



## READY MEALS DOSING LINE FT-TP-RM

Product number **1201000200**

The Kometos Finntray ready meals production line is a flexible loading system for various cooked or fresh products like rice, macaroni, pasta, spaghetti, carrot, potato, and meat, fish or seafood components as well as liquid components to create a ready meal. The lines are built by combining weight-based and volume-based solid dispensers and liquid dispensers.

Components can be packed in variety of trays of different sizes and shapes according to customer's needs. Adjustable denesters for several traysizes are available. Manual working stations for manual loading can be incorporated in the line. Manual working stations can be equipped with load cells to determine the exact weight of the product loaded to minimize the give-away and maximize your profit.

The final weight is adjusted to a fixed weight by adding sauce with a Finntray sauce depositor. Other components such as spices, seasoning, cheese etc. are added in the trays as well with different depositors.

The equipment are integrated with tray packaging and Tecnovac tray closing machines. Checkweighers, metal detectors or x-ray as well as robotized case packers can also be integrated in the line. Complete solutions are available through Kometos. Materials and components have been chosen with greatest care to ensure maximum performance, high hygienic level as well as easy and effective cleaning process and to ensure product exchange.

**KOMETOS** Results by know-how

TECHNICAL INFORMATION	
Capacity	Depending on products 20 – 60 trays/min
Denesters	Denester manually adjustable for M4–M8 plastic trays. Styrofoam and cardboard trays optional. Empty tray buffer conveyor for up to 30 min. production.
Construction	Materials are food contact approved plastic grades and Aisi 304 grade stainless steel.
Control system	Plc Kometos / Siemens S7, with colour touch-screen operator interface. Remote access option for service connection. Data recording & collection software available as option.
IP Class	IP 65
Power supply	400 V/50 Hz, 16 A
Air supply	6 bar, 50 l/min
Lay-out	Several lay-out options available.
Dosing units, solids	Weight based dosing or volume based dosing according to product.
Dosing units, sauce	Volume based dosing for liquid or semi-liquid components that can be pumped. Multiple dosing heads (2 - 6) possible. Paint-function available.
Dosing units, spices etc.	Vibratory or rifle wheel depositors depending on product.

