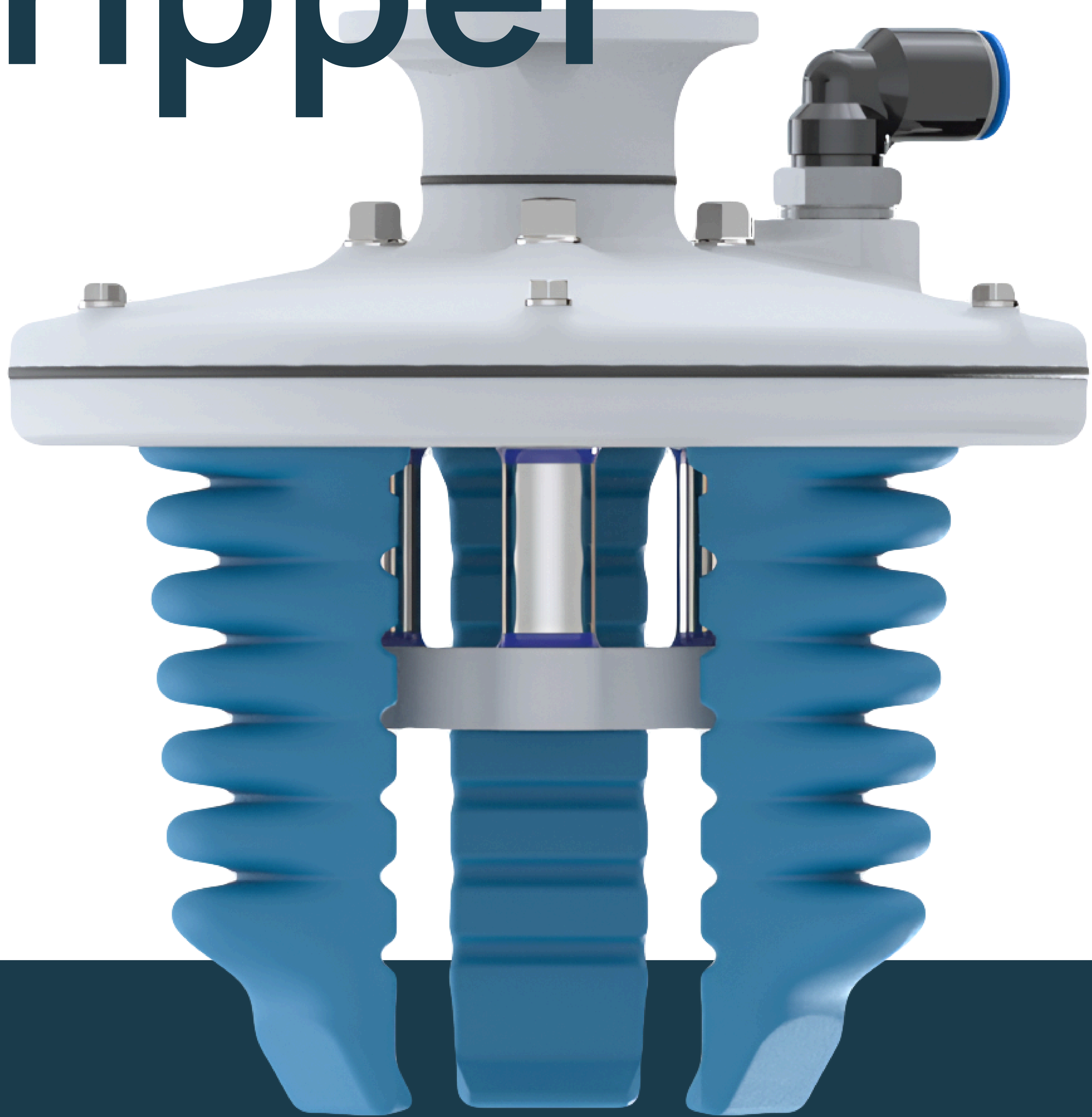




Mozzarella Gripper



Gentle in grip.
Powerful
in performance.

