

## Stackmaster

### Arranging, stacking and feeding equipment for small breads

The Stackmaster system, developed by Ipeka, is a total solution for splitting, stacking and packaging of bread pieces. The capacity of a basic line is some 12 000 units/hour while the StackMaster Twin-line is capable to handle even 20 000 units an hour.

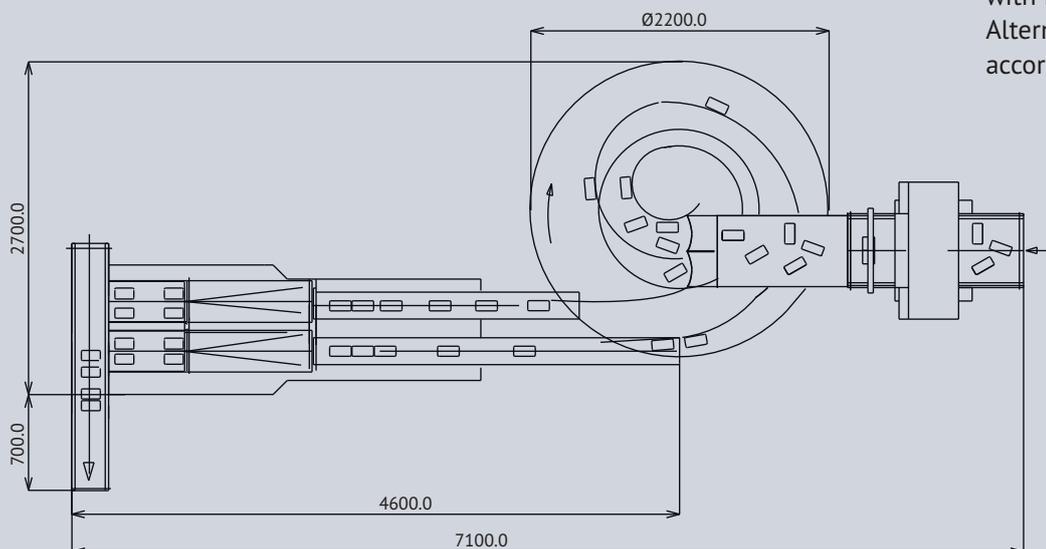
The bread shape can be round, oval or rectangular. The stack size can easily be selected from the touch screen display as well as the size of the stacking compartment adjusted according to the product dimensions.

The bread pieces are conveyed from a cooling line to Splitter2 or Splitter-B halving unit which remains the bread halves exactly on top of each other. After splitting, the products are evenly guided to the inner and outer circle of the arranging table. Those bread types that are not wanted to be splitted, are led via an overdrive conveyor direct to the arranging table.

If necessary, the single products can be led direct to the infeed conveyor of the packaging machine in order to pass by the stacker.

The rotating arranging table turns all the products to one and the same direction and places them in two rows. The pneumatic stoppers let the amount of one stack only at time to enter the stacker. The 2-channelled stacker has two stacking compartments in both channels. Once counting to one compartment is completed, a guide unit turns the product stream to the other compartment. The ready, exact product stacks are collected to a belt conveyor which conveys them further to the automatic bagger.

By means of the Stackmaster system you split, arrange, stack and pack your bread pieces into great looking consumer packages.



Installation example for Stackmaster with Ipeka Splitter2-unit. Alternative lay-out is possible according to space limitations.