



Alignment groups

M.H. It provides complete solutions for alignment of products in ranks

A typical requirement of the bakery industry and the confectionery, also common in the packaging of frozen products, is to receive the products from cooling spirals or deep freezing tunnel and then go to feed the first package machines, typically flowpack machines.



The products arrive in ranks directly from a cooler or a freezer, often messy, particularly when it comes to frozen products, and presents the need to arrange them in single line on one or more outputs before you can get into the first package machine.

To meet this need MH designs and builds unification and alignment groups for not packed products for the bakery and frozen products.

The standard unification group is composed of 3 belt conveyors or modular chain running at different speed, in order to space the incoming products.

Above the belts are present some pairs of fixed guides or vertical belt conveyors, with adjustable inclination that slow some products letting those that are not in contact by performing in this way the process of extraction.

The construction of the conveyors can be with belt or with modular chain according to the type of product to be treated. The belt solution is typical of bakery when there is presence of filling or chocolate and the products have very small dimensions that require head passages with small nose ends. Every belt is equipped with pneumatic control of skidding and scrapers on the roller and contrast roller with its drip tray.

The modular chain is more easily used with frozen products presenting no risk of adhesion of material to the surface of the conveyor, but that on the other hand require easily sanitizable structures.

