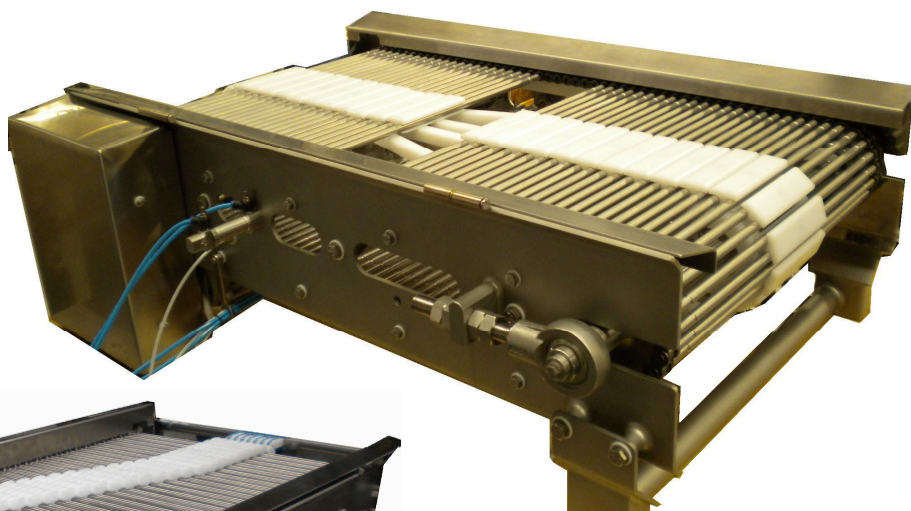




DIVIDERS/CONVERGERS

LM slat diverters and combiners are special handling systems used in packaging and process lines for high speed product sortation or combining.



WASHDOWN AND HYGENIC-DESIGN DIVIDERS

This model of divider is normally used in the applications where machine sanitizing and control of bacteria proliferation are one of the main requirements.

Originally intended as an upgrade for dividers model D16/D12, this type of machines has been so much developed and refined during the years up to a point that they now represent a completely different model with almost nothing in common to standard dividers.

Products typically conveyed:

- bakery products (bread, snacks,...)
- fresh pasta products
- sliced processed or natural cheese
- sliced meat

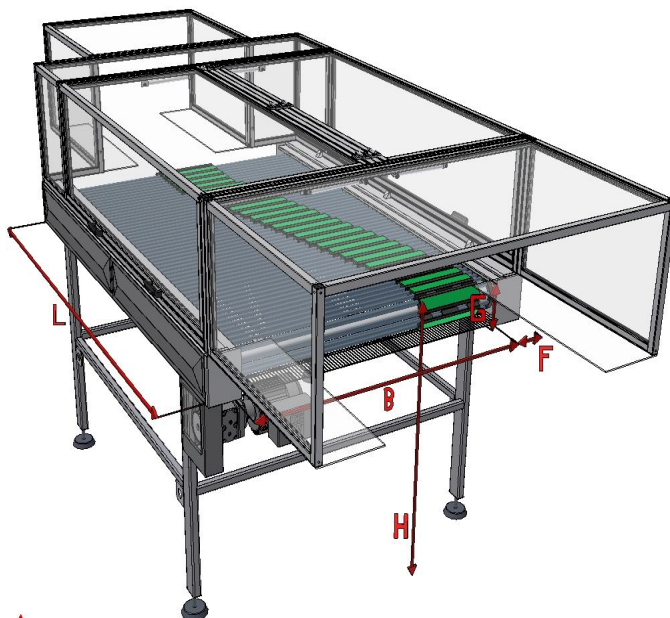
Dividers/convergers can be used in many different applications, for example:

- product sortation following signals from check-weigher, metal detectors, bar code readers, cameras
- balancing product count on downstream machines
- connecting process machines to packaging machine with different production capacities or different number of inlet lanes
- freezer or oven conveyors population



HYGENIC-DESIGN DIVIDERS

Product maximum weight (kg)	10
Maximum linear speed (m/min):	60
Maximum number of switching for each lane (n/min):	
Pneumatic switching (n/min):	100
Servo driver switching (n/min):	300
Noise level at 60 m/min (dB):	85
Standard useful width B (mm):	740, 900, 1000
Standard length L (mm):	1360, 1630, 2090, 2500
Elevation H (mm):	from 300 to 1500
Side casings width F (mm):	150
Side casings length G (mm):	200



Main characteristics:

- All stainless steel construction (mirror polished surfaces in product contact area, glass blasted surfaces in non-contact areas)
- No tool removable switching mechanism for cleaning and maintenance
- Hygienic design so to meet the most stringent specifications, such as for example USDA dairy guidelines
- Several transfer systems for facilitating in and out transfers even when products are unstable, sticky or soft:
- Control of the switching mechanisms by means of pneumatic actuators or servo motors



Optional feature and special versions:

- Clean In Place automatic wash down system
- Execution on wheels with quick disconnect junctions for taking machine off line for washing.
- Centralised variation of lanes centre distances (manual or automatic)
- Automatic chain tensioning system

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