

HDR Delta Robot V100

Dry lid
sandwiches
at 60 operations
per minute



Inbuilt
conveyor
speed
detection

Wet lid
sandwiches
at 45 operations
per minute





HDR Delta Robot



The I-Genex HDR Delta Robot is a super accurate, fully mobile, servo operated pick and place robot with touch screen control, full recipe handling and rapid change over parts. The HDR Delta can dry lid sandwiches at 60 operations per minute and wet lid at 45 operations per minute. The 3D visioning system identifies the bread slices precisely, ignoring ingredient overhang or bridging, allowing the robot to pick and place the lid on the slice accurately. Accurate lidding, with quick change end effectors available both for dry and wet lidding

DIMENSIONS

Workinh Height	69.09 inches	Overall Depth	38.82 inches
Overall Height	77.95 inches	Overall Width	86.02 inches

ELECTRICAL

Supply	220V AC, Single Phase	Current	6 A
Frequency	50 Hz	Control Voltage	24V

WEIGHT

Complete unit : 275 kg

NOISE LEVEL

Below 79dB (A) LEAV criterion

KEY FEATURES

- Touch screen control
- Precision servo height alignment
- Full recipe handling
- Rapid setup, strip down and cleaning times
- Minimal change parts

IP RATING

Electrical enclosure : IP 67

Within our service

- Complete service contract available, typically 6 months full service, maintained by our experienced Service Technicians
- Emergency Call out Facility available
- Purchase spares from our Customer Service Team with ease. Most are shipped same day
- Training packages available to suit your business, carried out at both PDI stage and in situ
- 6 Month Warranty



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