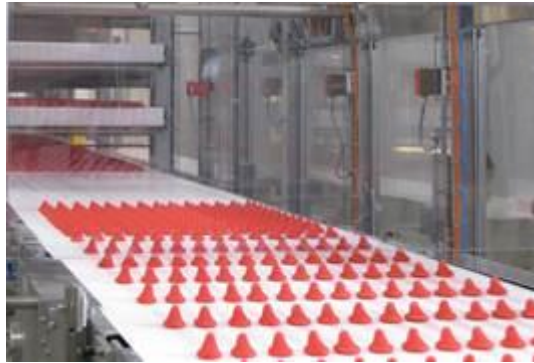


Buffering and cooling of delicate products

How to cool biscuits when space for a cooling tunnel is not available or too expensive?
How to buffer bars or sandwiches to regulate the product flow?

Our new Multi-Level Belt buffer MLB is particularly suitable for handling delicate products such as sticky cereal and fruit bars, marshmallows, but also for standard products like chocolate and biscuits. The products are neither pushed nor stowed; they are “just” transported.



The dimensioning of the buffer is entirely customizable and therefore allows a maximum buffering or cooling space.

Processes run with a minimum footprint and in a highest density that otherwise would only have been achieved using long cooling tunnels or buffering conveyors.

Through the control panel, you decide which proportion of the buffer is to be used for cooling and which for product flow regulation.



Advantages:

- Product flow regulation and / or cooling of delicate products
- Small radii of the deflection rollers allow the handling of even smallest products
- Good accessibility reduces cleaning and maintenance time
- Easy operation, low technical complexity, low maintenance cost
- Customized design thanks to modular design
- An IP67 „wash-down“ version is available

Have we made you curious? Can you imagine an application for this?

Please visit our website or contact us directly; we are happy to discuss your ideas with you and to check your performance requirements.

www.rotzinger.ch

www.transver.com

