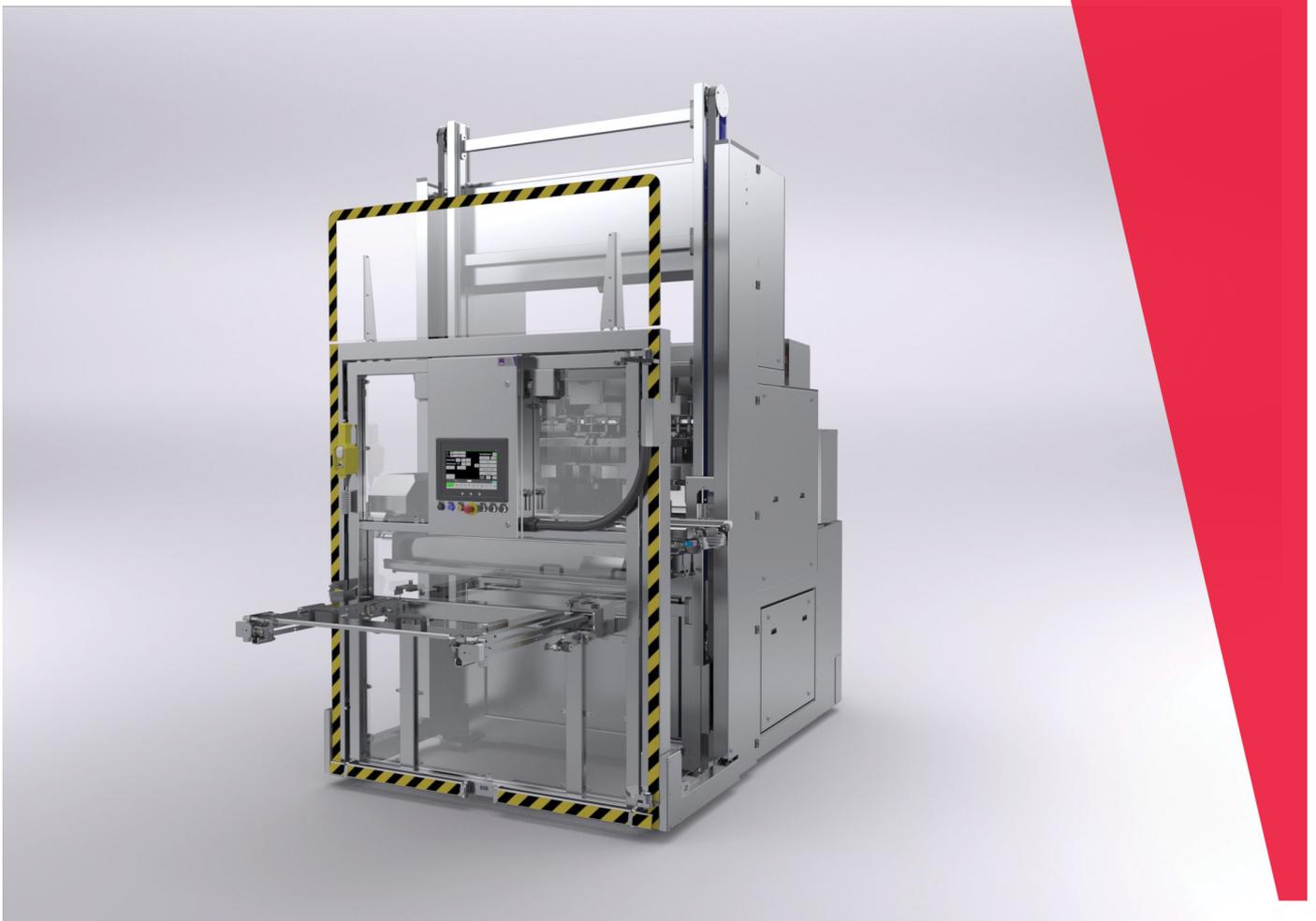




RF4

ROBOTIC CHEESE PROCESSING MACHIN

FOR DIAMETERS 220MM TO 420MM PLACED ON A BOARD WITH 3 OR 4 CHEESES



PRESENTATION

The RF4 stands out from other robotic systems thanks to its handling module specifically designed to grab a complete board. The processing station is capable of processing all cheeses simultaneously.

The system can be easily integrated into existing cellars thanks to its programming flexibility and compact dimensions.



DIALOGUE SCREEN

Easy to program through its 12-inch colour screen on the front and/or rear of the machine and a powerful help system

10 sets of processing settings;
10 types of cheese ;
50 types of pathways ;
50 work sectors ,
independently programmable

Automatic adjustment of settings according to type of cheese and type of pathway

Access control system for various settings and parameters (Login)

Alarm logging



GRAB MODULE

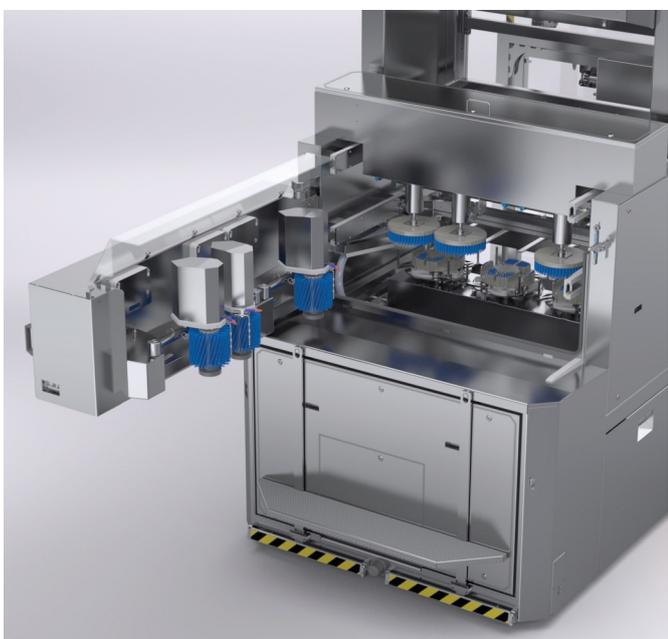
Handles boards using a robust gripping system The lifting and trolley slides are made of plastic,

limiting maintenance costs and reducing wear and tear

Automatic lubrication system for lift rails using food-safe oil

Movements of the components of the gripping module are driven by maintenance-free, inextensible belts

