



FS 510 FORMING SYSTEM

for multi-lane production of formed products

ADVANTAGES

- Automatic solution comprising a portioning machine (VF) and an FS 510 forming system
- Maximum efficiency thanks to production on up to 24 lanes
- Excellent weight accuracy for each product and lane
- Wide variety of product shapes possible
- Excellent product quality due to gentle filling flow division
- Easy integration into line processes
- Safe processing of firm and soft dough consistencies
- Top hygiene conditions due to the full wet cleaning option

The process solution comprising a VF 800 or VF 600 B portioning machine with an FS 510 forming system facilitates a wide range of products – whether it be modern, trendy products or completely new product ideas. The scope for accurately divided and well-formed products from different types of dough is enormous. The multi-lane delivery of product flows and portions, accurate to the gram, guarantees efficient and economical production.

The multifunctional system has a modular design. The dough is fed to the flow divider in the FS 510 by a VF 800 or VF 600 B series portioning machine. The servo-driven flow divider ensures a continuous filling flow. Separating (patented Handtmann separating method) is uninterrupted and is performed directly at the product outlet, linear to the product speed. A wire or a blade is used for separating, depending on the product. The desired product shape is created using mould components which are easily mounted on the outlet without the need for any tools. The products are transferred on a conveyor belt to downstream process steps. Because the forming tubes can be quickly changed, extremely short product change-over times can be achieved.

PERFORMANCE AND TECHNICAL DATA

- 6 to 24-lane
- Cycle rate up to 250 cuts per minute
- Max. product diameter 80 mm (with expansion chamber)
- Product thicknesses (slice thickness) from 5 mm possible
- Conveyor belt speed up to 0.5 m/sec.
- Width of conveyor belt 600 mm
- Outlet height or transfer height adjustable from between

Accessories option

- Cutting with servo-driven blade
- Belt extension for support of Euronorm baking trays and racks
- Choice of forming tube versions: long, flat, cylindrical, disc-shaped, cubic, square and star-shaped...



PRODUCT EXAMPLES

- Bars and sticks
- Pastry rounds, biscuits, cookies
- Pastry snacks and snack bites
- Flat pastry/cracker
- Ethnic food
- Small baked goods

