

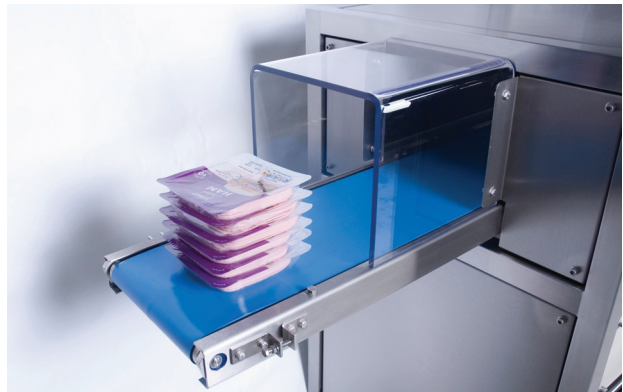
Collator stacker for sliced product packs

Jenton-Ariana launched the high speed FCS pack collator-stacker at MeatUp 2011 in June which is designed for high speed collation.

The FCS unit automatically stacks thermoformed packs, pouches, cheese packs or trays from a single line into stacks up to a maximum height of 150mm. Main applications for the unit include all sliced products, poultry, fish and fresh produce.

Depending on stack count and pack profile, the collator can accept packs at speeds of up to 180 packs a minute. It is manufactured from stainless steel and FDA approved materials and is IP rated to IP65.

A twin belt conveyor generates the required product spacing prior to collation and two vertically mounted indexing conveyors are included where the collation is formed. A stepper motor driven inertia friendly discharge conveyor ensures the stacks remain stable. The



The high speed FCS pack collator-stacker was launched at MeatUp

outfeed conveyor, including stack restrictors, presents the formed stacks for either automatic or manual boxing.

An HMI touch screen/PLC controls the machine and an interface to line control via BUS links is simple.

"This system is smaller, faster and easier to use and even cheaper than its predecessor and demonstrates how mechanical innovation and new motor and control technology can combine for the better," explains Dr Russ Sion, technical director at Jenton.

Also demonstrated at the show was the Packleader BCS converger, a multi lane switchable converger offering an economical and intelligent unit for converging thermoformed packs into a single line while the Jenton-Ariana Sealtester provides automatic seal integrity testing and converging in one unit. This system ensures each pack test is as long as possible to identify and reject the smallest possible seal defect.

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