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#01

NEW
MACHINE
SRA 3.0

**AUTOMATIC SAW FOR FRESH
AND FROZEN PRODUCTS**

Astech Food Machinery has redesigned the “flagship” Automatic Saw, its SRA1. With this redesign we want to listen to the feedback of all customers over the years and apply their knowledge and experience to provide the market the most complete automatic saw.



Safety

Fully closed machine, to avoid any possible accident. The saw blade is able to stop during the loading process. In this way we can offer 100% safety for the operators.



Easy Maintenance

Machine with an open internal design, designed to be able to carry out maintenance in an easy and visible way.



Hygienic design

100% washable and waterproof design with IP67. Incorporates an easy to wash design, minimizing the use of tubes and making different modifications to avoid the accumulation of dirt.

new

New gripping system + compact design

New product gripping design. Minimizing product movement during the gripping process. With the same cutting surface, the footprint of the machine has been reduced.





New gripping system



EQUIPMENT

► **Pneumatic tensioner for the saw sand.** By means of a pneumatic system and turning a selector we can lower and raise the upper steering wheel. In this way we give tension to the saw blade. With this system we obtain:

- Less time needed in order to change the band saw blade.
- Constant tension on the blade. We improve the quality of cut.

► **Reinforced wheels.** The brackets have been redesigned, so that it is possible to work with **more tension on the blade**. Now we are able to equip the band saw with **19mm blades instead of 16mm**.

- Increased cutting accuracy.
- Increased useful life of the saw blade.

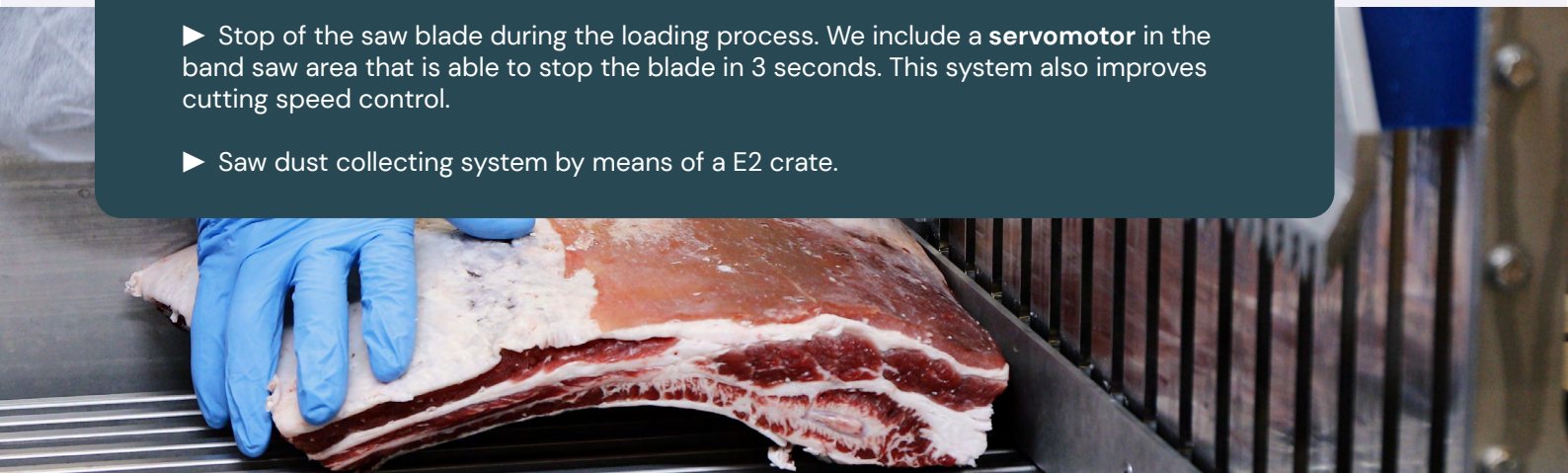
► **Stainless steel loading table.** Hygienically designed.

