



Step CONVEYOR CHAIN

Precise Step Conveying

The Step Conveyor Chain moves trays forward in controlled steps, creating short stops that allow accurate loading while the tray is stationary. This ensures precise placement of products in rows and layers and supports complex loading patterns defined per recipe.

Flexible Control & Recipes

Step length and tray positioning are defined in the HMI recipe to match specific tray sizes and loading requirements. Adjustable guides can be adapted easily to the size of each individual tray, providing safe handling and consistent positioning. This conveyor version is equipped with a stainless steel chain.

Compact & Hygienic Design

Designed with a small footprint, the Step Conveyor Chain delivers high output in limited space. Built in stainless steel for harsh production environments, it features an open, hygienic design suitable for industrial cleaning and reliable daily operation.

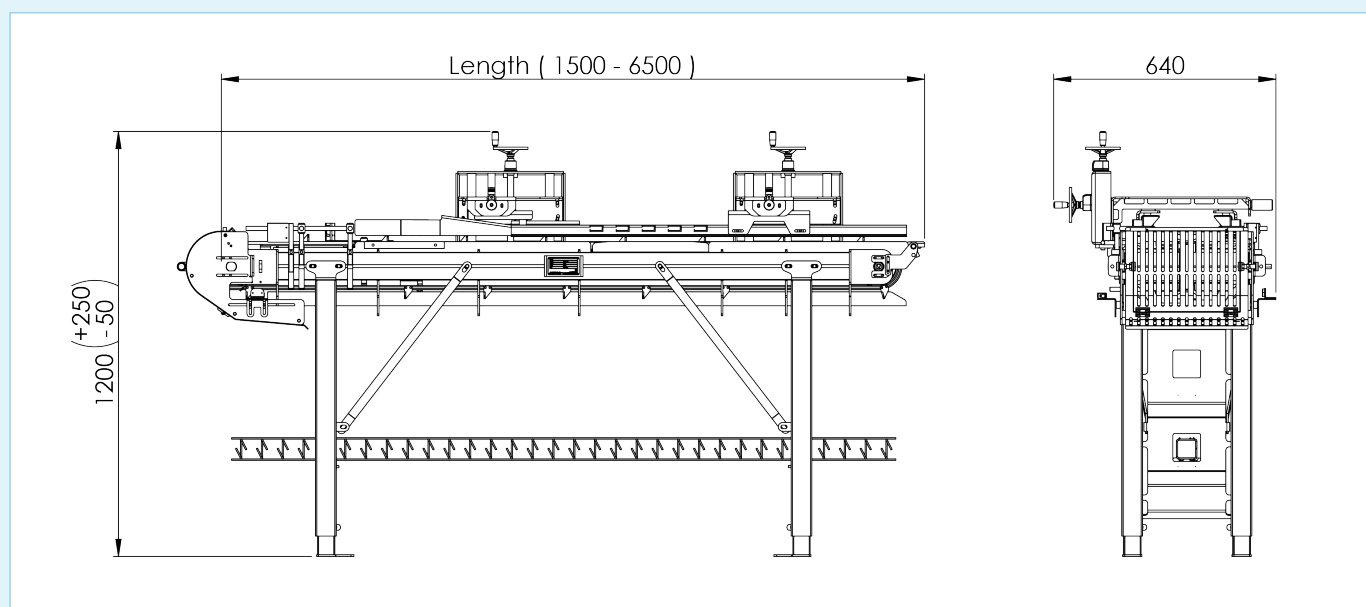
QUPAQ®
ANY FOOD IN ANY TRAY

Specifications

Step Conveyor

Capacity	Operational Temperature	Humidity	Weight	Steel Quality	IP Class
Up to 60 trays/min	5°-40° C	Min. 10% Max. 90%	Approx. 200 kg	EN 1.4301 AISI 304	*IP65

Noise Level	Power Supply	Power Consumption	Full-Load Current	Max SCCR (Ik Max)	Max Fuse	Frequency
< 80 dB	3×400V + N	0.89 kW	1.84 A	6 kA	13 A	50 Hz



The illustrations and specifications are of the Step Conveyor Chain.

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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