

ROBO-T

TRAYS STACKING MACHINE



rev. 009.1812.38

■ Automatic line for short-cut pasta, mod. 130.1-350 TV

- Stacking machine for trays measuring 1200x600 mm
- Suitable for trays of different heights: 50 –70 mm
- Speed suitable for lines with a production output of 600 kg/h (short-cut dry pasta)
- Essential for achieving end-of-line automation with maximum simplicity
- Safety guaranteed by a microswitch for rear door opening

ROBO-T

Automation of tray stacking on the drying trolleys at the end of short-cut or special shape pasta lines can be achieved by using a tray stacking machine positioned at the end of the line.

Main technical features:

Use of the stacking machine, which makes it possible to reduce the number of personnel involved in running a short-cut and/or special shape pasta line (packing operations excluded) to just two operators, must always be coupled with a tray feeder from which it receives the trays full of pasta to be dried in the static drying cells.

It is equipped with an alarm for signaling when the trolley has been filled and comes complete with perimeter safety panels.

Alternatively the Robo XI robotized system is also available.



Tray stacking Robo-T



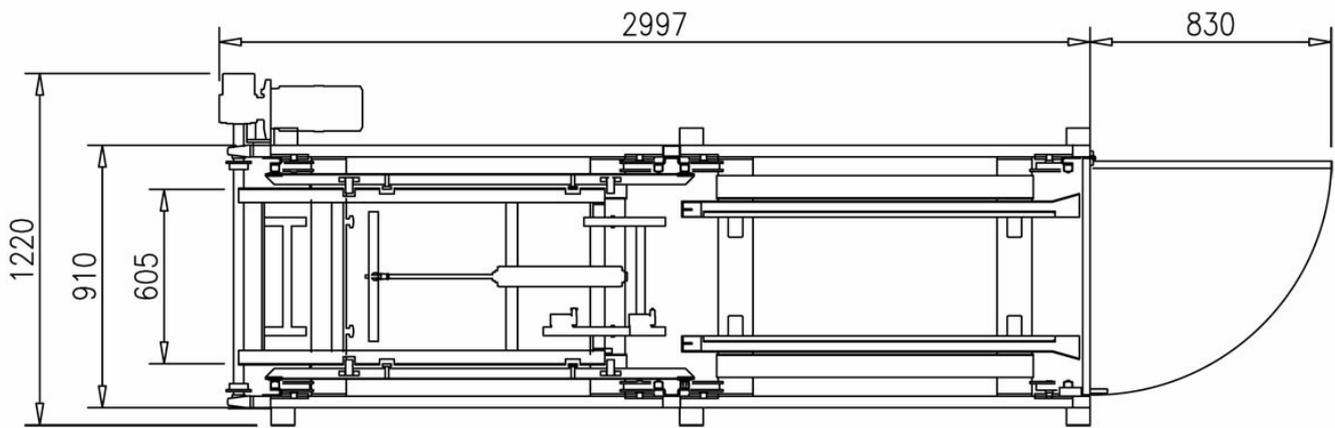
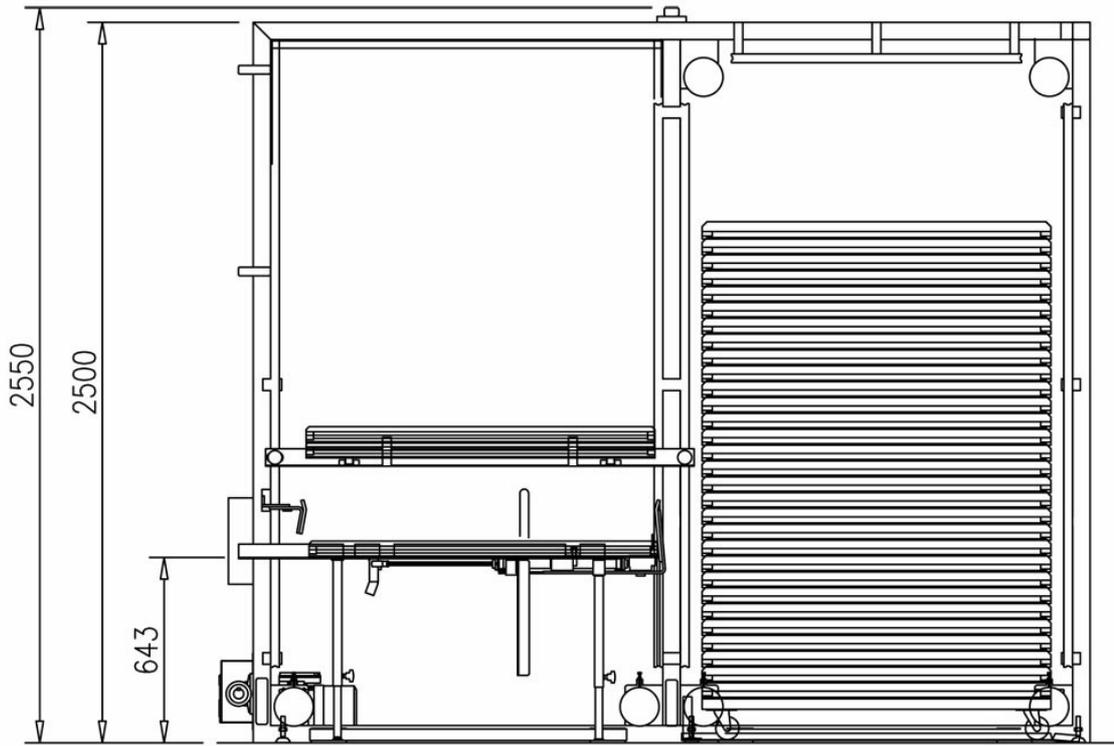
Robo XI: automatic robot for the end-of-line (good excellence alternative to Robo-T)



■ Tray stacking Robo-T



■ Robo XI: automatic robot for the end-of-line



ROBO-T		
Trays dimensions (mm)		1200x600x55
Speed (tel./ min.)		4
Power installed (kW)		1.1
Area (sm)		3.6
Size LxPxH (mm)		2997x1220x2550

Note: the data provided is purely indicative and not binding as it may be subject to the variability of products and the line in which units are installed.



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