BAT-BUFFER the most flexible "zero pressure" buffering system on the market
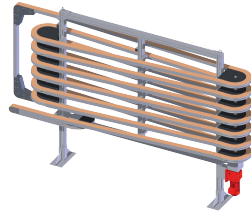
Thanks to its 20 an more years of experience M.H. developed an in line LIFO buffering system that grant unmatched flexibility and perfect conservation of products.

BAT-BUFFER is a patented product which exploits the potentials of the BAT system. The standard machine is realized in anodized aluminum and is laid out vertically in a spiral track, minimizing the floor requirement inside the building. Two chain widths are available:

• F5 of 83 mm (3.25 Inches)
• L5 of 114 mm (4.50 Inches)

The chain is pulled on the side on each level of the system and can be moved in both directions thus allowing:

• The possibility to buffer product either continuously or discontinuously.
• The possibility to give back the buffered products at any moment; it's not necessary to fill completely the system.
• Zero pressure between products allows perfect integrity.
• Great buffering space (up to 120 m) with single motor.

BAT-BUFFER is the perfect solution to absorb inefficiencies which are due to idling losses, allowing to recover 10-20% production rate.

The work cycle speed can be changed depending on the production requirements directly from the control panel.

Stainless steel structure is available on request.

EXAMPLES OF APPLICATIONS

BISCUIT BAGS AND BAKERY PRODUCTS

RICE, COFFEE AND OTHER VACUUM PACKED PRODUCTS

BOXED PRODUCTS

PHARMACEUTICAL PRODUCTS
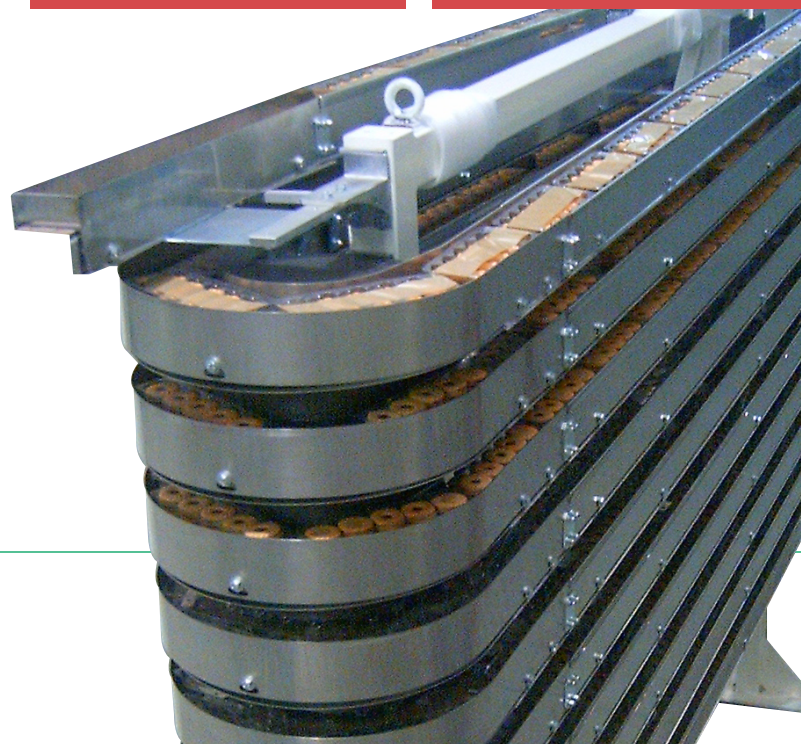
GLASS OR PET BOTTLES

