

LASAGNE LINE FT-TP-LL

Product number **1201000160**

The Kometos Finntray lasagne line is an overall system for different lasagne products. The lines are built by combining a tray dispenser, trolley dock with mixer and pipe outlet for pump, a Nestan 2-headed volume-based dispenser, a cobot, a closing and decking machine, a metal detector, FT conveyor solutions and a tray sealing device from our partner Tecnovac Srl.

The products can be packed in cardboard or plastic trays of different sizes according to customer's needs. There are adjustable tray dispensers (30 trays / min. if needed) for trays of different sizes. Manual working stations can be incorporated to the line for manual compression. Working stations can be equipped with load cells to determine the exact weight of the product loaded to minimize the loss and maximize the profit.

Nestan volume-based dispenser is used to dispense the sauce (1-2) in layers with pasta plates set by the cobot. The weight is balanced to the quantity weight by adding the amount of sauce required for the last layer. With the help of a conveyor solution, the trays are transferred to a possible cheese dispenser; cheese is added on top of the products with a vibrating dispenser.

The tray is then transferred by conveyor to the tray sealing machine, which pre-attaches the lid over the tray and then attaches it (15 strokes / min.). The tray can be closed with either a lid or a film. The tray also passes through a metal detector. After the metal detector, the trays are moved to loading area to wait for the packaging.

After the line, the finished product moves to the freezer tunnel and from there to the frozen storage. Kometos delivers the overall solution together with Tecnovac Srl. Materials and components have been chosen with greatest care to ensure maximum performance, high hygienic level and easy and efficient cleaning process.



Capacity	Depending on the products, 200 - 300 trays / h, depends on the amount of pasta plate and sauce.
Length of the line	appr. 15 m.
Portion size	200 - 500 gr.
Tray dispensers	Tray dispensers manually adjustable for cardboard- and plastic trays of different sizes.
Construction	Fully food contact approved materials. Aisi 304 grade stainless steel and food contact approved plastic grades.
Control system	Plc Kometos / Siemens S7, with colour touch-screen operator interface. Remote access option for service connection.
IP Class	IP 65
Power supply	400 V / 50 Hz, 16 A
Air supply	6 bar, 50 l / min.
Dosing units, solids	Weight-based or a volume based dosing according to the product.
Dosing units, sauce	Volume based dosing for sauce or semi-liquid components, that can be pumped. Also available with a weight correction function.
Dosing units	Vibrating dispenser for example grated cheese.
Product container volume	200 l (2 pcs, if necessary) trolley dock with mixer and pipe outlet for pump.