

LORENZ PAN M-6 Cold Room Palletizer

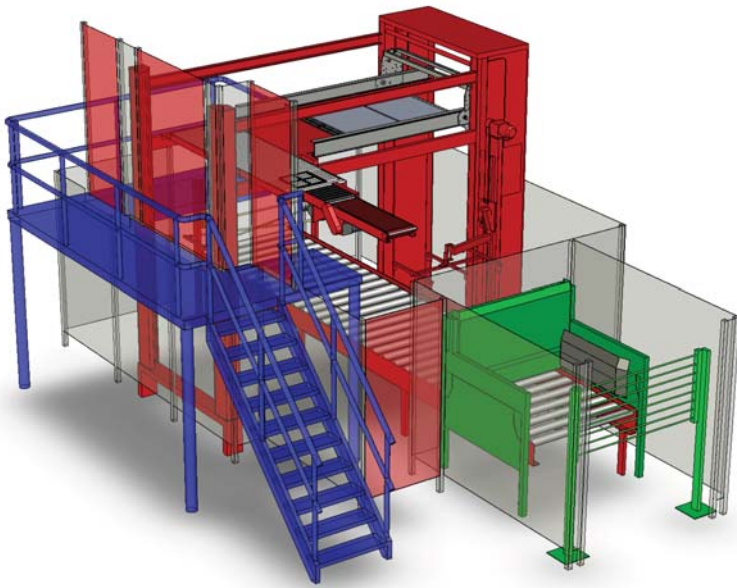


BENEFITS of the M-6 Cold Room Palletizer

- ❑ Specially designed and developed for freezers, providing long-term reliability
- ❑ Units and components are rigorously tested in freezers
- ❑ Up to 50% smaller foot print than competing palletizing solutions (approx. 75 sq. ft.)
- ❑ Uses 25% - 50% less energy than competing palletizers
- ❑ Layer by layer design offers advantage in heat conversion and layout flexibility
- ❑ Multiple - lane option for expanded through-put capability
- ❑ Over 120 units installed world - wide
- ❑ Lorenz Pan has 30 years experience in frozen engineered palletizers

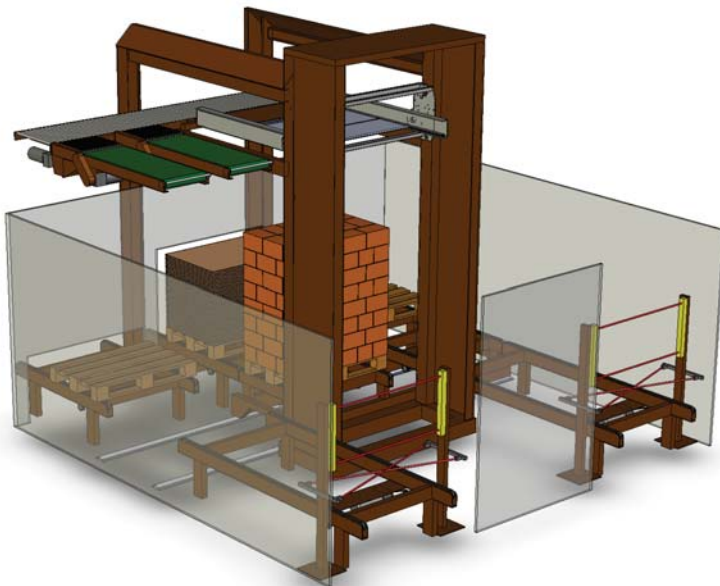
Nercon Eng. & Mfg., Inc. has a strategic partnership with Lorenz Pan. Nercon is a leading supplier of engineering and manufactured conveyor systems to the frozen food industry and together the two companies have more than 30 palletizing systems installed in the United States. The M6 palletizers have been built to handle packaged ice cream, frozen dairy novelties, frozen entrees, frozen vegetables and frozen potatoes. With the partnership, Nercon provides complete support, including parts and service for Pan machines sold to Nercon's customers.

M-6 Cold Room Palletizer - High Level



- High level infeed
- 25 to 50 CPM
- 3 to 4 layers per minute
- Layer lowers to the pallet
- Bi-Parting stripper plate
- Layer squaring

M-6 Cold Room Palletizer - Multi Line



- Up to 4 lines per palletizer
- Minimal product accumulation
- Pallet shuttles to position
- 20 to 25 CPM
- Load change in 7 seconds



Ask about our whitepaper on "Comparing Cold Room Palletizer Solutions"

For more information:



www.lorenzpan.com/en
www.onpallet.com



ENG. & MFG., INC.

www.nercon.com