



RB 371 RETRACTING CONVEYOR

*EFFICIENT PRODUCT HANDLING WITH
THE RB 371 RETRACTING CONVEYOR*



Burgers, minced meat, rib burgers, cevapcici, kebab, rissoles,
cream cheese slices (packed in trays)

Producers of formed products, portioned products (e.g. minced meat) or other separated products (e.g. dough applications) benefit from the efficient product handling with the RB 371 retraction retracting conveyor. Reliable depositing of the products into primary packaging, such as trays, or transfer to downstream systems, such as frosters, frying lines, deep fryers or other conveyor systems, is facilitated.

YOUR ADVANTAGES

- Reliable and flexible product handling either with depositing into trays or with placing onto downstream conveyor or systems
- Versatile application options thanks to a variety of depositing and placement patterns, such as stacks or shingles
- Easy synchronisation and operation via the central and networked Handtmann control system, optional control of the overall line via a 12.1" colour touchscreen display
- Continuous and economically efficient overall process thanks to integrated quality monitoring including control of the products lengths and targeted ejection
- Open, hygienic, smooth-surface machine design providing optimum accessibility and simplest cleaning

AUTOMATIC INSERTING AND DEPOSITING OF PRODUCTS INTO PACKAGING ONTO BELTS OR DOWNSTREAM SYSTEMS

Reliable and versatile product handling

The 250 mm wide retracting conveyor with a stroke length of 650 mm is perfectly suited for the reliable depositing of products into primary packaging, such as trays, or for placing products onto downstream systems. The RB 371 fits perfectly into the modular Handtmann transfer system for depositing into tray packaging, and integrated signal interfaces facilitate simple synchronisation for placing products onto downstream systems, such as frosters, frying lines, deep fryers, baking lines or other belt systems.

Flexible applications with a wide variety of depositing patterns

A wide variety of product depositing patterns are possible, both in the process of tray feeding and depositing into trays as well as in conjunction with downstream systems. The products to be processed can be gently and reliably stacked and shingled.

Easy synchronisation and operation in complete solutions

The RB 371 is integrated in the central and networked Handtmann control system, which ensures perfect synchronisation and simplest operation of the modules. Optionally, it offers the possibility to control the overall line via a 12.1" colour touchscreen display with exclusive Handtmann user interface. The integrated quality monitoring including control of the product lengths and targeted ejection ensures a continuous and economically efficient overall process.



OPTIONS:

- 12.1" colour touchscreen display with exclusive Handtmann user interface for operating the overall line
- Coupling to ZB 375 (mandatory for combination with transfer system)
- Special voltages: 200 V, 220 V, 240 V, 480 V, 575 V

PRODUCT EXAMPLES:

- Burgers
- Minced meat
- Rib burgers
- Cevapcici
- Rissoles
- Pizza dough
- Cookies
- Cream cheese

TECHNICAL DATA:

Category	Performance characteristics
Technical prerequisites of the VF	VF 800: PCM/VF 600: min. PCK4
Operating voltage	380 to 440 V (special voltages: 200, 220, 240, 480, 575 V)
Connected load	3.5 kW
Safety category	PLd
Performance	up to 200 portions per minute
Conveyor width	250 mm
Minimum product height	10 mm
Product length	min. 50 mm
Outlet height/transfer height	min. 970 mm to max. 1,170 mm
Machine length	1,530 mm/retracted to 2,160 mm/extended
Machine width	669 mm/cover closed to 827 mm/cover open