



NEAEN LCC CONVEYOR

FOR CLOSING THE LIDS ON TUBS AND BUCKETS

NEAEN LCC conveyors are intended for closing lids over tubs or buckets of prepackaged food products (horeca packaging or bulk packaging), as well as non-food products such as paint and other products in the chemical and other industries.

HOW THE NEAEN LCC LID-CLOSING CONVEYOR WORKS

Tubs or buckets which the operator has partially covered with a lid are placed on a special conveyor, fitted with rollers at different heights. The rollers gradually press the lid down, tightly fitting it onto the container. The last roller is adjusted to ensure the lid is completely closed.

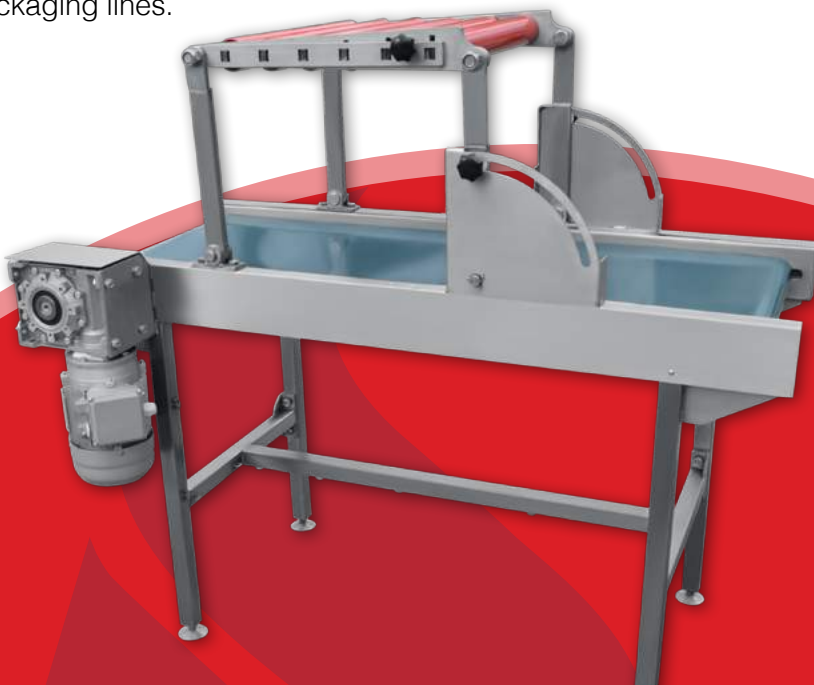
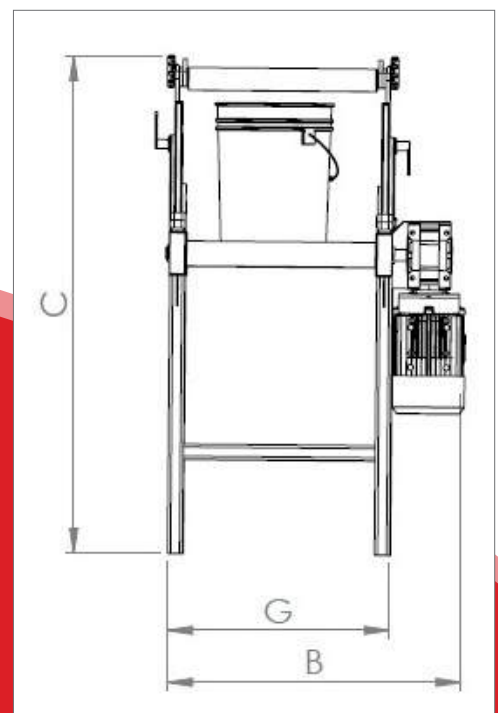
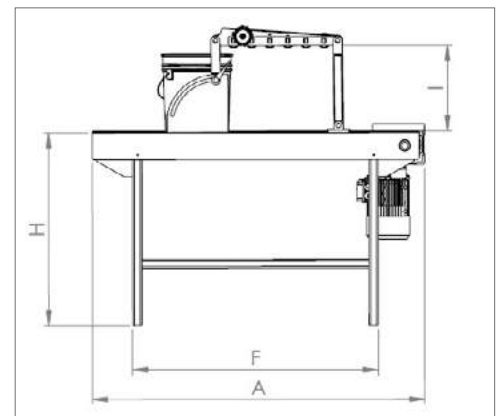
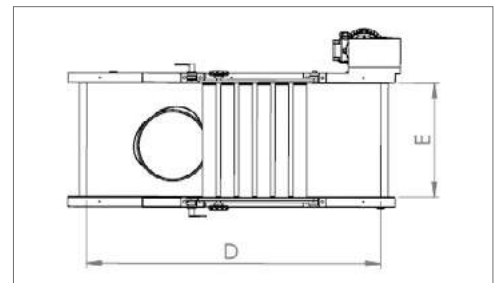
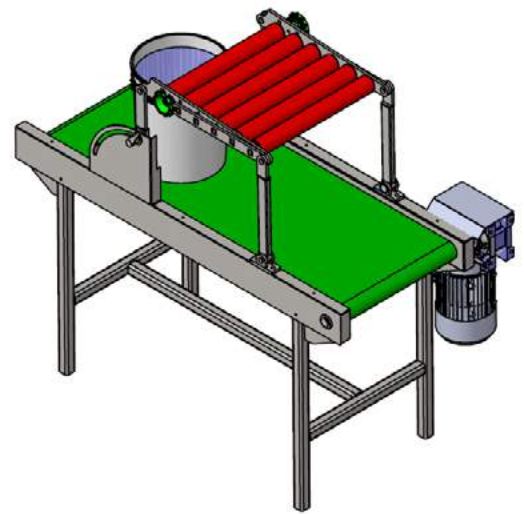
The design of the conveyor is reinforced so that the rollers reliably withstand pressure.

The adjustable height of the rollers allows you to use a single conveyor for closing the lids on tubs or buckets of different volumes and heights.

The length and width of the conveyor is determined by the output you need and the type of containers that you are closing.

ADVANTAGES OF THE NEAEN LCC LID-CLOSING CONVEYOR

- ▶ The conveyor is manufactured entirely from AISI304 stainless steel for the food industry, which guarantees protection against corrosion and long service life.
- ▶ Durable and reinforced construction
- ▶ Universal application. You can close the lids on a variety of containers with just one conveyor.
- ▶ Increased output. By using this conveyor for closing lids, you can significantly speed up the operator's work and increase the output of packaging lines.



THE EMA EUROPE COMPANY HAS MORE THAN THIRTY YEARS OF EXPERIENCE IN THE DEVELOPMENT, DESIGN, AND MANUFACTURE OF INDUSTRIAL **EQUIPMENT FOR** **THERMAL FOOD PROCESSING**

The range of commercially available equipment includes continuous conveyor fryers and ovens, drum fryers, batch blanchers, and continuous drum and conveyor blanchers, defrosters, continuous and batch cookers both atmospheric and vacuum, scraped surface heat exchangers, and a wide range of auxiliary equipment such as washers, conveyors, pumps, homogenizers, and others.

Our company offers a complete cycle service from design of technology projects to the manufacturing of equipment of any complexity in our own production site, located in the heart of Europe, as well as the introduction of the equipment in operation, upholding the warranty and after-warranty service with our own service center.

Having much experience in the practical implementation of projects in the industrial processing of meat, fruit and vegetable products, semi-finished and other products, our company is ready to offer technological consultation, development of the production process of the project, equipment manufacturing, erection supervision, commissioning works, and further maintenance services to its customers.



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