FS 521 FORMING SYSTEM

2 to 8-lane process for products in 3D shapes into water or oil bath systems, laminating systems and subsequent conveyor belts

- **HIGH PRODUCTION OUTPUT** with up to 250 cycles per minute
- **HIGH ECONOMIC EFFICIENCY** due to less raw material give-away
- **FIRST-CLASS PRODUCT QUALITY** due to gentle process
- **WIDE RANGE OF SHAPES** due to rotating hole plate system
- **MAXIMUM WEIGHT ACCURACY** per lane and product due to servo-driven flow divider on 2 to 8 lanes
- **EXCELLENT HANDLING** due to operator-friendly ergonomics
- **COST SAVINGS** due to low maintenance costs and easy cleaning
FS 521 for medium-scale and industrial applications

Forming with a hole plate system, optionally directly into water or oil bath systems, onto laminating systems and subsequent conveyor belts

The FS 521 forming system is designed for the multi-lane production of formed products such as balls, sticks, burgers or dumplings. Fields of application are meat, convenience, dairy/cheese, fish, vegetable/vegetarian, meat substitute products, etc.

Product examples
Minced meat balls, potato products, dumplings, cevapcici, soup add-ins, gnocchi, etc.

The process
The filling product is fed to the flow divider by a vacuum filler. The active servo-driven flow divider ensures precise rotor speed in the flow divider. The result is a continuous product flow without pressure fluctuations, and thus extremely accurate final weights. The flow divider ejects the filling product in multi-lane filling flows via mould components. The product shape can be shown on the screen and the process parameters can be calculated via the vacuum filler control system. The rotating hole plate system forms the products into the required 3D shape. The shape can be changed by simply switching a few mould components.

PERFORMANCE PARAMETERS

- FST 546 flow divider with servo drive, 2, 4, 6 or 8 lanes
- Forming module outlet spacing 76 mm or 100 mm
- Rotating hole plate system
- Product diameter up to 65 mm
- It is imperative that safety is adapted on a customer-specific basis

OPTIONS

- Inline grinding system in the VF for even further improvement of the product quality
- HDS digital options in the VF, such as HCU software for central production control, provide added value

PRODUCTS

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APPLICATIONS

The process
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