

## Tray Closer Conveyor



Left to Right Model TC-96LR  
8' Long Conveyor

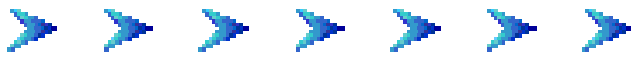
**MODELS:**  
TC-96RL  
TC-96LR

### FEATURES & BENEFITS:

- + Simple design translates to an **easy installation.**
- + Clean, logical control panel design makes the machine **easy to operate.**
- + Standard construction incorporates a **sanitary design suitable for most bakery installations.**
- + Wash-down construction available for **wet environments.**
- + Quick and easy product changeover means **less downtime and greater machine efficiency.**
- + Many options available, **allowing the end user to customize the machine to their specific needs.**

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# SPECIFICATIONS

## TC-96LR Tray Closer Conveyor

### TYPICAL POWER REQUIREMENTS:

ELECTRICAL: 115VAC or 220VAC

### MAXIMUM SPEED:

50 Trays Per Minute.

### OPTIONS AVAILABLE:

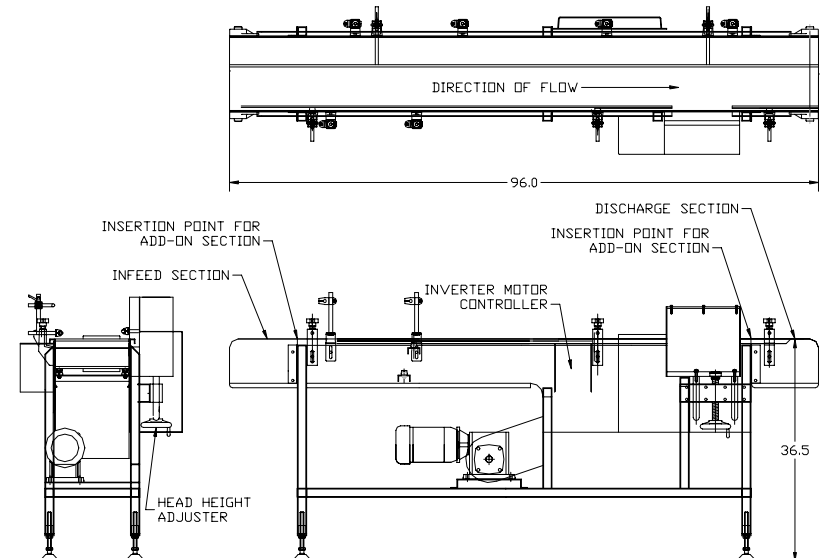
- ✚ Add-on sections to a total length of 48'
- ✚ Machine Orientation
- ✚ Locking Casters
- ✚ Adjustable Leveler Pads
- ✚ Wash-down Applications
- ✚ Belt Material
- ✚ TCAS-120, 10' Add-on Section
- ✚ TCAS-60, 5' Add-on Section
- ✚ Each Add-on section can be used for Denester, Additional Hand-packing, Pack-off or Labeling
- ✚ Clutch & Brake indexing for Product Pick & Place.

### PRODUCT SIZE RANGE:

- ✚ Min. 3" – Max 12"  
This measurement is from hinge to closed end.

### PRODUCTS TYPICALLY HANDLED:

- ✚ Muffin Packs
- ✚ Croissant Packs
- ✚ Sliced Cake
- ✚ Ice Cream Sandwiches
- ✚ Bagel Packs
- ✚ Cookies



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