

3 Specifications

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3.2

Dimensions, weight and distributed load

**ATTENTION**

When safety doors are open, an access area of at least 1.5 m must be kept free. Take note of the machine's main dimensions.

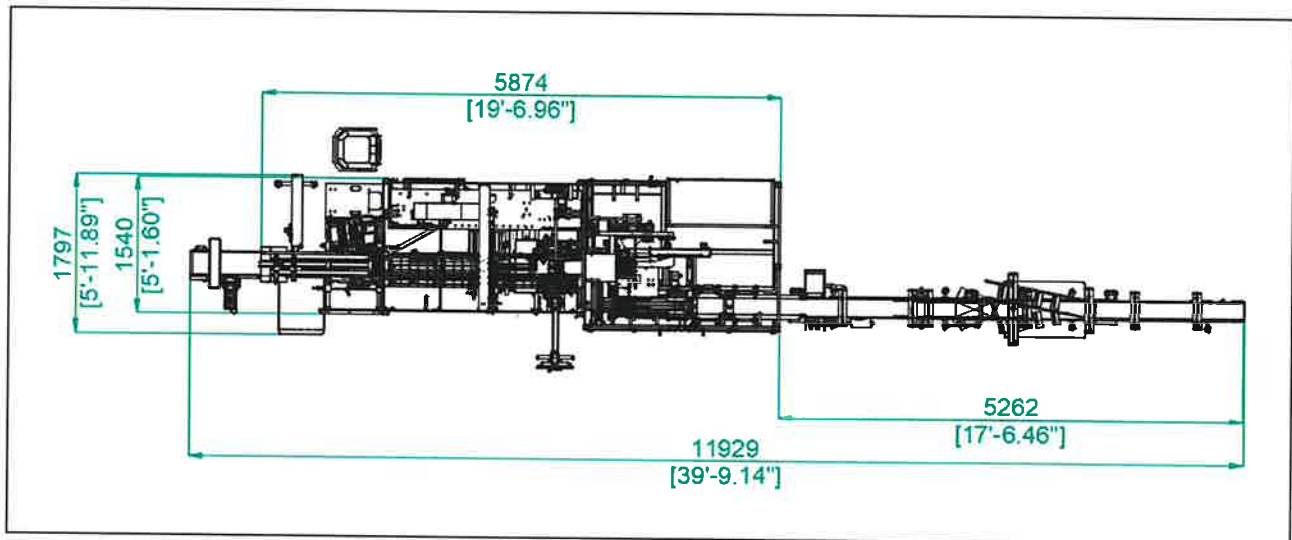


Illustration 3-1: Main dimensions/Floor plan

Total machine weight	approx. 6,150 kg
Average distributed load	ca. 285 kg/m ²

3.3 Supply connections

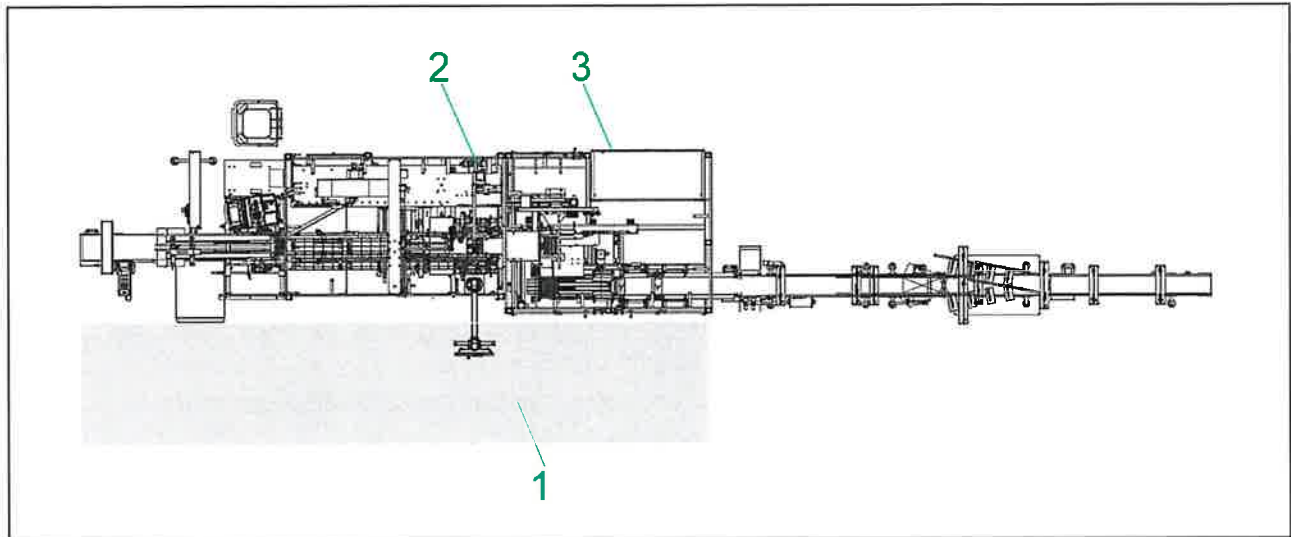


Illustration 3-2: Supply connections

Pos.	Element	Pos.	Element
1	Workstation	3	Power, for connection values see electrical diagram.
2	Pneumatics, for connection values see pneumatics diagram		

3.4 Product data

3.4.1 Product description

chocolate bars produced by [REDACTED]

The following formats are used:

- F1 Chocolate bar with pre-packaging "2 oz.-16 count", collation scheme: 1 x 16 x 1
- F2 Chocolate bar with pre-packaging "2 oz.-18 count", collation scheme: 1 x 18 x 1
- F3 Chocolate bar with pre-packaging "2 oz.-22 count plastic tray", collation scheme: 1 x 22 x 1
- F4 Chocolate bar with pre-packaging "2 oz.-32 count case", collation scheme: 1 x 32 x 1
- F5 Chocolate bar with pre-packaging "2 oz.-36 count tray", collation scheme: 2 x 18 x 1
- F6 Chocolate bar with pre-packaging "2 oz.-72 count tray", collation scheme: 3 x 24 x 1
- F7 Chocolate bar with pre-packaging "3 oz.-12 count tray", collation scheme: 1 x 12 x 1
