



RF4

CHEESE CARE ROBOT

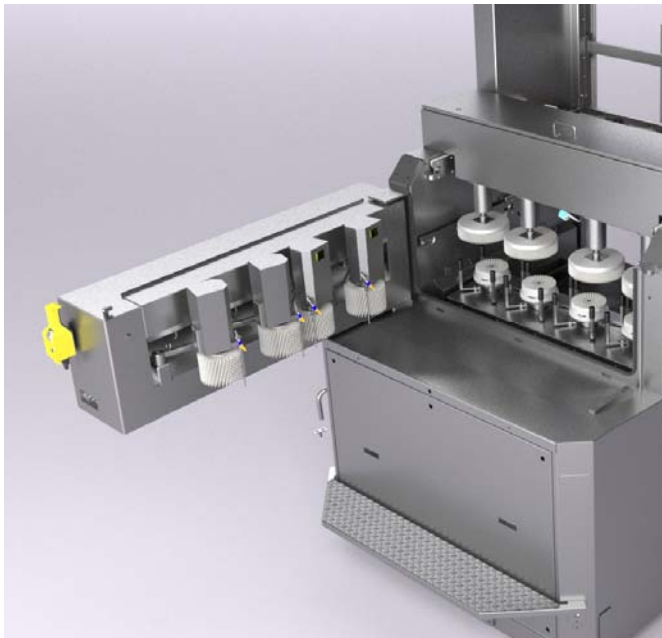
FOR LARGE CHEESE-MAKING AND MATURING FACTORIES



PRESENTATION

The RF4 stands out from the other robots for its gripping module specifically designed to grip a full board. The care unit may handle up to four cheeses simultaneously.

The small dimensions and its flexible programming make this robot suitable to cellars that already exists.



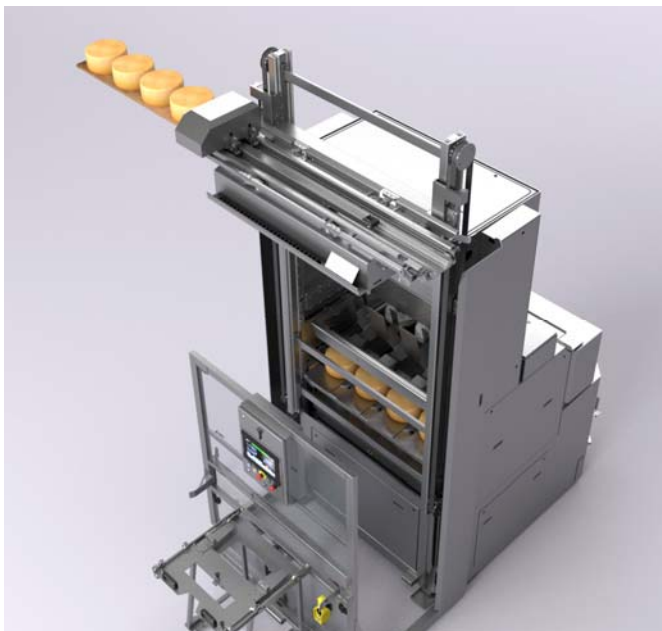
CARE

Brushes and plate can be removed without the use of special tools

Large choice of brushes available

Treatment controls can be viewed and accessed directly from the dialogue screen

Care unit opens for easy access to brushes and trays



GRAB MODULE

Boards handled using a new, robust grip system

Strong plastic lift and table runners, limiting wear and reducing maintenance costs

Automatic lubrication system for elevator rails

Movement of all moving parts carried out using maintenance-free, non-stretch belts

The boards can be picked up both on tubular shelves and racks.



DIALOGUE SCREEN

Easy to programme using two 12" colour screens located at the front and/or at the back of the robot and high-performance help system

Up to 10 sets of treatment settings

Up to 10 types of cheese

Up to 50 types of corridor

Up to 50 work sectors, independently programmable

Automatic settings adjustment based on the type of cheese and the type of corridor

Access control system for the different settings and parameters

Logging of alarm monitoring



GUIDE AND MOVEMENT SYSTEM

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

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

Very easy manual movement using a remote control
at the front and/or at the back of the robot



CONSTRUCTION

The loading module is fixed on the barrier. The brackets are retractable. The system can be used for shelving, cheese removal or board change.

Hygienic : care unit with smooth welding, easily accessible.