A customized gripping solution
for soft cheese — created
with TARENZI and Abrigo
to meet the demands
of modern dairy automation.

Engineered to meet customer needs.

The Challenge

Fresh mozzarella demands delicate handling — even in industrial settings. However, conventional steel grippers failed to deliver:

High maintenance
and spare parts
costs

Visible
pressure marks
on the product

Difficult cleaning
and hygiene risks

Poor adaptability
to different shapes
and sizes

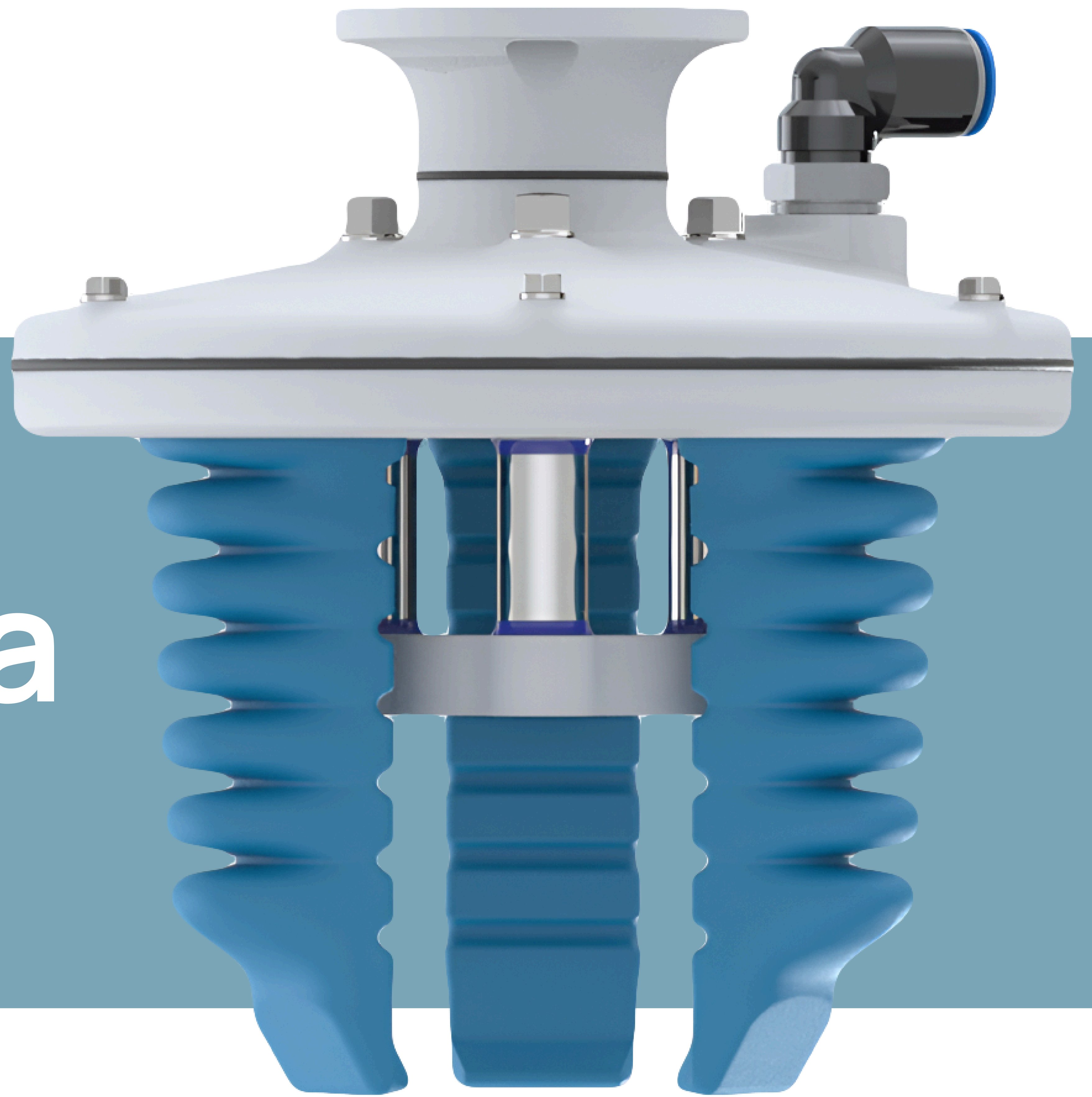


The goal was clear:
a hygienic, gentle, and smart
gripper — with no trade-offs.

The Solution

SoftGripping

Mozzarella Gripper



Gentle. Flexible. Hygienic.

Developed together with OEM partner Abrigo and distributor TARENZI, the gripper was engineered specifically for the challenges of soft cheese automation.

