



FS 503 FORMING SYSTEM

FORMING SYSTEM FOR THE PRODUCTION
OF A GREAT VARIETY OF 3D SHAPES



Burgers, dumplings/balls, rissoles, nuggets, cevapcici, falafel, soup add-ins, formed hybrid products, convenience products, marzipan, fondant, butter sticks, snacks, pet food treats

In combination with a Handtmann vacuum filler, the single-lane FS 503 forming system allows the fully automatic production of a wide variety of 3D-shaped products. Many different feed materials, such as meat, meat substitutes as well as fish and fish substitutes, vegetables and vegan/vegetarian products, hybrid meat/vegetables or meat/cheese products, convenience products, dough applications, confectionery, dairy products or pet food can be processed and formed with maximum flexibility. Retailers as well as medium-scale and industrial producers can benefit from great variety and flexibility along with high economic efficiency.

YOUR ADVANTAGES

- High system flexibility and economic efficiency thanks to a production output of up to 150 portions per minute with free-formed products
- Large variety of products and shapes as the 3-hole plate system allows the production of nearly all 3D product shapes and geometries
- Reduced production costs thanks to accurate-to-the-gram product weights with only minimal give-away and economy of raw material
- Particularly high product quality including absolute form accuracy thanks to the patented 3-hole plate system
- Gentle product depositing thanks to reduced drop height owing to the forming module adjustable in height
- User-friendly system with solution for guaranteed fail-safe hole plate installation

SINGLE-LANE FORMING SYSTEM FOR A WIDE VARIETY OF PRODUCTS

Automatic high-output production process

The FS 503 forming system is characterised by high production output and weight accuracy, low wear, well-formed products as well as easy operation and cleaning. The fully automatic process enables a high production output of up to 150 portions per minute. The perfect response for food-processing producers to the rapidly growing demand for a wide range of trend and convenience products.

Products in first-class quality and appearance, accurate to the gram

The gentle portioning and forming process with a minimum of friction surfaces, short product paths and low heat input ensures lasting optimum product quality. A large variety of products from initial products of many different consistencies are reliably portioned and formed to perfection and gently transferred to the conveyor belt. Accurate-to-the-gram weights per product are an additional guarantee for cost-optimised production.

Patented forming technology for a wide variety of products

The 3-hole plate forming technology allows the production of free-formed 3D products of diameters up to 100 mm. Nearly all 3D product shapes and geometries are possible. As an option, a flattening belt adjustable in height for flattened products of 10 to 55 mm product height (e.g. burgers and patties) can be used.



BASIC EQUIPMENT:

- Mobile stainless steel machine housing in CE-compliant design
- Forming unit adjustable in height for 3-hole plate system
- Mechanical connection between vacuum filler and FS 503

OPTIONS:

- Forming set with 1 hole plate as spare
- Flattening belt (adjustable in height)
- Structuring roller (pyramid and groove)
- Water spraying device

PRODUCT EXAMPLES:

- Meat products (burgers, dumplings/balls, rissoles, nuggets, cevapcici, etc.)
- Hybrid products (meat/vegetables, meat/cheese, etc.)
- Convenience products (canteen kitchens, caterers, gastronomy, etc.)
- Dough applications (dumplings, falafel, soup inserts, etc.)
- Confectionery (marzipan, fondant, etc.)
- Dairy (butter sticks, etc.)
- Pet food (snacks, treats, etc.)

TECHNICAL DATA:

Category	Performance data
System requirements vacuum filler	VF 600 with PCK4/MC4 VF 800
Interface	X40 (mandatory)
Forming parameters	Product diameter up to 100 mm Product height 10 to 55 mm
Forming module	3-hole plate system Forming module height adjustment approx. 20 to 110 mm
Forming set	15 mm to 100 mm
Portioning capacity	Up to 150 portions per minute (depending on product size and weight)
Belt width Belt speed	240 mm Max. 0.5 m/sec.
Control	Central control via vacuum filler
Outlet/transfer height	965 to 1,020 mm (standard) 1,015 to 1,070 mm (optional)