► **Automatic opening and closing door.**

► **Possibility of loading the machine from both sides.** Making a small modification we can move the control panel and the loading area to the other side. The loading process will only take place where the control panel is installed.

► **Stop of the saw blade during the loading process.** We include a **servomotor** in the band saw area that is able to stop the blade in 3 seconds. This system also improves cutting speed control.

► **Saw dust collecting system by means of a E2 crate.**



FUNCTIONAL FEATURES

- ▶ Adjustable cutting speed, that guarantees high quality cuts. To obtain the best cut we can optimize the cutting speed of the trolley return speed.
- ▶ Fresh and frozen meat and fish cuts, with and without bone*.
- ▶ Precise cut thanks to movements controlled by servomotors.

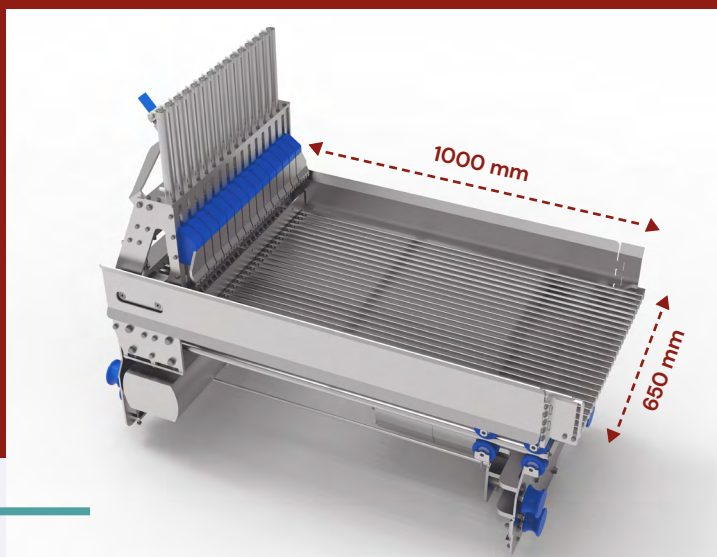
- ▶ Cutting process with band saw.
- ▶ A single operator can control 2 machines.
- ▶ A versatile and easy to operate program with the option to store up to 50 different recipes.

**Depending on some products with previous study*



Loading table measures

Standard measures for the product loading table.



OPTIONAL



Cleaning system of the cutting area

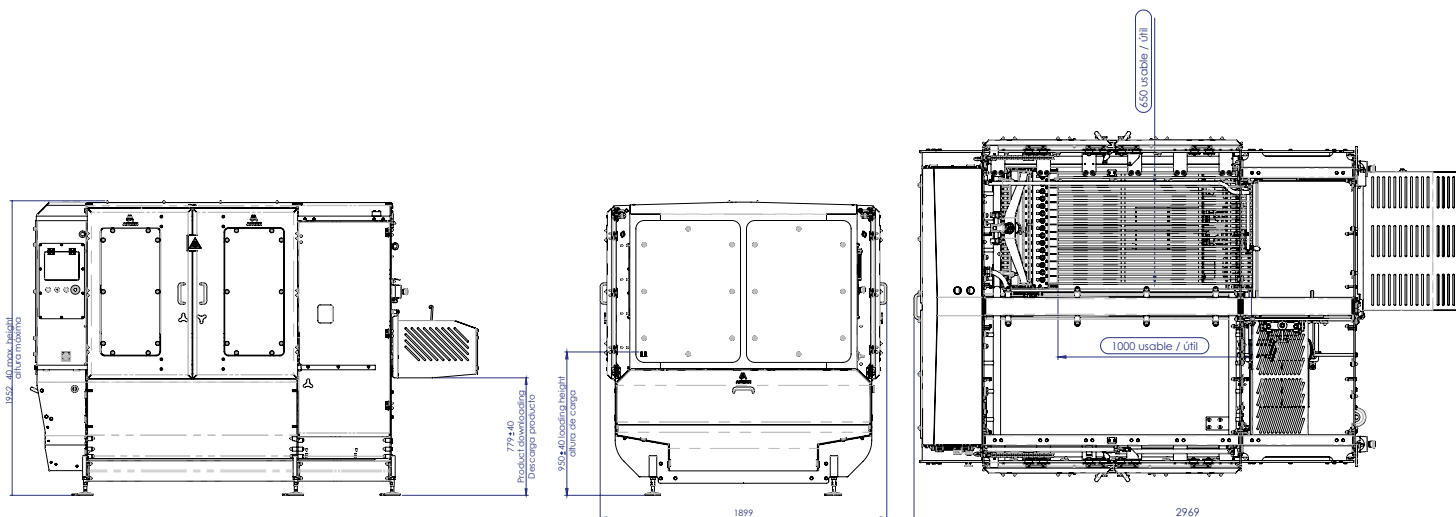
By means of a pump that gives pressure and a system of correctly positioned nozzles, we manage to clean the saw-dust stuck to the product when it is fresh. This system is only recommended for cutting some pieces of beef and the process is carried out using water and antioxidant.