Thanks to its uniquely designed “gorilla fingers” made from food-grade soft material, the gripper ensures a secure yet gentle grip — without leaving pressure marks. This enables reliable handling of mozzarella, burrata, and other delicate cheese products. It integrates seamlessly into robotic packaging lines and adapts effortlessly to different shapes, sizes, and textures.

Built for food safety.
Designed for performance.

One Gripper. Many Applications.

A single, soft-touch gripper that adapts to various product types and packaging formats — from brine-filled bags to trays.

Mozzarella balls
(packaged
or unpackaged)

Cheese blocks
in foil

Burrata

Fresh cheese
portions in trays



Key Advantages

1

Smart Flexibility:

Adapts to product size and texture

2

Hygienic by Design:

Fully washable, CIP-compatible

3

Plug & Play Integration:

Works with SCARA, Delta, and 6-axis robots

4

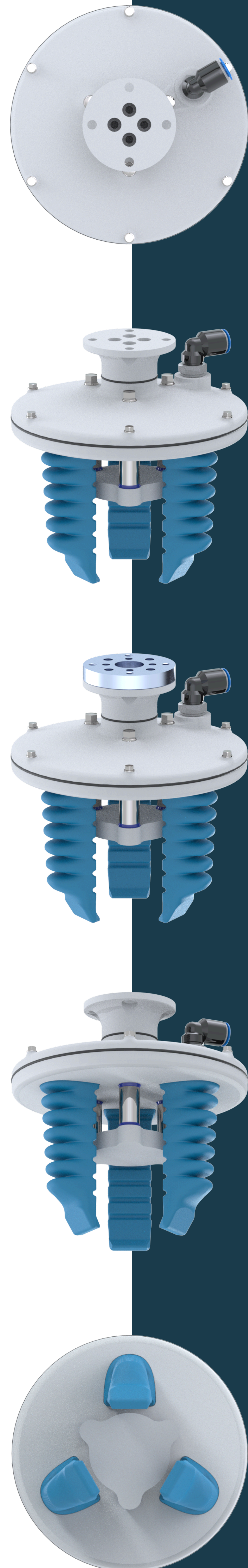
Cost-Efficient:

