



GRIPWIQ

120 suction cups and grippers our range is divided into 7 segments to meet all needs.

- TAILORED DESIGN
- FOOD SAFE
- ULTRA-SOFT-GRIP



Innovative solution for fresh salmon fillet packing



Special end-of-arm tooling for Delta-type robots. A cutting-edge solution for sorting and grouping salmon sides was developed by Inser Robotica.

Read more on the homepage www.gripwiq.com

Gripper for handling bagged seafood products



GRIPWIQ helps Whitby Seafoods Ltd to get the most out of its robotic equipment and accelerate return on investment.

Read more on the homepage www.gripwiq.com

Gripping system for rye bread de-panning



Automatic de-panning of fresh loaves of rye bread with a tailor-made vacuum gripping system.

Read more on the homepage www.gripwiq.com

Gripper for packing bread into crates



Solution for packing bakery products into crates. Suction cup gripper for handling bags.

Read more on the homepage www.gripwiq.com

Hygienic suction gripper for the Generic Meat Moving robot



Custom-tailored gripper tool for the multifunctional robotic application. Handling of raw and packed meat pieces.

Read more on the homepage www.gripwiq.com

Loading pizza cases into boxes with 6 suction cups on a gripper head



Robotic solution for packing pizza cases into boxes.

Read more on the homepage www.gripwiq.com

Multiple configuration gripper for handling apples in tubs



Gripper tool for the Robot case packer solution by Haley Manufacturing inc.

SofTouch suction cups for the handling peaches



This case is in the making...

Segments



FISH AND SEAFOOD



CANS AND TRAYS



FRUITS AND VEGETABLES



BAKERY



DAIRY AND CHEESE



MEATS



BAGS



Extensive Expertise
in Automation
Solutions with a Wide
Range of Versatile
Gripper Tools for a
wide range of
products

FISH AND SEAFOOD



Suction Cups & Grippers for Fish and Seafood Handling

We offer a wide range of suction cups and grippers designed for robotic fish and seafood handling in loading operations.

Reliable Grip – Our suction cup solutions ensure a secure hold on products while minimizing surface damage.

Gentle Handling – The perforated low-skin design protects delicate surfaces.

Versatile Processing – Our tools are engineered to handle both frozen and fresh fish of various shapes and sizes.

Designed for efficiency and precision, our solutions optimize seafood processing while maintaining product integrity.



CANS AND TRAYS



Vacuum Handling Solutions for Trays, Flat Packs, and Cans

Our CS-400 vacuum cups are designed to handle trays, flat packs, and cans while ensuring the protection of sensitive surfaces and labels. The unique cup design prevents labels from being torn off, while perforated edges optimize vacuum flow for efficient handling.

For cans and round containers, we recommend our GR-500 series. This specialized tool allows for the safe movement of products that cannot be touched on top. Its adaptive fingers, equipped with silicone sleeves, prevent marking at contact points and can be customized to suit your product's specific requirements.



FRUITS AND VEGETABLES



Ultra-Soft Suction Cup Grippers for Fruits & Vegetables

Our ultra-soft suction cup grippers are designed for the gentle handling of fruits and vegetables, ensuring minimal surface deformation.

Cylindrical-shaped cups feature a flexible lip, providing an optimal grip on oblong products. Round cups are ideal for multi-cup pick-and-place configurations, offering versatility in automated handling systems. Engineered for delicate surfaces, these suction cups ensure safe and efficient product handling without compromising quality.



Vacuum Cup Grippers for Pick-and-Place Bread Handling

Selecting the right vacuum gripper for robotic or automated bread handling depends on the product type and the specific manufacturing process.

White Bread Loaves – Known for their non-porous and imprint-sensitive surfaces, these require soft, highly flexible vacuum cups with an incorporated skin to prevent damage.

Rye Bread – With its denser texture and porous, sometimes seeded surface, an ultra-seal gripper is needed to ensure a secure hold without compromising product integrity.

Our vacuum cup solutions are designed to provide gentle, efficient, and precise handling for different types of baked goods in automated production environments.



DAIRY AND CHEESE



Gripping Solutions for Cheese & Dairy Handling

Our specialized gripping solutions are designed to handle cheese and other dairy products with a firm yet ultra-soft grip, ensuring product integrity.

Gentle & Secure Handling – The ultra-soft grip prevents damage while maintaining a firm hold.

Low-Skin Cup Design – Ensures reliable handling without compromising product quality.

Engineered for efficiency and precision, our solutions provide safe and hygienic dairy handling.



Custom Suction Gripper for Meat Handling

A custom gripping solution has been developed for a Meat Mover Project, ensuring optimal performance and full compliance with the application concept.

Versatile Handling – Suitable for both raw and packed meat pieces.

Optimized Design – The oval pad shape provides a secure and efficient grip.

Precision Engineering – Extensively tested to meet all product specifications.

Food-Safe & Hygienic – Constructed with food-grade materials and a hygienic design.

Easy Maintenance – Designed for quick changes and effortless cleaning.

This solution ensures reliable, safe, and efficient meat-handling automation.



BAGS



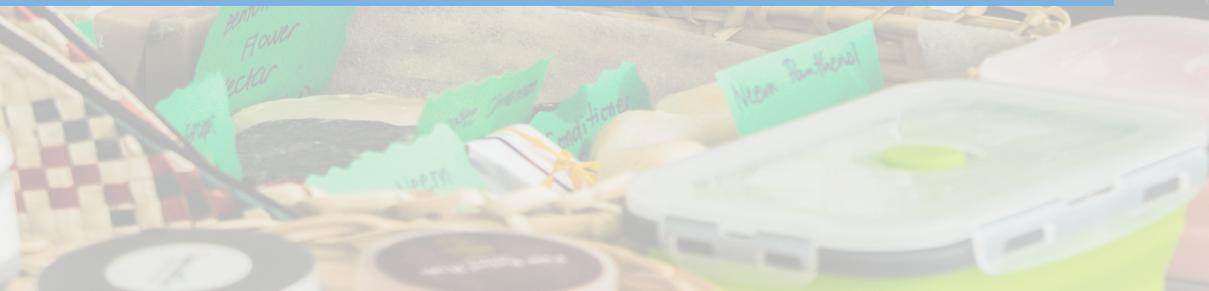
Our gripping solutions for handling bagged products include suction cups as well as a series of grippers.

Depending on the weight, size, and content of the bag, there will be offered a gripper tool that meets your needs.

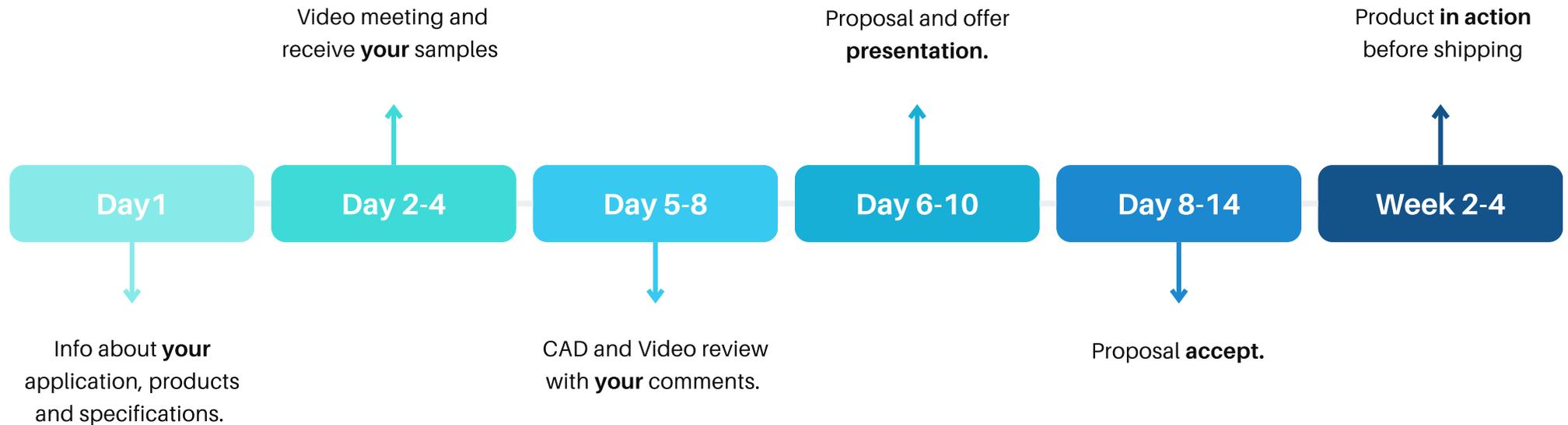
For example, our CS-500 suction cup series has a dome-shaped shell that creates space for the excess bag material and some of the product during the lifting process.

The shell is equipped with an inverted silicone lip that allows the gripper to hover while attracting the product, thus providing the optimum pick-and-place curve.

Additionally, our GR-600 gripper series is an excellent choice for lifting products such as netted onions and whole chicken in a bag.



Project process



Project Timeline & Process

Our projects typically take 4–8 weeks, depending on the quantity and complexity of the solution.

Preferred Workflow:

1. Product Sample Testing – We request product samples to conduct an internal feasibility test, ensuring we can handle your product effectively.

2. Solution Development – We analyze the results and proceed with estimating cost and timeline to create the optimal solution for your needs.

By following this structured process, we ensure efficiency, precision, and a tailored solution for your specific application.

Let us help you find the perfect gripping solution!

Partner kit process



The Partner Kit combines high-performance suction cups, grippers, and the innovative QuikZhift system, ensuring seamless adaptability for a variety of handling tasks.

QuikZhift – Effortless Switching for Maximum Efficiency Easily transition between suction cups, grippers, or adapters without hassle. Choose from:

QZ 55 – Lightweight and optimized for speed.

QZ 75 – Designed for handling larger, high-speed tasks.

Premium – Includes both QZ 55 and QZ 75 for ultimate flexibility.

Premium+ – A complete package with both QZ models plus GR-series grippers, tailored for two specific products.

With precision, efficiency, and adaptability, the Partner Kit enhances robotic and automated handling across industries.

Note: Includes 5 smaller suction cups, 2 larger suction cups and 1 cup for bags..

Grippers are customized to your specific product and available as an optional addition to meet your unique needs.

Tackle any project with ease and precision!

