

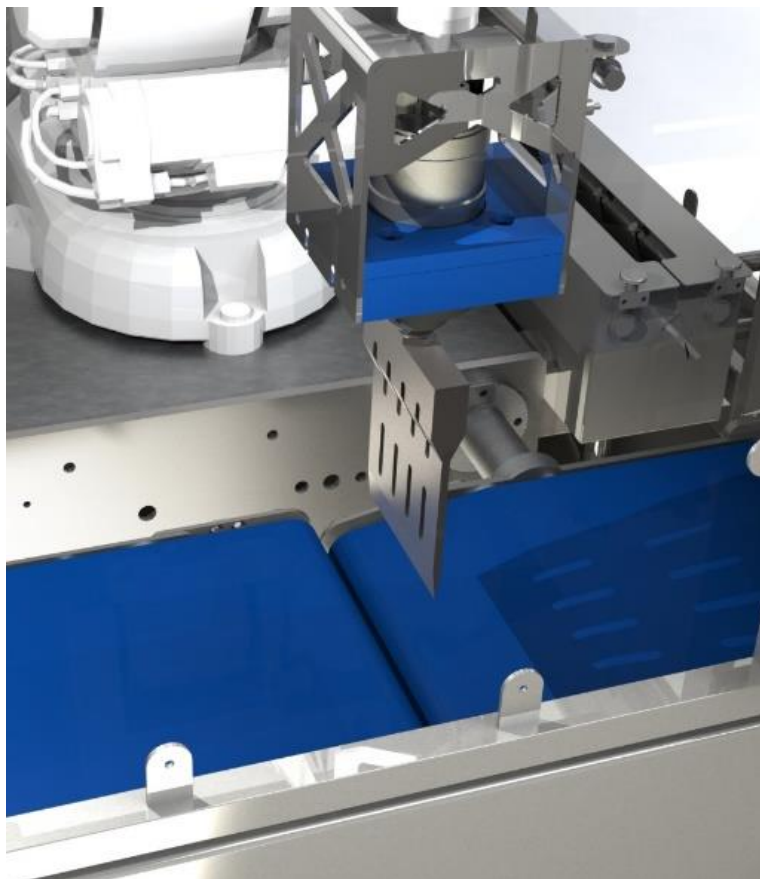
RoboSONIC-C

Ultrasonic Slicing Machine

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The **roboSONIC-C** is an in-line robotic ultrasonic slicing system that is designed to cut and portion a **continuous flow of product**, for instance a product that is **extruded**, such as some types of cheese. It is specifically designed to be integrated into an existing line.





Key Features

- Designed for cutting a continuous flow of product
- 6-Axis robot providing flexibility, reliability and accuracy
- System will communicate with 3rd party extrusion equipment controlling the starting and stopping of a line when required
- Operated via full Colour touch screen with user friendly interface and easy-to-edit programs
- 3 user log in levels – Operator, Supervisor and Engineer
- 20kHz ultrasonic titanium blade
- Integrated cleaning tank with air-dry
- Remote access capability

Services Required

- 3 phase electrical supply 400VAC(3PH+N+E) \ 50Hz \ 32A
- 6 bar Air
- Mains Water Supply for Cleaning Tank
- Ethernet Connection for Remote Access