Lower energy use and fewer spare parts

5

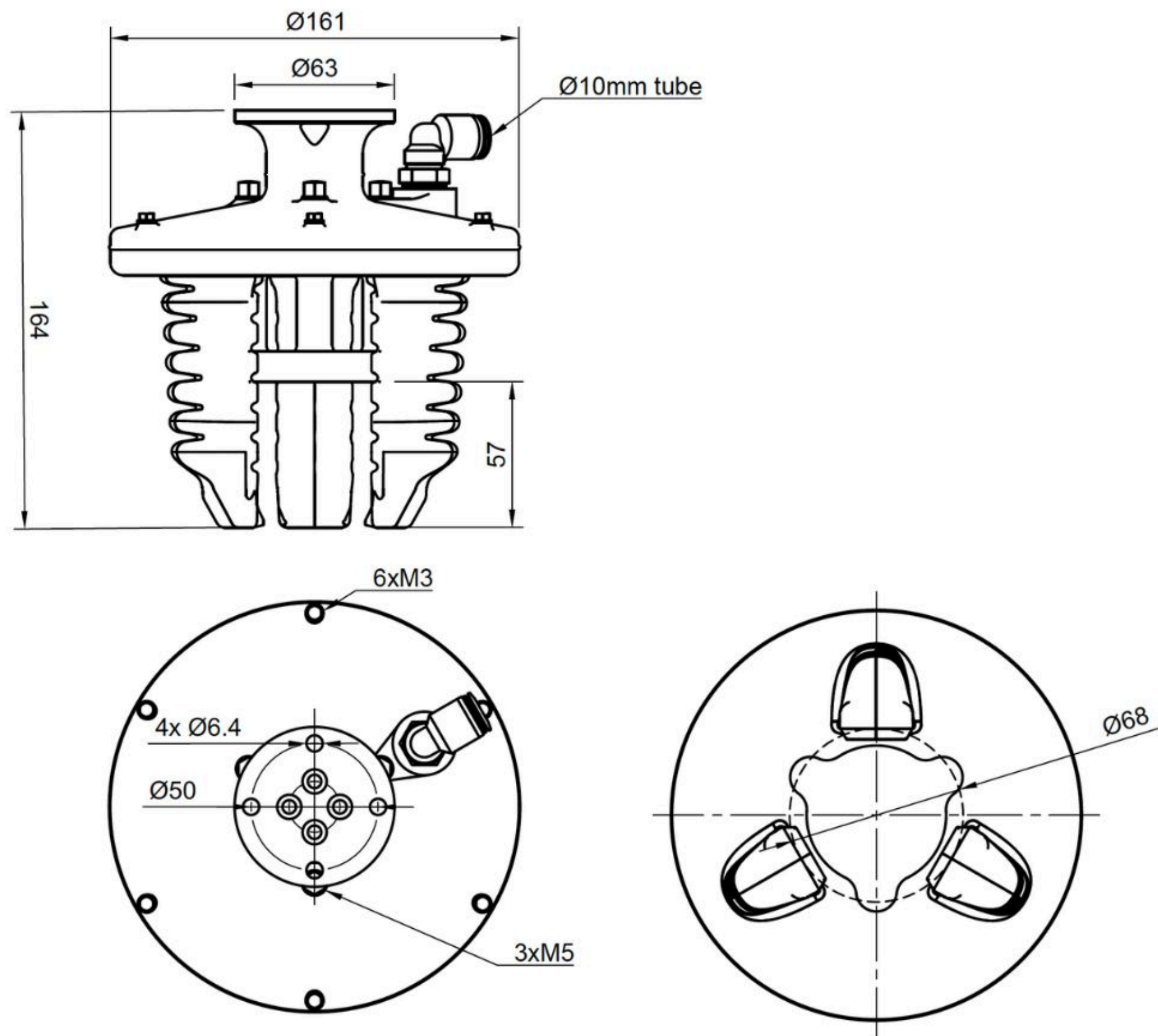
Gentle Grip:

No marks thanks to soft “gorilla fingers”

