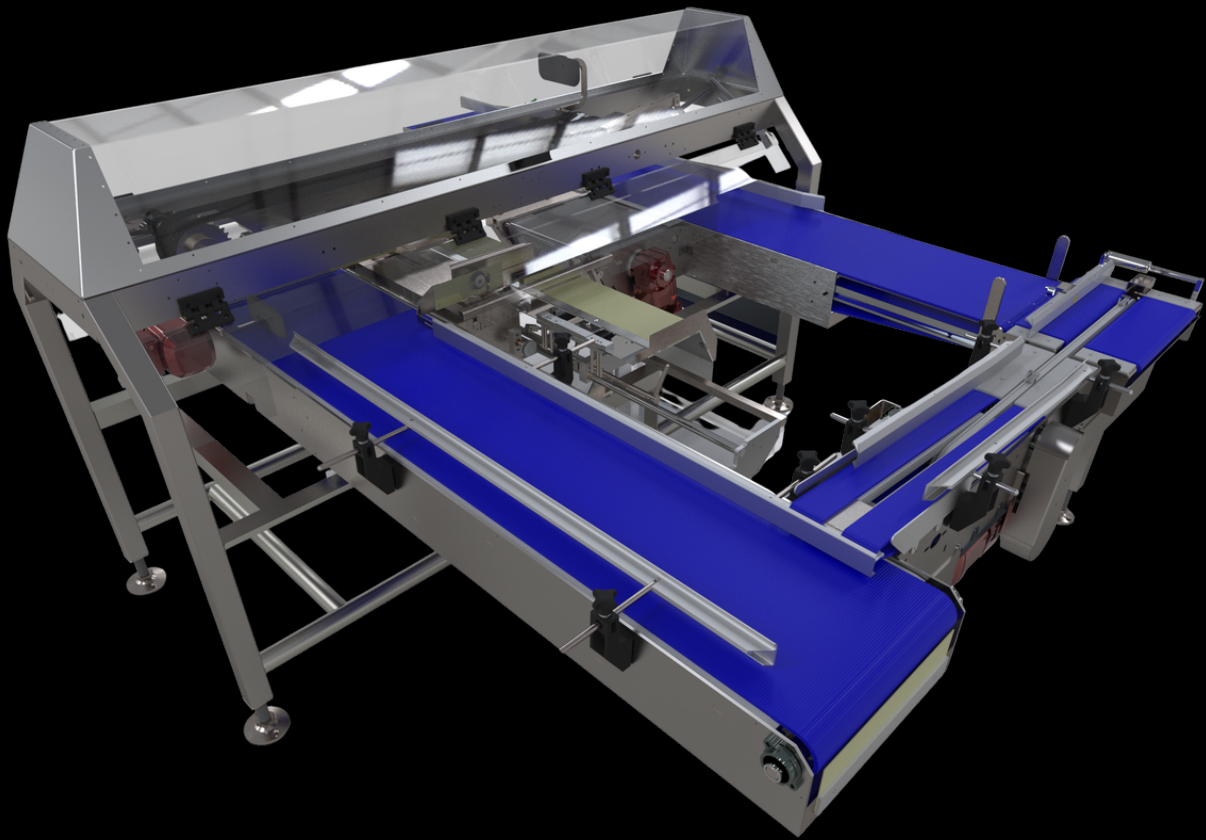


7000 WPB

Servo Driven Wide Product Packaging
Solution for Double Bagging Bread and Buns



UNITED BAKERY EQUIPMENT CO.
Engineering Excellence Since 1966



Specifications

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

Speed Range:

Typically set up for a fixed speed of 30 packages per minute, apply to factory for variable speed option

Product Size:

**Max - 16"L x 10"W x 5"H
[406mm x 254mm x 127mm] apply to factory for possible changes**

Electrical:

**208/230/380/460 V - 3 Phase,
50/60 Hz**

Air Requirements:

9 CFM, 90 PSI - Dry filtered

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UBE builds the Model 7000 Wide Product Bagger to meet each customer's unique needs. Backed by UBE's history of more than 1,000 equipment installations worldwide, the Model 7000 has continuously advanced through customer-driven innovations to deliver reliable, high-performance packaging. Your system may vary from the typical unit shown here.

Features

- Category 3 safety compliant with dual-channel switches and coded magnetic door guards
- Allen-Bradley touchscreen HMI for intuitive controls, recipe storage, and digital speed display
- Stainless steel frame with slotted aluminum and Lexan guarding for durability, sanitation, and operator visibility
- Pass-through design — allows bread not intended for double bagging to move seamlessly to the palletizing station without interruption, improving line efficiency
- Flexible installation — can be positioned as a permanent end-of-line bagger or configured as a portable unit to support seasonal or changing production needs
- Configurable bag orientation — products may be bagged "tails in" or "tails out" to suit customer marketing preferences and line layout requirements
- Operator-friendly design — simple to operate, with options for automatic or hand-fed loading, minimizing training and setup time
- Compact footprint allows integration into existing lines without requiring major layout changes

Options

- Multiple bag closing methods: twist tie, plastic tab, or heat sealer
- CE approval, with guards and coded magnetic door switches for European compliance
- UL approval for North American safety standards
- CSA/UL approval for Canadian and U.S. installations
- Metric construction available (where possible)
- Custom discharge configurations (straight, curved, or integrated transfer) to fit bakery layouts

Layout

