



LeanOne BUFFER AIR

Automated Denesting

The LeanOne Buffer Air is a pneumatic buffer solution designed to supply the lightweight LeanOne Tool Buffer with a steady flow of trays at speeds up to 120 trays per minute.

The system feeds the denester automatically, reducing manual work, minimizing downtime, and lowering operating costs.

Gentle with Every Tray

Thanks to its intelligent recipe-based control system and gentle tray handling, the LeanOne Buffer Air can operate with a wide variety of trays, regardless of their shape, size, or material. Moreover, you get one denester that can handle both short- and wide edge leading. The solution is therefore built for flexibility and consistency, keeping your line running at full capacity.

Compact & Hygienic Design

Available in three different lengths, the LeanOne Buffer Air is easy to integrate into any existing packaging or production line.

With its hygienic design and easy-to-clean surfaces, it supports safe food handling and efficient maintenance routines.

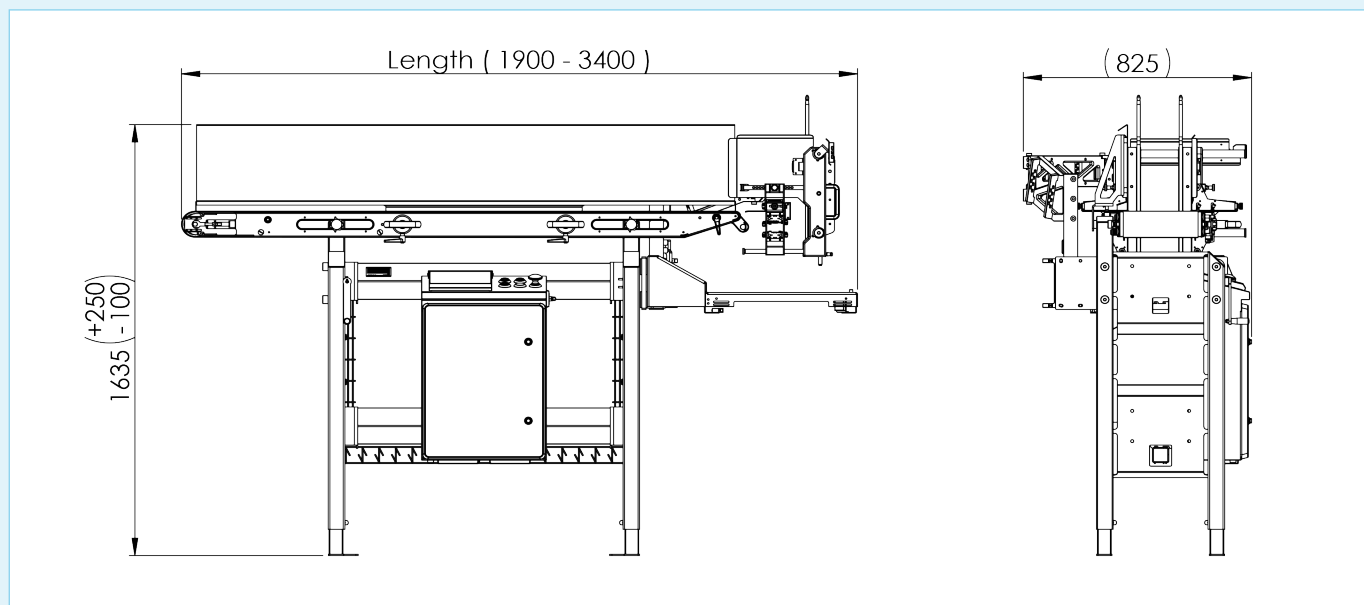
QUPAQ®
ANY FOOD IN ANY TRAY

Specifications

LeanOne Buffer Air

Capacity	Air Consumption	Air Pressure	Humidity	Operational Temperature	Weight	Steel Quality
Up to 120 trays/min	300 L/min at 120 trays/min	6 bar	Min. 10% Max. 90%	5°-40° C	Approx. 245 kg (size dependent)	EN 1.4301 AISI 304

IP Class	Noise Level	Power Supply	Power Consumption	Full-Load Current	Max SCCR (Ik Max)	Max Fuse	Frequency
*IP65	< 80 dB	200-240V L1 + N (L1 + L2)	0.21 kW	0.91 A	6 kA	16 A	50 Hz



The illustrations and specifications are of the LeanOne Buffer Air.

Specifications and photos are intended as a guide and can be changed by QUPAQ without notice. We make reservations for misprints and typing errors.

*Although the IP rating stated in the table is IP65, the machine incorporates additional components with higher protection ratings, up to IP69K.

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