

Type 16 - meat and bacon press



16 strokes per min!

Process description

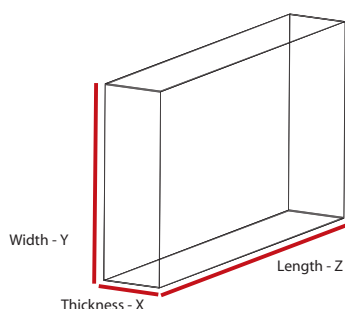
The development of the meat and bacon press is based on more than 40 years of experience gained by meat and bacon producers world-wide.

Frozen meat is moulded in the hydraulically operated press section by means of a die set.

The Type 16 press moulds the frozen meat three-dimensionally by pressing from 4 directions rather than three. This ensures not only uniform quality and shape of the moulded products, but the pressing of two end presses means that no membranes are damaged; resulting in extra slices which again improves yield.

The Type 16 is equipped with computer controlled die set (adjusting interval +/- 5.5 mm), allowing for the product thickness to be changed during operation without physically changing the die set.

When slicing and packing the product, maximum yield is obtained due to uniform length, thickness and width of the product.



Working process

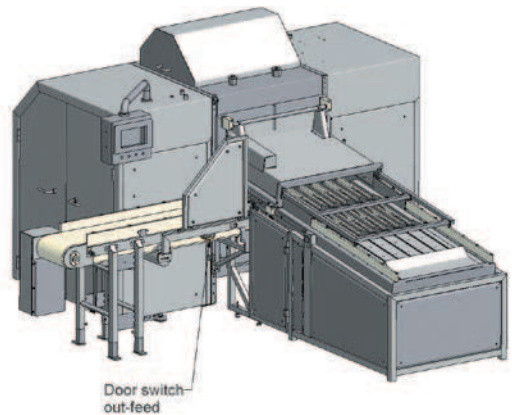
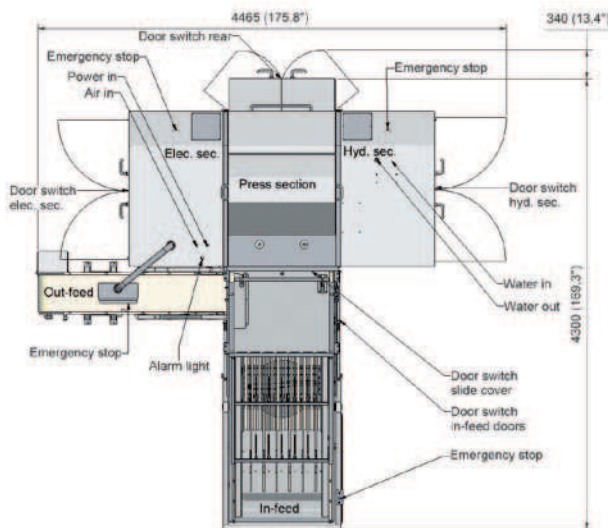
1. The meat is placed on the feeding conveyor, leading it into the press.
2. When the product has reached the press chamber, the press cycle starts automatically. First the product is pressed in the Y-direction which gives the required product thickness, then in the Z-direction which gives the product width, and finally in the X-direction which, dependent on the size of the meat, gives the total product length. X = The product is pressed from both ends.
3. When a pre-set pressure has been achieved in the X-direction, the die set opens automatically and the product is pushed to the conveyor system for further transport to slicer or storage.

Optimalization using die sets

The die set in the meat press can be adjusted during operation, thereby changing the meat thickness. It is possible to perform up to 16 strokes per minute without deforming the meat membranes, provided the die set and meat size fit together.



Steaky, back, folded middle, steak and entrecote.



Machine advantages

- The meat and bacon press is PLC controlled (Allen Bradley) and the operator panel is user-friendly.
- Machine errors are indicated to facilitate easy remedy.
- Automatic lubrication system.
- SFK offer training of operators to ensure in-house knowledge of the meat and bacon press.
- Possibility of internet connection (on-line trouble shooting).

Hygiene

- The meat and bacon press is manufactured in stainless steel to resist the aggressive environment found in the food processing industry.
- Wash nozzles on discharge conveyor.
- The machine conforms to the strictest hygiene demands.

Safety

The meat and bacon press conforms to the strictest rules regarding health and safety.

Preconditions

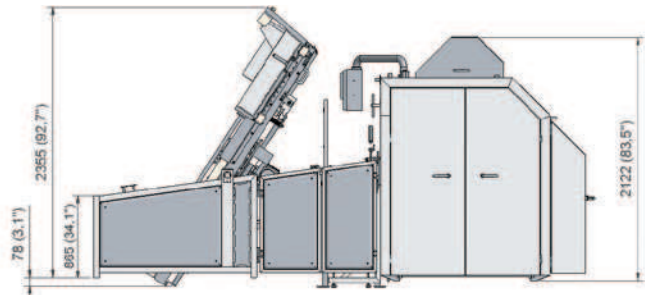
Products for pressing must be frozen and without bone. Recommended temperature is between -10°C to -4°C - dependent on salt content.

Legal preconditions

The meat and bacon press is CE marked and complies with the USDA and HACCP regulations.

Machine capacity

Production strokes per minute up to 16



Press chamber dimensions

Length x width x thickness (mm)..... 875 x 400 x 120/80
 Length x width x thickness (in)..... 35 x 16 x 4.8/3.2

Finished product

Thickness with fixed chamber max. 120 mm (4.8")
 Thickness with flexible die set..... max. 60 mm (2.4")
 Thickness min. 25 mm (1.0")
 Product width..... max. 300 mm (11.8")

Consumption

Power (kW) 22
 Control current (V) 24 DC
 Cooling water (l/min)..... 8
 Water pressure (bar) 2-6
 Air (bar) 6-8
 Fuse..... 63 AMP

Machine dimensions

Length x width x height (mm) 4660 x 4465 x 2620
 Net weight (kg) approx. 7,500

Technical data subject to alteration



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