

# M-6 Cold Room Palletizer

Down to – 22°F

 LORENZ PAN  
www.lorenzpan.com - Baven - Italy

 **LORENZ PAN**  
the specialist in palletizing

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# M-6 Cold Room Palletizer

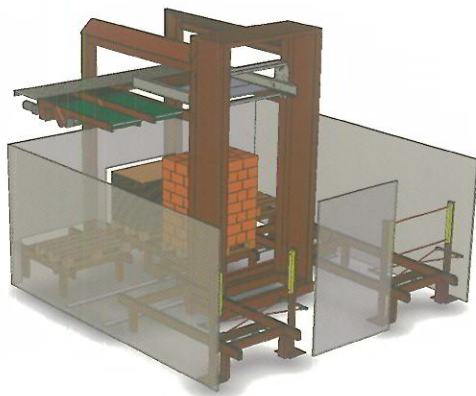
## BENEFITS of the M-6 Cold Room Palletizer

- 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-to-pallet concept offers advantage in heat conversion and layout flexibility
- Multiple – lane infeed option for expanded trough-put capability
- Over 120 units installed world – wide
- Lorenz Pan has 30 years experience in frozen engineered palletizers

Lorenz Pan has 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.

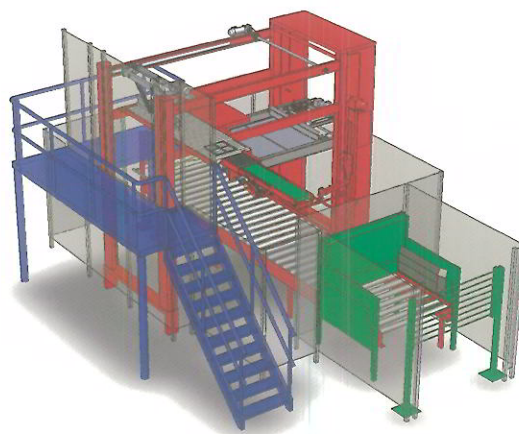
## M-6 Cold Room Palletizer High Level

- 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



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