MACHINES AND APPLICATIONS FOR THE FOOD SECTOR

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HUBTEX
WE CREATE THE UNIQUE
Quality is of paramount importance for Dutch cheese maker Cono Kaas, in its production of Beemaster cheese. The cheeses are stored for up to 26 months until they develop their ultimate flavour. But after that, things have to move faster and this sees Cono Kaasmakers using the high quality level of HUBTEX multidirectional sideloaders for its in-house transport.
ELECTRIC MULTIDIRECTIONAL SIDELOADERS

HUBTEX electric multidirectional sideloaders are particularly suitable for handling cheese stacks in high bay racking. The stacks are lifted between the wheel arms ensuring no wasted and unused space in the racking system. The unused space at the side of the load and above the load arm can be used for large cabs without increasing the vehicle and working width and ensures an uninterrupted view of the load being stored at higher lift heights.

The stackers can be adapted to the individual wishes of the customers within the series. There are for example many different cab variants available, which were specially developed for use in warehouses in the cheese industry including cold specification versions.

In addition, all the equipment in our standard modular system is available for these vehicles.

SAFETY, SPEED, AVAILABILITY

An important feature of HUBTEX multidirectional sideloaders is their high efficiency and low energy consumption. They are therefore excellent for the often high operating hours in food production.

HUBTEX can advise you on the power system to best suit your needs, whether it be lead acid or lithium ion batteries.

Low maintenance costs and a fast service ensure your vehicle whole life cost is kept to a minimum.