Boards can be picked up from both tubular shelves and racks



CARE

Brushes and trays can be removed without tools

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Directly visible and accessible processing unit from the HMI panel

Processing module can be opened for easy access to brushes and trays



GUIDANCE AND MOVEMENT

Contactless guidance system: the robotic machine moves along the pathway, automatically correcting its trajectory

Motorised steering and a steering angle of over 180° make it easy to manoeuvre in tight spaces

Very easy to move manually, thanks to the hand-held control at the front and/or rear



CONSTRUCTION

A charger module is installed on the barrier. The arms are retractable. The system can be used to stock shelves, remove cheeses or change boards.

Hygienic: easily accessible processing station with smooth welds. The sloping surface ensures optimum drainage of the sludge and cleaning water.

Large-capacity plastic brine and sludge recovery tanks

Robust, rigid construction

One-piece chassis made entirely of welded 1.4301 stainless steel

STANDARD EQUIPEMENT

- Synthetic nylon brushes (03,04,05 to choose from)
- Three-phase Euro plug
- Processing area lamp
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OPTIONS

- Triple mast lift to increase travel in high cellars and/or lower the height of the machine for doorways
- Additional screen
- Additional brine tank trolley
- Two brine tanks
- Clamp on processing tray
- Tooling for processing square cheeses
- Cheese wheel weighing module
- Identification of the cellar by barcode
- Wi-Fi remote maintenance module
- Sends SMS or e-mail messages in the event of an alarm and work completion
- Connection to the JNJ platform for cellar management and traceability of processing and alarms

TECHNICAL DATA

The values specified below are given as a guide.
 Certain adaptations can be made on request.

WEIGHT

Approximative weight 3'200 - 4'100 kg

ELECTRICITY

Spring-loaded power cable winding system

Rated voltage ($\pm 5\%$ tolerance) 3x400 Vac 3LNPE

Rated current 13,5 A

Frequency 50 Hz

Installed power 14.2 kW

Building : residual currentcircuit breaker FI (DDR) 30 mA, type B, HI

Upstream overload cut-off 16 A/C

WORK RATE AND CAPACITY

Operating rate (approx.) 130 boards/ hour

Brine tank capacity (approx.) (2x100) 200 litres

Sludge recovery tank capacity (approx.) 100 litres

OPERATIONAL SPECIFICATIONS

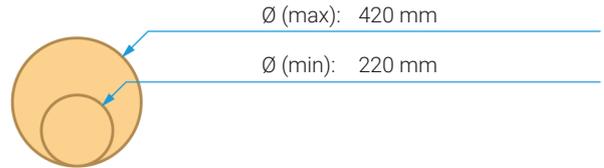
Lift Telescopic mast, double or triple rails

Number of operators Only one supervisor

PRODUCT SPECIFICATIONS

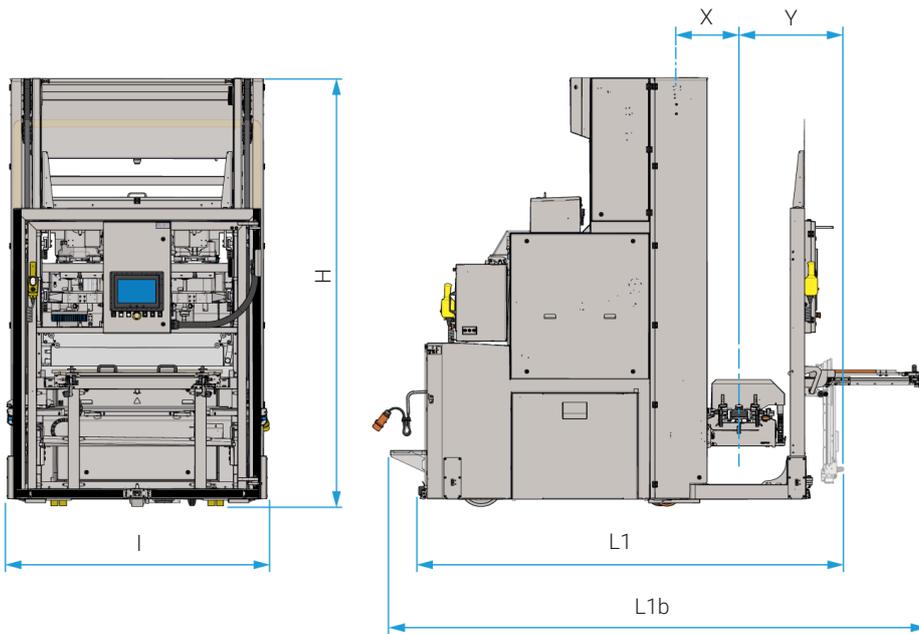
Minimum height of first board 320 mm

Size of cheese wheels that can be processed:



SIZE (3 OR 4 CHEESES)

Dimensions in mm



DIMENSIONS

These values are indicative. The dimensions of the machine vary depending on the final configuration and on requirements 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	2'600	3'200
L1	2'950	3'100
L1b	3'730	3'880
L2	2'220	2'270
L3	650	750
X	400	450
Y	700	800