Chose the kit that suits your need

- **QZ-55**
 - Robot adapter
 - Base
 - Swivel
 - 2 x ST Tool mount
- **5 x ST cups**

- **QZ-75**
 - Robot adapter
 - Base
 - Swivel
 - Swivel Low
 - 2 x ST Tool mount
- **5 x ST Cups**
- **2 x CS Tool**
- **1 x CS-500 Tool**

- **QZ-55**
 - Robot adapter
 - Base
 - Swivel
 - 2 x ST Tool mount
- **QZ-75**
 - Robot adapter
 - Base
 - Swivel
 - Swivel Low
 - 2 x ST Tool Mount
- **5 x ST Cups**
- **2 x CS Tool**
- **1 x CS-500 Tool**

- **Kit Premium**
- +**
- **GR-400 Tool**
 - adapted to product
- **GR-600 Tool**
 - adapted to product

QZ-55



QZ-75



Premium



Premium +



SofTouch (ST) & CS Suction Cups + Grippers

Designed for precision, safety, and efficiency, our SofTouch (ST) & CS Suction Cups and Gripper Solutions provide the perfect balance of gentle handling and strong grip for food processing and packaging automation.

SofTouch (ST) & CS Suction Cups

- ✓ Soft Yet Secure – Silicone material ensures a firm, mark-free grip on delicate products.
- ✓ Smart Design – Creates a tight, flexible seal for precise robotic handling.
- ✓ Versatile & Efficient – Optimized for fast, damage-free food packaging and processing.

Smarter gripping. Safer handling. Faster automation.

SofTouch Gripper Solution

- ✓ Hygienic & Food-Safe – Ideal for both packaged and direct food contact applications.
- ✓ Stable Yet Gentle – Combines soft silicone with rigid elements for enhanced control and sensitivity.
- ✓ Seamless Automation – Delivers consistent, reliable handling of irregular or delicate products.

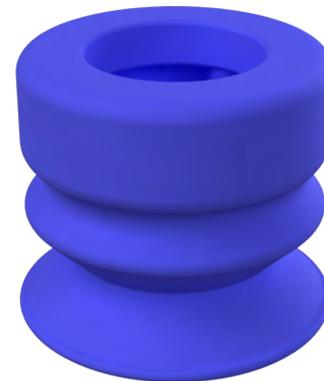
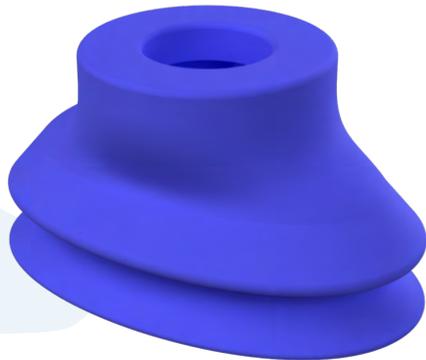
ST Suction Cup Series

The ST suction cup series is developed for handling lightweight food goods where safety and speed are vital. The suction cups are usually used in multiple cup configurations to increase the number of items per pick. This series is recommended for handling all food products whose net weight is below 800 g per item.

Overview

ST-200

ST-500/ST-510



ST Suction Cup Series

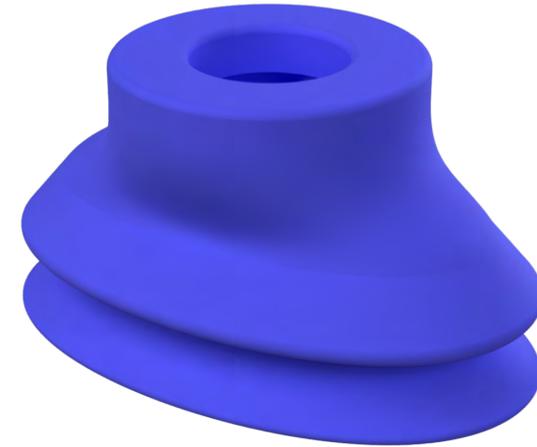


The ST-200 suction cup is developed for handling various types of oblong-shaped goods. Its cylindric shape and flexible lip allows for an optimal grip on the product. The cup folds over the oblong surface providing reliable hold under the pick and place movement.

ST-200

Recommended uses include

- Baguettes
- Sausages
- Cucumbers, Sweet corns
- Cheeses



ST Suction Cup Series

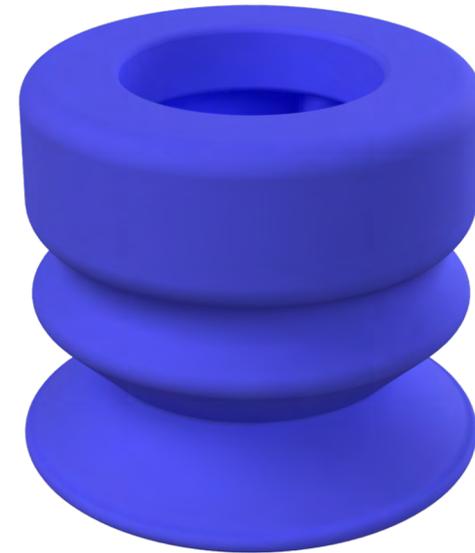


The ST-500 and ST-510 cups are designed to handle round products and large surfaces in multi-cup configurations. The ST-500 cup is an excellent choice for the packaging of patties and various breaded products. The ST-510 variation has a low lip that provides ultra protection. This option is recommended for working with deformation-sensitive surfaces.

ST-500/ST-510

Recommended uses include

- Bakery products
- Meat products
- Fruits
- Cheeses



CS Suction Cup Series



The CS series is developed for lifting medium and large-weight goods. A common feature of all the suction cups from this series is the presence of rigid plates in the form of inserts. The CS suction cups provide a reliable grip without compromising the soft-touch principle. This series is excellent for handling bare and packaged products.

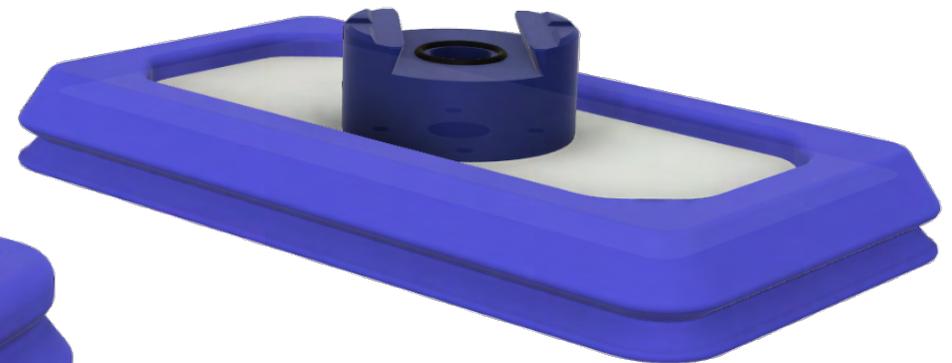
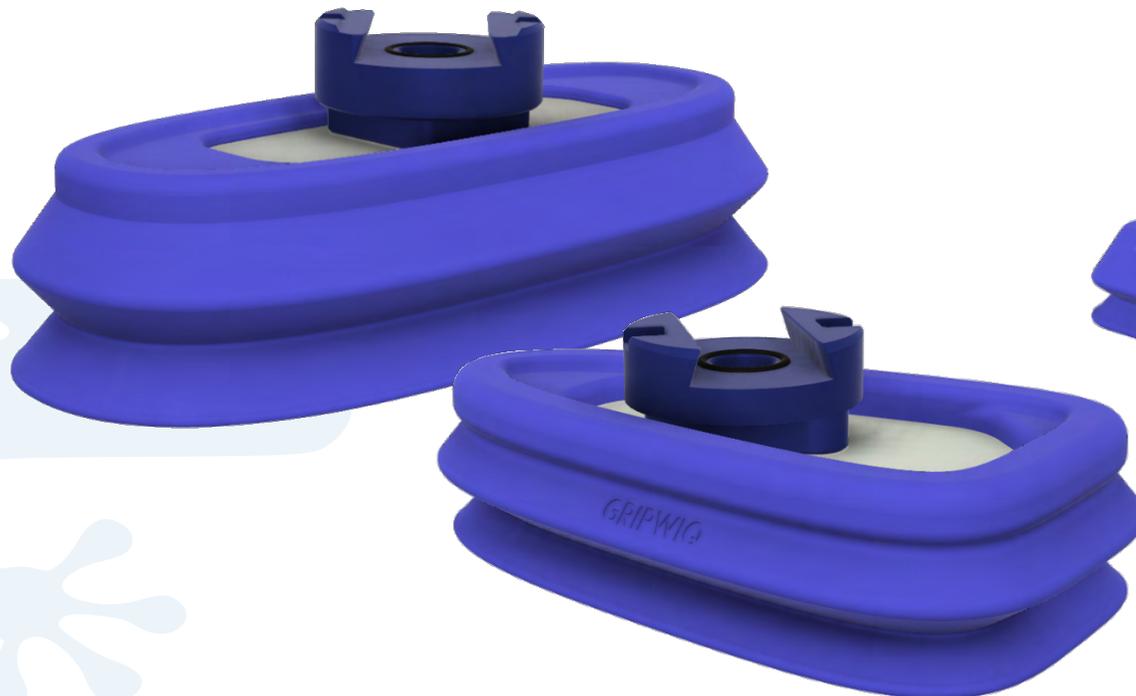
Overview

CS-200/CS-210

CS-310

CS-400

CS-600



CS Suction Cup Series

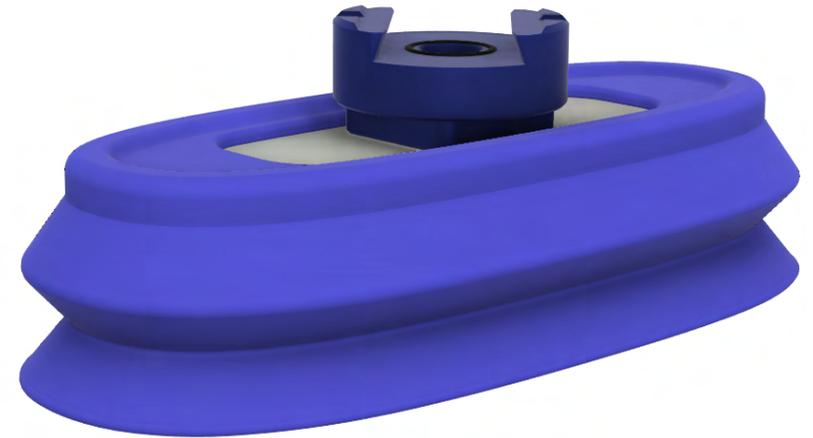


The CS-200 and CS-210 cups are designed for handling a broad variety of products, which makes this type a great choice for most robotic applications. The oblong shape of the cups combined with a Low Skin variation (CS-210), provides an uncompromising grip on the product while minimizing the chances of deformation.