CANS AND JARS

PLASTIC BLISTERS

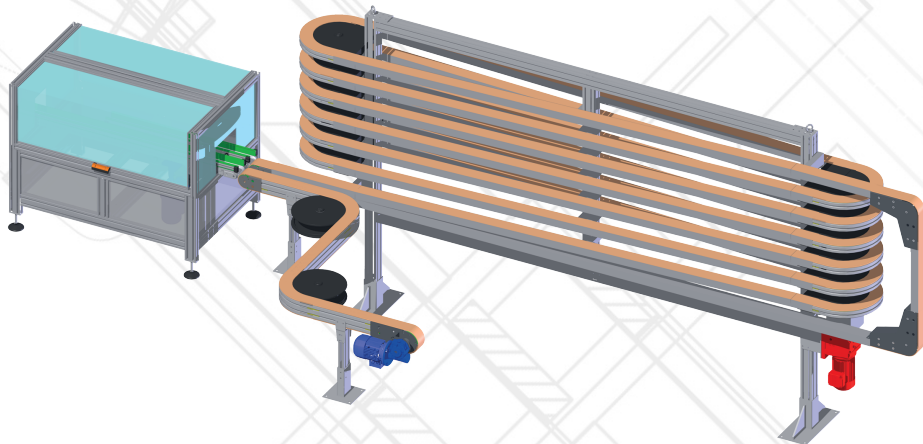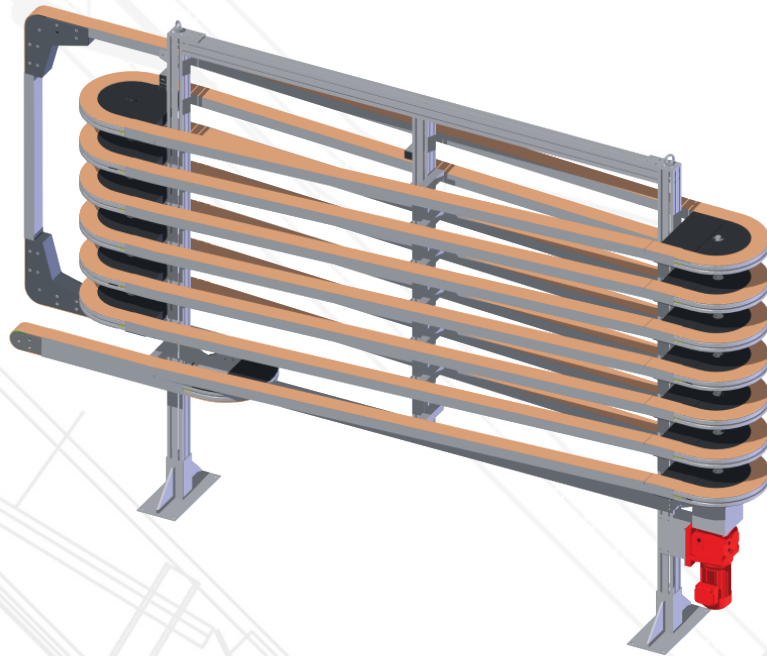Double BAT-BUFFER for candy boxes. Productivity 200 pcs/min, each.
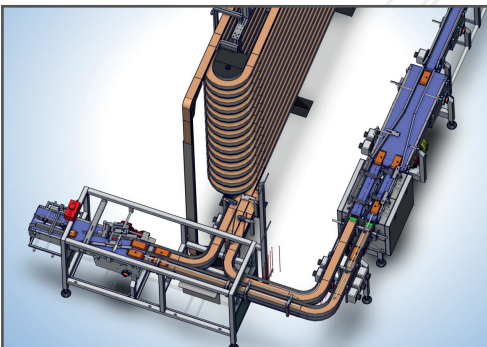
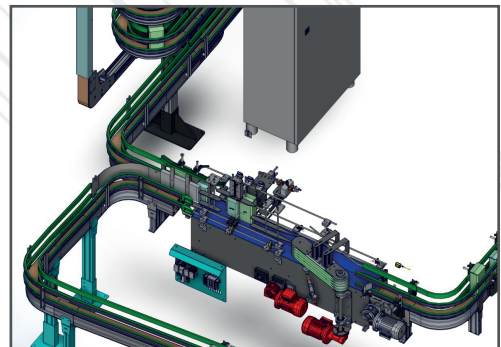BAT-BUFFER in stainless steel for PET milk bottles.

TECHNICAL DATA*

buffering space with single motor:	up to 120 m
available workloads:	150 – 200 ppm
floor space requirements:	4 – 5 m long, 1,5 m wide
height:	up to 5 m

IN-OUT MERGER

IN-OUT TRANSFER

* Please note that these data are rule of thumb. Data may change depending on product and application.