

CELLDAS

Cell system for pork
cut meat processing



*“Delivering benefits through
dialogues and technology”*



Description

Robotic CELL production system for pork cut meat processing.

Equipped with multiple programs for various processing specifications and raw materials **CELLDAS** meets a wide variety of processing specifications for multiple types of raw materials such as pork shoulders, hams, loins, and bellies, etc., with operation program, selected on single equipment.

Features

Optimized processing by automated individual measurements

Processing will be optimized for the specific characteristics of each raw material by Artificial Intelligence that analyzes both 3D outline images and X-ray images.

Updating characteristics of work-in-process

3D measurement can be performed from time to time in order to update position, posture and shape of raw materials, maintaining the processing accuracy.

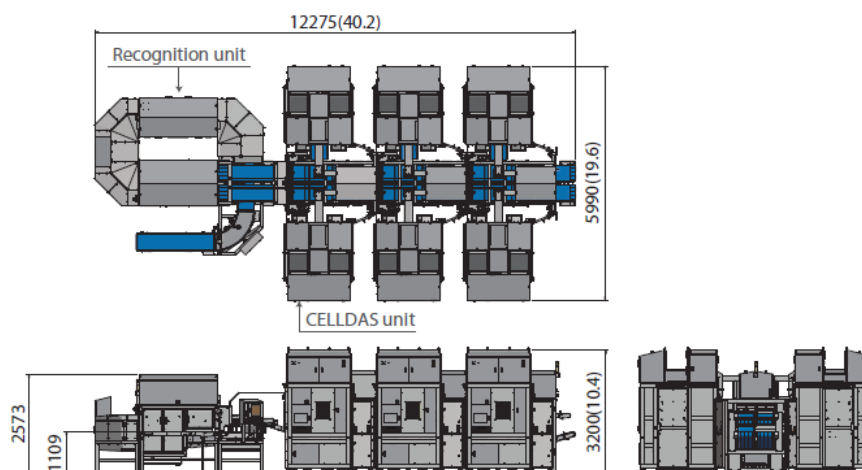
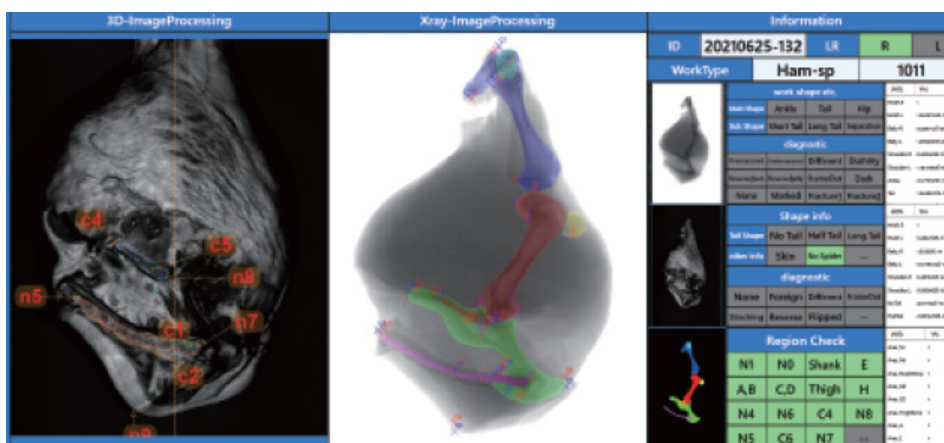
Flexible layout

The layout of the entire system can be arranged in a straight line, a U-shape or others to accommodate for the installation space.

Processing image - Outer dimensions



Layout example (6 CELLDAS units) [mm (ft)]



Specifications for Pork Ham

For other specifications, please consult us

Capacity	CELLDAS unit	90 pieces/hour (Hip bone and tail bone removal) (40 seconds/piece on average. 36 seconds/piece), maximum
	Recognition unit	900 pieces/hour (4 seconds/piece), maximum
	Transfer unit	900 pieces/hour (4 seconds/piece), maximum
Model	MCS	
Applicable raw materials	Pork ham	
Aplication	Hip bone and tail bone removal (processing options available)	
Installation space	12,275mm(L)X 5,990mm(W) X 3,200mm(H) [40.2ft(L) X 19.6ft(W) X 10.4ft(H)]	
Weight	22,500kg (49,604lbs)	
Utility	Electricity	3φ 200V~220V 50/60Hz 20 kVA X 1 line for transfer unit and recognition unit X 1 8.5 kVA X 6 lines for CELLDAS unit X 6
	Compressed air	0.6 ~ 1.0 MPa (87.0PSI) 800 ℓ/min(ANR) (28.2CFM)

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