



RF 440 ROUND FORMER

For a wide range of formed products

- **HIGH PRODUCTION OUTPUT** with up to 150 portions per minute
- **HIGHLY EFFICIENT** due to excellent weight accuracy and less give-away
- **WIDE VARIETY OF PRODUCTS** due to large range of shapes: spherical, conical and oval products
- **FIRST-CLASS PRODUCT QUALITY** due to well-formed products with impressive form accuracy
- **RATIONALISATION** due to simple handling with performance-oriented and efficient mode of operation
- **COST-EFFECTIVE** due to low maintenance costs and low wear
- **HIGH DEGREE OF FLEXIBILITY** due to modular system technology:
446 conveyor belt or 446-30 flattening belt for burgers with homemade quality

A diaphragm for producing formed products

Ensuring versatility for small and medium-scale producers

Just a single system for a wide variety of products and shapes – the RF 440 round former is the perfect solution for starting with the efficient production of high-demand trend and convenience products.

The process

With diaphragm sizes of between 10 and 94 mm, the RF 440 round former facilitates a wide variety of products and shapes. Impressive form accuracy is ensured by a diaphragm with perfectly-fitting contours. Continuous production makes up to 150 portions per minute possible with maximum weight accuracy. The modular structure of the system allows for further options – the 446 conveyor belt and the integration of the 446-30 flattening belt is used for producing burgers with homemade quality.



↑ RF 440



↑ TB 446-30 with scale

↑ Diaphragm



↑ Structuring roller

Product examples

- Meat processing: "homemade" hamburgers, rissoles, balls
- Vegetarian products: vegetarian burgers, cheese croquettes, potato burgers
- Dumplings: potato dumplings, bread dumplings, vegetable dumplings
- Soup add-ins: sausage meat dumplings, semolina dumplings, liver dumplings
- Fish products: fish balls, fishcakes, fish burgers, fish rissoles
- Dough processing: various dough, sweet products

PERFORMANCE PARAMETERS

- Diaphragm sizes: 10 to 45 mm
40 to 65 mm
60 to 94 mm
- Belt speed: 2 to 30 m/min.
Belt height: 850 to 1,000 mm
- Flattening height with flattening belt: 10 to 55 mm

OPTIONAL ACCESSORIES

- 446-30 flattening belt for burgers
- Structuring rollers for various product surfaces
- Inline grinding system in the VF for even further improvement of the product quality
- HCU software in the VF for centralised production control

PRODUCTS AND APPLICATIONS

