



## MSE 441 MANUAL CUTTING UNIT

Forming and cutting in a single step

### ADVANTAGES

- **Manual solution for forming and cutting food products**
- **Modular system solution in conjunction with a portioning machine (VF)**
- **Reduced costs due to partial production automation**
- **Precise portioning and weights accurate to the gram for each product**
- **A variety of shapes due to different forming inserts**
- **Simple and fast wet system cleaning with wash-down procedure**
- **Optimum hygiene conditions due to high-end hygienic design**

**The manual MSE 441 cutting unit, in conjunction with a VF 800 or VF 600 portioning machine, is ideally suited to the production of formed food products. Whether it be meat products, dough, product containing vegetables or fruit or other pasty or viscous consistencies – there is a great deal of scope for formed and cut products portioned accurately to the gram.**

With this modular solution, the product is pre-formed by the VF 800 or VF 600 portioning machine and fed to the MSE 441 manual cutting unit. A mould insert creates the shape. Cutting can either be performed by a manually operated blade or a wire cutter, in line with the product. No oil is needed for the separation process. Operating the blade and changing the moulding parts is easy thanks to the plug and play system which does not require any tools.

#### TECHNICAL DATA

- Forming block as plug-on module
- Forming inserts available with a dia. of 30/40/50/60/70/80 mm (standard)
- Blade operation in “flip-flop mode”

#### ACCESSORIES OPTION

- Wire cutter
- Forming inserts for different product shapes e.g. square shaped for bars



#### PRODUCT EXAMPLES

- All types of bread (wheat, mixed grain, rye, wholemeal)
- Gluten-free baked goods (bread, small baked goods, cookies, ...)
- Biscuits and cookies, ...
- Baked goods (brioche, yeast plait, raisin loaf, fruit bread, ...)
- Convenience products
- Snacks (bars)