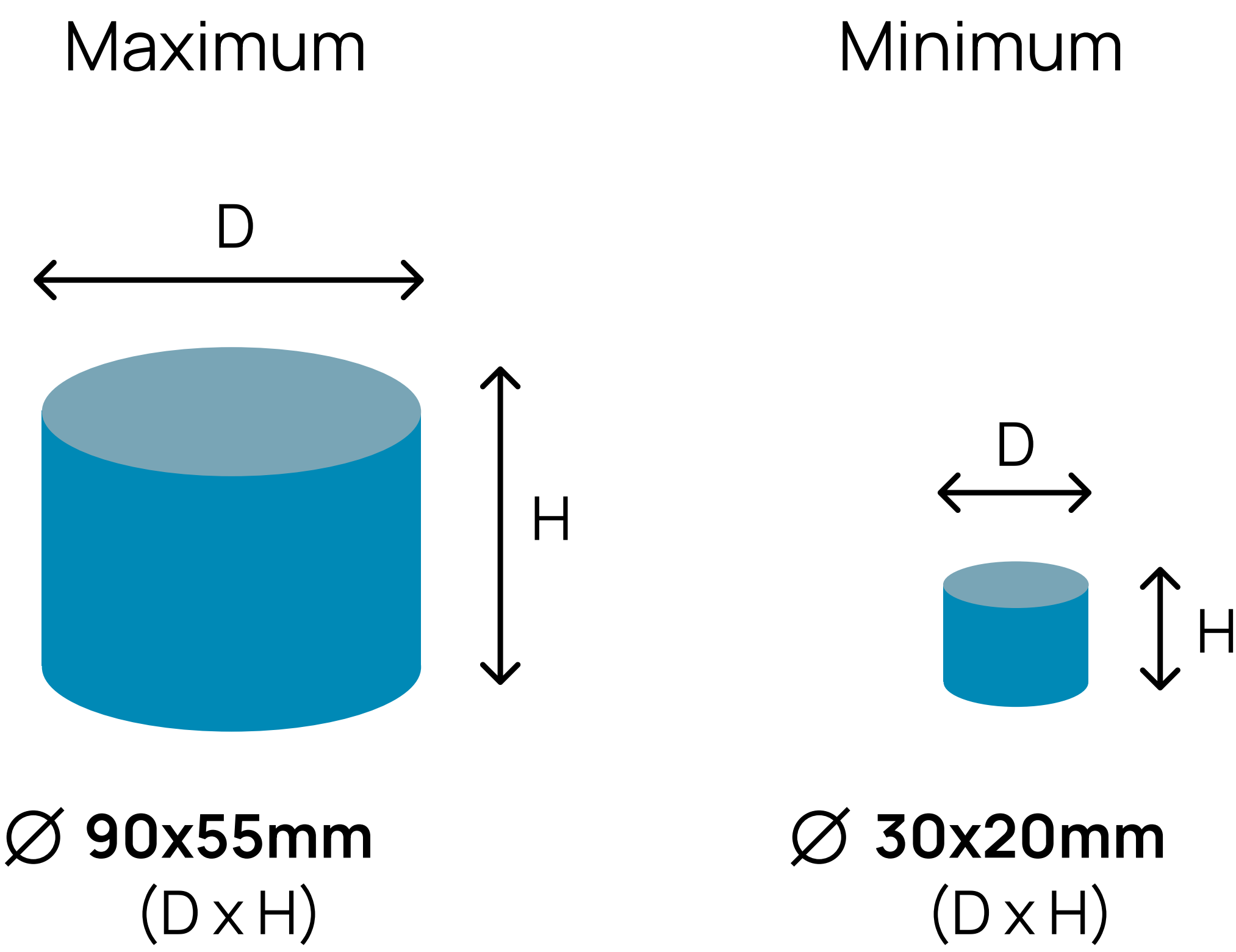


Mozzarella Gripper Art.Nr.: SG.IG.F3.MG01

Technical Drawing



Object Dimensions

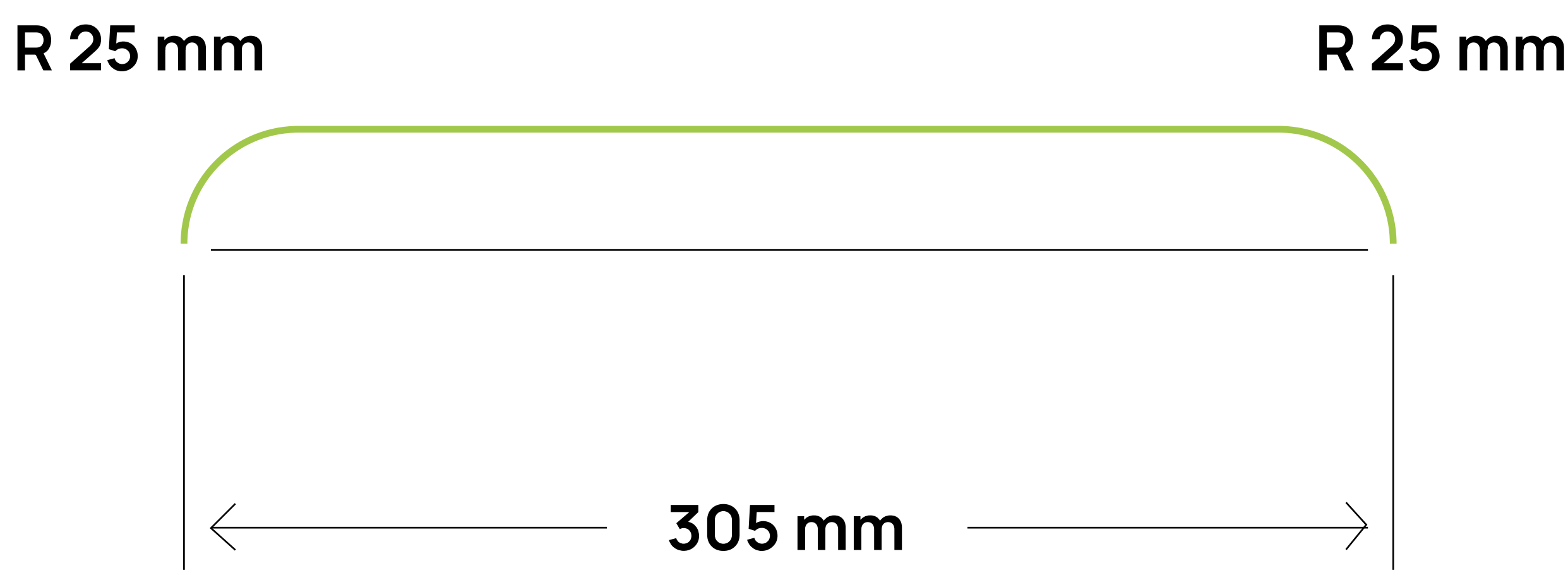


General technical data

Total weight	642 G
Finger count	3
SoftActuator	GorillaFinger
Arrangement	Centric
Actuation	Pneumatic
Pneumatic tube	ø 10 mm
Material Base	PA2200 FDA ¹
Material Finger	Silicon FDA
Hygenic design (IP Class)	Washdown possible, COP, CIP (IP 69K)
Mounting	ISO 9409-1-50 M6 ²

¹ Direct Food Contact Option Possible
² Adapter To Ø31,5 & 40 Available

Standard scenario & robot



Standard pick and place scenario measurements:
R 25 mm / 305 mm / R 25 mm
Suggested robots: Delta, SCARA or 6-axis robot arm

Gripping parameters

Block force (at 1 bar)	14 N
Opening time	60 ms
Closing time	65 ms
Full cycle opening time	100 ms
Full cycle closing time	100 ms
Maximum Pick Rate ³	Up To 100 Picks/Min
Suggested Pick Rate	50 Picks/Min
Maximum load	1,38 kg

³ The maximum pick rate is based on the standard scenario and average speeds from Delta, SCARA, and 6-axis robot arms: Omron Quadro ix4-800H, KUKA KR 12 R650 Z200, Mitsubishi RV-12CRL-D-S15, and ABB IRB 1300-12/1.4. Actual values depend on the application and robot.

Operating conditions

Pressure range	-0.3 ... 1.2 Bar
Ambient temperature	-25 °C ... +80 °C
Pneumatic Controlbox	VP VacuControl

Let's engineer the perfect gripper – together.