- F8 Chocolate bar with pre-packaging "3 oz.-18 count tray sugar-free", collation scheme: 2 x 9 x 1
- F9 Chocolate bar with pre-packaging "3 oz.-36 count", collation scheme: 3 x 12 x 1

3.4.2 Packaging material

Corrugated cardboard B-wave

3.4.3

Output and formats

Output	Max. transfer capacity	150 products/minute
	Working capacity max.	12.5 packets/minute (format-dependent)
Format 1	Product name	Chocolate bar with pre-packaging "2 oz.-16 count"
	Product dimensions	154 x 66 x 7.8 mm
	Collation scheme	1 x 16 x 1
	Packaging style	Wrap around
Format 2	Product name	Chocolate bar with pre-packaging "2 oz.-18 count tray"
	Product dimensions	154 x 66 x 7 mm
	Collation scheme	1 x 18 x 1
	Packaging style	Wrap around
Format 3	Product name	Chocolate bar with pre-packaging "2 oz.-22 count plastic tray"
	Product dimensions	154 x 66 x 7.7 mm
	Collation scheme	1 x 22 x 1
	Packaging style	Wrap around
Format 4	Product name	Chocolate bar with pre-packaging "2 oz.-32 count case"
	Product dimensions	154 x 66 x 7.8 mm
	Collation scheme	1 x 32 x 1
	Packaging style	Wrap around
Format 5	Product name	Chocolate bar with pre-packaging "2 oz.-36 count tray"
	Product dimensions	154 x 66 x 6 mm
	Collation scheme	2 x 18 x 1
	Packaging style	Wrap around
Format 6	Product name	Chocolate bar with pre-packaging "2 oz.-72 count tray"
	Product dimensions	154 x 66 x 6 mm
	Collation scheme	3 x 24 x 1
	Packaging style	Wrap around

