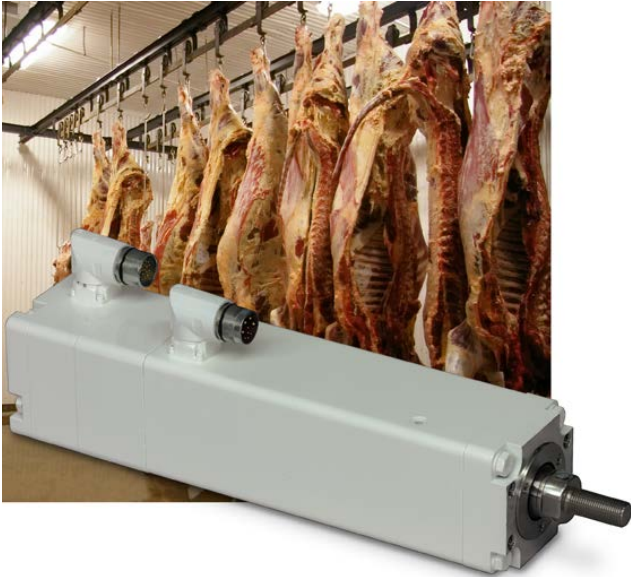


APPLICATION SOLUTION: Beef Processing

Product Family: Electric

Product Used: IMA Food Grade Servo Actuator

Product Type: Standard

Application Requirements:

Stroke: 300 mm (12 in)

Application Description:

Positioning a saw blade for processing beef.

Challenge:

An OEM (original equipment manufacturer) of beef processing equipment wanted to replace hydraulic cylinders on a saw blade positioning system. The hydraulic system had several problems including: hydraulic fluid leakage, imprecise control/positioning of the blade during the cutting process, poor performance, limited throughput, and significant downtime when the hydraulic system required maintenance. The hydraulic cylinder also operated above the processing area so leaks in the system would contaminate the beef product. The inconsistent cuts required the customer to ship slightly larger cuts of beef to account for product cut variation. Additionally, the OEM received poor support from the cylinder supplier when questions or issues regarding the machine arose.

Tolomatic Solution:

The precise control of the IMA food-grade servo actuator produced clean, consistent cuts that allowed customers to more precisely control their processes and the amount of beef that they shipped. The end results were reduced cost of ownership and lowered operating costs for their customers. Additionally the IMA food-grade servo actuator's hygienic design with white epoxy coating, smooth outer surfaces, IP67 protection rating and stainless-steel hardware eased the cleaning of the machine.

Customer Benefit:

- Elimination of product contamination from leaking hydraulic fluid
- More precise and cleaner cuts of product
- Improved process control and increase throughput
- Easier to clean machine