Exit conveyor

Designed to extract the product from the machine and discard the first and last cut by means of a sorting arm. The belt is completely hygienic and is guided by a drum motor.





TECHNICAL CHARACTERISTICS

Machine dimensions (L x W x H)
2970 (4040) x 1900 (3155) x 1955 mm

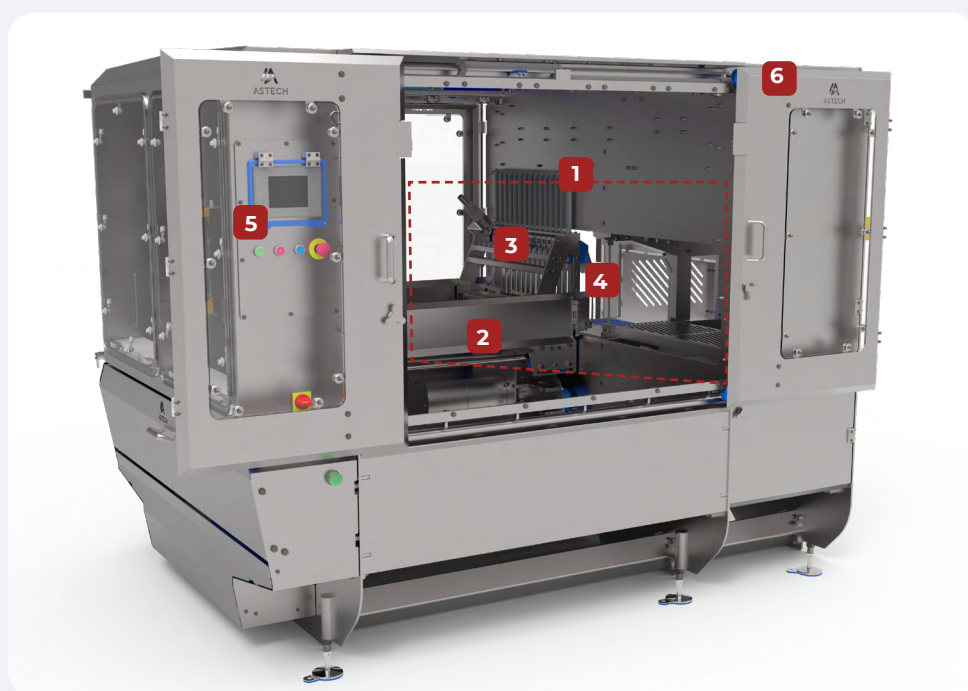
Loading area dimensions (L x W x H)
1000 x 650 x 200 mm

Maximum cut thickness
280 mm

Compressed air
Pressure 6 bar (10,7l/compl. cycle)

Power
8,2 kW

Cutting blade
2680 x 19 mm



- 1** Product loading area
- 2** Product loading trolley
- 3** Gripping clamps
- 4** Band saw
- 5** Control panel
- 6** Sliding doors