

ROBODEPAN

DE-PANNING SYSTEM



ROBODEPAN:

Removes the products from trays using a vacuum system, sweeping arm or needles, all types of surfaces.

Works with freshly baked, chilled, or frozen pieces.

Our system raises the trays with the products to the height of the extraction module, where the pieces are removed from the trays without damaging them and places them on conveyor belts, lateral elevators or any surface next in the process

It works with modular heads and easy to replace, which makes it fit all product sizes.

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SPECIFICATIONS:

- Depanner all types of baked goods from pans and trays
- Works with freshly baked, chilled or frozen pieces
- Modular heads and easy to replace
- Speed up to 28 trays per minute
- Stainless steel and anodized aluminum construction
- Continuous recording of cycling performance with self-diagnostics
- PLC control choices: AB or Omron or Siemens.
- Color HMI Touchscreen, multilingual menus
- **BASE SYSTEM MEASUREMENTS:**
 - **WIDTH:** 182cm/71.573in
 - **LENGTH:** 266cm/104.75
 - **HEIGHT:** 266.37/104.875in
- **ELECTRICAL SPECIFICATIONS:** 208-240 Volts / 50-60 Hz / 3-Phase
- **BASE SYSTEM WEIGHT:** 713Kg / 1572.33lbs

BENEFITS:

- Eliminate Labor
- Reduce workmans' comp costs
- Prevent employee litigation expenses
- Increase production. Higher run rates
- Compact. Space saving designs
- Flexible. Expandable capabilities
- Open Frame. Easy to clean & maintain
- Fast Payback. ROI of less than 18 months

MODELS:

A) Single Head:

- 14 Trays (Boards) per minute (30" x 20.5")
- 7 Trays (Boards) per minute (760mm x 1,000mm)

B) Dual Head:

- 28 Trays (Boards) per minute (30" x 20.5")
- 14 Trays (Boards) per minute (760mm x 1,000mm)



Check the Video!!