

CBS ROBOTIC ARM SOLUTION

Your recipe for success

CBS Foodtech

ROBOTIC AUTOMATION

Our *6-Axis Cell* Thermoformer Set-Up Video



Machines In Use:

- Rex RVF 761 Vacuum Filler & Flexible Dosing Head D60
- CBS 6-Axis Robotic Arm Cell for Thermoformer
- Ulma TFS600 Thermoformer

Process Performed:

- Automatic dosing of 1.5kg of meat into packaging
- Line set-up with minimal worker output
- Outputting a diced product at accurate weights



OUR ROBOTIC SOLUTIONS

6-Axis Cell Dosing



Sorting of Process Goods into Packaging

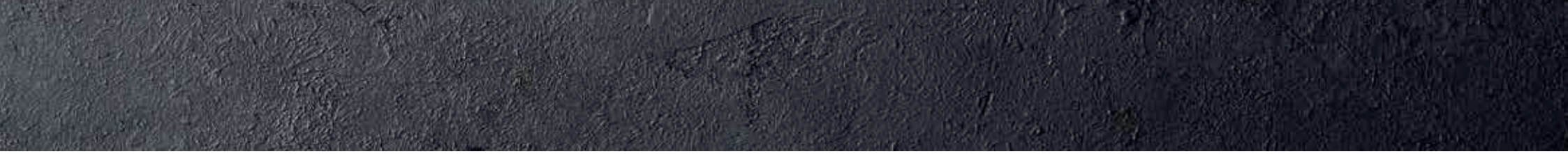


Flexipicker for Sliced Steaks



Flexipicker for Sausages





About Our Automation Technology

CBS Foodtech specialises in providing cutting-edge food processing automation solutions with a strong focus on meat production. Understanding the importance of efficiency, quality, and safety in the food industry, we offer innovative technologies and systems that optimise various stages of processing.

Our automated solutions cover a wide range of operations, including cutting, slicing, mixing, blending, cooking, and other processing tasks. By incorporating advanced robotics, and smart sensor technologies, we streamline the production process, improve productivity, and ensure consistent quality control.

Our customisable solutions are tailored to meet the unique requirements of each food processing facility, allowing our clients to enhance throughput, reduce manual labour, minimise errors, and maintain compliance with strict food safety regulations. With our expertise in automation and commitment to excellence, we empower food processors to optimise their operations and stay competitive in the dynamic food industry.



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