



## READY MEALS DOSING LINE FT-TP-RM

Product number **1201000200**

The Kometos Finntray ready meals production line is a flexible loading system for various cooked or fresh products like rice, macaroni, pasta, spaghetti, carrot, potato, and meat, fish or seafood components as well as liquid components to create a ready meal. Solid products dosing units with weight based or volume based dosing and liquid products dosing units are combined in the line.

Components can be packed in variety of trays of different sizes and shapes according to customer's needs. Adjustable denesters for several traysizes are available. Manual working stations for manual loading can be incorporated in the line. Working stations can be equipped with load cells to determine the exact weight of the product loaded to minimize the give-away and maximize your profit.

The final weight can be adjusted to a fixed weight by adding sauce with a Finntray sauce depositor. Other components such as spices, seasoning, cheese etc. can be added in the trays as well with appropriate depositors.

The equipment can be integrated with tray packaging and tray closing machines. Checkweighers, metal detectors or x-ray as well as robotized case packers can be integrated in the line. Complete solutions are available through Kometos. Materials and components have been chosen with greatest care to ensure maximum performance, high hygienic level and easy and effective cleaning process.

## Technical information

Capacity	Depends on number of operators and product. Multiple dosing units can be incorporated.
Denesters	Denester manually adjustable for M4 – M8 plastic trays. Styropor and cardboard trays optional. Empty tray buffer conveyor for up to 30 min production.
Construction	Fully food contact approved materials. AiSi 304 grade stainless steel and food contact approved plastic grades.
Control system	Plc Siemens S7 with colour touch-screen operator interface. Remote access option for service connection. Data recording & collection software available as option.
IP Class	IP 65
Power supply	400 V/50 hz, 16A
Air supply	6 bar, 50 l/min
Lay-out	Several lay-out options available
Dosing units solids	Weight based dosing or volume based dosing according to product.
Dosing units sauce	Volume based dosing for liquid or semi-liquid components that can be pumped. Multiple dosing heads possible. Paint-function available.
Dosing units spices etc	Vibratory or rifle wheel depositors depending on product.