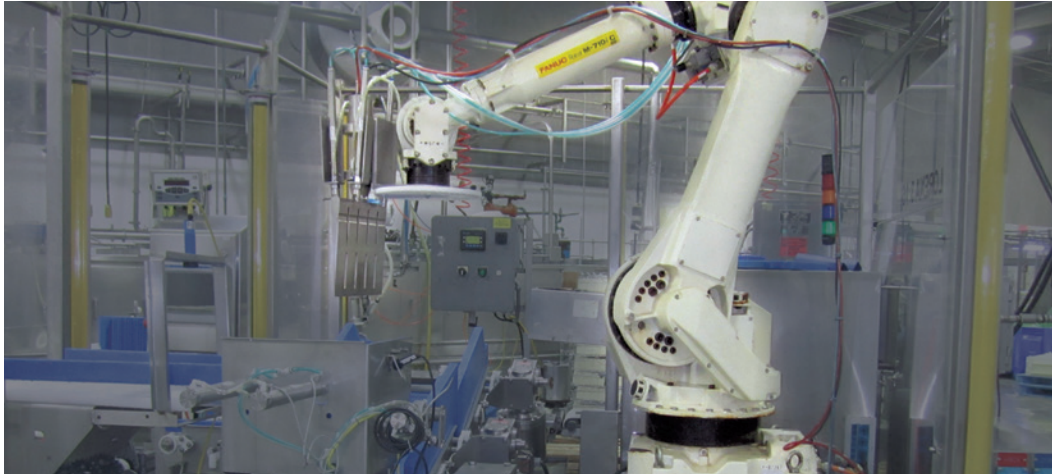




R&E

ROBOTICS & END OF LINE

ROBOTIC ULTRASONIC CUTTING



Robotic ultrasonic cutting cell

Low Friction Food Slicing

Quest offers robotic and fixed ultrasonic cutting cells for cheese, produce, and deli meat producers. The ultrasonic cutting process involves a knife vibrating at the speed of sound producing a nearly frictionless surface to which food does not stick nor deform. Quest has been able to master cutting many types of cheese in both wheels and blocks and of all consistencies from hard to soft all within a small footprint. With the ability to execute 8 to 120 cuts per minute while changing cut shapes and patterns instantly.

FEATURES AND BENEFITS

- Create more consistent cuts and weights
- Compared to other cutting methods, ultrasonic cutting greatly reduces clean up and has a wider cutting temperature range
- Easy change over from product to product
- Stainless and washdown finishes
- Robotic solutions are FDA Dairy rated including Qleen Coat Robotic Coating and specialized Robotic Drip Management solutions
- Incorporates 2D and 3D vision technology for robotic cells to ensure optimal yields and cutting parameters



TYPICAL PRODUCT SPECIFICATIONS

Product	Cheese Blocks or Wheels Fruits, Vegetables Sandwiches Deli Style Meat
Construction	Mild or Stainless steel formed with welded construction
Base Footprint	Application dependent
Finish	Stainless, polished, matte, powder coated, FDA Dairy compliant and other specialty finishes available
Air Requirements	80-100 PSI Dry Oil Free Air @ 30 SCFM Per Equipment

Power - Typical	480 VAC/60 Hz/3 Ph Other custom options available
PLC	Allen-Bradley
Electrical Standards	NEMA 12, NEMA 4X
Robot	FANUC Application dependent
Safety Circuit	CAT 3
HMI Display	10" Color Touchscreen

QUEST DIFFERENCES

- Experience in USDA Dairy automation design criteria
- Quest experts deliver functional cell in the smallest footprint possible
- Designed to customer's facilities and production processes

