

## Type 6 - meat & bacon press



### PROCESS DESCRIPTION

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

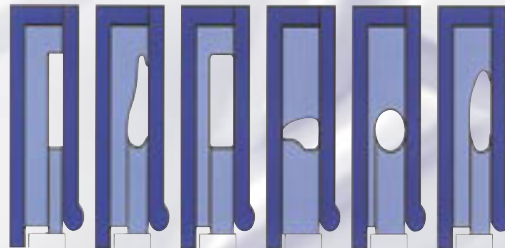
The frozen meat is moulded in the hydraulic operated press section by means of a die set, the shape of which corresponds to the required finished product shape. The frozen meat is placed in the mould where it is exposed to a three-dimensional (X, Y, Z) pressure, thus securing a high uniform quality and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

At the subsequent slicing and packing of 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 giving the product height, then in the Y-direction giving 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 pressure has been achieved in the Z-direction, the gate of die set opens, and the product is pushed out of the die set and to the discharge hopper.

### DIE SETS



*Streaky, back, folded middle, steak, round and entrecote.*

The die sets are easy to change. The design ensures no unnecessary adjusting processes after replacement.

### OPTIMALIZATION

- 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 serves as a buffer for one product thereby optimizing the working process.
- 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 found in the food processing industry.
- The machine conforms to the strictest hygiene demands.

#### SAFETY

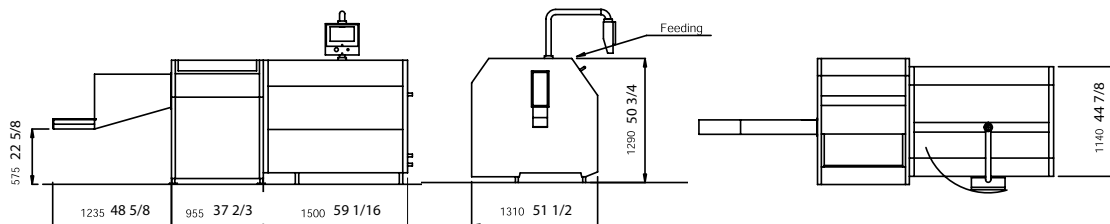
The meat & bacon press conforms to the strictest rules regarding the Health and Safety Standards.

#### PRE-CONDITIONS

Products for pressing must be frozen and without bone (Recommended temperature between -10°C to -4°C).

#### LEGAL PRE-CONDITIONS

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



MACHINE CAPACITY		CONSUMPTION	
Production strokes per minute	7-8	Electricity (kW)	22
		Control current (V)	24 DC
PRESS CHAMBER DIMENSIONS		Water for oil tank cooling (l/min)	8
Length x thickness x width (mm)	775 x 265 x 120	Water pressure (bar)	2-6
Thickness of product (mm)	30 -120	Air (Bar) (at hopper)	6-8
Length of product (mm)	725 (max.)		
		MACHINE DIMENSIONS	
		Length (with chute) x width x height (mm)	3700 x 1310 x 1300
		Net weight (kg)	2,850
		Gross weight (kg)	3,350

Technical data subject to alteration

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