



MEAT PROCESSING

# Scotnet Autoloader



## High speed Auto Loader

The Scotnet Autoloader is a pneumatic operated net loader used to load meat netting onto netting tubes before being used in conjunction with the Scotnet Automation Range.

An average net will take up to 3.5 minutes on the 600mm model.

This model is for tubes that are 460mm long, and between 100mm and 250mm in diameter.



## Standard Technical Specifications

<b>Loading Time</b>	up to 3 minutes on 460mm model	<b>Dimensions (L x W x D)</b>	1,310 x 615 x 466.5mm
<b>Weight</b>	90kg	<b>Compressed Air</b>	80 psi / 6 bar

The Scotnet Automation Autoloader has proven itself to be the most reliable and robust loader in many years. By combining the finest pneumatics, with a robust all stainless steel construction, this autoloader provides maximum loading efficiency with minimum operator intervention.

### Versatile

Automatically load all elastic nets onto 460mm long tubes, from Ø150 - 250mm

### Robust

Built entirely from stainless steel, designed for the toughest environments

### High Speed Change Parts

Entire finger head removes in under a minute, maximising usage

### Hygienic

Open bottom cabinet and fully welded design ensures easy cleaning and ultimate in hygiene

### Pneumatics

All pneumatics manufactured by FESTO and all spare parts available directly from Viking

### Automatic Stop

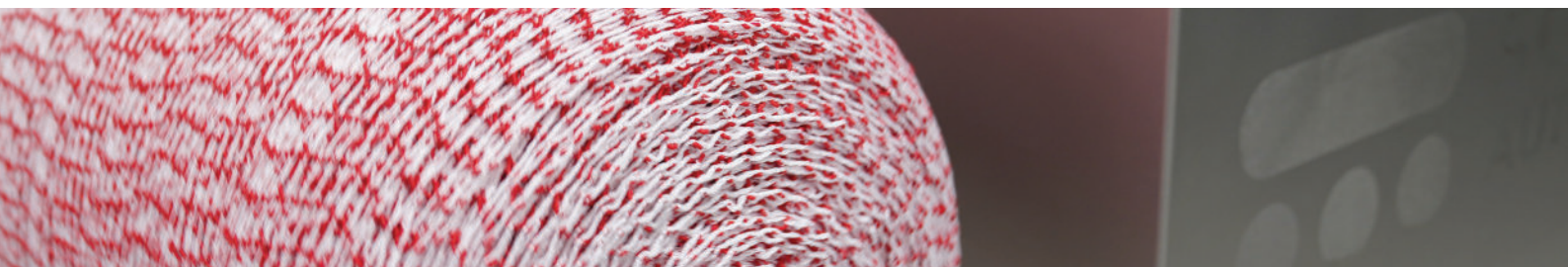
Once tubs are full of net, the Autoloader stops automatically, reducing user intervention and preventing excess wear on the loading fingers and spring

### Loading Options

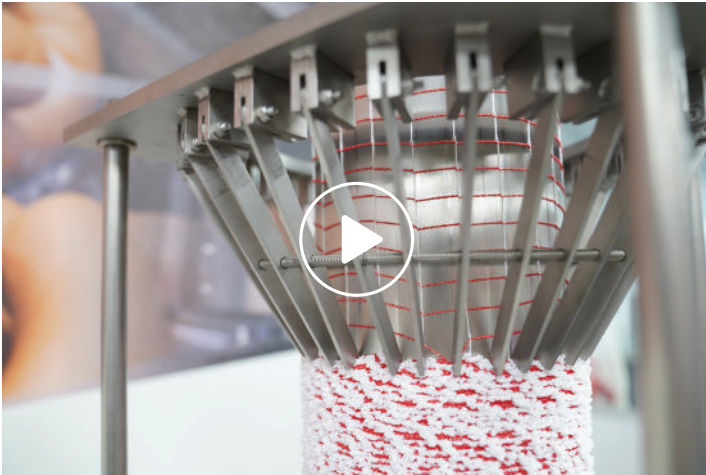
Designed to load net from all sources, including rolls, superbobbins and sacks

