

## Press Release

*For Immediate Release*

Contact:

Cynthia Jamison-Brashier, Marketing, Events Coordinator

Stäubli Robotics North America

+1 864 764 4729

[c.jamison-brashier@staubli.com](mailto:c.jamison-brashier@staubli.com)

# Stäubli Robotics at IPPE 2024: Meet the Robots That Are Making Meat Processing Safer and Faster

**IPPE attendees will discover how the robotics leader's hygienic robots handle labor-intensive meat processing tasks**

**Duncan, South Carolina, December 14, 2023** — Tens of thousands of decision makers from across the poultry, meat and animal food industry will gather for the world's biggest trade show of its kind, the International Production & Processing Expo (IPPE), on January 30 to February 1, 2024, at the Georgia World Congress Center in Atlanta. Stäubli Robotics, an innovator in safe, hygienic automation solutions for the food industry, will demonstrate robots that bring new levels of efficiency and safety to demanding food processing tasks at Booth #16127, C Hall.

The latest problem-solving technologies are always a major attraction at IPPE, and this is where Stäubli Robotics shines. [Food industry](#) specialists from Stäubli will present live demonstrations with the company's TS2-60 HE SCARA and TX2-90 HE six-axis robots. They will also offer expertise on how food producers can update their operations and be more competitive despite ongoing labor shortages, logistical constraints, food safety issues, and market pressures.

Challenges like these have been especially acute in the poultry industry. "IPPE is the key event in North America for poultry processing," says Mathias Konne, North America Business Head - Food. "It is fascinating to see the innovative use of our hygienic robots combined with other technology partners to tackle some of those issues." IPPE offers the perfect opportunity to get the conversation started, Konne adds. "This year's event will set the tone for 2024 through the meetings that will take place in the hallways of Atlanta and possibly for many years after that."

On the tradeshow floor, a TS2-60 HE robot will carry out [protein processing](#) tasks as part of a chicken breast handling and thermoform loading operation. This consists of picking the product up from a conveyor and placing it into its packaging. The raw parts can be slippery and delicate, but the robot handles them with absolute precision. Eliminating human intervention also minimizes contamination risks, while the speed and reliability of the robot ensures productivity gains.

In a second demo highlighting the hygienic features, washdown capabilities and flexibility of Stäubli's HE (humid environment) robots, the TX2-90 HE robot will perform a series of actions with two different products: initial self-cleaning, picking up a cutting tool, and simulating waterjet cutting of a chicken breast. Next the robot moves to a separate station to pick up a meat patty, place it on a conveyor, and wash the meat. The robot then returns to the self-cleaning station.

Stäubli's HE robots are designed for use in wet/humid environments and washdown applications, featuring:

- Fully enclosed, pressurized structure to prevent microorganism penetration and condensation
- Hygienic design with smooth, rounded and tilted surfaces to eliminate liquid retention
- Fully compatible with NSF H1 food-grade lubricant without loss of performance
- Protection against high-pressure jets of water (IP65) and immersion (IP67)
- Crucial components in stainless steel with special coating to withstand extreme conditions
- No external cables - all connections routed through the arm and base
- Unique, cylindrical envelope and small footprint
- Patented Stäubli proprietary JCS gearbox for absolute accuracy, repeatability and durability

Stäubli works with food industry partners worldwide to develop custom robotic systems that automate a wide range of tasks in primary and secondary processing and packaging, such as pick and place, cutting, deboning, portioning, packaging and palletizing. The HE series of robots ranges in size and format (4- and 6-axis), and in payload from 1kg to 150kg. Flexible mounting options and personalized service enable easy integration into semi- and fully automated production lines.

[Food industry](#) professionals and system integrators are encouraged to speak with specialists from Stäubli Robotics face to face in Atlanta at IPPE Booth #16127, C Hall to find out how robotic automation can help them surmount the most pressing challenges facing their business.

### **About Stäubli North America**

Stäubli North America has more than 200 employees supporting Connectors, Robotics and Textiles customers. The company's North American headquarters is in Duncan, South Carolina. Stäubli provides customer support through its locations in Duncan, Queretaro, Mexico, and the newest Stäubli North American facility, which opened in 2018 in Novi, Michigan. In addition to 24/7 customer support, each of these facilities offers training and has dedicated on-site technical experts who can be deployed whenever needed. Stäubli's North American sales force is located strategically on the West and East coasts, and also serves Canada and Puerto Rico.

Worldwide, Stäubli is a leading manufacturer of quick release couplings, robotics systems and textile machinery. With a workforce of more than 5,500 employees, Stäubli is present in 29 countries supported by a comprehensive distribution network in 50 countries worldwide.

### **About Stäubli Robotics**

Stäubli Robotics is a leading player in robotics around the world, consistently delivering engineering as effective and reliable as our service and support. Stäubli offers a complete range of 4-axis and 6-axis robotic systems, collaborative and mobile robotics as well as software to meet the most exacting demands of the market internationally. Stäubli robots combine speed, performance and safety. [staubli.com/robotics](http://staubli.com/robotics)

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