



ST 3000 ERGON SHRINKING TUNNEL

Enhanced heat flow control: for each meter of oven a fan has been added, streamlining the heat flow. Furthermore, the deflectors adjustments have been increased by 50%, thus improving the heat flow precision and granting customized solutions and better shrinking quality.

Consumption monitoring: an electric meter, located on the machine side, allows the complete and continuous power consumption monitoring.

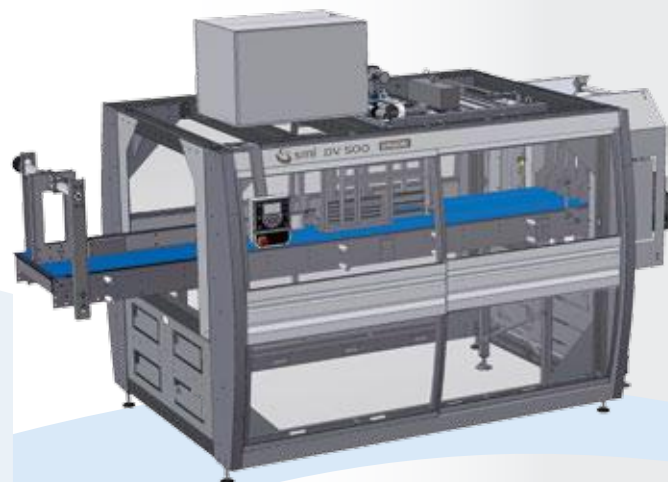
Single electric cabinet: instead of double electric cabinets on the sides of the machine, a single one has been located under the oven, simplifying the operator's intervention.

New oven belt cleaning device arrangement: the cleaning device has been relocated after the oven exit, allowing a better cleaning of the fiberglass belt (vetronite).



DV 500 ERGON LANER / DIVIDER

The NEW DV 500 ERGON, featuring the same "rounded" doors as the SK 500 F ERGON, is a fully automated product-channeling and product-laning device that is employed to feed a secondary packaging machine with a constant flow of loose and/or bundled containers. The DV 500 ERGON receives the containers coming from a single lane-conveyor belt and channels them onto several lanes towards a shrinkwrapper or a wrap-around casespacer. The model is equipped with a fully motorized sorter specifically designed to handle packs and squared containers such as clusters at the maximum speed of 600 containers/minutes (depending on the container's size and weight).



NEW ERGON SERIES

DV500 & SK500F with ST3000

WHEN TECHNOLOGY MEETS THE ERGONOMIC DESIGN



STAND D50/E69 - HALL 7



SMI S.p.A.
Via Carlo Ceresa, 10
I-24015 San Giovanni Bianco (BG)
Tel.: +39 0345 40.111 - Fax: +39 0345 40.209
info@smigroup.it - www.smigroup.it

machine module

1. New and fresh design, thanks to sliding doors also equipped with a slow-down hydraulic closer, avoiding any sort of hazards when closing the doors and preventing any structural damage of the machine.
2. All motors are now more accessible to the operator, enhancing the maintenance operations.
3. Stainless steel frame, resisting the product acidity.
4. Threaded bars protections framework, preventing any accumulation of dirt, liquid and encrustation.
5. Double reel axis motorization, solving all problems related to the incorrect film winding.
6. The new tensioning system is controlled through a piston instead of a spring, extending the system's durability.
7. A control camera prevents pack with missing product from entering the oven.
8. New and more performing automatic welding bar.



shrinking tunnel



heat flow control more flexible due to the increased number of fans (one for each meter); overall enhanced control of the shrinking process;



energy consumption monitoring thanks to the new external electric meter;



the new single electrical cabinet, instead of the regular double panel, simplifies the maintenance interventions;



the oven fiberglass (vetronite) belt cleaning device has been moved at the exit of the tunnel, enhancing the process.

DV & SK Video presentation



For more information scan this QR code.

SK 500 F ERGON MACHINE MODULE

New design: the sliding doors are redesigned; they're rounded now. They are also equipped with a slow down hydraulic closer made of a damper. This solution prevents the operators from any hazard related to doors closing and helps protect the steel frame from impacts.

Easy-access motors: all conveyor belt motors have been located in a more accessible position, from the very inside of the packaging process devices to their external frames; this configuration enables the operator to easily carry out maintenance operations or spare parts replacement on the device-driving motors by simply opening the sliding doors.

Stainless steel frame: the frame is made of AISI 304 stainless steel, fulfilling the food industry needs. This is applicable on all new packaging machinery (optional).

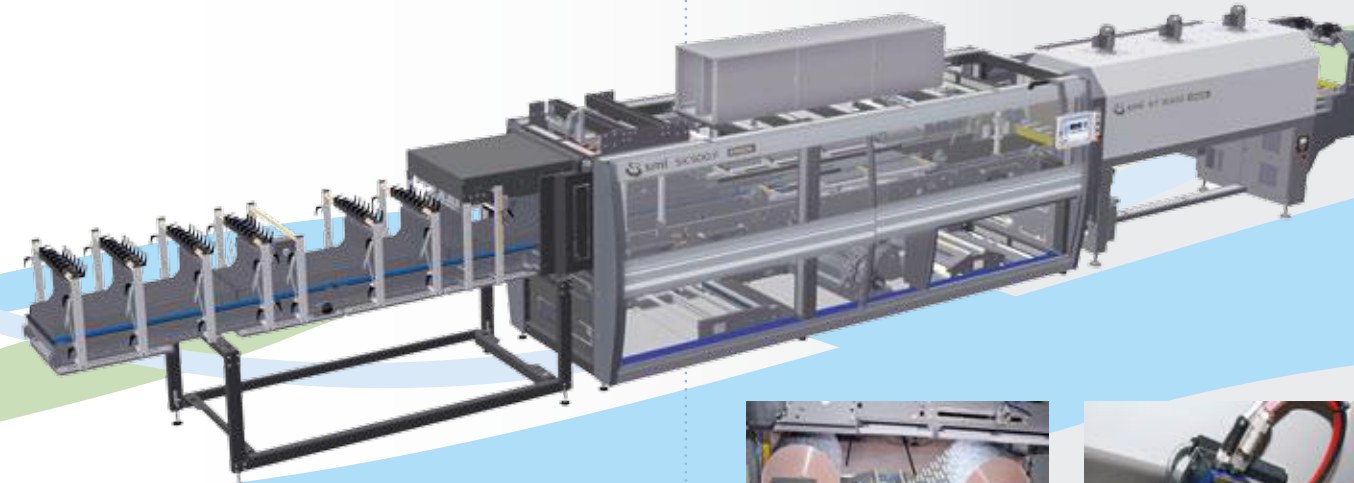
Threaded bars protections: all of the changeover format bars are embedded in an extruded metal structure, preventing any deposit of product or dirt, thus avoiding the malfunctioning of the bars.

Motorized film reel: each reel has a brushless motor to control the unwind of the film, whereas the previous system controlled both reels through a single motor and a belt. The new version enhances the unwinding precision.

New tensioning system: controlled through a piston, it extends the system's durability compared to the spring-based tensioning, which is bound to deform due to the constant compression and stretching.

Missing product control camera: a control camera system is placed on top of the deadplate to ensure that no pack with missing products will enter the oven (optional).

New automatic film welder: the new automatic film welding bar offers a higher performance compared to the previous double-sided tape junction, in which the operator had to manually attach the different edges (old and new) with tape. The welding is now more precise and the operator intervention is much easier and faster (optional).



new automatic welder



For more information scan this QR code.

