RF5

CHEESE HANDLING MACHINE

PALLETISATION AND SHELF STACKING SYSTEM FOR LARGE CHEESE-MAKING AND MATURING FACTORIES



PRESENTATION

Shelf stacking and palletisation, the RF5 automates all these cheese handling operations. The battery-powered travel system offers enhanced operational autonomy between charges.

Particular attention was paid to the security systems and validated by an independent body.



PALLETISATION AND SHELF STACKING

Detection of actual board positioning ensures optimal cheese pick-up

Belt can be removed without special tools in less than one

Movement of all moving parts provided by maintenance-free, non-stretch belts

Lift and table runners made of robust plastic material, mitigating wear and reducing maintenance costs







SAFETY

Enhanced safety systems

Laser scanners to front and rear

Rear bumper

Technical solutions validated by an independent approved body



GUIDE AND MOVEMENT SYSTEM

Contactless guide system :
the machine moves along an aisle,
automatically correcting its course

Dual portable controls for easy manual movement

Motorised direction controls :
handling is made extremely simple
(turning angle of over 180°)

Battery movement system



CONSTRUCTION

Single-block chassis made entirely out of mechanically welded stainless steel 1.4301

Strong, rugged construction

Technical solutions focus on easy maintenance and lower maintenance costs

Large removable doors allow easy access to internal components

Tool-free removal of all parts in contact with cheeses



USER INTERFACE

Two 12” colour touch screens

Multiple aisle areas can be programmed

Up to 10 types of cheese

Up to 20 types of corridor

Automatic settings adjustment based on the type of corridor

Access control system for the different settings and parameters

Alert system to manage replacement of wearing parts

STANDARD EQUIPMENT

- Three-phased plug type Euro

OPTIONS

- Triple mast lift to extend travel in high cellars and/or lower the height of the machine to fit through doors
- Tightening programme

This list of standard equipment and optional features is not exhaustive and not contractual. Only a commercial offer is binding.

TECHNICAL INFORMATION

The values shown below are indicative only and can be adapted to the customers specific needs.

WEIGHT

Approximate mass	2'250 - 2'350 kg

ELECTRICITY

Rated voltage (tolerance ± 5%)	3x400 Vac 3LNPE
Rated current	13.5 A
Assigned frequency	50 Hz
Maximum power	8 kW
Average consumption (approx.)	1.2 kWh
Building residual current circuit breaker FI (DDR)	30 mA, type B, HI
Upstream overload cut-off	16 A/C

WORK RATE AND CAPACITY

Handling (max. depending on cellar)	200 cheese wheel / h
Lifting capacity	500 kg
Palett loading height (max)	1'400 mm
Displacement speed (max)	1 m / second

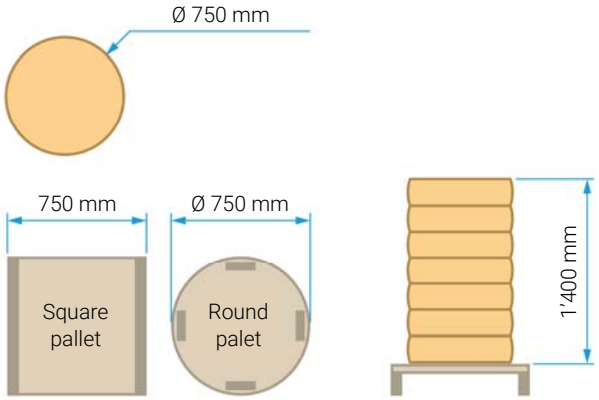
OPERATIONAL FEATURES

Lift	Telescopic mast, double or triple rails
Number of operators	Supervisor only

PRODUCTS FEATURES

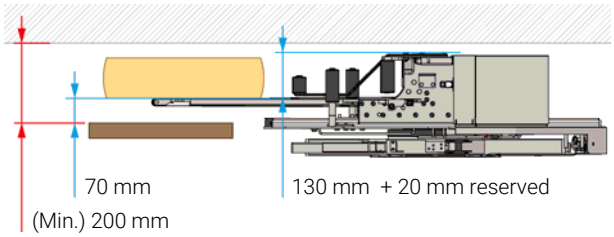
Minimum height of the first cheese wheel 250 mm

Pallet dimensions and treatable cheese wheel :



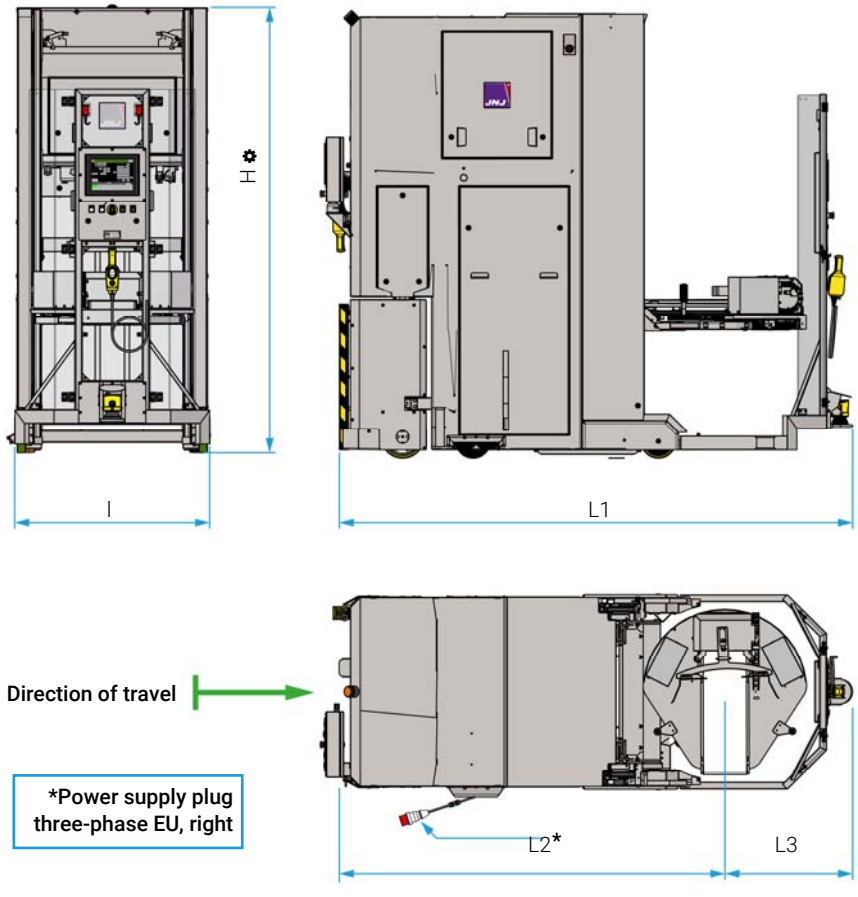
GRAB MODULE FOOTPRINT

Required clearance between top plate and ceiling



DIMENSIONS

Measures in mm



DIMENSIONS

The dimensions of the robot vary according to the final configuration and depending on needs. The values indicated are those of a standard model.

	Value
I	1'200
L1	2'980
L2	2'205
L3	775

NUMBER OF TREATABLE LEVELS DEPENDING ON THE HEIGHT OF THE MACHINE (H⚙)

300	300	1st cheese height
200	210	Level center
↓	↓	

H ⚙	Treatables levels	
2'800	22	21
3'000	24	23
3'200	26	25

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