

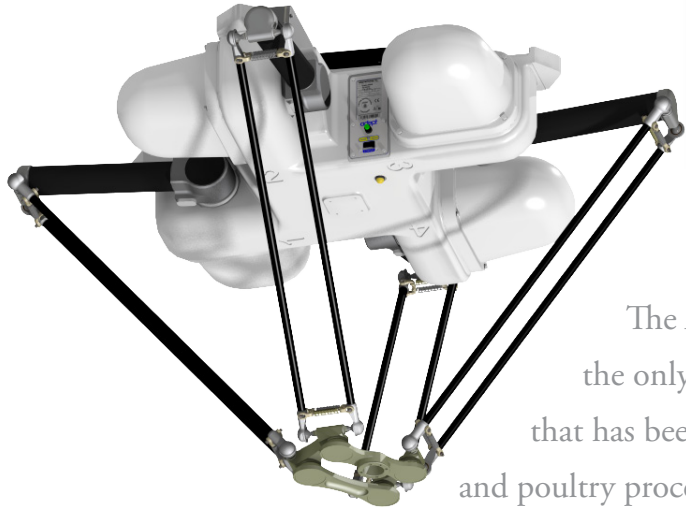


USDA ACCEPTED FOR MEAT & POULTRY PROCESSING

Adept Quattro™ s650HS



Specifications		
Number of Axes	4	
Payload	Rated	2 kg
	Max.	6 kg
Working Range	Diameter	1300 mm
	Height	500 mm
	Rotation	0° (fixed) or ± 46.25°
	Coming Soon	± 92.5° or ± 185°
Repeatability (Uni-directional)	± 0.1 mm	
Max. Speed	10 m/s	
Max. Acceleration	150 m/s ²	
Robot Cycle Times, sustained (seconds, at 20°C ambient)		
Payload	Std. Cycle*	Extd. Cycle**
0.1 kg	0.30	0.46
1.0 kg	0.36	0.47
2.0 kg	0.37	0.52
4.0 kg	0.41	0.58
6.0 kg	0.43	0.61
* Adept Cycle, in mm (25/305/25)		
** Extended Cycle, in mm (25/700/25)		
Power Requirement (user-supplied)		
24 VDC (± 10%)		
200 to 240 VAC, 1-phase 50/60Hz		
Protection		
Entire Robot: USDA Accepted for meat and poultry processing		
Base: IP-66		
Platform and Arms: IP-67		
Mounting	Inverted	
Environmental Requirements		
Ambient Temperature	1 - 40 °C	
Humidity Range	5 - 90 %	
Weight	111 kg	
CE Compliant		

