

# Technodust MB-02

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## DESCRIPTION

A technological solution intended to clean the surface and edge of "baked" cosmetic powders produced using the "wet" method. Compared to classical "dry" method, where powders are mixed, ground, added with the binder, sieved, placed in the dryer and finally compressed, this type of method requires a longer and more complex production process, which consists of mixing the wet powders and conveying them with a suitable solvent (aqueous in most cases, slurry) that is completely eliminated by subsequent passage through an oven. This solution can clean effectively and automatically the edge and the surface of the baked powders after the passage into the oven, where a crust is formed under the action of the heating step.

## APPLICATION and CONSUMER OUTPUT

Make-up Eyes, Face & Cheeks  
Body & All-over powders



### TECHNICAL FEATURES

- Supported formats:  
from Ø 20 mm to Ø 80 mm
- Productivity MB-01 up to 1000 pcs/h
- Productivity MB-02 up to 2000 pcs/h
- Productivity PBC-01 up to 1000 pcs/h
- Productivity PBC-02 up to 2000 pcs/h
  
- MB-01 - version designed for cleaning the surface and edge of one-line baked powders
- MB-02 - version designed for cleaning the surface and edge of the baked powders with two independent lines
- PBC-01 - version designed for cleaning the edge of one-line baked powders
- PBC-02 - version designed for the cleaning of the edge of the baked powders with two independent lines

# ADVANTAGES

- Best performance of a premium silky textures with an intense, long-lasting colour effect and high drop resistance
- Parts in contact with the product made of stainless steel AISI 316
- Production flexibility thanks to immediate format change
- Ergonomic design for comfort for operators during processing
- Control the access from a single interface with self-diagnostic functionality and intuitive operator support
- Accessibility improved, high product visibility, maintenance and cleaning operations
- Security guaranteed by 5 mm + 5 mm toughened and laminated glass
- Reliability of robust construction for low maintenance and long service life
- Simplicity of control thanks to management systems, facilitated mechanical procedures and dedicated software
- Premium Partnership with Mitsubishi, Keyence, Festo

# OPERATIONAL SEQUENCE

## MB-01 | MB-02

### 1. BAKED POWDERS LOADING STATION

The baked powders are positioned manually by the operator on the conveyor that transport them to the edge cleaning unit. The stoppage of the baked powders in position is set at the format change by a pair of fibre optics mounted on a carriage with recirculating ball bearing guides. The side guides of the loading belts are replaced at the format change

### 2. BAKED POWDERS TRANSFER TO EDGE CLEANING UNIT

The baked powders are taken from the loading conveyor by means of a self-centring three-fingers clamps mounted on a pneumatic pick-and-place that transfers them to the edge cleaning unit

### 3. BAKED POWDERS EDGE CLEANING UNIT

The baked powders are put into axial rotation and held on the pin itself by means of a suction system above which a cover is placed to optimise suction during turning. The baked products edge are cleaned by means of three blades tangent to the edge itself. The speed of rotation is set from the operator panel with the possibility of saving them

### 4. BAKED POWDERS TRANSFER FROM EDGE CLEANING UNIT TO SURFACE CLEANING ROBOT

The baked powders are transferred by pneumatic pick-and-place from the edge cleaning unit to the surface cleaning robot

### 5. BAKED POWDERS SURFACE CLEANING UNIT STATION

The baked powders are picked up by an anthropomorphic robot that carries it over the cleaning sponges. The combination of the linear, rotary and wrist movements of the robot perfectly simulates the movement of the human wrist in the cleaning action. The entire cleaning cycle on the sponge can be configured to the specific needs. The action of the pneumatic clamp is fully settable in terms of: pressure on the sponge, linear movement, rotary movement, wrist action, passing cycles on the sponge, operating speed. When the sponge surface is fully utilised, the belt automatically steps and presents a new sponge at the cleaning station. Used sponges can be replaced by the operator outside the machine, in a safe area. The sponge conveyor is guarded to prevent dust deposition

### 6. BAKED POWDERS TRANSFER FROM ROBOT TO FINAL CONVEYOR

The baked powders, after edge and surface cleaning, are picked up by a pneumatic pick-and-place and transferred to the final unloading conveyor

