

INLAY
AIR 520

TOP LINE PERFORMANCE WITH
MINIMUM PERSONNEL



INLAY AIR 520

Technical Data

Tray formats

Min. 120 x 120 x 30 / 13 mm [L x W x H]

Tray output (per Modul)

Max. 40 per minute

(by continuous loading)

Extendable up to approx. 3 Moduls

Electrical connection

3x 400 V /N/PE, 16 A

Connection power approx. 2,5 kW

Compressed air

6 to 8 bar (dry, oil free)

Consumption approx. 13,7 m³/h, at around 40 trays per minute

Mode of operation

- The AIR 520 flexload fills trays automatically with fixed-weight or catchweight boneless fresh meat portions.
- The portioned slices are transferred from the GMS 520 to the meat conveyor of the AIR 520 flexload.
- From there, they are automatically fed with a jump belt.
- The filled trays run into the GMI 500, are separated by an acceleration conveyor and weighed on a dynamic scale.
- Light or heavy portions are pushed onto separate buffer belts and conveyed to the reworking station.
- Portions with correct weight run directly into the packaging machine.
- At the rework station, individual slices of the rejected portions are exchanged in order to achieve the target weight.

IMPRESSIVE TECHNOLOGY

- Maximum productivity
- Highest level of product hygiene
- Simple operation
- Very flexible for a wide range of products
- Small space requirement