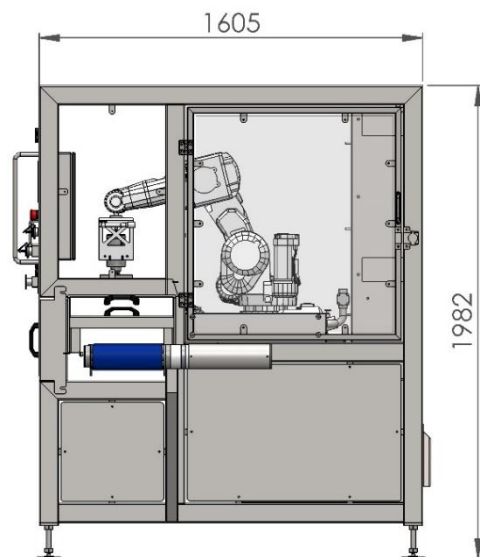
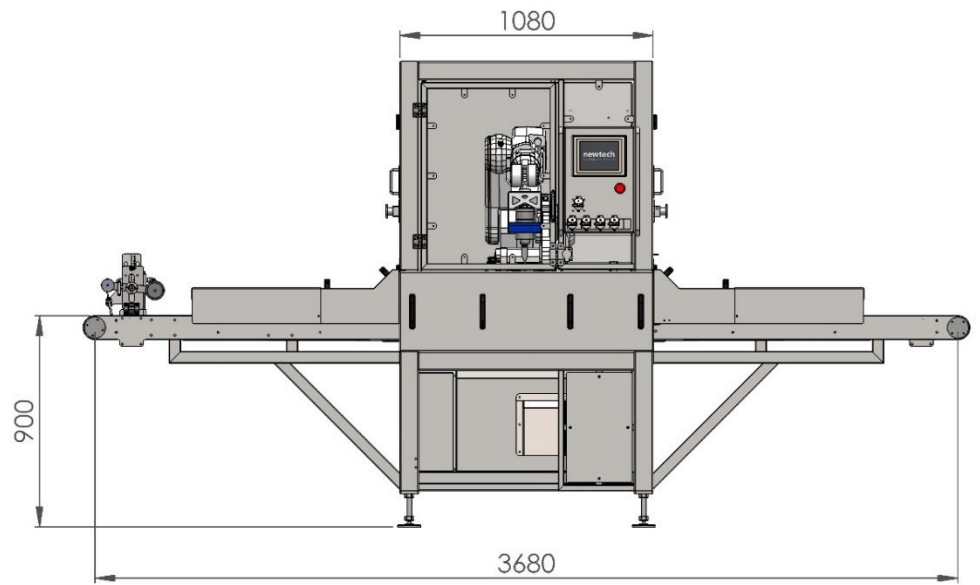
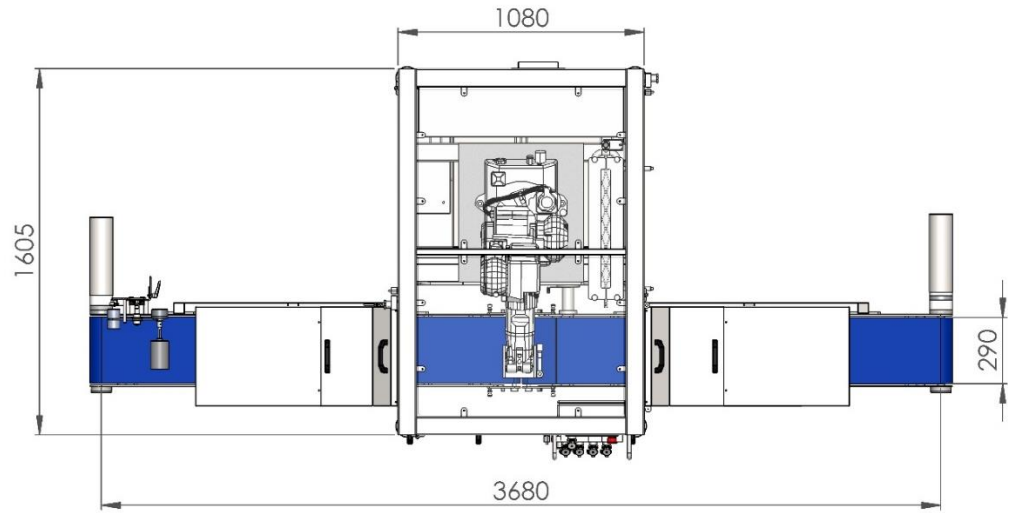
Machine Dimensions (L x D x H)

- 3680 x 1605 x 1982mm

Additional Features

- Fully Stainless Steel construction & food grade plastics
- Encoder assembly measures the speed of the feed conveyor and the distance of product travel in order to ensure the correct slice thickness is achieved
- Quick-release conveyor belt for ease of removal
- Range of blade size options to suit your application

Machine Layout





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