Format 7	Product name	Chocolate bar with pre-packaging "3 oz.-12 Count"
	Product dimensions	169 x 82 x 9 mm
	Collation scheme	1 x 12 x 1
	Packaging style	Wrap around
Format 8	Product name	Chocolate bar with pre-packaging "3 oz.-18 count tray sugar-free"
	Product dimensions	169 x 82 x 8.6 mm
	Collation scheme	2 x 9 x 1
	Packaging style	Wrap around
Format 9	Product name	Chocolate bar with pre-packaging "3 oz.-36 count"
	Product dimensions	169 x 82 x 9.2 mm
	Collation scheme	3 x 12 x 1
	Packaging style	Wrap around

3.5 Ambient conditions for operation and storage

3.5.1 Ambient conditions for operation

Ambient temperature	15 °C - 30 °C without air conditioning in the electrical cabinet
	15 °C - 40 °C with air conditioning in the electrical cabinet
relative humidity	max. 80%, non-condensing
Installation height	up to 2000 meters above sea level

3.5.2 Ambient conditions for storage

Minimum storage temperature	10 °C
Maximum storage temperature	55 °C
Minimum rel. humidity	0 %
Maximum rel. humidity	80 %

3.5.3 Floor load capacity

Floor load capacity (average distributed load relative to the foot print of the machine)	ca. 285 kg/m ²
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3.5.4 Storage of blanks

Room temperature	23 °C
Humidity	65 %

3.6 Noise emissions

Energy-equivalent A sound pressure level (L_{pAeq}): 76 dB(A)

Measurement as per DIN 45635 Part 1; Section D; Accuracy class 2

Measurements under near-service conditions at workstation as per measurement report

3.7 Accessories

Accessories (if applicable), e.g. format change parts etc., are listed in the spare parts catalog.