CS-200/CS-210

Recommended uses include

- Bread loaves
- Meat cuts
- Fish cuts
- Vacuum-packed products
- Bagged products



CS Suction Cup Series



CS-310 cup is primarily designed for whole fish sides packaging. The triangular shape of the cup provides a reliable grip on the product, while the perforated low skin protects the meats' surfaces. Thus, making it a great choice for the following packaging applications: packing into crates, golden plates packaging, etc.

CS-310

Recommended uses include

- Whole fish sides
- Fish cut
- Whole fish



CS Suction Cup Series

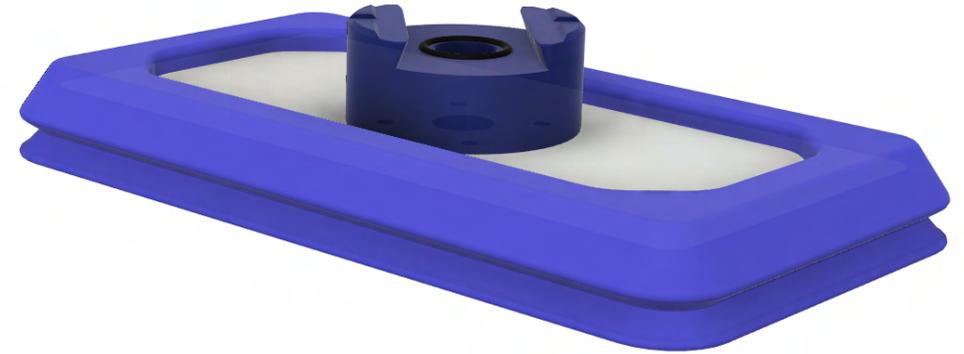


CS-400 cup has a square-shaped design for lifting products in trays and flat packs. The low center of the lip and its big coverage area prevent labels from being torn off. Additionally, the perforated edges of the cups ensure the most optimal utilization of the vacuum flow. The CS-400 series is a great fit for high-speed loading operations.

CS-400

Recommended uses include

- Various products in trays and flat packs



CS Suction Cup Series



The CS-500 suction cup gripper is specially designed for bagged products. Its dome-shaped shell creates space for the excess bag material and some of the product during the lifting process. The shell is equipped with an inverted silicone lip that allows the gripper to hover while attracting the product, thus providing the optimum pick-and-place curve.

CS-500

Recommended uses include

- All types of bagged goods



CS Suction Cup Series

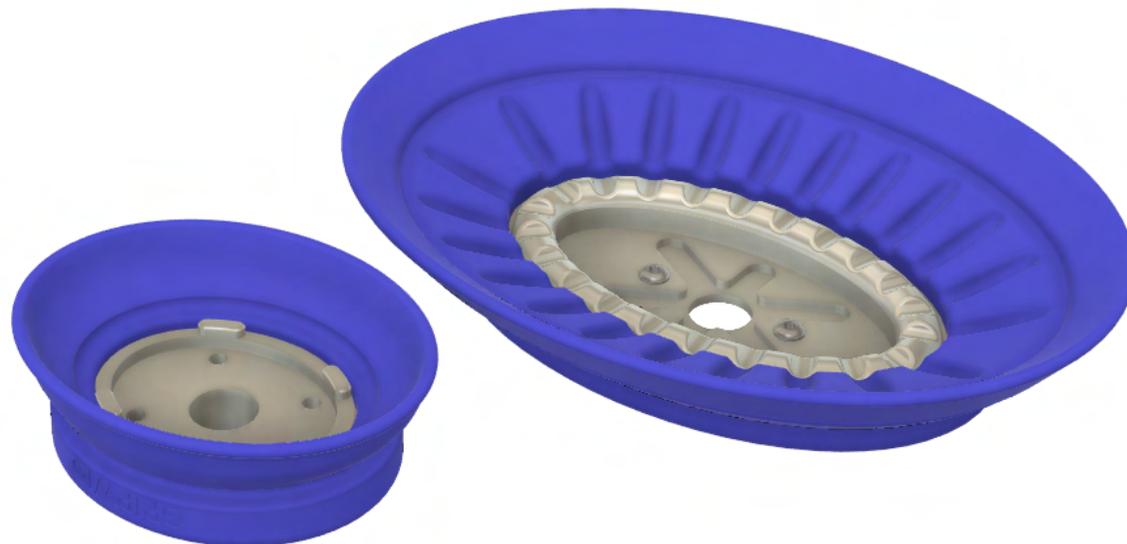
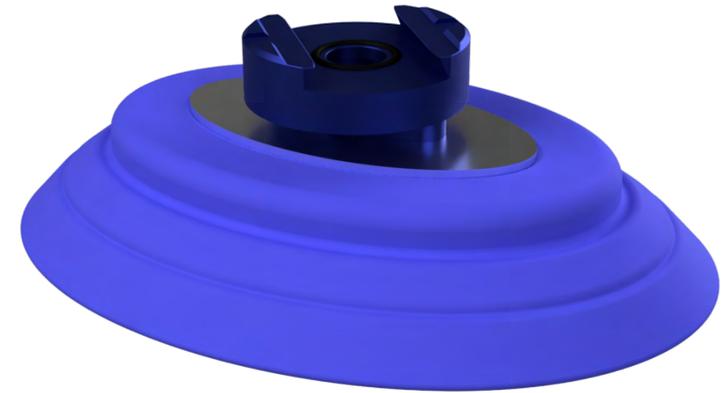


The CS-600 suction cup series is developed for heavy products like primal meat cuts, frozen blocks, and soft cheese blocks. The cup provides a dependably strong grip during use.

CS-600

Recommended uses include

- Primal meat cuts
- Frozen meat blocks
- Cheese blocks



GR Gripper Series



The GR series consists of three types of grippers designed to address challenges in the pick-and-place process that traditional suction cups cannot solve. We recommend our GR grippers for robotic secondary packaging applications where bagged or netted goods are loaded into boxes or crates.

Overview

GR-400

GR-500

GR-600



GR Gripper Series

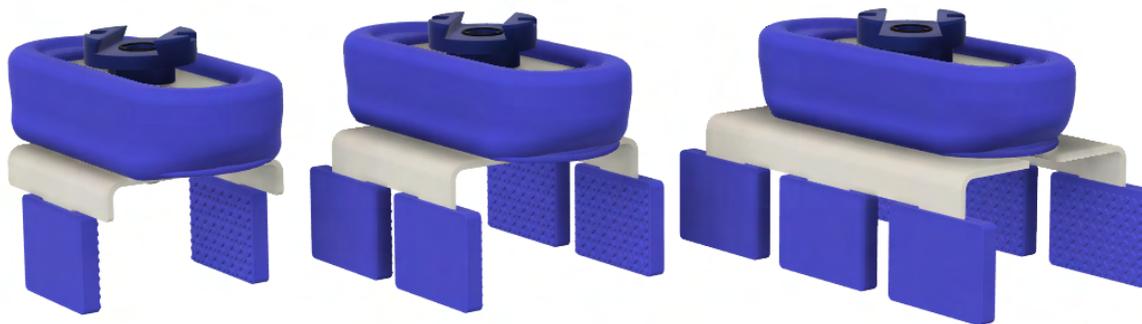
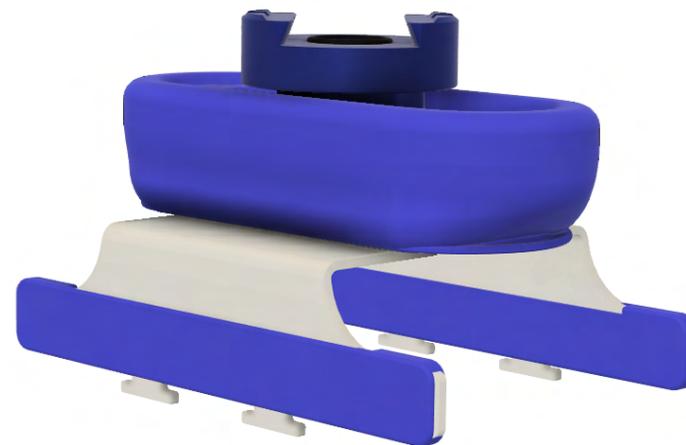


The GR-400 gripper series is designed for applications requiring increased stability. For example, this type of gripper is an excellent choice for handling blocks of mozzarella cheese, corn on the cob, and vacuum-packed bags such as pepperoni sticks. In order to ensure safety and reliability when handling products, the tool's fingers are custom-tailored and fitted with silicone sleeves according to respective applications and product dimensions.

GR-400

Recommended uses include

- Sausages in vacuum-packed bags
- Raw fish
- Soft cheeses
- Dough



GR Gripper Series

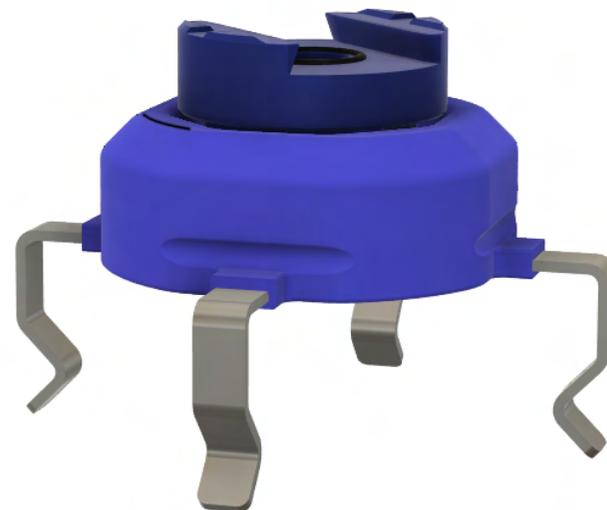
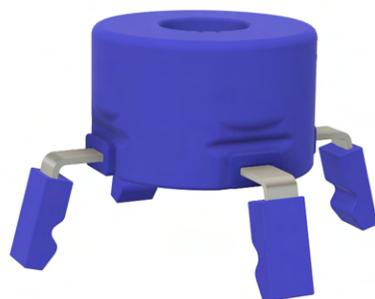


The GR-500 gripper series is an excellent, custom-tailored solution for gripping round containers and baked goods such as cupcakes and donuts. The gripper typically comes in a multigrip configuration, and allows you to move products that cannot be touched on top. The tool's fingers have silicone sleeves to avoid marks at the contact points.

