



FS 507 FORMING SYSTEM

FORMING SYSTEM FOR THE PRODUCTION
OF DIFFERENT MINCED MEAT PRODUCTS



Formed minced meat products, formed hybrid products

In combination with a Handtmann vacuum filler and a Handtmann inline grinding system, the FS 507 forming system enables the efficient production of formed minced meat products made of beef, pork, poultry, fish or of hybrid variations with meat and vegetables or meat and cheese. The first-class outcome are premium burgers like home-made yet flexible in terms of shape or premium steak haché burgers with a particularly fluffy, juicy texture.

YOUR ADVANTAGES

- Reduced production costs thanks to accurate-to-the-gram product weights with only minimal give-away and a high, economically efficient portioning capacity
- Optimal and reproducible product quality thanks to a gentle portioning, inline grinding and forming process
- Perfect product image and appearance thanks to the variable ratio of feed system and grinding speed with product-specific fine tuning and adjustment of the grinding speed to the desired minced meat structure
- Maximum flexibility for a variety of products thanks to interchangeable forming modules and variably adjustable product height
- Excellent hygienic production due to hygienic design and easy cleaning
- Maximum compatibility with upstream and downstream systems thanks to a modular process set-up and easy operation via the vacuum filler's central control system

EFFICIENT PRODUCTION OF FORMED MINCED MEAT PRODUCTS

Products in first-class quality and appearance, accurate to the gram

The gentle portioning, inline grinding and forming process with a minimum of friction surfaces, short product paths and low heat input ensures lasting optimum product quality. The variable ratio of feed system and grinding speed with product-specific fine tuning and adjustment of the grinding speed to the desired minced meat structure also guarantees a perfect product image and appearance. The accurate-to-the-gram weights ensure a reliable and economical production.

Variety and flexibility

The new FS 507 forming system can be used to automatically produce burger patties in a wide range of diameters from 70 to maximum 120 mm and product heights from 10 to 40 mm. A variety of forming modules can be mounted with only a few simple steps. Shape and product height can be easily and variably set via the forming module.

Powerful and optimally integrable in overall lines

The automated process enables a high production output of up to 120 portions per minute. The FS 507 can be operated as a 1-way or 3-way version. Thanks to its high portioning capacity, the FS 507 forming system is optimally designed for industrial production requirements and can be easily integrated into overall lines.



BASIC EQUIPMENT:

- Mobile and all-round closed stainless steel machine housing in hygienic design
- CE-compliant design
- Forming system (without forming set)
- In line conjunction interchangeable with GMD 99-2
- Belt scraper
- Mechanical connection between vacuum filler and FS 507

OPTIONS:

- Water sprinkler
- X40 auxiliary socket mandatory for combination with WS 910, MFL and Easy Loader
- 1-way, 2-way or 3-way forming set
- Belt extension for interchange with GMD 99-3

PRODUCT EXAMPLES:

- Formed minced meat products
 - Premium burger
 - Steak haché burger
- Formed hybrid products made from meat/vegetables and meat/cheese

TECHNICAL DATA:

Category	Performance data
Version	CE-compliant
Technical prerequisites vacuum filler	X71 or X72
Compressed air connection	6 bar
Minimum pressure (feed line)	6 to 10 bar
Forming parameters	Product diameter: 70 to 120 mm Product height: 10 to 40 mm
Portioning capacity	1-way version: up to max. 40 port./min. 3-way version: up to max. 120 port./min. *depending on product size and weight
Control	Central control via vacuum filler
Inlet and outlet length	1,100 mm each
Transfer height	850 to 950 mm