

Type 6-35 - meat & bacon press



PROCESS DESCRIPTION

The development of the meat and bacon press is based on more than 40 years of experience gained by meat and bacon producers world-wide.

The frozen meat is moulded in the hydraulic operated press section by means of a die set, the shape of which corresponds to the required finished product shape. The frozen piece of meat is placed in the mould where it is exposed to a three-dimensional (X, Y, Z - see below) pressure, thereby securing a high uniform quality and shape of the pressed product.

Subsequently, when slicing and packing the product you obtain maximum yield due to uniform length and width of the product.

WORKING PROCESS

1. Open the lid to the press chamber, feed the product and close the lid again.
2. When the lid closes, the press cycle starts. The product is first pressed in the X-direction which gives the required product thickness, then in the Y-direction, which gives the product width, and finally in the Z-direction which, depending on the size of the meat, gives the total product length.
3. When a pre-set press pressure in the Z-direction has been achieved, the gate of die set opens, and the product is pushed out of the die set and to the discharge hopper. The safety lid opens automatically and the press is ready for another cycle.

PRESS

Automatic lubricated toggle joint on both the side and bottom press.

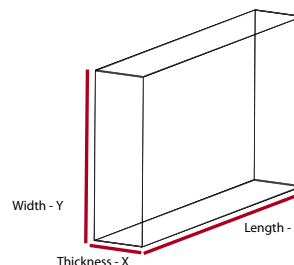
DIE SETS

Streaky, back, folded middle, steak, round and entrecote or according to the customers specifications.

The die sets are easy to change.

OPTIMIALIZATION

- The operator's panel allows you to optimize the press pressure depending on the type of product.
- The capacity of the meat & bacon press can be optimized further by installing a hopper, replacing the product lid for automatic product feeding. The hopper can always be a buffer for one product, thereby optimizing the cycle.
- Other extension possibilities of the press:
 - Belt conveyor system for meat products.
 - Transfer system for meat products from press to slicer.



MACHINE ADVANTAGES

- The meat & bacon press is PLC controlled and the operator panel with LCD display is user friendly.
- Machine errors are indicated to facilitate easy remedy.
- Automatic programmable lubrication system.
- SFK Systems A/S offers training of operators to secure in-house knowledge of the meat & bacon press.

HYGIENE

- The meat & bacon press is manufactured in stainless steel to resist the aggressive environment in the food processing industry.
- The machine conforms to the strictest hygiene demands.

SAFETY

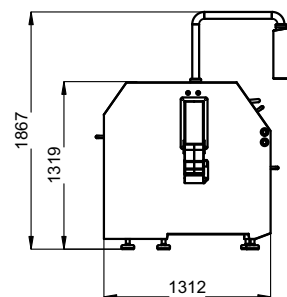
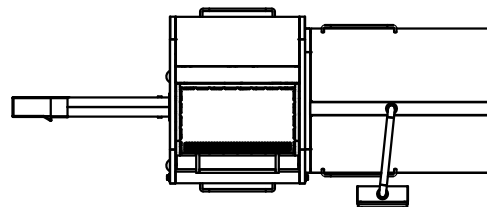
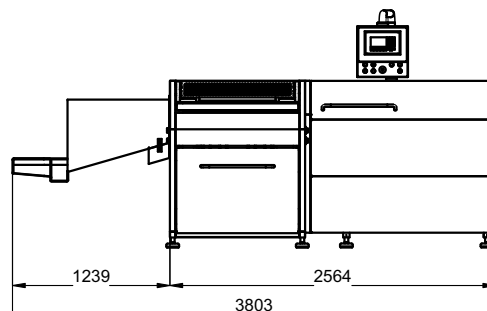
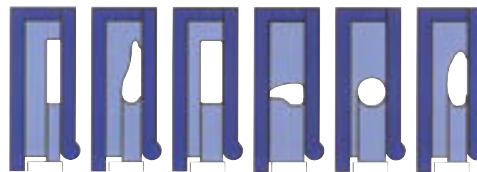
The meat & bacon press conforms to the strictest rules regarding the Health and Safety Standards.

PRE-CONDITIONS

Products for pressing must be frozen and without bone.
(Recommended temperature between -10°C to -4°C - depending on the content of salt).

LEGAL PRE-CONDITIONS

The meat & bacon press is CE marked and meets the demands of the HACCP regulations.



MACHINE CAPACITY		CONSUMPTION	
Production cycles per minute	7-8	Power (kW)	22
		Control Current (V)	24 DC
		Fuse	63 amp.
		Cooling water (l/min)	6
		Water Pressure (bar)	2-6
		Air (Bar)	6-8
PRESS CHAMBER DIMENSIONS		MACHINE DIMENSIONS	
Length x Width x Thickness (mm)	875 x 265 x 120	Length (with chute) x Width x Height (mm)	3800 x 1310 x 1320/1870
Thickness of Product (mm)	30 - 120	Net weight (kg)	3,100
Length of Product (mm)	825 (max.)	Gross weight (kg)	3,500

Technical data subject to alteration

SFK Systems A/S

SFK Systems A/S - Indkildevej 2-4 - DK-9210 Aalborg SØ
Tel. +45 7634 2700 - Fax +45 9814 9290 - e-mail: mail@sfk.com - www.sfk.com