



Millitec Food Systems
Innovation in Automation



Collator

timing and control of sandwich production



www.millitec.com



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Introduction

The range of Millitec's Collators allow the timing of any production run to be fully controlled. Bread is fed at uniform intervals on to the start of the production line, optional bread denester with 1.5m holding conveyor allows one person to service many lines. This system can be fully controlled and monitored locally, or from anywhere on your PC network using Millitec's INFORM software.

Features

Constantly updated real-time data display
Allows total control over time speed
Multi-function programmes
Stand-alone or synchronised/integrated operation
High speed 2, 3 or 4 slice modes
Modes for standard sandwiches, wraps and club sandwiches
Easily dismantled – no special tools required
Can be networked on to the production monitoring/planning system enabling: download of line production speed, recipe data and batch quality and upload of production history and downtime analysis
Bread denester option
Zero maintenance
Touch screen control

Specifications

Dimensions

Width: 650mm
Length 1800mm
Height to suit conveyor

Electrical

Voltage: 200-240V AC
Current: 16A
Frequency: 50-60Hz Single Phase

Output

120+ slices per minute in dual lane mode



All machines are available for free trial or rental.

Millitec also manufacture:

- Cantilever conveyors for total hygiene
- Sanitisers
- Mixers and Tumblers
- Full range of sandwich lines
- Process control systems
- Palm top data acquisition
- Ultrasonic cutters
- CIP systems

Contact

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