



FS 508 FORMING SYSTEM

FS 508 forming system for the continuous production of different minced meat products.



Ensuring maximum productivity and flexibility for products with homemade quality: The FS 508 forming system, in combination with the Handtmann vacuum filler and inline grinding system, ensures the efficient production of formed minced meat products from beef, pork, poultry, or fish, as well as of hybrid variations with meat and vegetables or meat and cheese. Premium burgers like home-made yet flexible in terms of shape as well as steak haché burgers with a particularly fluffy, juicy texture.

ADVANTAGES

- > Maximum productivity for the production of burger patties thanks to a forming and separating system running in continuous mode
- > Cutting production costs thanks to maximum portion and weight accuracy
- > Perfect product image and optimum appearance
- > Maximum flexibility for a wide variety of products
- > Maximum process reliability and product safety thanks to sophisticated and optimally synchronized system technology

PERFECT PRODUCT IMAGE AND OPTIMUM APPEARANCE

The FS 508 forming system is the solution for top-quality minced meat products with accurate weights and perfect appearance. The gentle portioning, inline grinding and forming process with a minimum of friction surfaces, short product paths and low heat input of maximum 0.5 °C ensures lasting excellent product quality. Variably adjustable feed system speed and inline grinding system speed ensure perfect minced meat texturing and product appearance.

MAXIMUM FLEXIBILITY

Suitable for the fully automatic 4- to 12-way production of burger patties with diameters from 40 to 130 mm and heights from 10 to 40 mm. Interchangeable forming modules offer maximum flexibility. At a continuous production capacity of up to 40 cycles per minute, the FS 508 satisfies high performance requirements and is easy to integrate into existing production lines.

CUTTING PRODUCTION COSTS

Long-term stable product weights with minimum give-away are achieved thanks to maximum portion and weight accuracy owing to optimally coordinated portioning and forming technology.



BASIC EQUIPMENT

- > Forming unit
- > Conveyor belt 300 mm wide
- > Closed machine housing with CE safety cover
- > Belt scraper

OPTIONS

- > Other 4- to 12-way forming sets (can be selected depending on product diameter)
- > Water spraying device
- > X40 socket for downstream machine

TECHNICAL DATA

Lanes	1-lane
Performance	up to 40 cycles/min. 5-fold version: up to 200 portions/min. 12-fold version: up to 480 portions/min.
Forming technology	Pressureless forming (4-12-part forming set)
Product sizes	Product diameter: 40 - 130 mm Product height: 10 - 40 mm
Technical prerequisites of the vacuum filling machine	VF 600 (Sercos/ EtherCAT): X40, Inline grinder drive VF 800 (Sercos/ EtherCAT): X40, inline grinder drive (not possible with VF 804 S)
Connected loads	380 - 420 V / 3 kW or 5.5 kW, compressed air 6 bar