GR-500

Recommended uses include

- Pots and cans
- Donuts
- Cakes
- Round containers



GR Gripper Series

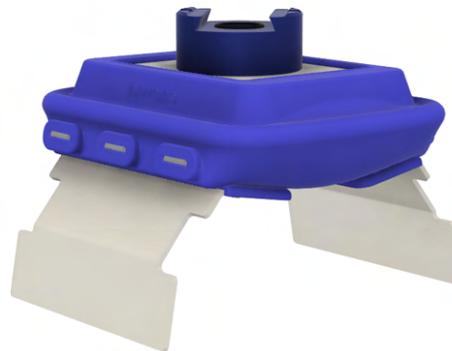
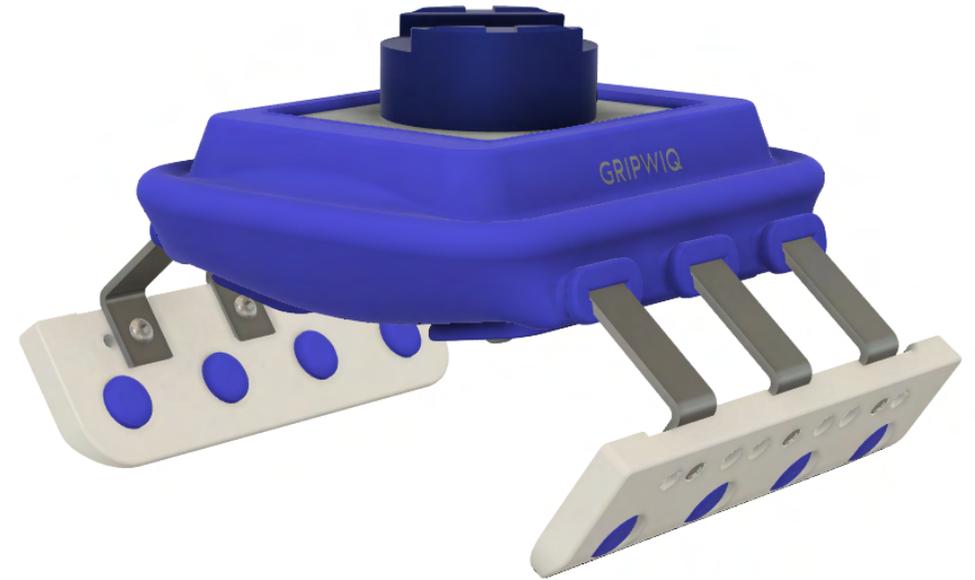


The GR-600 gripper series is designed for handling bagged and netted products such as raw potatoes, carrots, and onions. Additionally, this type of gripper is excellent for heavier and densely packaged foods, such as whole chicken and other similar products.

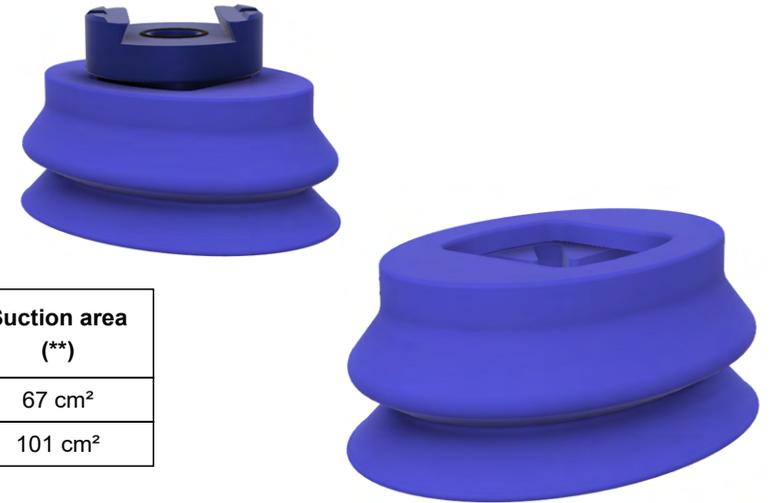
GR-600

Recommended uses include

- Products in bags
- Products in nets
- Other unhandy packaging formats

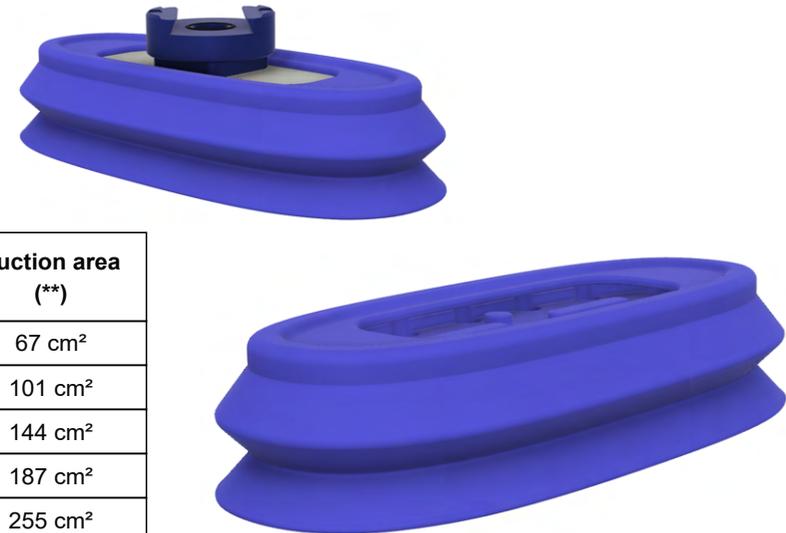
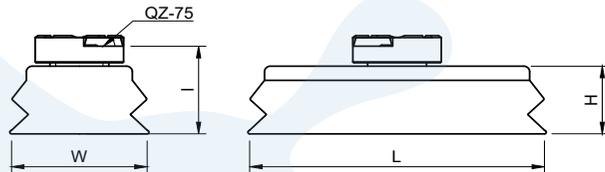


CS-200 - QZ-55



Part no.	Lip no.	I	H	L	W	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50161_100	10181_100_A20	59	52	160	80	50	321	A20	13,4 kg	67 cm ²
50162_100	10022_100_A20	67	59	150	110	76	398	A20	20,2 kg	101 cm ²

CS-200 - QZ-75

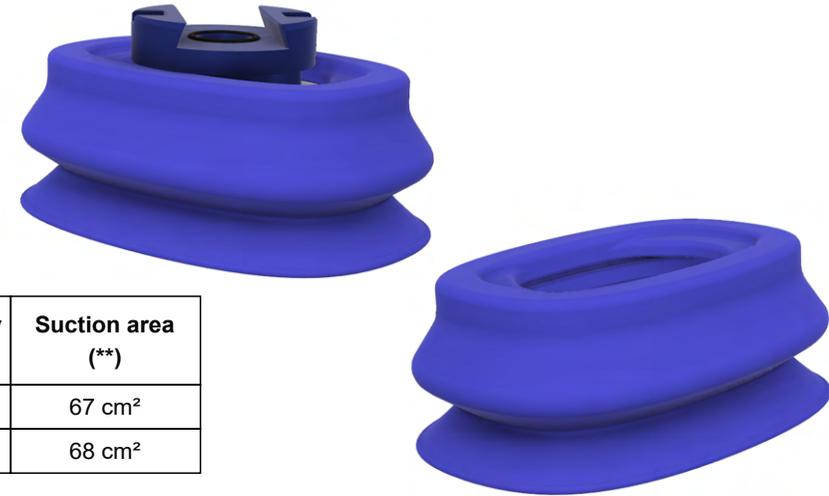
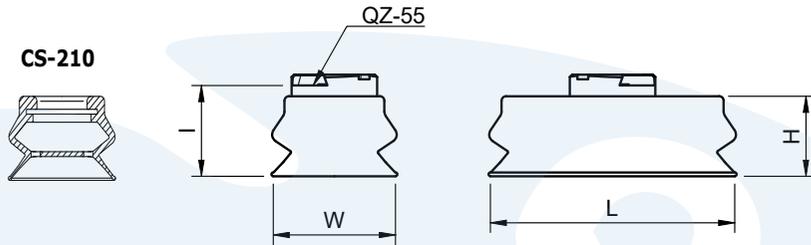


Part no.	Lip no.	I	H	L	W	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50075_100	10181_100_A20	61	52	160	80	90	321	A20	13,4 kg	67 cm ²
50000_100	10022_100_A20	77	59	150	139	139	398	A20	20,2 kg	101 cm ²
50013_100	10036_100_A20	77	71	210	120	139	680	A20	28,8 kg	144 cm ²
50004_100	10023_100_A20	78	61	250	115	139	653	A20	37,4 kg	187 cm ²
50021_100	10097_100_A20	79	61	300	130	139	871	A20	51 kg	255 cm ²

