

MULTI LOADER – AUTOMATIC MINCE AND MEAT PORTION LOADING SYSTEM



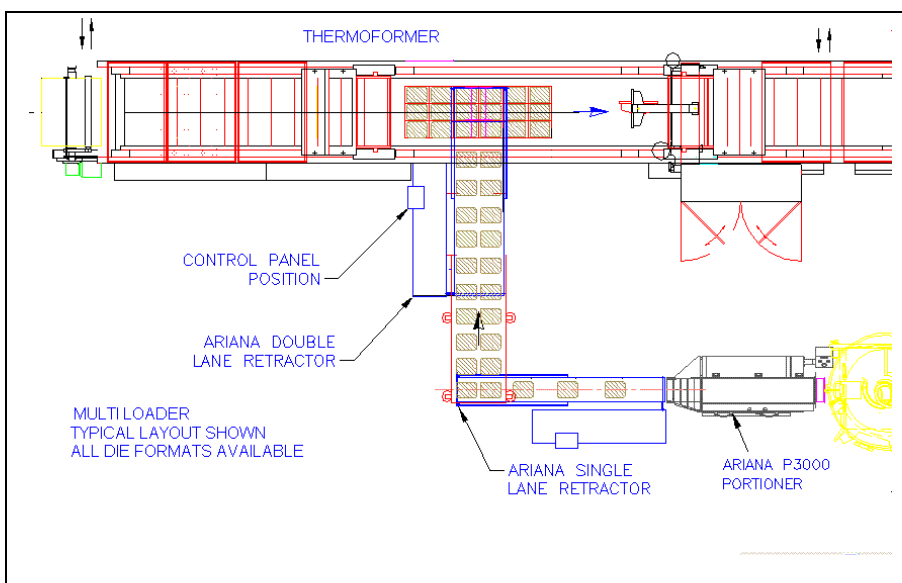
The **Jenton-Ariana** Multi Loader has been developed for the Red Meat Industry. A complete meat product handling system either incorporating the Jenton-Ariana Hi speed portioner for ground mince and diced meat loading or if fed from a slicing line, other meat products can be successfully packed. Can load semi rigid or flexible film for vacuum packs. Easy switching from control panel between different lane and row die formats. Loading ground mince meat portions into thermoformers, tray sealers and flow wrappers at up to 140 portions per minute. These systems fully automate a ground mince production line ensuring maximum throughput and minimum staffing levels in a hygienic manner.

The system uses PLC control with integrated servo drives and is constructed in stainless steel up to IP 66 waterproof protection.

The Multi Loader benefits:

- Rugged stainless steel design with state-of-the-art hygienic construction and extremely easy operation.
- Flexible Multi loading system for products like minced meat portions, fresh cuts, formed products, etc.
- Pneumatic tensioning and relieving of the belts (very easy belt removal for cleaning without any tools).
- Easy changeover to another die-set configuration via control panel.
- Shingling of flat products in all directions possible, also stacking.
- Considerably more hygienic than manual placement and avoids repetitive strain injuries.
- Significantly lower personnel expenditure.
- Highest possible production rates.
- Left or right hand loading versions available.

LAYOUT



SPECIFICATIONS

Multi Loader	
Packing speed	Up to 140 portions/min
Portion size range	Thickness: 20 - 70mm Width: 20 - 110mm Length: 40 - 205mm
Protection	IP65/IP66
Machine weight	200kg
Power supply	AC 415v 50Hz 4A
Air supply	5bar 1 L/hr (free air)