



FS 520 FORMING SYSTEM

for free-formed and cut products

ADVANTAGES

- Automatic solution comprising a portioning machine (VF) and an FS 520 forming system
- Highly economical due to production on 6 to 8 lanes
- Flexible production possible on a conveyor belt, tray or rack
- Excellent weight accuracy for each product and lane
- Wide variety of product shapes possible
- Excellent product quality due to gentle filling flow division
- 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 and an FS 520 forming system, facilitates the fully-automatic production of products with a wide variety of shapes. The portfolio ranges from bread, bread rolls and modern trend products to completely new product ideas. There is large scope for freely-formed products divided in a single step and made from various types of dough. Extremely economical 6 to 8 lane production is possible on a conveyor belt, tray or rack.

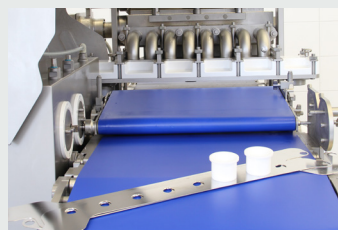
The dough divider's (VF) control system allows easy visualisation of the product shape and calculation of the process parameters via the display. The dough product is fed to the flow divider by the portioning machine. The active servo-driven flow divider ensures precise rotor speed in the flow divider. The result is a continuous product flow – which is a requirement for final weights accurate to the gram. The flow divider ejects the dough product in multi-lane filling flows via mould components. The rotating hole plate system forms the products into the required 3D shape. The shape can be changed quickly and easily by changing just a few mould components.

PERFORMANCE AND TECHNICAL DATA

- Cycle rate up to 250 cuts per minute
- 6 or 8 lane flow divider
- Forming with rotating hole plate system
- Product diameter up to 65 mm
(correspondingly larger when flattened)
- Conveyor belt height 990 to 1,140 mm
Conveyor belt width 600 mm

ACCESSORIES OPTION

- Flattening belt with a flattening height of 5 to 55 mm
(speed is adaptable to the product)
- Structuring rollers for various product surfaces
- Belt extension for Euro standard baking trays and racks
- Wide choice of different forming tube versions:
round, long, flat, cylindrical, disc-shaped, cubic, square
and star-shaped



PRODUCT EXAMPLES

- Balls, such as deep fried ball shaped donuts, Pao de Queijo
- Rolls, such as rye rolls, Vinschgauer
- Bread, such as mixed wheat bread, rye bread
- Baked good, glutenfree
- Small baked goods and snack products

