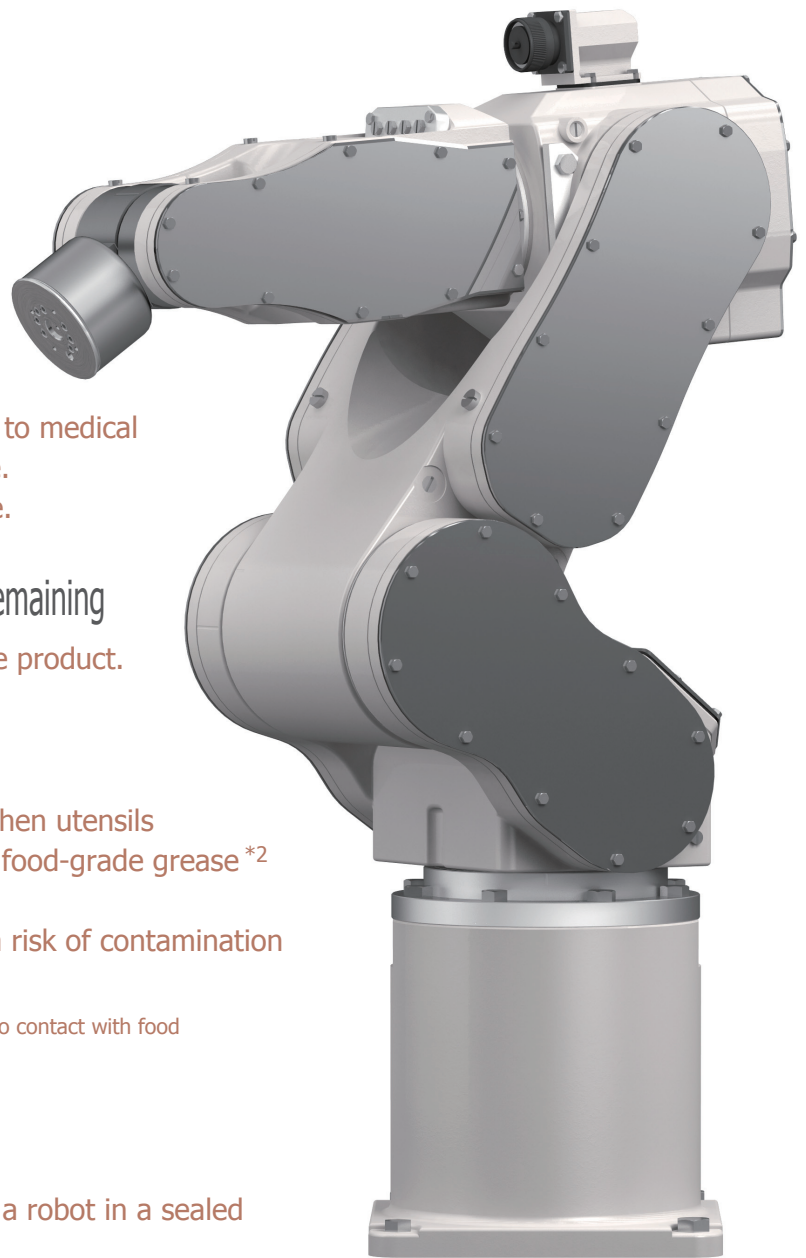




Epson Support in Perishable Food Fields

We help automation of unwrapped food transportation with our high-quality washable robots



Tolerant to Antiseptic Wash

Special surface treatment enables high tolerance to medical solution/detergent from mild acid to mild alkaline.
All axes are IP67-grade waterproof and washable.

Sanitary-design: Prevent Foreign Substances from Remaining

Smooth surface design makes it easy to clean the product.

Safe Material

Safe coating material ^{*1} which is also used for kitchen utensils is used for exterior parts. For oil seal lubrication, food-grade grease ^{*2} is used.

Also, end effectors are stainless, which reduces a risk of contamination by foreign substances.

^{*1} Material approved by FDA (U.S. Food and Drug Administration) to contact with food

^{*2} NSF H1 Grade

Compact and Slim Design

Compact and slim design makes it easy to install a robot in a sealed environment such as inside the isolator.

Benefits of Introducing Epson Robots

Sanitary Control

In perishable food fields, risk management to prevent all kinds of food contamination caused by human intervention is required. By introducing our chemical cleanable robots, you can constantly maintain hygienic production lines.

Also, this model is detergent washable. It is easy to maintain cleanness of the product itself.

Quality Stability

With high accuracy repetitive tasks by robots, quality of your products can be stabilized.

Robots can reduce a variation in quality of products by human labor.

Low-cost

Introduction of robots can reduce workers at the production lines.

By reducing all kinds of cost related to workers, you can build production lines at low cost.

Also, high speed operation by robots can increase productivity in the production lines.

Basic Specifications

Model	Chemical Cleanable Model C3-A601P
P-point	605 mm
Payload	2.5 Kg
Weight	35 Kg
Performance to be cleaned	Detergent washing available (ph4.5-8.5)
IP class	IP67
Clean class	ISO4