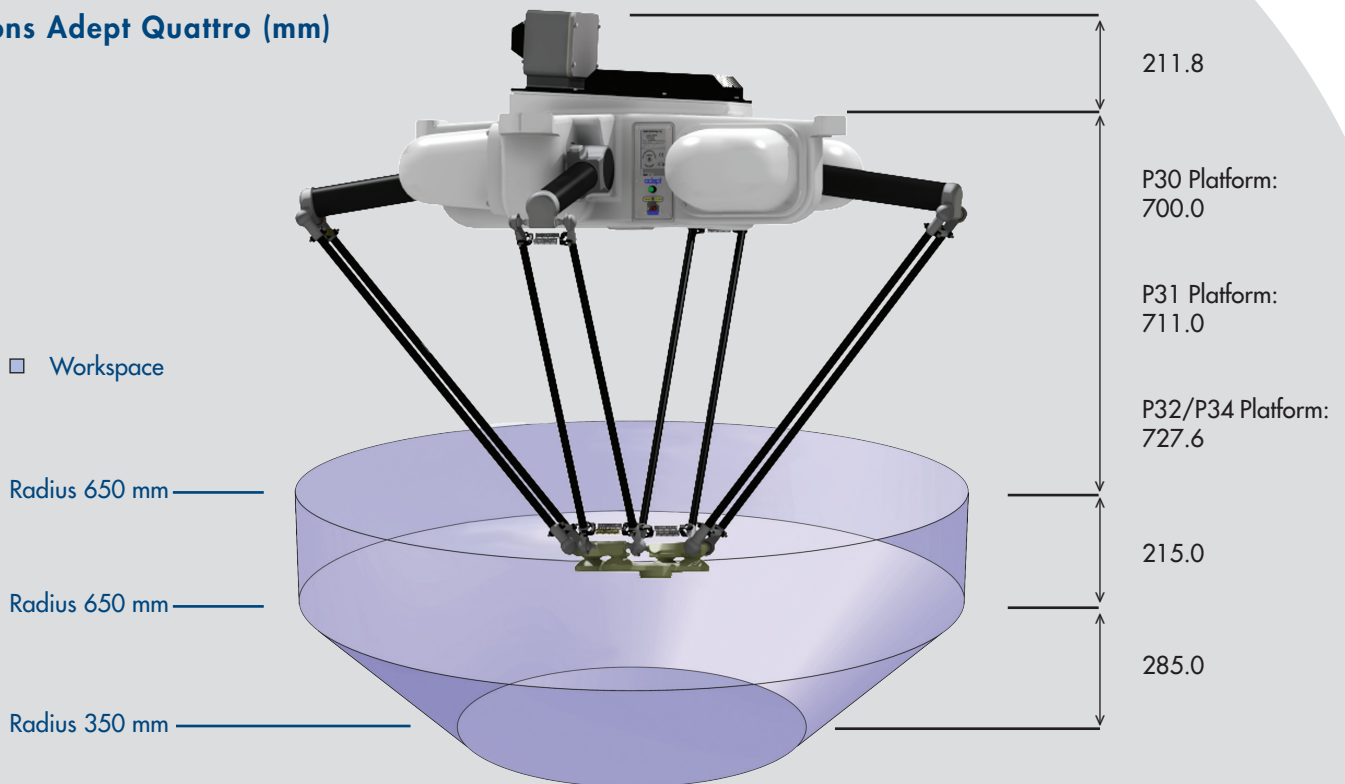


The Adept Quattro™ s650HS is the only parallel robot in the world that has been USDA Accepted for meat and poultry processing. Featuring four arms and a rotational platform, the Quattro s650HS robot is designed for maximum speed and acceleration, with exceptional performance across a large work envelope. The high speed and precision of the Quattro s650HS robot make it the perfect choice for fast and flexible raw food handling applications.

Features	Benefits
USDA-compliant materials	Generally Recognized As Safe (GRAS)
Designed with smooth surfaces	Eliminates areas that harbor bacteria growth
Completely sealed mechanism	Prevents ingress/egress of contaminants
Tool-less removal of platform and arms	Reduces time required for cleaning
Highly visible parts and surfaces	Simplifies inspection
Patented four-arm design	Delivers consistent speeds for higher throughput
Compact controls and embedded amplifiers	Easier installation and decreased work footprint
Conveyor tracking with vision guidance	Ensures accurate part location for increased yields
Works with Adept ACE™ software	Simplifies development for faster time to market

Adept Quattro™ s650HS

Dimensions Adept Quattro (mm)



The Adept Quattro s650HS system includes the following:

- Adept Quattro robot with AIB (Amplifiers In Base)
- Adept SmartController™ CX controller
- Choice of P30 (fixed) or P31 ($\pm 46.25^\circ$) rotational platforms
Coming soon: P32 ($\pm 92.5^\circ$) and P34 ($\pm 185^\circ$) rotational platforms
- Front Panel with E-Stop
- Adept ACE™ software
- Ethernet TCP/IP capability
- User documentation

The Adept Quattro s650HS robot was tested to withstand the following cleaning solutions:

- Dura Foam 263 (<15%)
- Chloro Clean 269 (<15%)
- Multiquat 455 (3%)
- Liquid Fury (<20%)
- Enrich 299 (<10%)

The user must supply the following:

- Power to SmartController (DC)
- Power to AIB (AC and DC)
- Emergency-stop wiring at each workcell
- End-effector
- Frame and cable tray for mounting the robot

Options:

- ACE PackXpert™ application development software
- AdeptSight™ 3 vision guidance and inspection system (requires a PC - Adept recommends the Adept SmartVision™ EX)
- Cameras (1394a, 1394b, and GigE Basler® cameras)
- V+ Extensions License for Conveyor Tracking
- T2 manual control pendant



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Specifications subject to change without notice.

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