* Estimated lifting capacity with 20% Vacuum

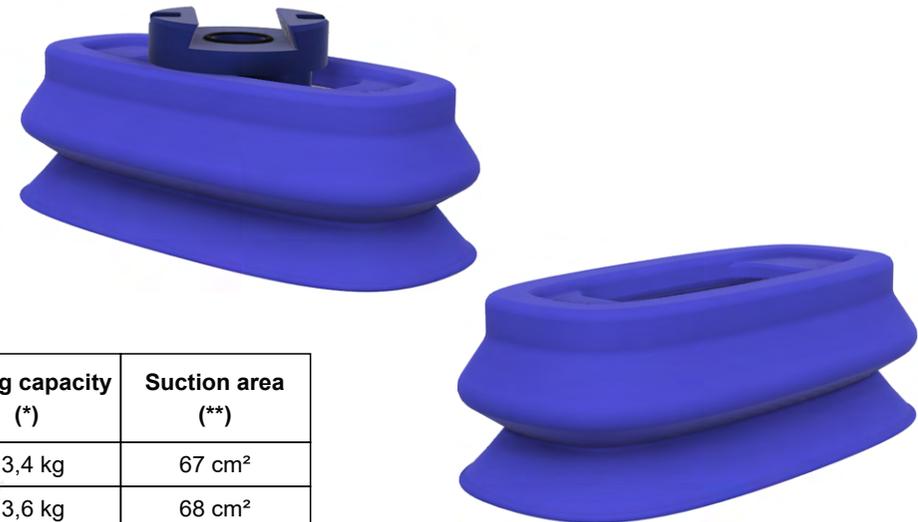
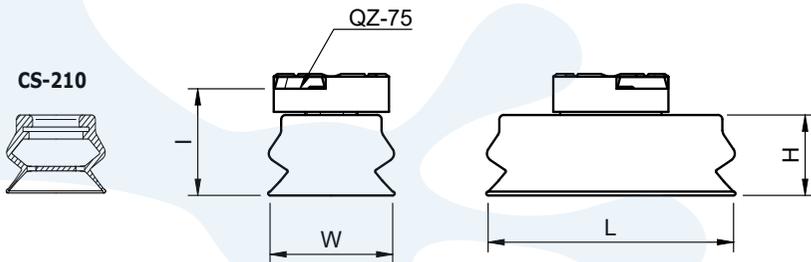
** Estimated vacuum area (will depend on the surface)

CS-210 - QZ-55



Part no.	Lip no.	L	W	I	H	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50074_100	10182_100_A25	160	80	59	52	32	195	A25	13,4 kg	67 cm ²
50102_100	10206_100_A20	130	90	56	49	32	229	A20	13,6 kg	68 cm ²

CS-210 - QZ-75

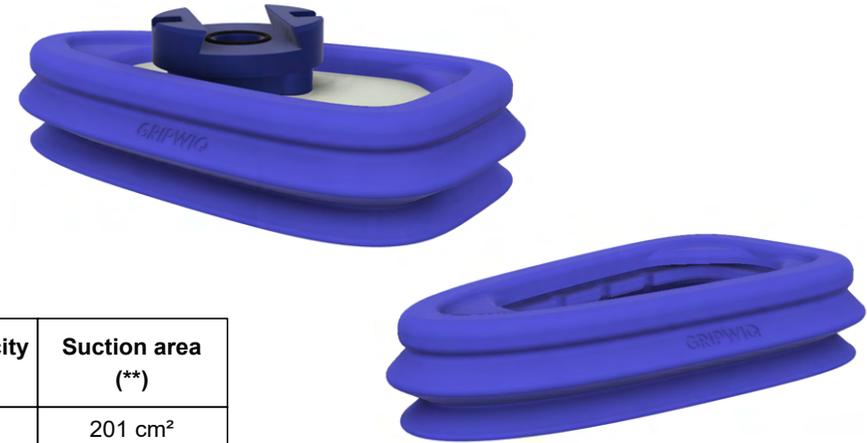
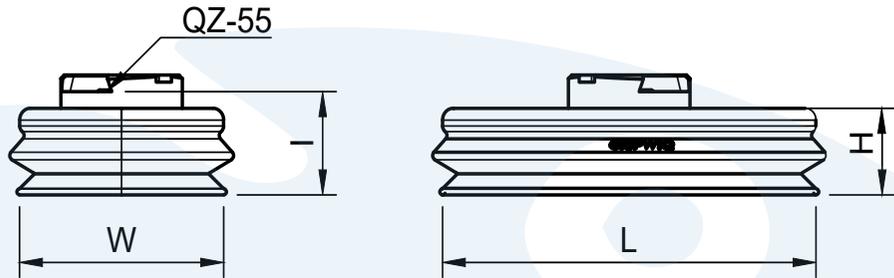


Part no.	Lip no.	L	W	I	H	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50107_100	10206_100_A25	160	80	69	52	90	195	A25	13,4 kg	67 cm ²
50100_100	10182_100_A20	130	90	66	49	90	229	A20	13,6 kg	68 cm ²

* Estimated lifting capacity with 20% Vacuum

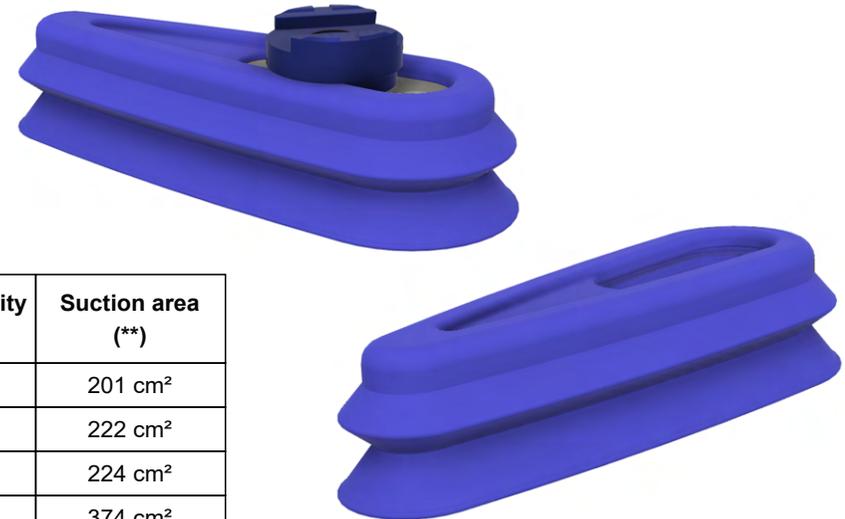
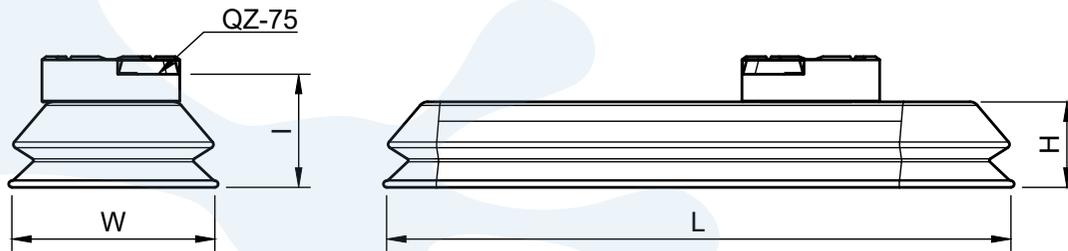
** Estimated vacuum area (will depend on the surface)

CS-310 - QZ-55



Part no.	Lip no.	L	W	I	H	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50103_100	10248_100_A20	170	90	43-53	36	50	258	A20	40,2 kg	201 cm ²

CS-310 - QZ-75

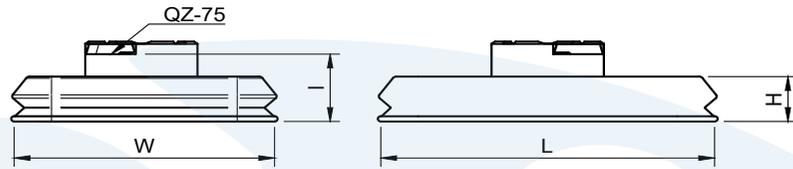


Part no.	Lip no.	L	W	I	H	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50122_100	10248_100_A20	170	90	43-53	36	90	258	A20	40,2 kg	201 cm ²
50012_100	10150_100_A20	340	110	85	71	100	996	A20	44,4 kg	222 cm ²
50003_100	10025_100_A20	3400	120	61	46	100	632	A20	44,8 kg	224 cm ²
50006_100	10026_100_A20	450	150	64	47	139	1011	A20	74,8 kg	374 cm ²

* Estimated lifting capacity with 20% Vacuum

** Estimated vacuum area (will depend on the surface)

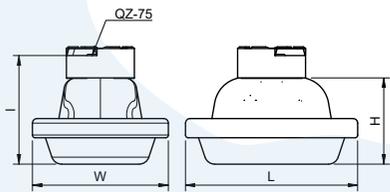
CS-400



Part no.	Lip no.	L	W	I	H	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50077_100	10192_100_A25	175	130	48	32	123	363	A25	31,4 kg	157 cm ²
50034_100	10092_100_A20	200	130	47	31	123	423	A20	36,6 kg	183 cm ²
50056_100	10143_100_A20	280	150	48	32	123	820	A20	64,2 kg	321 cm ²
50041_100	10122_100_A25	225	175	51	34	123	657	A25	58,8 kg	294 cm ²



CS-500



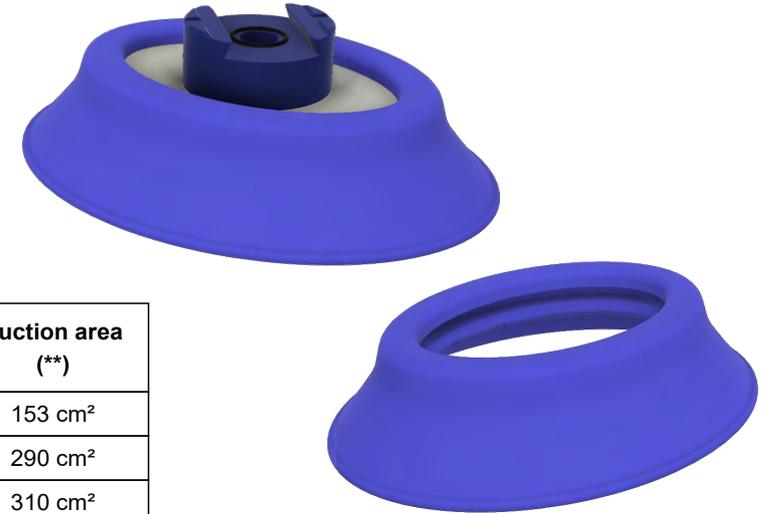
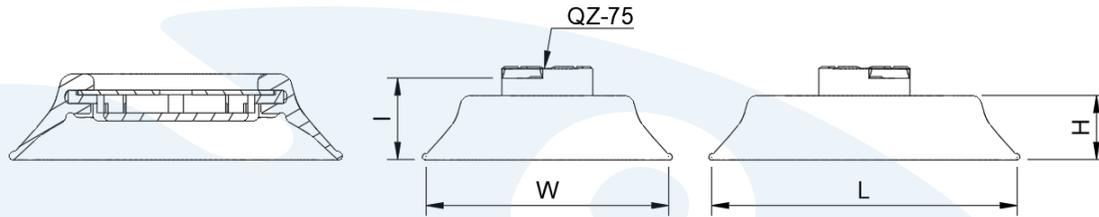
Part no.	Lip no.	L	W	I	H	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50144_100	10256_100_A20	140	110	91	66	90	203	A20	8 kg	42 cm ²
50109_100	10253_100_A20	190	150	119	94	123	377	A20	16 kg	83 cm ²
50144_100	10253_100_A20	190	150	145	120	123	401	A20	16 kg	83 cm ²
50143_100	10261_100_A20	290	190	156	60	123	719	A20	49 kg	248 cm ²
50140_100	10287_100_A20	OD200	-	75	50	123	277	A20	39 kg	198 cm ²
50128_100	10263_100_A20	320	250	149	50	123	1151	A20	92 kg	460 cm ²



