## IPEKA

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# Loafmaster 50

*Fully automatic bagging and clipping machine for sliced bread or whole loaves* 

Powerful automatic packaging machine with integrated clipband closing device, suitable for non-sliced or sliced, whole or half loaf bagging. Loafmaster packaging machine combines the latest advances in automatisation technology.







#### Key features

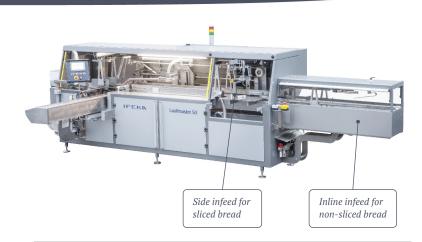
- Side infeed for sliced bread, inline infeed for whole loaves
- Fully servo controlled drive (Yaskawa)
- Absolute sensors no need for reference runs
- Latest bus technology applied for the controls
- Safety ensured with light curtain system no tricky doors
  Automatic adjustments and product settings memory
- Slice falling prevented with a special blow system
- Perfect combination with Ipeka Masterslicer

#### **Optional features**

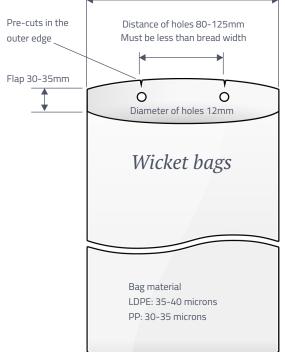
- Marking unit for date printing into clip closure
- Two-piece arm for half-loaf intake
- Cyclone separator to reduce flour transferred into air filters
   Rotating collection table for ready bags
- Tosibox remote connection device
- lonizer to neutralize static electicity from the bags



Designed and Manufactured in Finland







### Specs

Type of packaging machine Products to be packed

Capacity Whole tin baked and regular shaped bread Sliced bread and complex shaped bread Bag materials Automatic bag stack magazine Closure type

Drive and control type Motion controller Servo drive for the pusher Servo drive for the cam mechanism Servo drive for the side infeed Motion control bus network Vacuum device Slice fall prevention blower Outlet conveyor drive Inline infeed conveyor drive Safety light curtain devices Internal control I/O Frequency converter controls Pneumatic device (SMC) controls

 Date marking unit
 Available as option

 Two-arm infeed for sliced half loaves
 Available as option

 Rotating device for half loave before infeed
 Available as option

Pneumatic connection Air consumption Connective load Pusher-type automatic bagging and clip-closing machine Whole loaves, sliced loaves, half loaves, sliced half loaves

Structural capacity 50 bags per minute Indicative maximum capacity 42 bags per minute Advisable capacity 35-40 bags per minute Polyethylene, polypropylene, composite film 1 stack in use + 4 stacks in reserve Clipband closing

Fully servo controlled with backed up absolute sensors Yaskawa Yaskawa 4kW Sigma-5 series Yaskawa 1.3kW Sigma-5 series Yaskawa min 0.4kW Sigma-5 series Mechatrolink II 1,5kW (frequency converter controlled) 1,5kW (frequency converter controlled) 0,37kW (frequency converter controlled) 0,37kW (frequency converter controlled) 0,37kW (frequency converter controlled) 0,37kW (frequency converter controlled) Sick MiniTwin 4 Phoenix module in Mechatrolink II bus Ethernet/Ip bus

Available as option (Kortho M40 or Markoprint iJet) Available as option Available as option

6 bar Nominal flow rate 300 standard liters at maximum speed Max. 9,5kW (depending on the equipment)



### IPEKA

## Loafmaster GRP

Automatic bagging machine for Pita Bread

Loafmaster GRP is a modified version from Ipeka's Loafmaster 50 bagging machine. The mechanical design was optimized for pita bread or any other flatbread products with similar dimensions, such as soft tortillas or Nordic rieska for example. Bread is typically fed to the bagger in the stacks of 5-7 pcs. The bagging process is very well controlled as the product flow is linear and the clipband closing is integrated to the mechanism after bag opening and filling.

Loafmaster GRP uses pre-made wicket bags and the clipband closure is consumer friendly and the inexpensive closing material is widely available.

The maximum capacity is 40 bags per minute but quite often 35 per minute has been the optimum speed and well enough to handle the capacity of a high performance pita line.



Loafmaster GRP is equipped with integrated clipband closing system

Yaskawa servomotors Omron safety controller SICK safety light curtains SMC pneumatics Weintek touch display HMI

Cyclone separator to reduce the amount of flour transferred into the air filters



The maximum diameter of stack is 330mm and the maximum height is 90mm

Bread must arrive to Loafmaster GRP's infeed in a neat stacks - readily pressed flat enough to meet the height limit













Best Before date can be printed into the clipband closure for example with Kortho M40 hot stamping device