3.8 Type plate

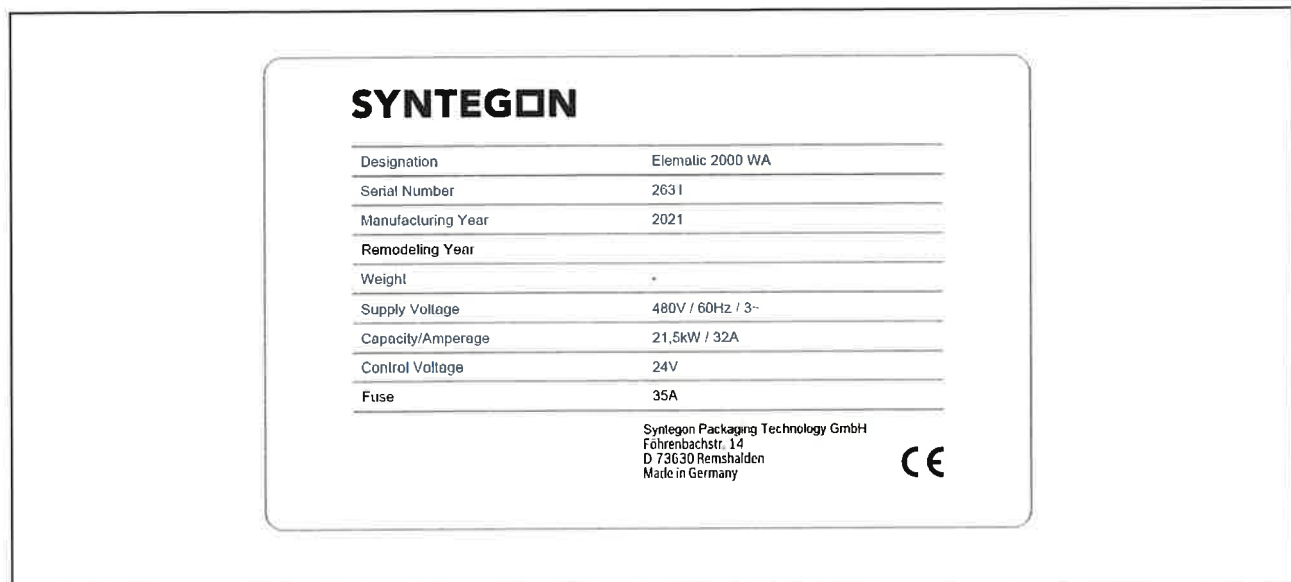


Illustration 3-3: Type plate

3.9 Hotmelt equipment setting values



ATTENTION

Observe also the supplier's instruction manual for the hotmelt device.

Temperatures:	1. Tube:	160 °C	Head:	170 °C
	2. Tube:	160 °C	Head:	170 °C
	3. Tube:	160 °C	Head:	170 °C

3.10

Interfaces

The machine is fitted with interfaces for the infeed system as well as the outfeed of the products.



CAUTION

Danger of personal injury and material damage!

The owner must provide suitable and safe connections for these interfaces.

Failure to do so can lead to minor injuries and damage to the machine!

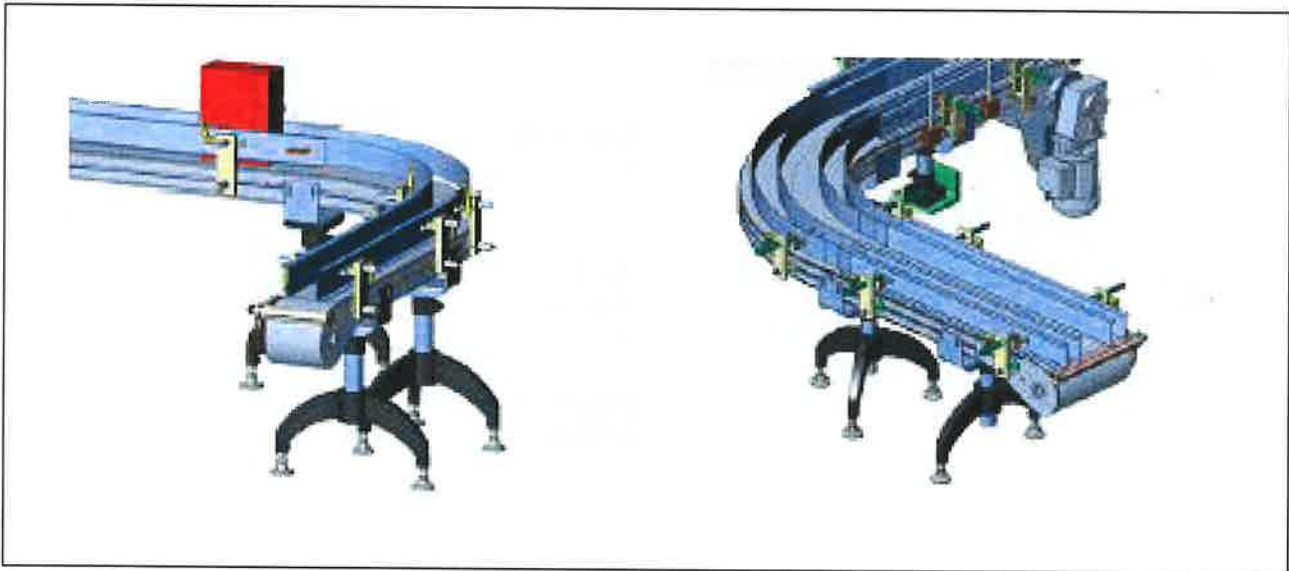


Illustration 3-4: Interfaces (example picture)