The sloping surface enables optimum run-off of smear liquid and rinsing water

Large-capacity brine and smear liquid collection tanks

Strong, rugged construction

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

STANDARD EQUIPMENT

- Hard-bristled synthetic brushes
- Three-phase plug type Euro

OPTIONS

- Grinding wheel weighing module
- Tools for square cheese care
- Battery-powered movement system
- Motorized power cable winding system
- Triple mast lift to extend travel in high cellars and/or lower the height of the machine to fit through doors
- Trolley for additional tanks
- Mobile-phone-based alarm unit (SMS)
- Remote maintenance module

TECHNICAL INFORMATION

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

WEIGHT

Approximate mass 3'200 - 4'100 kg

ELECTRICITY

Rated voltage (tolerance $\pm 5\%$) 3x400 Vac 3LPE
 Rated current 13,5 A
 Assigned frequency 50 Hz
 Maximum power 14.2 kW
 Building : residual current circuit breaker FI (DDR) 30 mA, type B, HI
 Upstream overload cut-off 16 A/C

WORK RATE AND CAPACITY

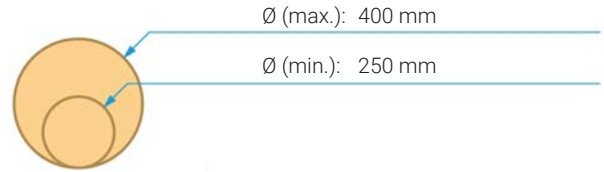
Number of boards processed per hour (approx.) 160 / h
 Brine tank capacity (approx.) 220 litres
 Capacity of smear collection tank (approx.) 110 litres

OPERATIONAL FEATURES

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

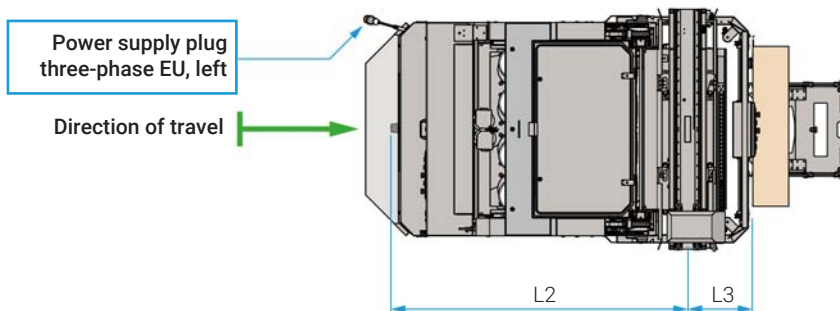
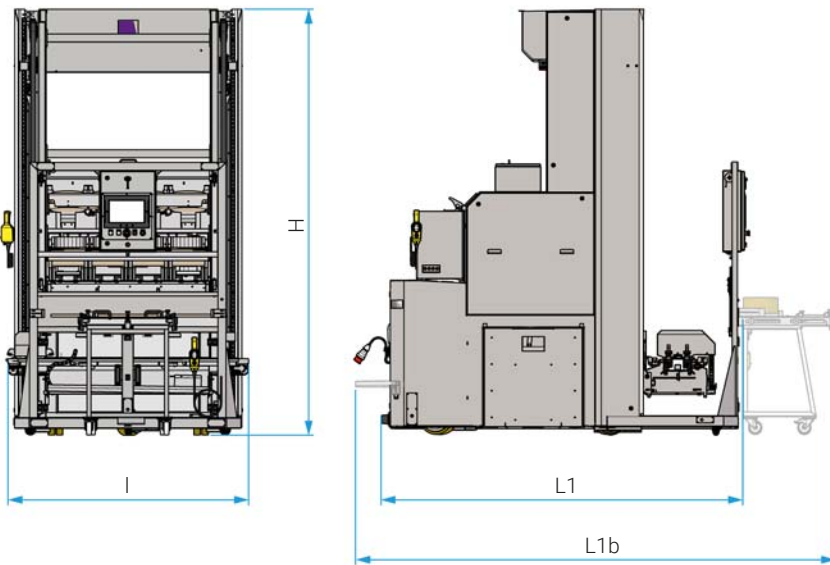
PRODUCTS FEATURES

Minimum height of the first cheese wheel 320 mm
 Treatable cheese wheel diameter :



DIMENSIONS (3 OR 4 CHEESE WHEELS)

Measures in mm



DIMENSIONS

The values shown are indicative only. The dimensions of the robot may vary according to the final configuration and customers specific needs such as the format of the boards, the height to be reached or the number of cheeses to be processed.

	Min.	Max.
I	1'700	2'000
H	2'690	3'190
L1	2'900	3'070
L1b	3'700	3'870
L2	2'270	2'440
L3	595	630