



FS 510 FORMING SYSTEM

For skinless, formed products

- **HIGH PRODUCTION OUTPUT** with up to 250 cycles per minute
- **HIGHLY EFFICIENT** due to maximum weight accuracy per lane and product, and less give-away
- **WIDE VARIETY OF PRODUCTS** due to large range of shapes
- **FIRST-CLASS PRODUCT QUALITY** due to travelling, extremely gentle separating principle
- **RATIONALISATION** due to fast conversion times; filling flow divider optimised for handling, hygiene and safety
- **COST-EFFECTIVE** due to low maintenance costs and low wear

Automatic production with the FS 510

Forming with mould components at industrial level

The 510 forming system is designed for the multi-lane production of formed products of varying cross-sections and feed materials.

The process

The filling product is fed to the filling flow divider by a vacuum filler. The active servo-driven filling flow divider ensures precise rotor speed in the filling flow divider. The result is a continuous product flow without pressure fluctuations, and thus more accurate final weights. The filling flow divider ejects the filling product in multi-lane filling flows via mould components. Separating is performed directly at the outlet, either with a wire or a blade; it is uninterrupted and linear to the product speed. The desired product shape is created using forming tubes positioned at the outlet. The gentle portioning and separating process also results in first-class product quality. The long, dimensionally stable, skinless products are transported on a conveyor belt and transferred for further processing. Production on trays or racks is also possible as an option.



↑ FS 510 shape diversity



↑ FST 545 servo drive



↑ Easy to clean



↑ Switching forming tubes



↑ Tray/rack application

Product examples

- Meat products: cevapcici, dry sausage sticks, mini rissoles, skinless sausage, rissoles
- Vegetarian products: vegetable sticks, cereal bars
- Convenience products made of potato products: croquettes
- Dough products: pastry snacks, cookies, chin chin, pão de queijo
- Fish products: fish fingers, croquettes or triangles
- Dairy products: cheese sticks and cheese croquettes
- Pet food: sticks, pellets, bars

Patents (USA/Canada):

8,997,614

PERFORMANCE PARAMETERS

- Filling flow divider in the following optional versions:

FST 545	FST 546	FST 544
Outlet spacing 45 mm	Outlet spacing 76 mm	Outlet spacing 22.5 mm
8/10/12-lane	6/8-lane	24-lane
- Filling pressure up to 25 bar
- Product shapes: long, flat, cylindrical, disc-shaped, cubic, square, star-shaped
- Product diameter up to 80 mm
- Portion length from 20 mm
- Width of conveyor belt 600 mm
- Outlet height or transfer height 990 to 1,130 mm

OPTIONAL ACCESSORIES

- Belt extension for racks and trays
- Separating with either wire or blade
- Spraying of blade and belt (depending on product)
- Inline grinding system on the VF for even further improvement of the product quality
- HCU software in the VF for centralised production control

PRODUCTS AND APPLICATIONS

