

KUKA

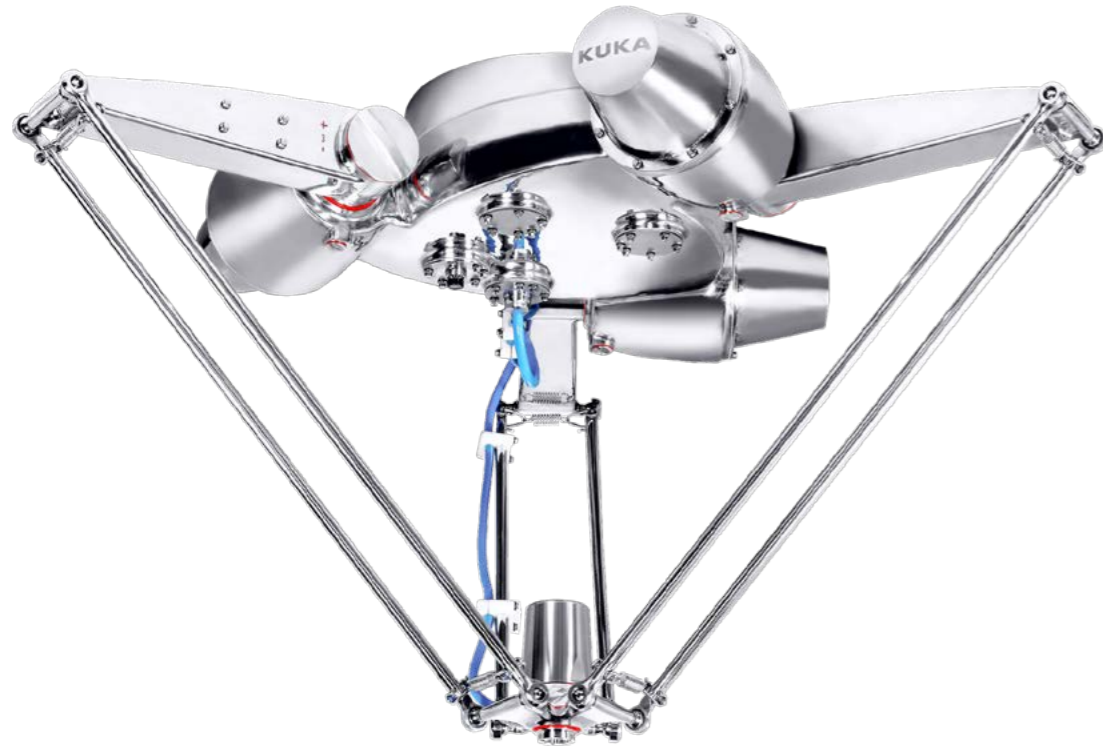


KR DELTA
High-level hygiene





KR DELTA. High-level hygiene.



With the new KR C5 micro robot controller for small robots, KUKA is taking automated production to a new level: durable and future-proof.

KR 3 D1200 HM is the first KR DELTA parallel robot marketed by KUKA. It is suitable for applications with stringent health and safety requirements in industries such as food, medicine, household chemicals, etc. The entire body of the robot is made of stainless steel with a protection rating of IP 67 and can therefore be cleaned and sterilized with high-pressure cleaners as well as with various industrial cleaners. Both the materials used for the robot body and those used for lubrication comply with the regulations for food contact materials published by the FDA and in the LFGB.

High speed. The KR DELTA enables extremely short cycle times as fast as 0.5 seconds.

High flexibility. The KR DELTA is suitable for various fields of application, from pharmaceuticals to electronics to the food industry.

Flexible flange. The flange of the KR DELTA is suitable for easy mounting of a wide variety of tools.

Large workspace. The industrial robot operates reliably in a cylindrical workspace with a height of 250 millimeters and a diameter of 1,200 millimeters.

Small footprint. The ceiling-mounted robot has an installation area with a diameter of 350 millimeters.

High ease of maintenance. With an encapsulated gear unit and ball joints made of self-lubricating material, the maintenance requirements of the KR DELTA are particularly low.

Meets the hygiene standards according to the regulations for contact with food

- The entire body is made of stainless steel, and is smooth, dirt-repellent and corrosion-resistant, making it easy to clean and disinfect.
- The protection rating for the robot body is IP 67, while axis 4 meets the high protection rating IP 69K.
- The materials used for the robot body and for lubrication comply with the regulations for food contact materials published by the FDA and in the LFGB.
- Direct contact of the robot body with food and medicines is permissible. The robot is particularly suitable for food processing, primary packaging and similar applications.

High cost-effectiveness

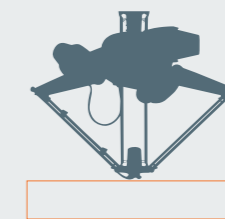
- No replacement of the lubricant in the reduction gears is required throughout the entire life cycle.
- The ball joints are self-lubricating.
- KR C5 micro, the latest generation of KUKA controllers, is included in the scope of supply. This takes up less space and consumes less energy.
- Low maintenance requirements
- Direct cleaning with high-pressure cleaners is possible, reducing cleaning-related downtime.

Powerful and easily accessible application system

- With the visualization application KUKA.VisionTech and the dedicated KUKA.PickControl software package, the seamless integration of up to ten robots and conveyor systems can be implemented with ease.
- The wide range of applications includes processing, picking, sorting, packaging, stacking and other applications in the food, medical, household chemical and other industries.



With flexible DELTA robots and matching hardware and software, KUKA offers cost-effective solutions for automated picking and packing.



Diameter
1,200 mm

Payload
3 kg

KR DELTA	KR 3 D1200 HM
Controller	KR C5 micro
Number of axes	4
Rated payload	3 kg
Reach	600 mm
Diameter	1,200 mm
Pose repeatability	±0.1 mm
Weight	95 kg
Variants	HM
Installation position	Ceiling

HM Hygienic Design



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