

CM - 230

SCORPION

Automatic Dishing Robot



The cutting edge

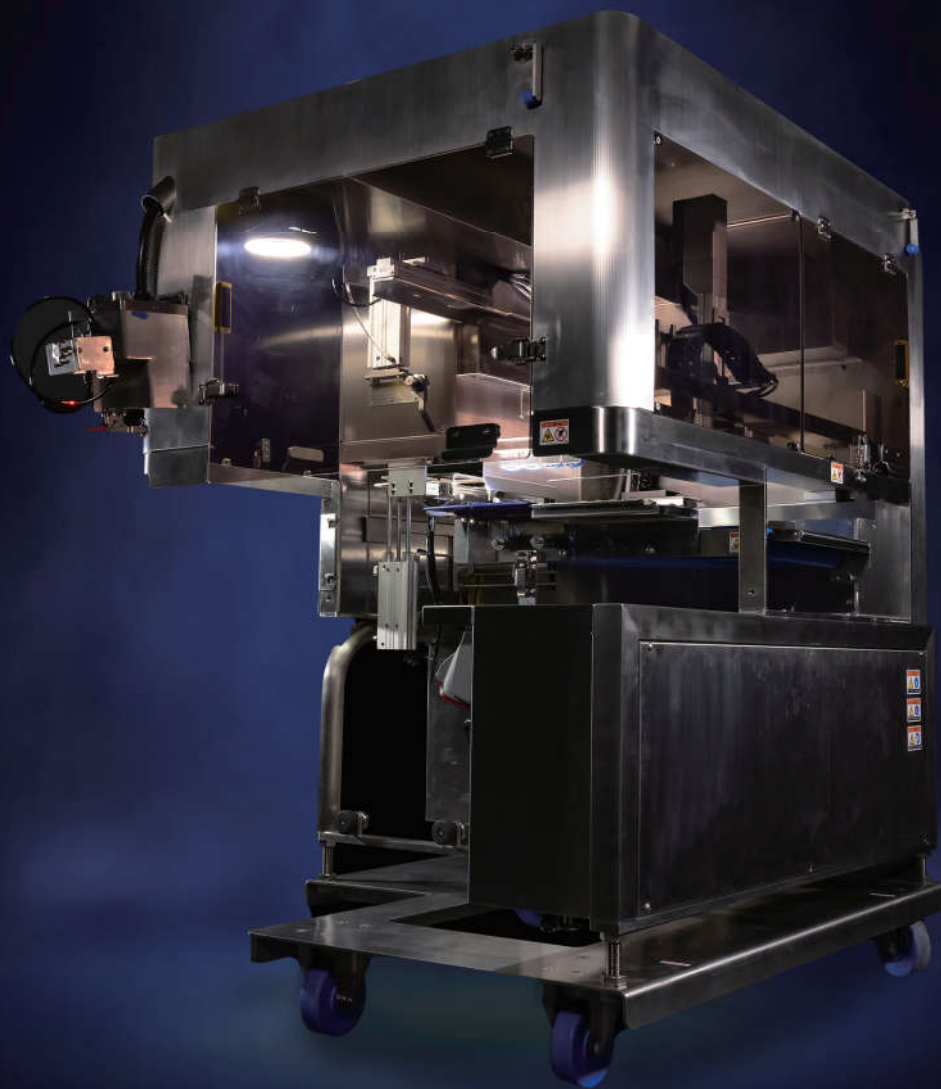
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No modification on the slicer is required

Easy connection and easy cleaning

Further improvements with the addition of folding and row dishing functions



3 rows of folded
sliced pork loin



2 rows of
sliced pork loin



Bending sliced
pork loin



3 rows of
grilled pork belly



3 rows of folded
sliced pork belly

Dishing with percision

Shingled sliced meat on the conveyor is dished directly by robot hand. Two cameras are used to check the alignment of sliced products before and after dishing to ensure accurate dishing at all times.



Designed for easy cleaning

The simple design requires only the parts that touch the meat to be removed and cleaned, so cleaning takes only about 15 minutes.



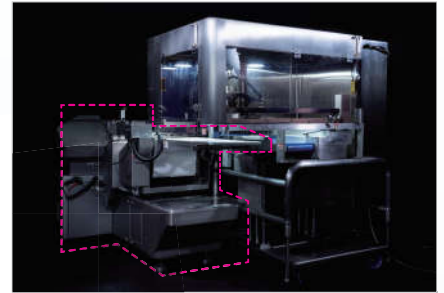
Space saving design

Can be installed if there is a space of 1200mm in width.



No modification on the slicer is required

Since no modification is required for installation, it can be used immediately without stopping the processing operations.



Stable product creation

"No Good for dishing" level can be set as desired. The "No Good for dishing" meat will be discharged without dishing.

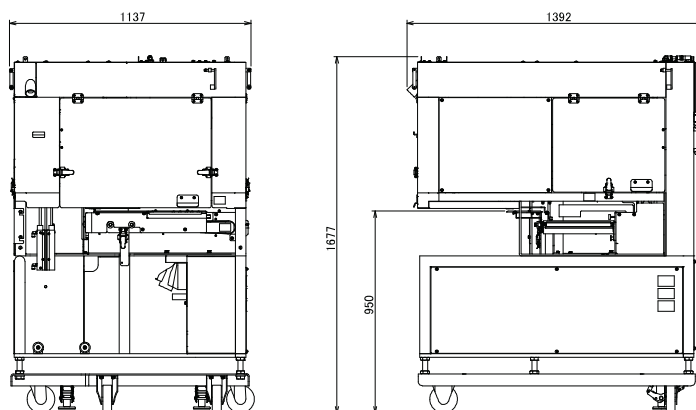


"No Good for dishing" setting screen panel

More reliable production planning

Up to 800 packs/hour (7 pieces at 130g). Regardless of the skill level of the operator, stable production can be expected.

■ APPEARANCE DIMENSIONAL DRAWING (Unit: mm)



* The specifications are subject to change without notice for product improvement.

■ SPECIFICATIONS

Machine Dimensions	W1137 x D1392 x H1677mm
Machine Weight	380kg
Maximum Dish Up Weight	600g (possible dish up weight at a time)
Air Supply	0.5MPa 36.3L/min tube outer diameter 10mm

※ "No Good for dishing" receiving conveyor, free roller and signal tower are optional



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Promotion Video

