

PROSTAX 4-LANE COOKED BACON STACKER



Maximize the performance of your packaging process with ProStax® stackers and loaders, the cutting-edge solution for precise counting, stacking, and loading of food products.

The ProStax 4-Lane Cooked Bacon Stacker is the industry's first automated solution for counting and stacking sheets of pre-cooked bacon. Engineered for precision and versatility, it handles bacon of varying cook levels and reduces manual labor, while providing high-speed performance in multi-lane configurations.

FEATURES

- Automated Bacon Stacking: Specifically designed for cooked bacon, reducing labor and repetitive motion injuries while improving stack quality.
- **High-Speed Performance:** Processes up to 400 slices per minute per lane, maximizing throughput.
- Handles Various Cook Levels: Capable of stacking thin, dry bacon as well as greasy, thick cuts, providing versatility for different products.
- Modular Design: Allows components to be serviced offline, reducing downtime and enhancing maintainability.

- RTE Design with Remote Enclosures: Built to meet ready-to-eat (RTE) standards with remote enclosures for safe, sanitary operation.
- **Singulation Conveyor:** Combines multiple lanes into a single lane of finished stacks, optimizing downstream packaging.
- Easy Cleaning and Maintenance: Hygienic washdown design ensures quick access for thorough cleaning and upkeep.

Elevate your production with the ProStax - where precision meets versatility.

Scan the QR code for a personalized quote.



TECHNICAL SPECIFICATIONS

Width Options

3-Lane, 4-Lane

Production Capacity

Maximum Rate (Paper Length): 13"

Maximum Size (Paper): 9.5" W x 15" L

Stack Height: Up to 5"

Production Rates

Up to 40 portions per minute, per lane (product dependent)

Multi-Lane Capability

Yes

Utilities

Electrical: (2x) 480 VAC, 3 Phase,

60 Hz, 30 amp

Pneumatic: 80 PSIG @ 0.5 SCFM

Certifications

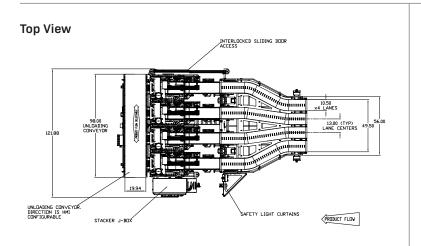
Patent Pending



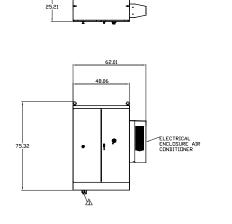




TECHNICAL DRAWINGS



Cabinet View



End View

