



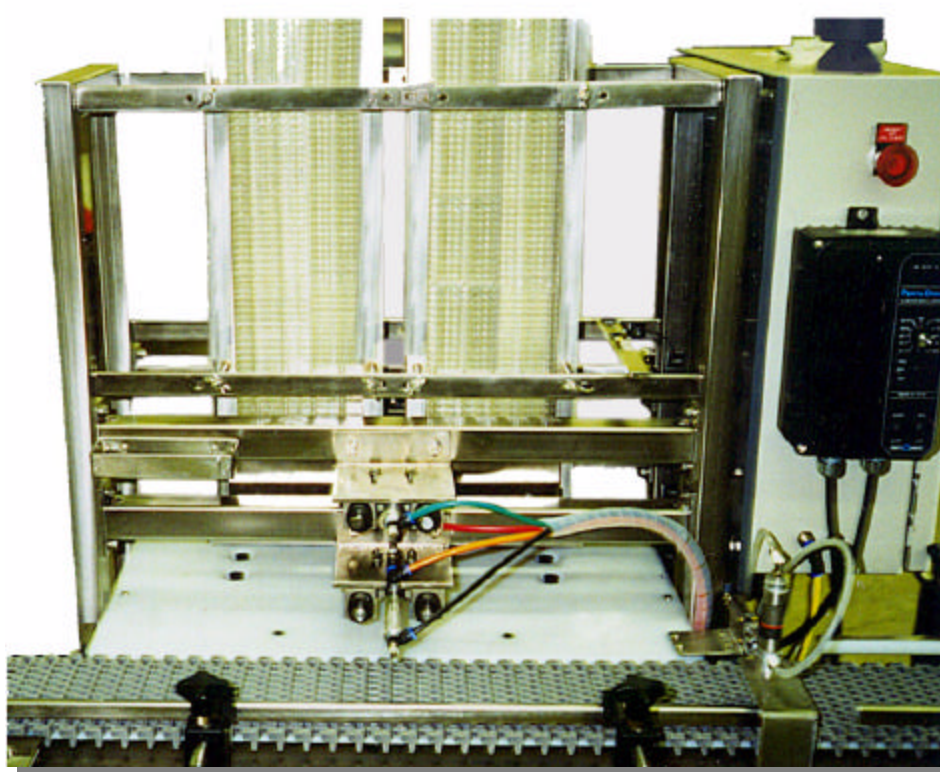
## Product Bulletin No. B-5

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## Denester for Thermo-Formed Trays



This fully automatic container denesting system was designed with two fully adjustable tray-holding magazines and operates at up to 15 cycles per minute (30 trays per minute). Fully adjustable, vacuum-equipped "pick arms" pick two trays simultaneously from the bottom of the stacks and place them on a receiver plate. They are then pushed on the conveyor. A system such as this can be designed to operate at most any required rate per minute and accommodate just about any size tray. Each is custom designed to meet a given customer's requirements. This particular system was designed to run on 115VAC and only required 60 to 75 psi of air to operate the pneumatics. Such a system can be a standalone unit, or be designed with an accompanying conveyor.