ORIGA RODLESS CYLINDERS @ WORK: BAKERY EJECTOR

Problem

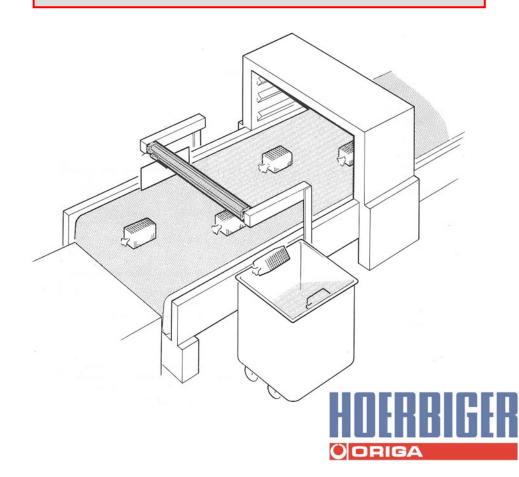
A bakery required an automatic method of rejecting degraded loaves of wrapped bread from a high-speed conveyor after they had passed through a metal detecting machine. The space available for the actuator was limited and hygiene standards had to be maintained.

Solution

The company utilized the inherent rigidity of a 25mm diameter, 500mm stroke Origa Rodless Cylinder to form a bridge over the conveyor. When signaled by the metal detector, a pusher plate attached to the piston yoke of the cylinder sweeps across to reject a loaf. Origa cylinders are self-guiding, compact and completely sealed; essential ingredients for actuators in the food processing industry.

Results

The overall body length of Origa Rodless Cylinders is marginally greater than their stroke length, a feature that allowed actuator movement to be contained within the width of the conveyor. Additionally, the necessary hygiene and reliability standards were retained.



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