* Estimated lifting capacity with 20% Vacuum

** Estimated vacuum area (will depend on the surface)

CS-600

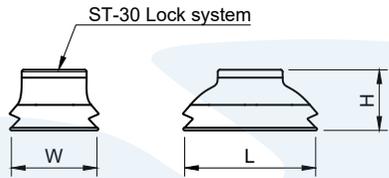


Part no.	Lip no.	L	W	I	H	Mount weight	Weight (g) without mount	Shore	Lifting capacity (*)	Suction area (**)
50110_100	10225_100_A30	190	130	75	47	90	364	A30	30 kg	153 cm ²
50104_100	10247_100_A30	250	190	50	47	90	578	A30	58 kg	290 cm ²
50105_100	10252_100_A20	250	200	67	52	123	720	A20	62 kg	310 cm ²
50112_100	10246_100_A25	Ø250	-	51	37	123	865	A25	75 kg	376 cm ²

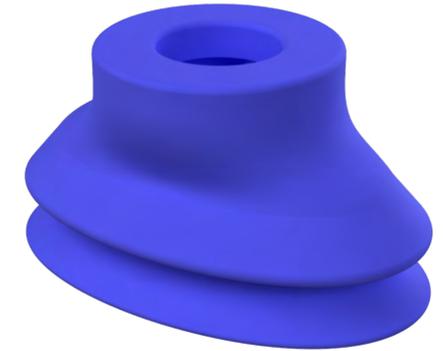
* Estimated lifting capacity with 20% Vacuum

** Estimated vacuum area (will depend on the surface)

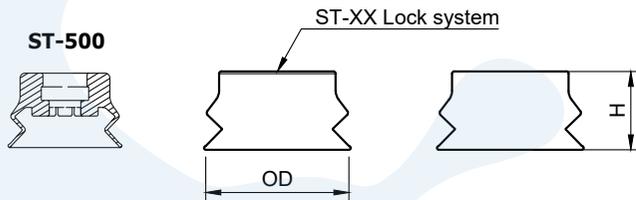
ST-200



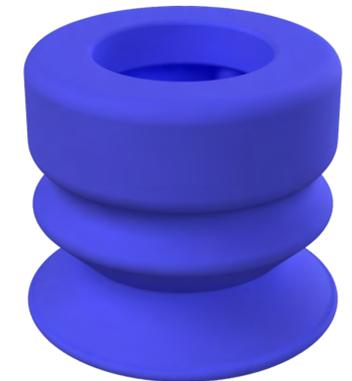
Lip no.	L	W	H	Weight	Shore	Lifting capacity (*)	Suction area (**)
10289_100_A20	40	25	42,5	40	A20	1,3 kg	6,7 cm ²
10281_100_A20	60	40	57	50	A20	3 kg	15 cm ²
10139_100_A20	70	50	44	46	A20	4,4 kg	22 cm ²
10010_100_A20	90	55	48	70	A20	5 kg	25 cm ²
10007_100_A20	100	70	46	79	A20	6,8 kg	34 cm ²



ST-500



Lip no.	OD	H	Weight (g)	ST-20	ST-30	ST-50	Shore	Lifting capacity (*)	Suction area (**)
10102_100_A20	40	52	57		X		A20	3 kg	15 cm ²
10211_100_A20	40	44	36		X		A20	2,6 kg	13 cm ²
10260_100_A20	40	34	23	X			A20	1,8 kg	9 cm ²
10017_100_A20	50	55	53		X		A20	2,6 kg	13 cm ²
10207_100_A20	50	44	38		X		A20	2,8 kg	14 cm ²
10019_100_A20	70	44	64		X		A20	4,6 kg	23 cm ²
10209_100_A20	80	44	94		X		A20	6,6 kg	33 cm ²
10031_100_A20	100	55	140			X	A20	11,4 kg	57 cm ²

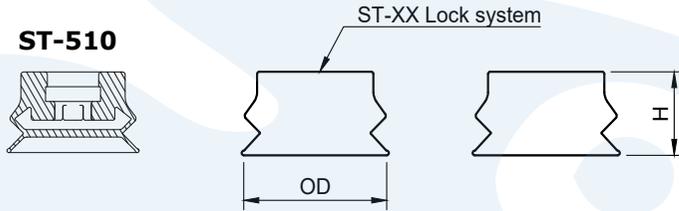


* Estimated lifting capacity with 20% Vacuum

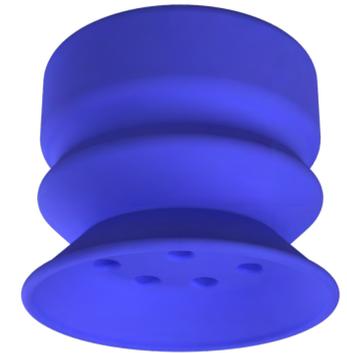
** Estimated vacuum area (will depend on the surface)

ST-510

ST-510



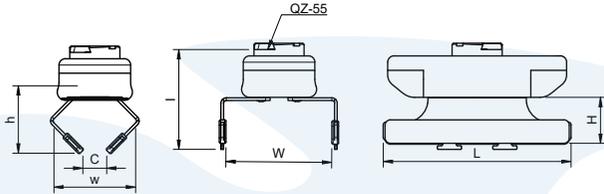
Lip no.	OD	H	Weight (g)	ST-20	ST-30	ST-50	Shore	Lifting capacity (*)	Suction area (**)
10266_100_A20	20	26	5	X			A20	0,36 kg	1,8 cm ²
10267_100_A20	25	26	9	X			A20	0,46 kg	2,3 cm ²
10204_100_A20	40	38	25		X		A20	2 kg	10 cm ²
10203_100_A20	50	44	42		X		A20	2,8 kg	14 cm ²
10094_100_A20	70	44	74		X		A20	4,6 kg	23 cm ²
10014_100_A20	80	53	120			X	A20	4,4 kg	22 cm ²
10095_100_A20	100	55	169			X	A20	11,2 kg	56



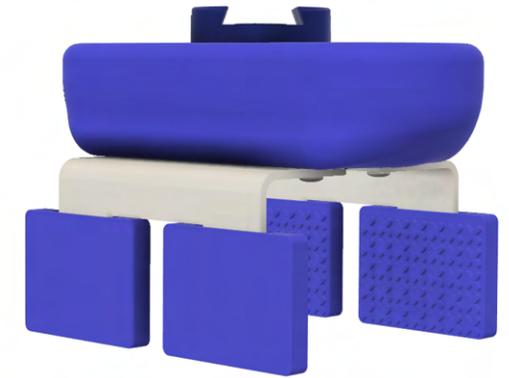
* Estimated lifting capacity with 20% Vacuum

** Estimated vacuum area (will depend on the surface)

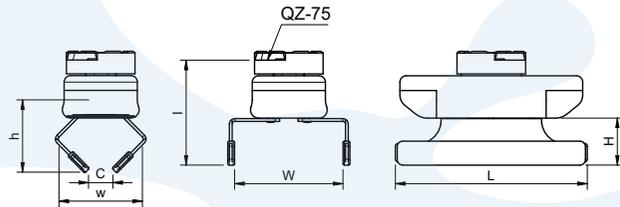
GR-400 - QZ-55



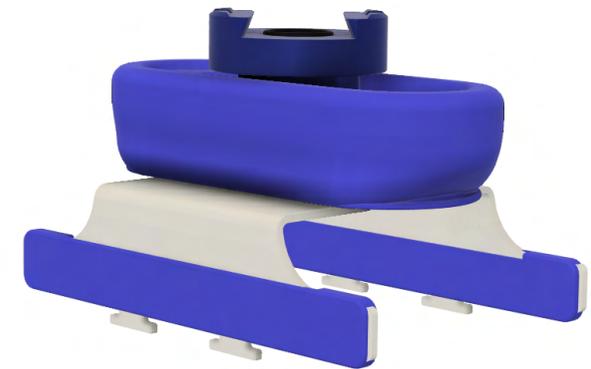
Part no.	L	W	w	C	I	H	h	Mount weight	Weight (g) without mount	Shore
50157_100	65	83	76	12	118	70	82	50	757	A30
50156_100	146	102	90	15	118	70	87	50	836	A30
50158_100	210	106	85	36	105	55	60	50	809	A30
50159_100	210	119	91	26	108	51	60	50	952	A30
50155_100	229	102	90	16	118	70	87	50	940	A30



