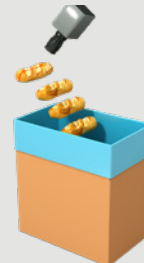


BOX FILLING STATION MEC-31

Combining our know-how and experience we developed an innovative box filling station to pack “baguette” style products (white or artisan). The machine runs at high speed and guarantees a perfect organisation of the products into boxes.



COMBINE
HIGH SPEED &
LINE EFFICIENCY



Easy to use, to clean & to maintain

- **Open frame** with wide access doors.
- Easy cleaning with tool-free removable section doors.
- Automatic release of top hoppers at operator level for **safe and easy access**.

High efficiency & perfect filling

- **From 2500 up to 9000 baguettes.**
- Gentle product handling.
- **Trouble free** case packing even with poor quality boxes.

TECHNICAL SPECIFICATIONS MEC-31

2 versions (see capacities)

- Version -S (standard configuration)
- Version -L (artisan style)

Hygienic design

- Open frame design.
- Removable doors for easy hopper & door cleaning.

Quick & easy tool free belt removal

- Endless belt.
- Guides stay in position when removing the belt.
- Roller supported belt for less noise, less friction, no black marks.

Automatic lateral box positioning

- Roller guides mounted on spring system for box width compensation (+/- 5 mm).

Recipe

- Movable hopper side: automatic adjustment of the position by recipe.

Hopper drive

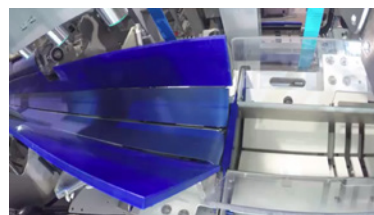
- Brushless motors with belt drive system and plug & play replacement program.
- Quick release belt for easy access, cleaning, easy maintenance.
- Detection of loose belt by torque control (easy jam detection).

Standard with

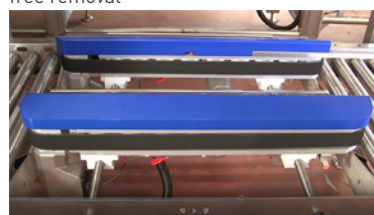
remote access point (one per line)



Removable doors







Transversal conveyor belts with tool free removal

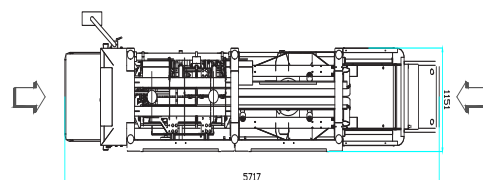


Automatic lateral box positioning

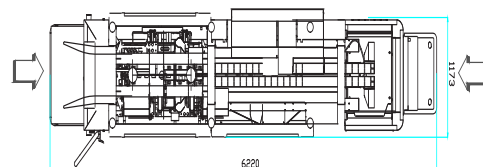


Box Filling Station MEC-31-L

CAPACITIES		
Box rate	Up to 8 boxes / min	Box Dimensions: to be confirmed depending on the product organisation
	VERSION S	VERSION L
Lengthwise 	Up to 9.000 baguettes/hour	Up to 9.000 baguettes/hour
Bulk 	Up to 60.000 small products/hour	Up to 60.000 small products/hour
OPTIONS		
Side by side 	Up to 10.000 1/2-baguettes/hour	Up to 13.000 1/2 baguettes/hour
Crosswise 	Up to 10.000 1/2-baguettes/hour	Up to 13.000 1/2 baguettes/hour
CONSUMPTION		
Installed power	2 kw	
Voltage	3 x 400 V + N + E / 50 Hz	
Air supply	6.2 bars	
Air consumption	500-600 NI / min	
Weight	1700 kg	
CONSTRUCTION		
Stainless steel construction		
Transversal conveyor with endless belt		
Open frame		
OPTIONS (More options are available, please contact Pattyn Bakery Division)		
Automatic box positioner		
Extended box length: over 650 mm and up to 750 mm		
Open boxes higher than 500 mm		
Rejection bin		
Products packed side by side		
Products packed crosswise		



MEC-31-S Machine height 2660 mm



MEC-31-L Machine height 2660 mm

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