

ORIGA RODLESS CYLINDERS @ WORK: CHEESE BAGGER

Problem

Special purpose handling machinery for the food processing industry can adversely affect the product. Additionally, the product can contaminate the machinery. One company found that motor powered chain driven systems for inserting blocks of cheese into polythene bags were difficult to control, unreliable and totally unhygienic.

Solution

Two Origa Rodless Cylinders of 25mm diameter and 230mm stroke length are used to actuate vacuum cups to open the bags. A pusher arm attached to a 50mm diameter, 1610mm stroke Origa cylinder indexes the cheese into the bags and transfers the wrapped block into a sealing machine. Origa cylinders are compact, completely sealed actuators incorporating integral control and proximity devices. These design features make them ideal actuators for the food processing industry

Results

The company designed this prototype machine to take full advantage of the versatility of Origa Rodless Cylinders whose range of products is available worldwide. Integral support, actuation, and control saved space and reduced complexity. Moreover, the Origa cylinders unique sealing design significantly reduces hygienic problems encountered with alternative complicated systems.