GR-400 - QZ-75



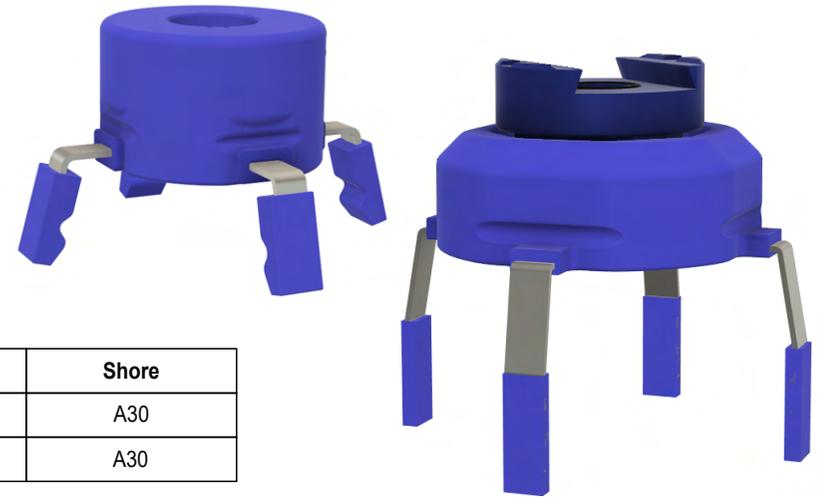
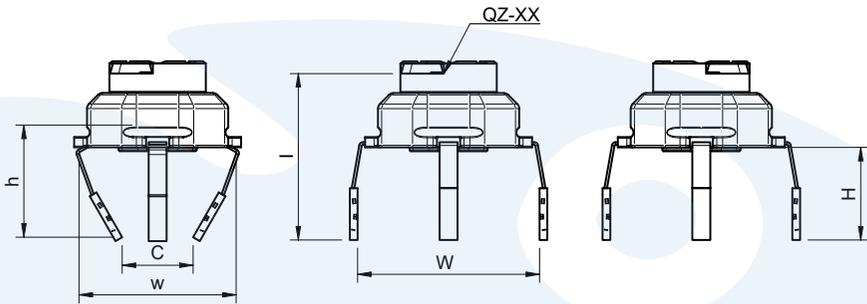
Part no.	L	W	w	C	I	H	h	Mount weight	Weight (g) without mount	Shore
50131_100	65	83	76	12	133	70	82	90	757	A30
50130_100	146	102	90	15	133	70	87	90	836	A30
50123_100	210	106	85	36	118	55	60	90	809	A30
50101_100	210	119	91	26	114	51	60	90	952	A30
50129_100	229	102	90	16	133	70	87	90	940	A30



* Estimated lifting capacity with 20% Vacuum

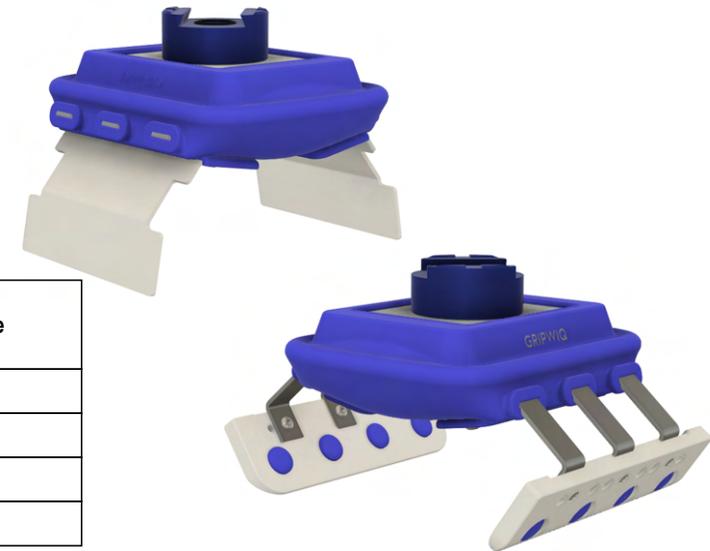
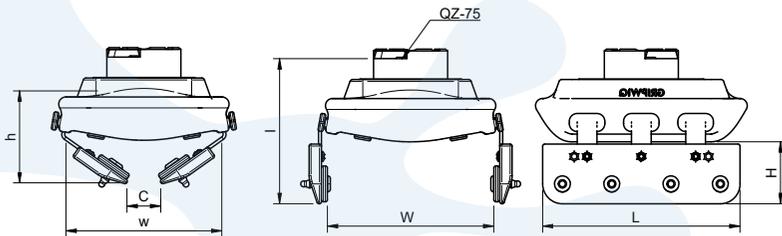
** Estimated vacuum area (will depend on the surface)

GR-500



Part no.	W	w	C	I	H	h	ST-30	QZ-75	Weight (g)	Shore
50059_100	100	74	63	70	36	52	X	-	212	A30
50009_100	140	122	55	129	68	85	-	X	692	A30

GR-600



Part no.	L	W	w	C	I	H	h	Mount weight	Weight (g) without mount	Shore
50141_100	151	223	124	76	127	42	80	123	15507	A30
50091_100	200	169	158	30	146	60	85	123	1801	A30
50050_100	200	266	163	42	150	75	92	123	1670	A30
50093_100	200	342	186	151	141	56	148	123	1656	A30

* Estimated lifting capacity with 20% Vacuum

** Estimated vacuum area (will depend on the surface)

Quick - Flexible - Easy to integrate

Swivel

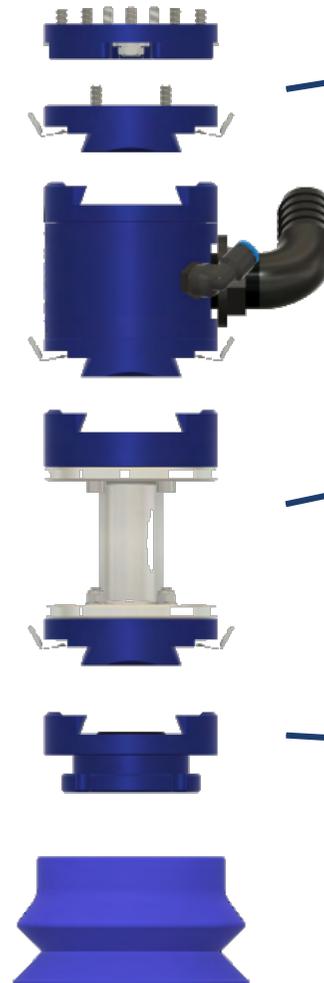
Swivel with optional blow-off top or side

- Gives the possibility of high vacuum flow
- Extended life span of vacuum hose without tangles
- **Easy dismantling for cleaning**

Tool

Tool from our SofTouch gripping solution.

- Firm yet gentle
- Food grade
- Fast application
- Easy change



Robot mount and base part

Robot mount fits all robots and cobots

- **Hygienic design**
- Custom mount parts available
- Base for building out the system

Extension

Extension for delevering into boxes.

- Custom length available

Tool mount

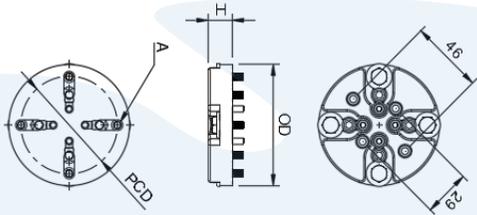
Tool mount for SofTouch Gripper and Suction cups solutions.

- Option for modification to fit any tool

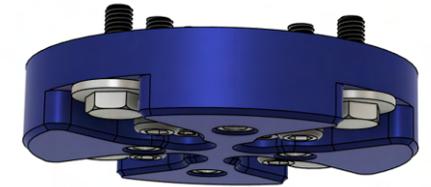
QuickZhift system



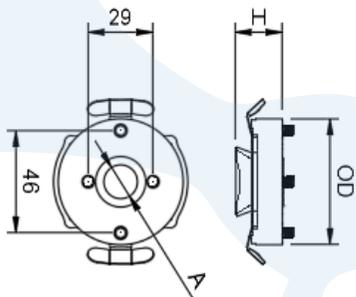
QZ-55 - Robot adapter



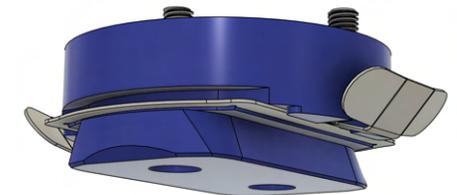
Part no.	OD.	H	PCD.	A	Weight (g)
25190_100	75	15	4 x $\varnothing 40\varnothing 60$	M4, M5, M6	112
25071_100	75	15	6 x $\varnothing 60$	M5	93



QZ-55 - Base



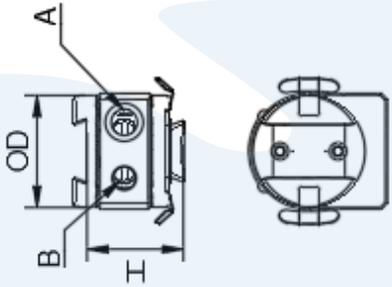
Part no.	OD	H	A	Weight (g)
25028_100	56	21	N/A	77
25053_100	56	21	$\varnothing 15$	77



QuickZhift system



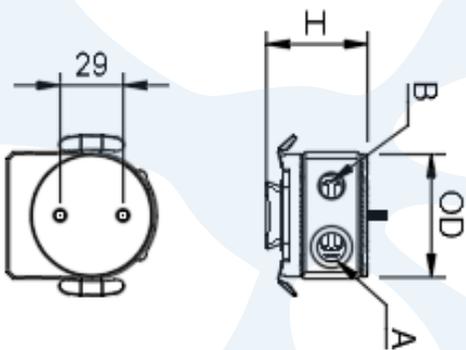
QZ-55 - Swivel



Part no.	OD.	H	A	B	Weight (g)
25001_100	56	49	G1/2" Tread	G1/4" Tread	221



QZ-55 - Swivel low



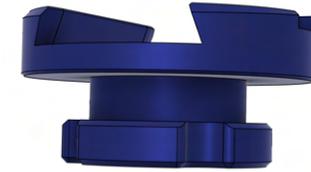
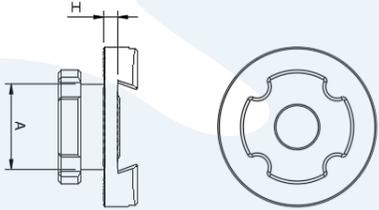
Part no.	OD.	H	A	B	Weight (g)
25060_100	56	49	G1/2" Tread	G1/4" Tread	203