We support OEMs, integrators, and food producers with:

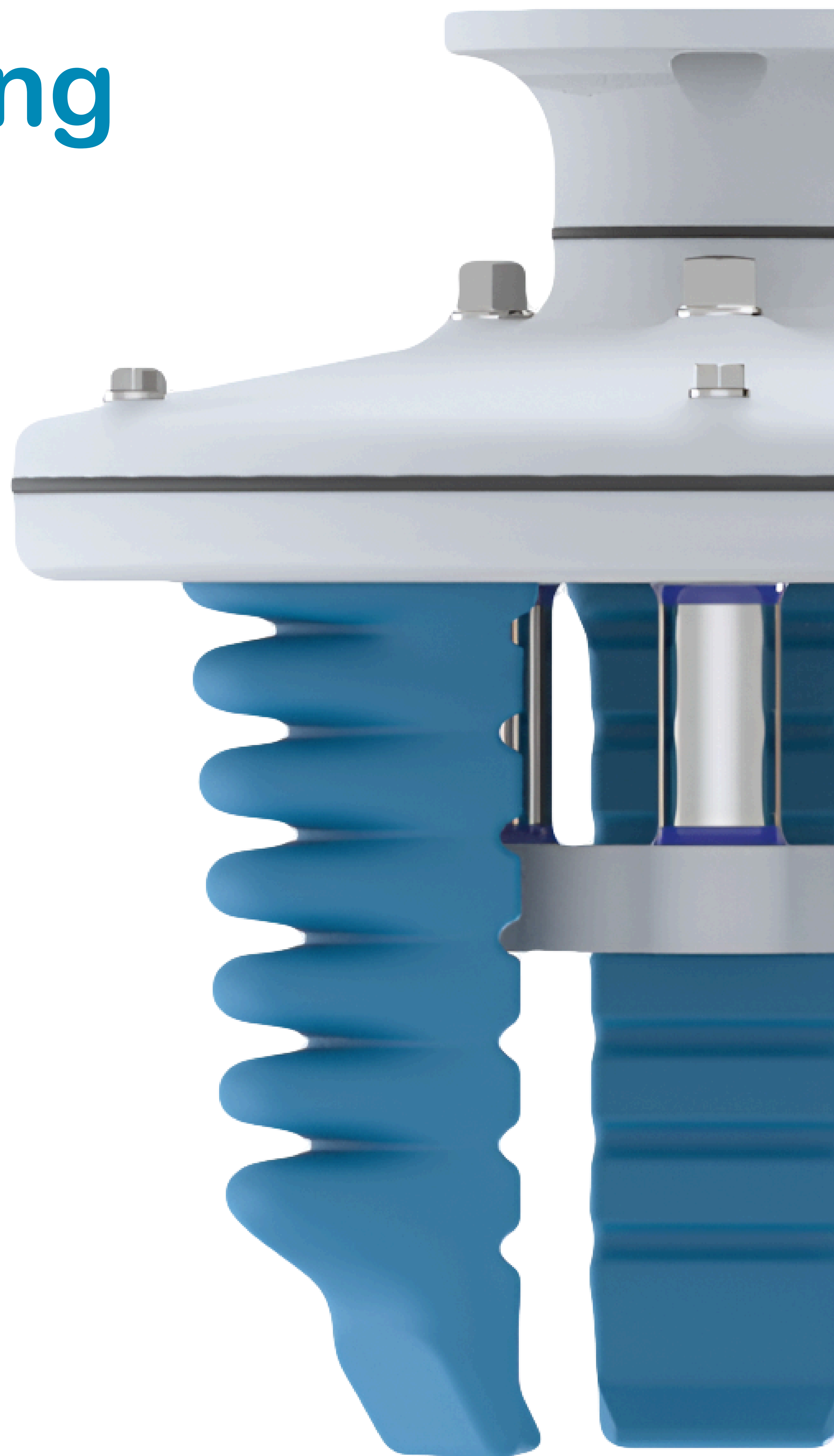
Custom gripper
development

CAD modeling
and feasibility
testing

Easy setup
and
maintenance



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