

Tramper D-360

Denester for trays, pots, containers and lids



General description

The Tramper D-360 is a compact and very reliable denester that separates trays, pots, containers and lids at high speed. The Tramper denester guarantees an effective and highly efficient operation due to the servo-controlled denesting technique.



- ▶ Smart servo-controlled denesting system
- ▶ Suitable for denesting both trays and lids
- ▶ Can be converted to another packaging format within 2 minutes



Servo-controlled denesting



Easy changeover!



Directly mounted over any conveyor

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The servo-drive makes the denester multi-functional. Products without a nesting lug or products that are slightly hinged together can easily be denested with the D-360. The servo drive also reduces the retooling time for different product formats.

Using a cassette system allows for rapid and reliable size changeover. Every product format (length x width) has its own cassette. The cassettes are interchangeable without tooling by means of quick release handles.

The denester can be mounted directly over any packaging line. If desired, the denester can also be supplied as a standalone unit with or without castors.

Technical Specifications

Machine dimensions	900 mm x 970 mm x 1100 mm (lxwxh, without mounting frame)
Capacity	20 up to 30 cycles per minute / 200-300 packages per minute (depending on format)
Denesting range	max. 600 mm x 300 mm (lxw)
Electrical connection	400 VAC, 16 Amp
Compressed air consumption	± 200-300 litres per minute
Options	<ul style="list-style-type: none"> • (mobile) standalone unit • empty signalling for tray or lid magazine • precision alignment • loading zone detection • remote service

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