QuickZhift system

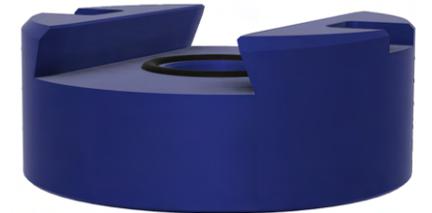
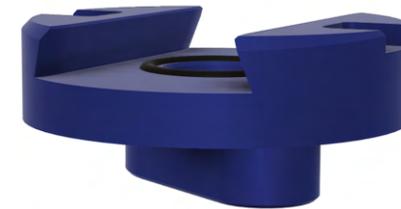
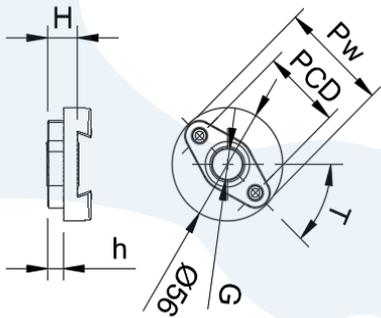


QZ-55 - ST Mount



Part no.	OD	H	A	Lock Size	Weight (g)
25003_100	56	5	OD 30 mm	ST-30	40
25008_100	70	10	OD 50 mm	ST-50	53

QZ-55 - CS Mount

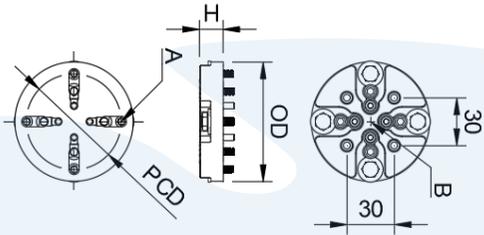


Part no.	PCD	H	h	G	Pw	(T) Twist	Weight (g)
25014_100	(2xM5) 40mm	15	8	OD 15 mm	55 MM	-	50
25042_100	(4xM5) 40 mm	15	-	OD 15 mm	-	-	76
25044_100	-	15	8	G 1/2"-14	-	45°	52

QuickZhift system



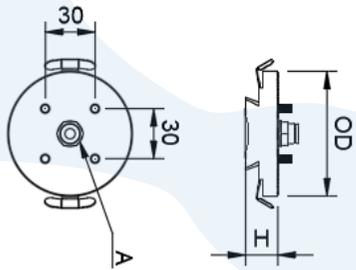
QZ-75 - Robot adapter



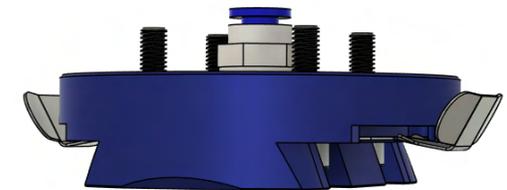
Part no.	OD.	H	PCD	A	B	Weight (g)
20184_100	75	15	4 x Ø40-Ø60	M4, M5, M6	N/A	101
20168_100	75	15	4 x Ø50-Ø60	M5, M6	Ø20	98
20138_100	75	6	4 x Ø60	M6	Ø20	194
20137_100	52	6	3 x Ø28	M4	N/A	99



QZ-75 - Base



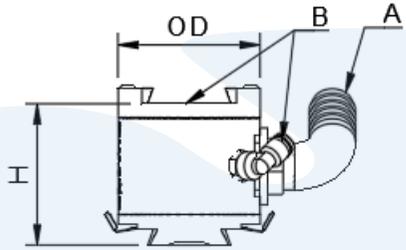
Part no.	OD	H	A	Weight (g)
20000_100	75	20	N/A	118
20001_100	75	20	Push-in Ø6mm	117
20066_100	75	20	Ø20	109
20157_100	75	20	G1/2"14 A	122



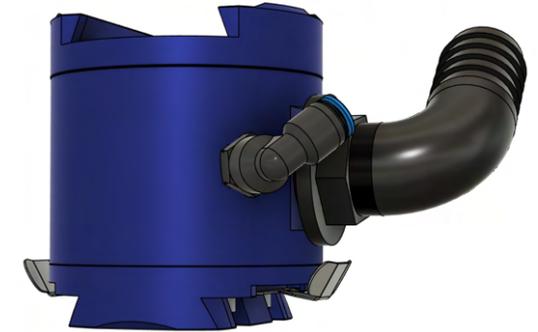
QuickZhift system



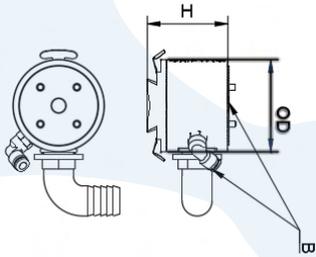
QZ-75 - Swivel



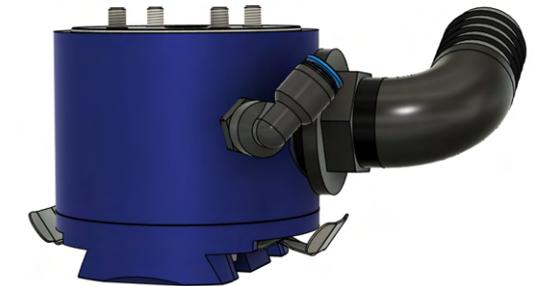
Part no.	OD	H	A	B	Weight (g)
20018_100	75	74	OD 20 mm	IN6 mm (Side)	455
20021_100	75	740	OD 20 mm	IN6 mm (Side)	455
20182_100	75	740	OD 20 mm	N/A	455



QZ-75 - Swivel low



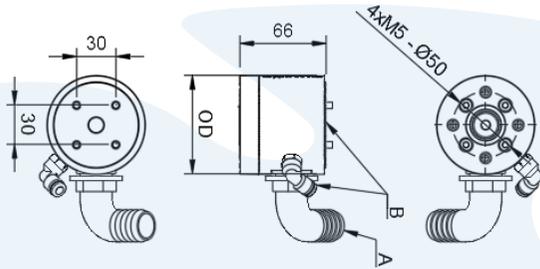
OD	H	A	B	Weight (g)
75	67	OD 20 mm	IN6 mm (Side)	455
75	67	OD 20 mm	IN6 mm (Top)	455



QuickZhift system



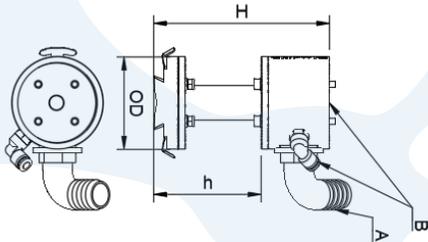
QZ-75 - Swivel low direct



Part no.	OD.	H	A	B	Payload	Weight (g)
20201_100	75	66	OD20	IN6 mm (Side)	Normal	336
20227_100	75	66	OD20	IN6 mm (Side)	Heavy	414



QZ-75 - Swivel with extension



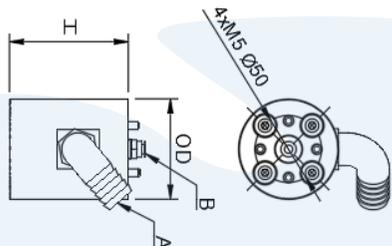
Part no.	OD.	H	h	A	Payload	Weight (g)
20199_100	75	144	88	OD 20	(IN6) Side	612
20112_100	75	144	88	OD 20	(IN6) Top	612
20113_100	75	194	138	OD 20	(IN6) Top	664
20116_100	75	244	194	OD 20	(IN6) Top	702
20114_100	75	294	238	OD 20	(IN6) Top	745



QuickZhift system



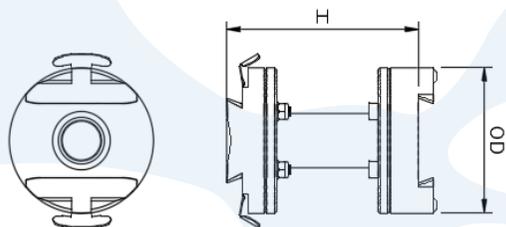
QZ-75 - Swivel static



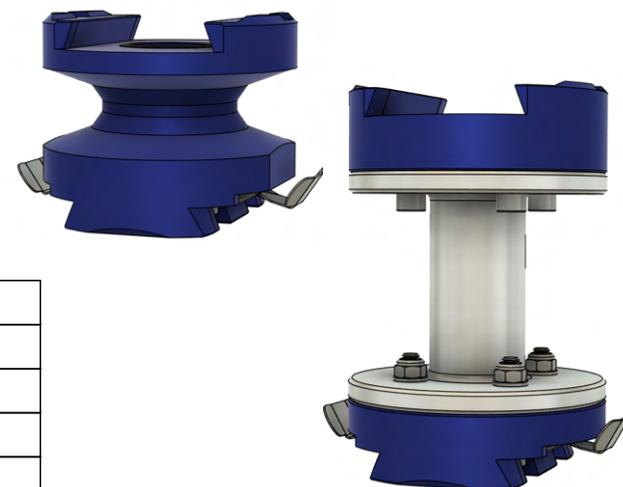
Part no.	OD	H	A	B	Weight (g)
20020_100	75	90	OD 20 mm	IN6 mm (Top)	336



QZ-75 - Extension



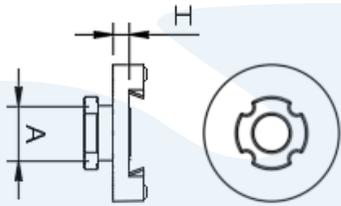
Part no.	OD	H	IN.	Weight (g)
20006_100	75	50	Ø20	238
20007_100	75	75	Ø20	271
20024_100	75	100	Ø20	407
20008_100	75	200	Ø20	486



QuickZhift system



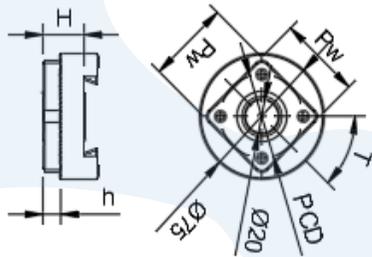
QZ-75 - ST Mount



Part no.	OD	H	A	Lock size	Weight (g)
20015_100	75	9	OD 30 mm	ST-30	83
20016_100	75	40	OD 30 mm	ST-30	155
20017_100	75	9	OD 50 mm	ST-50	105



QZ-75 - CS Mount



Part no.	PCD	H	h	Pw	(T) Twist	Weight (g)
20118_100	4xM5 - Ø50	25	-	-	-	170
20148_100	4xM5 - Ø50	25	-	-	45°	170
20013_100	4xM5 - Ø50	25	10	50	-	145
20013_100	4xM5 - Ø50	15	10	50	-	135
20123_100	2xM5 - Ø50	25	9	60x30	-	129

