

MECHANICAL DE-BAGGER

DB-40-12



Automate the removal of vacuum bags from 20kg (40lb) blocks of cheese.

The Mechanical De-bagger (DB-40-12) reliably delivers 12 de-bagged blocks per minute to the processing line, with no manual handling required. This reduces the risk of product contamination and injuries caused by knives and blades.

The De-bagger can be used as a standalone piece of equipment, or as part of a full turn-key solution.

BENEFITS

- › Reduced labour – allows staff to be re-deployed to higher value work
- › Elimination of manual handling, knives and the associated risk of injury to staff
- › Waste corrugate managed effectively
- › Best in class footprint

FEATURES

- › Can be used as either a part of manual/semi or fully automatic cheese handling system
- › Standalone machine with full safety enclosure and interlocked access doors
- › Integrated MCC and HMI
- › Easy access for cleaning with tool-free conveyor belt removal
- › Auger chute extends outside of the machine for easy collection of waste via a clamped bag



CAPACITY

Format	20kg (40lb) cheese blocks
Rate	12 blocks per minute

EQUIPMENT

Footprint	L x W x H 2500 x 1950 x 2200mm 98" x 77" x 87"
Additional	Manually fed infeed and outfeed conveyors Full turn-key solutions available with de-palletising and palletising robots, full pallet infeed and outfeed conveyors, pallet dispenser, pallet stacker, stretch wrapper, product location identification (vision), barcode reading and labelling, liner separation, de-boxer Various combinations and options are available on request

CONTROL

PLC	Allen Bradley
Operator interface	Allen Bradley PanelView
Communications	Ethernet/IP
Alternative	Client preferred hardware on request