



FS 510 FORMING SYSTEM

6 to 24-lane process for products in 2D shapes onto conveyor belt, tray or rack

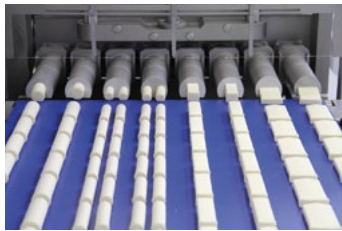
- **WIDE VARIETY OF PRODUCTS** in 2D shapes thanks to forming die with forming tubes
- **FLEXIBILITY** through production on 6 to 24 lanes onto conveyor belt, tray or rack
- **HIGH PRODUCTION OUTPUT** with up to 250 cycles per minute
- **HIGH ECONOMIC EFFICIENCY** due to excellent weight accuracy per lane and per product as well as little give-away
- **FIRST-CLASS PRODUCT QUALITY** thanks to travelling, extremely gentle separating principle
- **RATIONALISATION** due to fast conversion times; flow divider optimised in 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

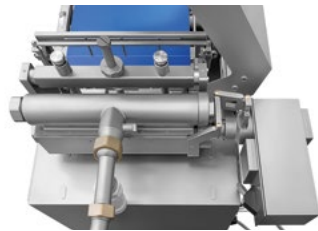
The FS 510 forming system is designed for the multi-lane production of formed products of varying cross-sections and feed materials.

The process

The filling product is fed to the flow divider by a vacuum filler. The active servo-driven flow divider ensures precise rotor speed in the flow divider. The result is a continuous product flow without pressure fluctuations, and thus more accurate final weights. The 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 with a blade; it is uninterrupted and linear to the product speed. The desired product shape is created using forming dies with 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 variety of shapes



↑ FST 545 servo drive



↑ Easy cleaning



↑ Forming tubes



↑ Tray/rack application

Product examples

- Meat products: cevapcici, dry sausage sticks, mini rissoles, skinless sausage, rissoles, strips, bars, beef jerky
- Vegetarian products: vegetable sticks, cereal bars, falafel
- Meat substitute products: nuggets, balls, patties
- Convenience products made from potato products: croquettes
- Dough products: pastry snacks, cookies, chin chin, pão de queijo
- Fish products: fish fingers, croquettes or triangles
- Dairy products: cheese sticks, rounds, slices, cones
- Pet food: sticks, pellets, bars

Virtual Patent Marking: www.handtmann.com/patents-mf

PERFORMANCE PARAMETERS

- 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
- HDS digital options in the VF, such as HCU software for central production control, provide added value

PRODUCTS AND APPLICATIONS

