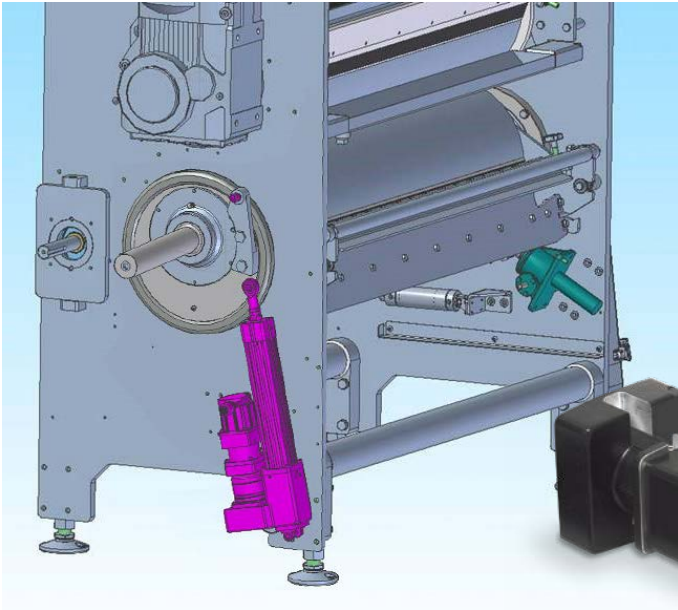


APPLICATION SOLUTION: Dough Pressing



Product Family: Electric

Product Used: RSA Electric Rod-Style Screw Drive Actuators

Product Type: Standard

Application Requirements:

Stroke: 9 in (230 mm)

Force: 2000 lbf (8.9 kN)

Application Description:

OEM of automated baking equipment for dough pressing

Challenge:

Replace pneumatics and the time consuming system of moving manual stops required when changing loaves sizes, recipes or product type (ie: bread, bagels, crackers). Also, remove the potential contamination risk that the pneumatic cylinders, air hoses and compressor all pose in a food preparation environment.

Tolomatic Solution:

After the 100 lb mass of dough is placed in the hopper (2) two RSA32 RN05 SK12 Rod-Style Actuators provide the force to a series of rollers to press and shape the dough before moving to the mechanism that cuts the dough into the desired size and shape. Using the RSA's with servo motors allows for precise control of the pressing process, including the ability to make adjustments to the speed and pressure of the rollers. Product change-over is now possible with no need to stop the machine! Using electric RSA actuators removed the threat of product contamination posed by the pneumatic system.

Customer Benefit:

- Improved product quality and consistency
- Fast product change-over, reducing down time.
- Value-add distributor with Tolomatic engineering support and sizing
- Eliminated potential product contamination
- Real-time feedback, high accuracy and repeatability