

# 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.

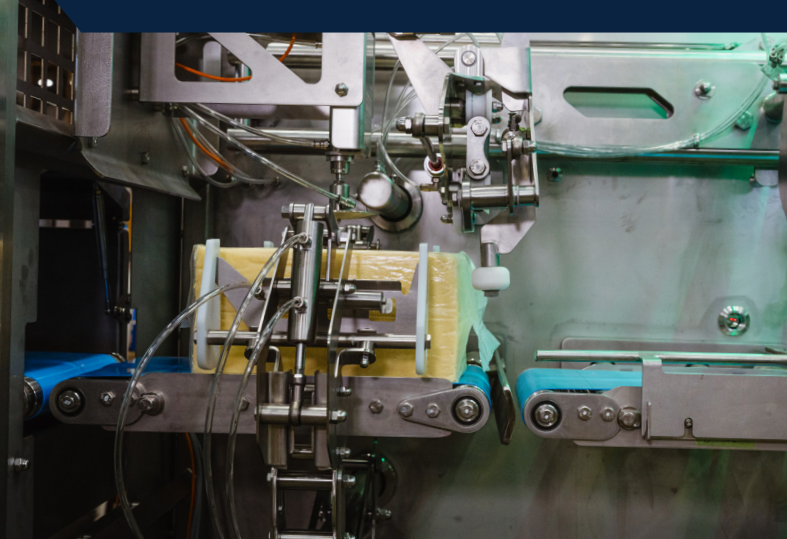
The De-bagger can be used as a standalone piece of equipment, or as part of a full turn-key solution.

### 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

<b>Format</b>	20kg (40lb) cheese blocks
<b>Rate</b>	12 blocks per minute

## EQUIPMENT

<b>Footprint</b>	L x W x H 2500 x 1950 x 2200mm 98" x 77" x 87"
<b>Additional</b>	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

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