

TECHNICAL OFFER FOR SEMI -AUTOMATIC LOADING AND UNLOADING SYSTEM FOR OVENS

1.	SEMI-AUTOMATIC LOADING/UNLOADING SYSTEM FOR OVENS
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Manufacturer: PAN ADAMI	
Model: ATLAS	
ROMANIA	

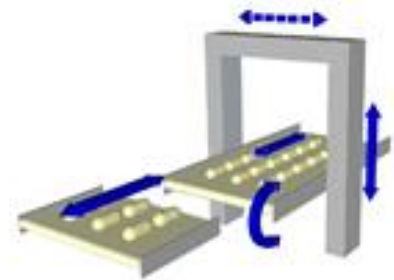
The semi-automatic oven loading and unloading system is a piece of equipment that automates the most difficult production stage, which is loading and unloading the oven. The loading system increases the efficiency of the baking process by shortening the oven loading and unloading times and also eliminating the lifting of heavy loads by the operators.

The advantages of automatic oven loading are:

- Obtaining superior quality products: when loading manually, on the same oven chamber, baking starts at different times and the steam and heat lose their effectiveness due to the long time the door remains open. During automatic unloading, all products are inserted and removed simultaneously, which provides a perfectly uniform loading.

- Increasing productivity by reducing loading + unloading / oven times by approx. 50%.

- Efficient production planning and management.
- Reduction of personnel assigned to the baking process.
- Avoiding human errors related to delays in inserting/removing products from ovens.



Component of the loading/unloading system:

- Motorized feeding table, stainless steel structure , canvas conveyor belt, guides for positioning the setters, dimensions approx: 180 x 280 cm
- Pilot for Loading/Unloading composed of:
 - The stainless steel structure formed by two lateral columns connected transversely
 - Loading/unloading table with conveyor belt with actuation and return movements driven by a motor with encoder, the material of the belt is canvas resistant to temperatures over 300 gr C, table dimensions approx. : 180 x 400 cm
 - Lifting and lowering mechanism with encoder and rack motor
 - Left-right movement mechanism with motor with encoder and rack
- NILFISK professional vacuum cleaner system. The extraction unit is positioned close to the unloading robot to keep the tube short. Integrated filter unit to be cleaned manually once a week.
- Electrical system, PLC control panel with memory of 100 working programs and:
- Software for the automatic management of the entire system
- Online assistance of the entire system, with Internet connection;

- Installed electrical power: 11 kW + 7.5 kW (vacuum cleaner)

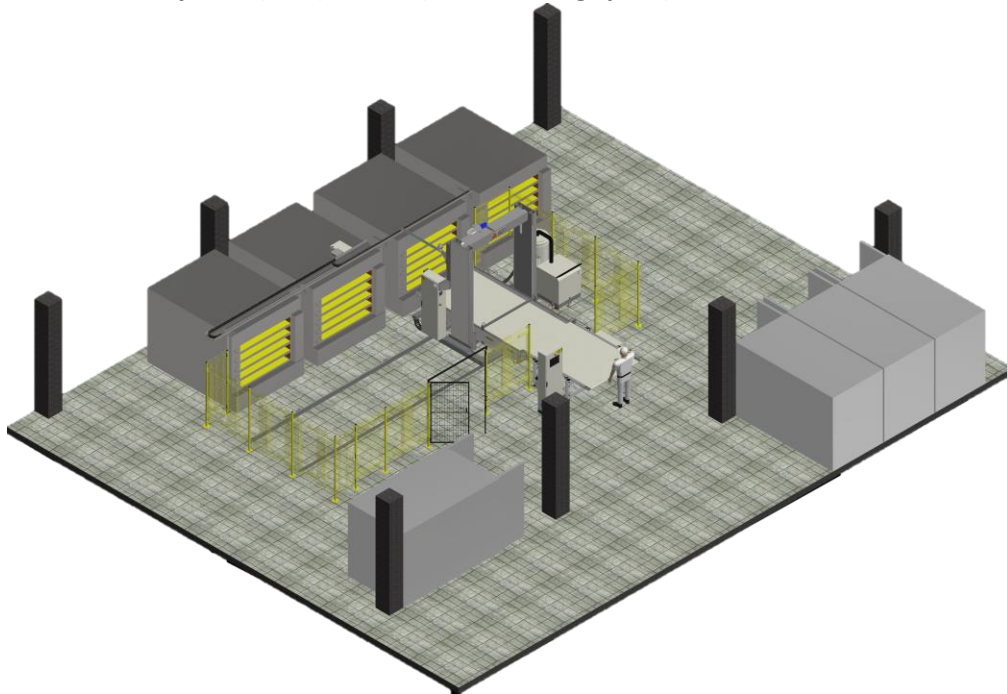
The process of baking bread using the semi-automatic loading / unloading system:

1. Loading the feeding table with the pieces of dough - panacodes with lateral, manual unloading or manually unloaded leavening baskets will be used.
2. Automatic unloading of the feed table on the loading/unloading pilot table.
3. The loading/unloading table automatically transfers the pieces of dough to the baking chamber of the oven.
5. After baking, the loading/unloading table removes the backed product and unloads it on the conveyor belt for unloading.
6. At the time of unloading, the automatic vacuum cleaner cleans the baking chamber.

The loading and unloading processes are fully automatic and are controlled from the touch control panel with the option of memorizing work programs.

The process of steaming, opening the bushes, selecting the baking chambers, transporting the bread to the storage place is also fully automatic.

Note: The table of the loading/unloading system has a thickness (height) of cc 5 cm. The maximum height of the baked products must be: H deck – H system (5cm) – 2 cm (maneuvering space).



Thank you for your attention to our company and we are at your disposal for any additional information. Do not hesitate to contact us !



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