



final report

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PVE Robotic Hock Tip and Neck Sanitising System Recommission

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milestone report

MLA project code: **P.PIP.0317**
MLA project title: **PVE Robotic Hock Tip and Neck Sanitising System Recommission**
Project leader: **Gavin Inglis**
MLA project manager/coordinator: **Darryl Heidke**
Milestone number: **4**

Milestone 4

Completion of the following items to re instate the Hock Tipper into production:

- Dry cycle testing
- Re calibration of sensing systems
- Functional testing with carcasses
- Full production testing
- Commissioning, fine tuning and observation in production
- Re-training of operators and maintenance staff.

Project objectives

The Dual Robot Hock Tip and Neck Sanitising system will be :

- Recommissioned
- Tested and delivered to PVE.

Success in achieving milestone

Following completion of MS3, Rewiring of the Hock Tipper to suit the new Layout and Safety system, recommissioning of the Hock Tipper was commenced. It was found however that some parts of the Hock tipper had been damaged while the system had been sitting idle and this needed repair. Spare parts were sourced from the tool supplier in Germany and the tool overhauled at MAR's Sydney office. The image below shows the damage to the tool:



Fig.1 Damage to Hock Tipping tool.

Following the repair MAR returned to site to recommission the robot. The issue previously had been that the robot struggled to keep up with the speed of the line when it went above 8.5/ min. Modifications were made to the cycle and sterilization process to enable this to occur. The attached video shows the Hock tipping robot in operation following these modifications. The image below is a still from the video:



During this time the new Maintenance Manager, Maintenance Staff and operators were trained on the operation of the cell system.

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Since this time however PVE have steadily increased the speed of the chain to over 10 carcasses per minute. As a result the hock tipper struggled to keep up with the line. MAR conducted several visits to PVE in an attempt to speed the cycle up further by making hydraulic modifications to the tool in an attempt to increase the speed of the cutting action. These modifications however did not increase the speed adequately to allow to Hock Tipper to keep pace with the line when the line was run at higher speeds. This combined with the fact that PVE needed more space on the floor for other equipment lead to the Hock Tipping Robot being removed from production in the 2nd quarter of 2013.