



New and further development of robot grippers for the safe and hygienic handling of food

## HDHF

Universally applicable, pneumatic vacuum gripper with high lifting force in “hygienic design”, specifically developed for all hygienically sensitive food applications.



### Benefits for you

Safe and hygienic handling, also for flexible, irregularly shaped and partly air-permeable products

Cost-efficient adaptors for easy adaption of the gripper to different food products

Suitable materials and design ensure complete cleanability of all parts with the possibility of an active cleaning by flushing the gripper in a cleaning solution

Easy demounting without tools for complete cleaning

High lifting force and high tolerance against incomplete sealing during lifting

Unaffected by product residues sucked in

Almost 100% operational safety

Low wearing (no wearing parts)

### Performance data and specifications

Working range: approx. 0.1-0.6 MPa (6 bar) charge pressure

Diameter of the suction cup: 100 mm

Nominal holding force: about 20 kg at 0.6MPa charge pressure for surface tight products, air consumption at full load: about 500 l/min

Linear correlation between charge pressure and holding force

### For more information



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