### 7. BAKED POWDERS UNLOADING STATION

The fully cleaned baked powders are deposited on the perforated final unloading conveyor so that excess dust can be suctioned off even below it. Outside the machine, the baked products are conveyed to an accumulation disk where an operator can safely take them out

### 8. BAKED POWDERS ACCUMULATION DISK

On the accumulation disk positioned at the end of the product unloading belt there will be a dust extraction tunnel, together with the installation of blowers, aimed at removing and sucking up the dust settled on the final product

### 9. REMOTED ELECTRICAL CABINET

Electrical cabinet manufactured in accordance with current regulations on the level of protection against dust and it is kept under overpressure to ensure its internal cleanliness. Overpressure is treated by special filters

## PBC-01 | PBC-02

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### 3. BAKED POWDERS EDGE CLEANING UNIT

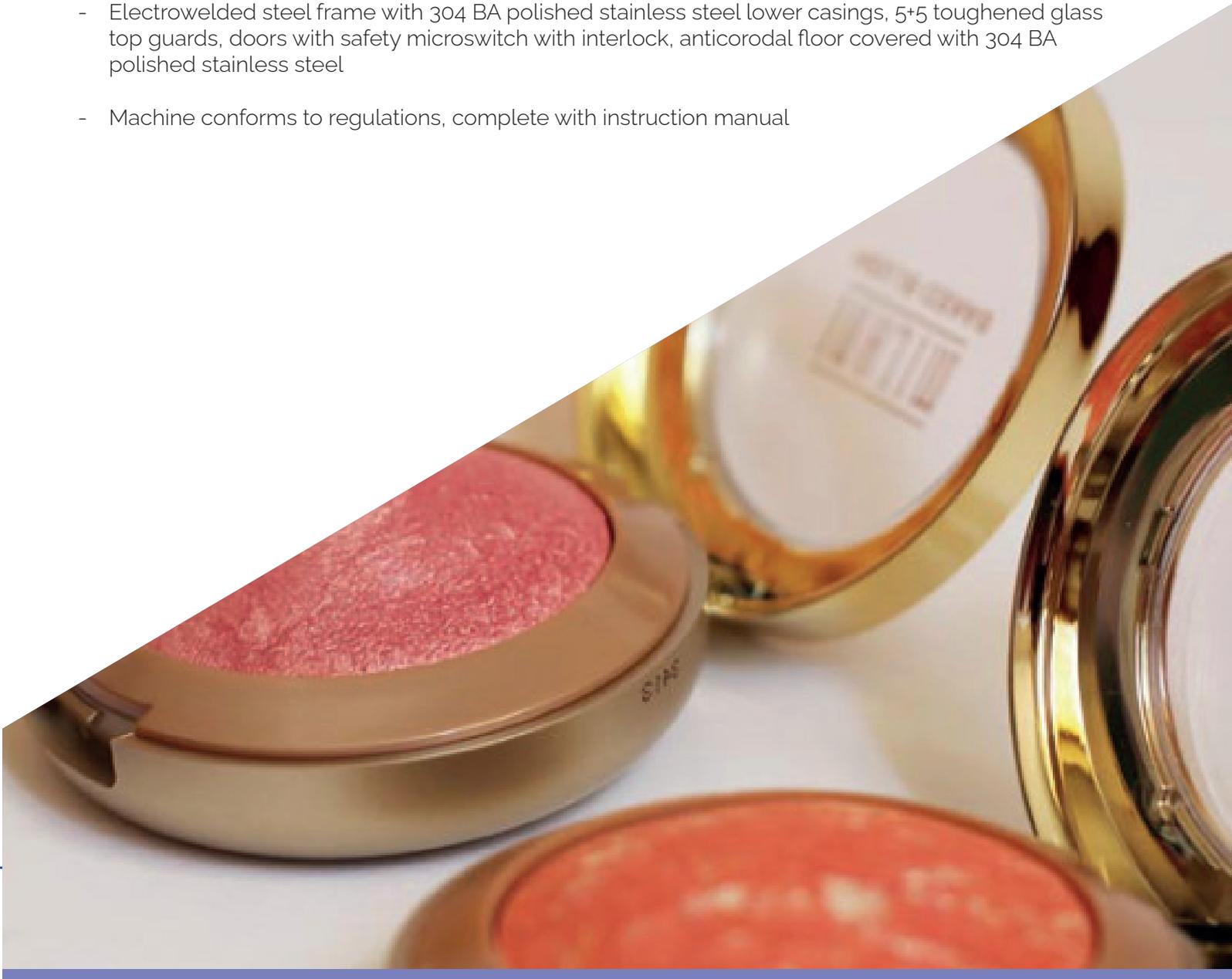
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### 4. BAKED POWDERS UNLOADING STATION

The baked powders, after edge cleaning, are picked up by a pneumatic pick-and-place and transferred to the final unloading conveyor.