### Camlocks

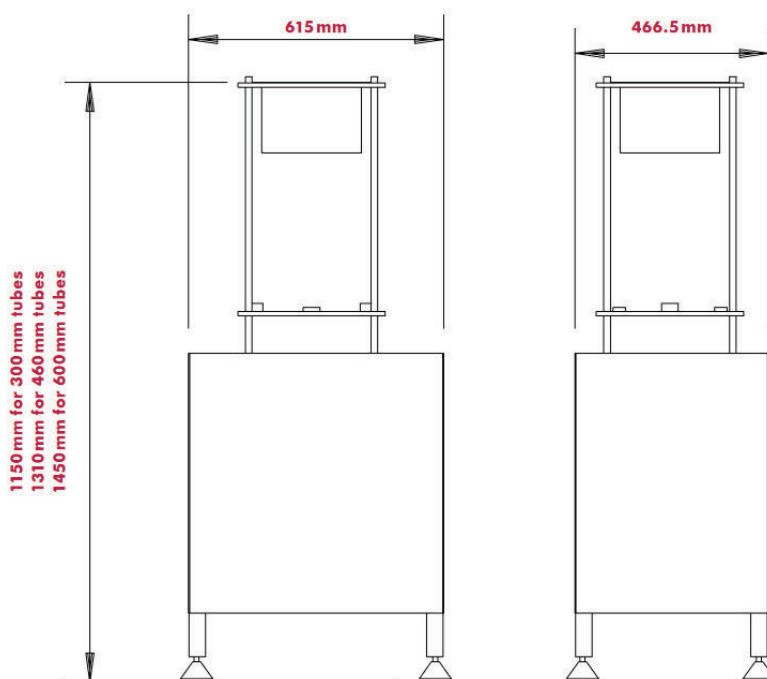
The netting tubes are secured by camlocks, making removal easy, even with wet hands



## Video



## Measurements

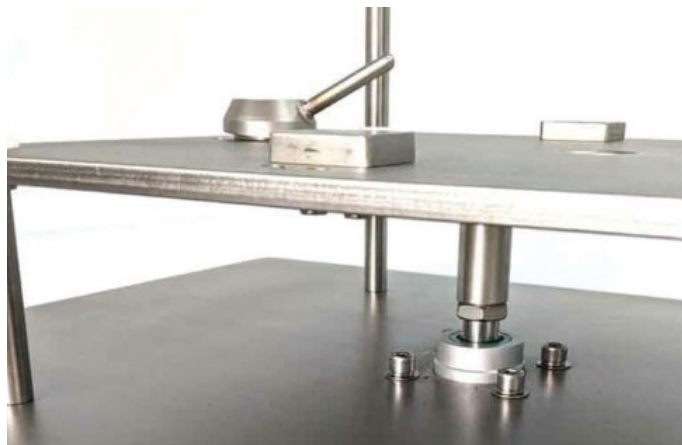




## Key Features



3 position Reset, Off, On Switch with Automatic Stop.



CE approved gaps on all moving parts, no trap points on machine.



Quick release cam lock without tooling.



Adjustable feet for uneven floors.

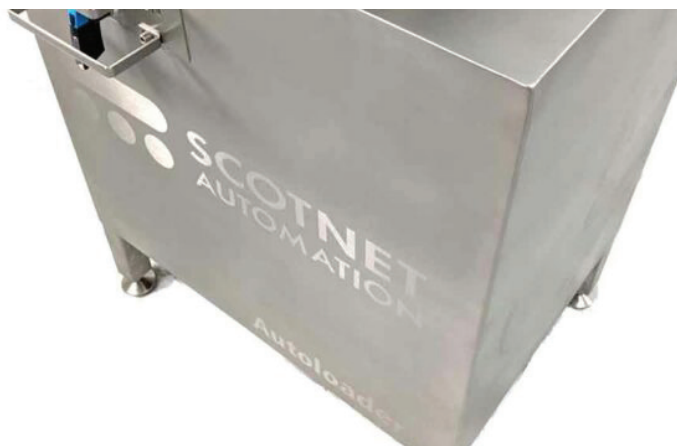
Modifications made to the machine at time of purchase may change the technical specifications.



Heavy duty stainless steel design.



Spring loaded fingers, no adjustment required for different tubes.



Fully enclosed stainless steel cabinet, no food or bug traps.



Small footprint.





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