



ultrasonic food cutting systems

## In-Line Semi Rotary Portioner

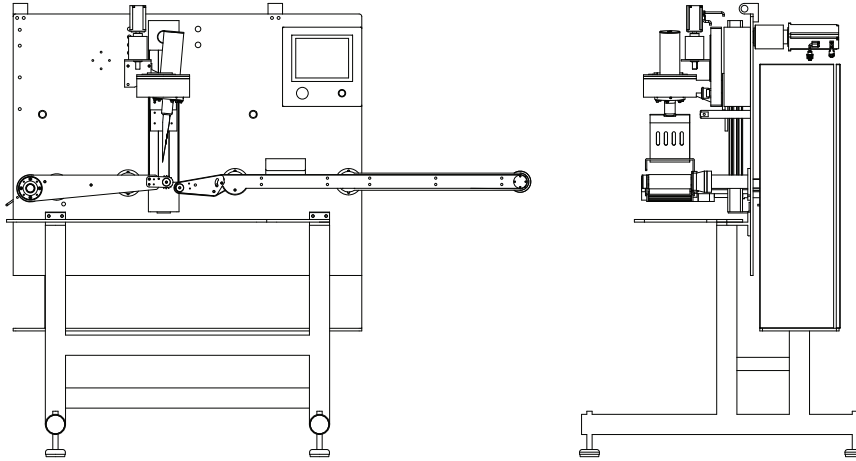


From the same basic footprint as the in-line slicer, this model is built around a robust stainless steel tubular frame and substantial base plate, allowing all components to be mounted for optimum cleanliness, functionality and looks. Combining in-line technology with a rotary cutting head for multi cut configuration, this slicer can be used to produce wedges, cubes and slices from blocks or extruded products. Standard format has a single conveyor. Options include additional independent conveyors for stacking, shingling, waste rejection and bufferring. Portion size can be determined by length, time or target weight. Positive holding of product using a vacuum or mechanical gripper with a servo driven top drive system ensures precise control and minimal waste. For optimum weight control, laser scanning and weighing options are also available.

# In-Line Semi Rotary Portioner

## Possible Application

The automatic in-line semi rotary system is suitable for the cutting of block products such as cheese, pate and pastries into variable slice configurations. Numerous cut configurations can be achieved by combining the rotary cut action with the servo infeed conveyor. Loading and offloading can be manual or linked to other processing or packaging equipment.



<b>Dimensions</b>	Height 1800mm, Width 2000mm, Depth 1100mm
<b>Weight</b>	375kg
<b>Electrical Connection</b>	16A 415V AC
<b>Air Connection</b>	80psi 6 bar compressed air
<b>Cuts per minute</b>	Up to 60 per minute, dependent on product height and type
<b>Construction</b>	Stainless steel tubular frame and base
	Electrical/electronic components housed within the rear mounted stainless steel panel - IP65 rated
	Omron PLC and user friendly Omron colour touch screen
	20Khz 1000W/2200W ultrasonic generator
	20Khz stainless steel transducer and booster
	20Khz titanium sonotrode in a variety of designs and sizes to suit applications
	Servo driven infeed conveyor - easy clean, easily removable
	Servo driven rotary head (+/- 45 degrees)
	Variable speed outfeed conveyor. Conveyor fitted with USDA/FDA approved belt
	Variable angular rotation for flexibility of portion types
	Servo driven cutting head with Origa linear guide system
	Variable amplitude control
	Manual loading and offloading by operator
	Engineer functions include diagnostics, manual mode, password protection and system settings. All machine settings with help text
	Variable cutting speed and height
	Low maintenance, quick and easy clean down
<b>Slice</b>	Yes
<b>Stack</b>	Optional
<b>Portion</b>	Yes
<b>Shingle</b>	Optional
<b>Optional Extras</b>	Additional conveyors for stack, shingle, reject and portioning
	Servo Top Drive System with vacuum or mechanical gripper
	Laser Scanning
	Pre-scale weighing
	Check weighing
	Pick and place (Robotic handling)