## INSIGHTS

- Electrowelded steel frame with 304 BA polished stainless steel lower casings, 5+5 toughened glass top guards, doors with safety microswitch with interlock, anticorodal floor covered with 304 BA polished stainless steel
- Machine conforms to regulations, complete with instruction manual



# CONFIGURATION

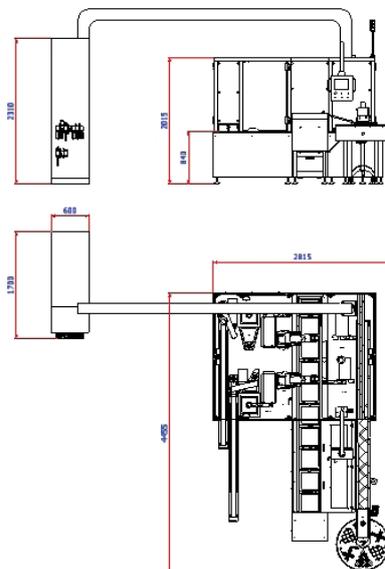
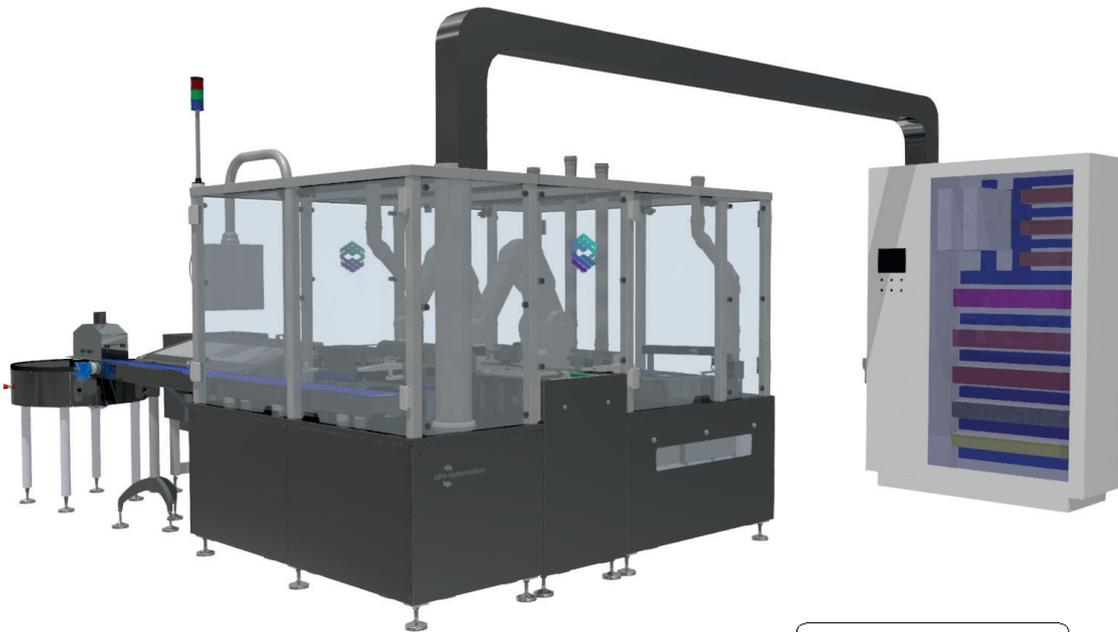


## MB-01 | MB-02

- Loading station
- Transfer to edge cleaning unit
- Edge cleaning unit
- Transfer from edge cleaning unit to surface cleaning robot
- Surface cleaning unit station
- Transfer from robot to final conveyor
- Unloading station
- Accumulation disk

## PBC-01 | PBC-02

- Loading station
- Transfer to edge cleaning unit
- Edge cleaning unit
- Transfer from edge cleaning unit to the final unloading conveyor





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