



FS 532 FORMING SYSTEM

Multi-lane forming system for co-extruded products with an inner product content of up to 70 %



The FS 532 forming system uses innovative iris forming technology for the portioning, co-extrusion (filling) and forming of 3D products of a variety of shapes or simple geometry, such as balls, sticks, and burgers. This technology allows for a large proportion of inner filling and safe sealing of the products. Medium-sized and industrial operations from different industry sectors benefit from this system's productivity and flexibility, for example, for meat and sausage products, dairy products, baked goods, as well as vegan and vegetarian products. The optimum solution for companies with a focus on accurate processing, high quality, and innovative products.

ADVANTAGES

- > Products with a high filling content of up to 70 % possible
- > Optimum process reliability and product safety thanks to the precise positioning of the filling and the safe sealing of the products
- > High economic efficiency thanks to a continuous production process with high cycles times
- > Gentle feeding and co-extrusion process for premium quality and appearance
- > Cost reduction due to uncompromising weight accuracy of the products

FOR FORMED PRODUCTS WITH A HIGH FILLING CONTENT

The FS 532 forming system can be used to produce high-quality 3D products with a variety of shapes, such as balls, sticks, bars, and burgers. A high filling content of up to 70 % is also possible. This unique option to integrate a high inner filling content renders it perfect for a wide range of applications.

Options such as flattening belt, structuring roller or water spraying expand the range of applications even further. Simple, fast product changes (forming set) contribute to maximizing the efficiency of an extensive product range.

The forming system also positions products with chunky components precisely in the center, which ensures safe product closing and thus maximum process reliability and product safety.

Flexibility of production mode offers additional application options: The inner product can be filled in portioning and in continuous mode.

Premium quality and appearance ensured by the particularly gentle feed and co-extrusion principle, which ensures first-class product quality and appearance even for filling of different viscosities, such as chunky, pasty, or soft.

Accurate-to-the-gram portioning and minimum give-away are achieved thanks to servo-driven technology in vacuum filler and flow divider. The system can be operated as a 4-lane or 6-lane version, and impress with a production capacity of up to 100 cycles per minute.



BASIC EQUIPMENT

- > Iris forming system
 - > Iris forming set: 4-lane version (15 to 76 mm) or 6-lane version (15 to 56 mm)
 - > Iris forming unit, servo-controlled closing function
 - > Iris forming unit, servo-controlled vertical movements
- > KOEX unit, servo-controlled vertical movements
- > 2 FST 546 servo-driven flow dividers
- > 2 safety valves, 25 bar
- > Pre-cleaning for flow divider (for easy dismantling of the flow divider)
- > 650 mm conveyor belt with belt drive, servo-controlled
- > Belt scraper
- > CE-compliant design with CE protective cover
- > Standard tube for slave VF and hose from master VF to FS 532

OPTIONS

- > 650 mm flattening belt + structuring roller drive, adjustable in height
- > Pyramid, line structuring
- > Water spraying device
- > Inner tube can be sealed to portion the inner filling
- > Forming set for products (extruder and inner tube)

TECHNICAL DATA

Lanes	4 or 6 lanes
Performance	Up to 100 cycles/min (with Coex function)
Forming technology	Iris forming technology
Percentage of inner filling	Up to 70%
Inner filling technology	Servo-controlled valve technology
Product sizes	Product diameter: 15–76 mm (before the plates)
Technical prerequisites of the vacuum filling machine	Master VF 800 with PCM control unit: X40, X54, X30 sockets Slave from VF 620 with PCM/ PCK3/ MC3 control unit: X30, X54 sockets
Connected loads	380-440 V, 50 Hz, 3.5 kW Pressure connection: 30 bar (for flow divider pre-cleaning)
Conveyor belt	Conveyor belt width: 650 mm