

REDUCED GIVEAWAY LINE

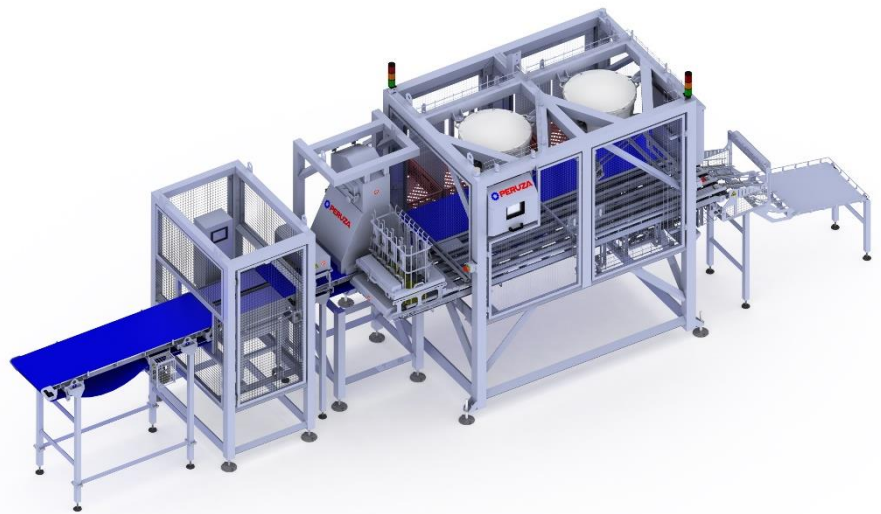
Application

Reduced giveaway line is designed for raw product automatic insertion into plastic trays, thermoformed packages or boxes by reaching specified final weight range.

Reduced giveaway means increased profitability. Precise calculations reduce the giveaway of the product and increase the line capacity.

Main benefits

- Reduced product giveaway
- Easy to use user interface
- Adaptable to various products
- Fast operating
- Can be connected to most of traysealers or thermoformers



Operating principle

The products arrive on main product conveyor one by one in 1, 2 or more lanes.

After passing through 3D dimension recognition and weight calculation unit, program sends signal to robot with appropriate gripper to pick it up and place it into a tray or box to reach set final weight range in packaging.

Final weight range in packaging and current line setup can be adjusted in a smart user interface.

Processing capacity



REDUCED GIVEAWAY LINE (products/min)

50 – 1000 g

Up to 120 (2 lanes)

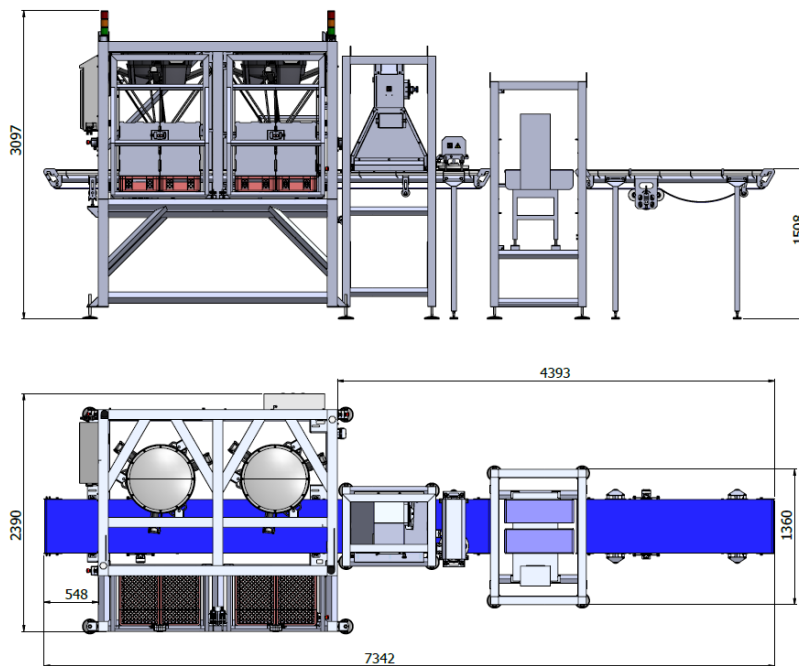
* Equipment is adaptable to various size and weight dimensions

See equipment in action



Technical characteristics

Product	Fresh or frozen meat, fish or vegetables products
Processing capacity	Up to 120 products/min (60 per lane)
Equipment dimension (LxWxH)	6100 x 1750 x 2310 mm
End product weight accuracy	+/- 5 g (depends on product type)
Combination amount in robot working zone	32 tray combinations
Key features	Precision, Repeatability, Speed



For more processing solutions



Autonobbing line

Reduce your cost of nobbing!



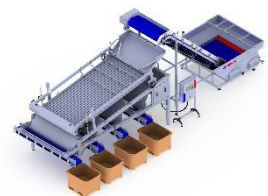
Drum-type nobbing line

Process small fish into quality product!



Water defrosting line

Use efficient defrosting for your products!



Roller grading line

Grading - a must for industrial processing of fish!