

## AN ERGONOMIC OVERHEAD SYSTEM



SECTOR



Poultry

### ▲ An ergonomic overhead system

The overhead grader ergonomics has been studied to preserve your employees' health. In response to the sick leave and musculoskeletal trouble recurrent problematic, Vendée Concept has developed the tray overhead grader, a practical and **ergonomic process that reduces the chances of professional diseases.**

The poultry parts previously cut on the cone line are placed by operators on the trays passing in front of their workstation. This new working way is ergonomic because the operators stay on a comfortable work area. To place the poultry parts, the movement is not going beyond the elbow height; it prevents tendinitis and unnecessary movement. The overhead system helps the **workstation optimization.**

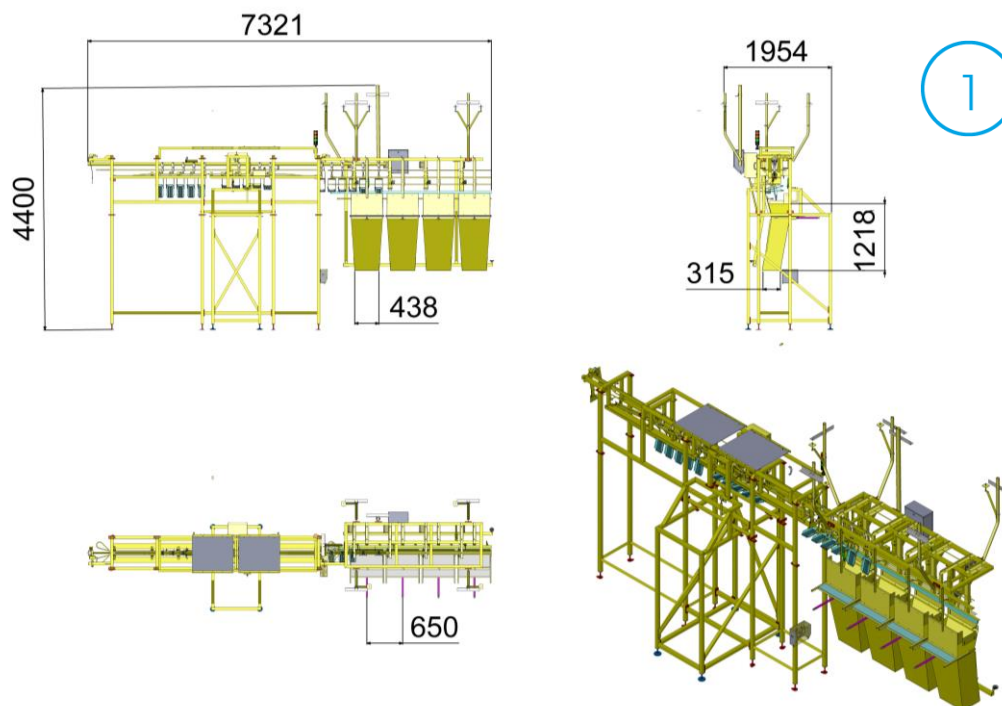


### ▲ An ejection respectful to your products

The poultry parts coming from the cone line or the foies gras collected at the gutting station are placed one by one in the trays. The pneumatic unloading unit releases the tray by tilting: the product is transferred to a collecting channel on the basis of a grade preset by an electronic control system or to a buffer channel.

### ▲ Specifications

MODEL	Weighing pan capability	Up to 1,5 kg/3lb 4.19 oz
	Weighing bridge	Automatic with stain gauge captor
	Output	Up to 6 000 products/hour
	Ejection type	Pneumatics unloading units
	Equipment type	Ergonomic trays PEHD 500
	Steel cabinet	Industrial screen with touch color 15"



## Overhead grader CALIBRA LA TRAYS 2595

Weighing bridge

Unloading system 4 stations

### ▲ A weighing line adapted to foie gras

The CALIBRA LA TRAYS has been developed first to answer to the foie gras weighing problematic. This delicate product needs a respectful conveying condition. In view of the requested exigencies for the foie gras treatment, the overhead grader proposes as an option a cooling line.

### ▲ Compatible with the Supervisor

The association of the Supervisor Vendée Concept is the ideal complement to collect the data coming from our CALIBRA range.

This optional equipment, associates a traceability and storage management tool to the production management. The Supervisor is a real time production data recuperation tool. The whole of your production data is stored, collected and analyzed to allow you to optimize your global production. It collects and records all the weighing data linked to the labeling.

### ▲ Accessories exemples for the CALIBRA LA PLATEAUX

- ▶ Cooling line for foies gras (sprinkling, fogging or drainage)
- ▶ Buffer or collecting channels
- ▶ Acces Pack Ubiquity
- ▶ Software Recup DC
- ▶ Pack Supervisor
- ▶ Control software CALIBRA TO PC
- ▶ Labeler with stainless steel box