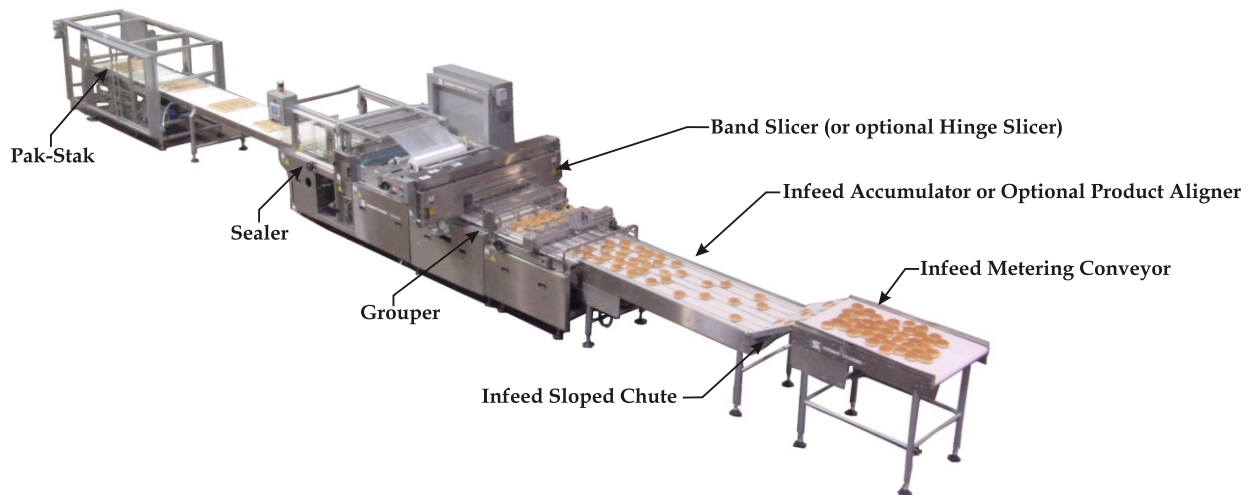


## P-1000 + PILLO-PAK



The Stewart Systems P-1000+ Bun Packaging System is specifically designed to arrange, slice and bulk package large volumes of product in the configurations typically demanded by fast food restaurants and institutions that buy in bulk. Engineered and controlled as one unit, it is actually a group of tightly integrated machine modules, each precisely and dependably performing its function.

With top speeds of about 1000 buns per minute (actual speeds are dependent on the product and package configuration), the Pillo-Pak and Pak-Stak can handle the demands of your high speed operation, just like they've been doing for several years.

### Machine Module Details

#### Infeed Metering Conveyor

Your bakery delivers a sometimes irregular flow of product. This unit adjusts the rate of entry into the system to insure optimal operation of the downstream units.

#### Infeed Sloped Chute

Receives, orients and properly feeds product into the lanes of the infeed accumulator.

#### Infeed Accumulator

Prepares parallel lanes of product and provides a large area for product accumulation and even manual product inspection (where required). We also interface with infeed vision inspection systems.

#### Grouper

Groups the product into the predetermined arrangement and accumulates the rows of product prior to slicing and packaging.

#### Band Slicer

A heavy dual band slicer cuts the product into slab or double slab slices, as required. An optional hinge slicer is available.

#### Sealer

Gathers the product and forms a custom package - sealed on the front, back and both sides, with optional center seals and perforations available.

#### Pak-Stak

Receives the packages and places them into trays or baskets for your distribution operation on high quality Stewart Conveyors.

## P-1000 + PILLO-PAK STANDARD FEATURES:

### General

- Color touch screen operator interface; product menus, machine status, alarm and fault notifications, secure machine setup screens, production counts and data, and preventative maintenance information
- Automatic settings controlled by product code
- Plastic mattop conveyors and maintenance free Air-Loc adjustable product guide system enhance lane balancing
- 6 lane guides standard, with option for up to 10 lanes
- Individually adjustable lane guides - 2.25" to 5" wide
- Individually adjustable lane accumulation sensors and operator selectable electronic lane blocking

### Slicer

- Dual Slicer Blade braking systems for safety, blade movement halted within 1/2 second
- Independently controlled upper and lower belt speed management for improved slicing accuracy

### Sealer

- Smooth acting, fast cross seal station increases production rates and lowers maintenance
- One active and one standby film spindle, for quick film changeovers
- Film roll tracking sensors signal when active film roll is approaching empty
- Highly accurate (1°F) temperature controlled cross seal bar with hard, durable non-stick surface for long life
- 3 HP Vac-u-pak manifolds and suction blower removes excess air from the "Pillo" package during separation

## P-1000 + PILLO-PAK OPTIONS

- Imprint coder/thermal transfer printers
- Visual Inspection system to detect and reject imperfect product at infeed
- Center Seal Station for dividing each package into 2 longitudinally sealed halves
- Center Seal Station for dividing each package into 3 longitudinally sealed halves
- Center Seal and Package Separator for dividing each package section into separate packages if desired
- Package Perforator allows center seals to be separated individually and used as needed
- Aligner, with lane forming capability by reverse motion, moving guides
- Pillo-Packer (Package Compression Wheels, used for applications with tight pillo/basket fits)
- Nosebar product transfers

## P-1000 + PILLO-PAK SPECIFICATIONS:

Primary Product	-	Individual hamburger buns or similar roll products
Product Size	-	Width - Minimum: with Center Seal 3" dia. circle, w/o 2 1/4", Maximum: 5" dia. circle Height - Minimum: 3/4", Maximum: 3"
Product Lanes	-	6 standard, for round rolls up to 5" dia., additional lanes optionally available
Product Rows	-	Nominally 5 (up to 24" group length)
Belt Widths	-	Infeed Metering, 36" Accumulator, 36" (Optional - Aligner, 39") Grouper, 36" Slicer, 36" Sealer Infeed, 36"
Sealing Capacities	-	Infeed guides, adjustable 19" to 30" Cross seal bars, 36" wide, 4" max. opening Side seals, adjustable for 19" to 28" package width Film widths, 20" min., 35" max. centered Film path rollers, 37" Guide width for center seal, 1" Guide width for center seal with package separator, 2"
Tray Capacities	-	Maximum allowable height - 6"
Electrical Supply	-	30 KVA, 24vdc control voltage (Pak-Stak 6 KVA)
Compressed Air	-	20 CFM @ 80 psig at maximum cycle rate (Pak-Stak 1 CFM)

