

## Type 12 - meat & bacon press

**NEW**



**FASTEST PRESS AVAILABLE  
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 the meat and bacon producers world-wide.

The frozen meat is moulded in the hydraulic operated press section by means of a die set.

The Type 12 meat & bacon press is an improvement of the Type 6, and just like the Type 6; the Type 12 moulds the frozen meat three-dimensionally (X, Y, Z) but by pressing from 4 directions rather than three. This secures not only a uniform quality and shape of the moulded product, but the pressing of two end presses secure that no membranes are damaged; resulting in extra slices which again improves the yield.

The Type 12 press runs the fastest cycle in the market.

The Type 12 is equipped with computer controlled die set (adjusting interval +/- 5.5mm), allowing the product thickness to be changed during operation and without physically changing the die set.

Subsequently, when slicing and packing the product, you obtain maximum yield due to uniform length, thickness and width of the product.

### WORKING PROCESS

1. The meat is placed onto the feeding conveyor, leading it into the press.
2. When the product has reached the press chamber, the press cycle starts automatically. The product is first 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, depending on the size of the meat, gives the total product length. X= Where the product is pressed from both ends.

3. When a pre-set press 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

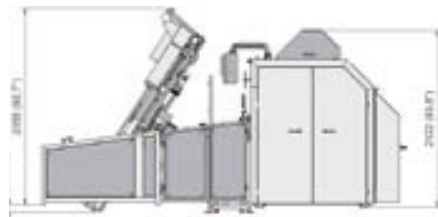
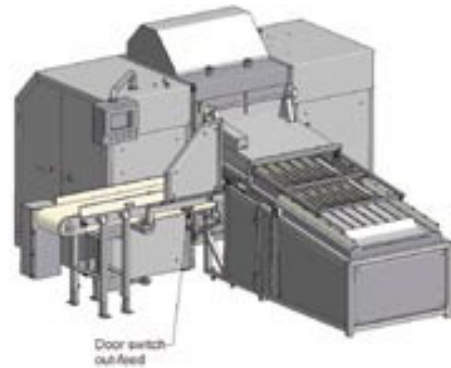
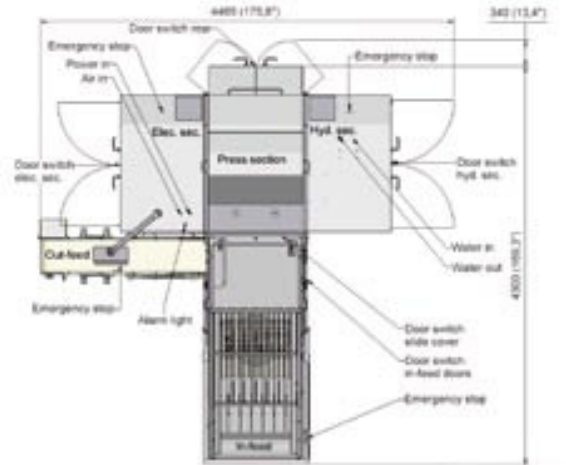
- By entering details on the operator panel during operation, you can automatically adjust the thickness of the die set in the meat press. The flexible die sets determining the meat thickness are available in the range of min. 26 mm and up to 80 mm. They can be adjusted +/- 5.5 mm within the range.
- With a die set with max. dimensions of 875 x 300 x 80 mm, it is possible to perform up to 16 strokes per minute, without deforming the membranes of the meat provided the die set and meat size fit together.

### MACHINE ADVANTAGES

- The meat & 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 Systems A/S offers training of operators to secure in-house knowledge of the meat & bacon press.
- Possibility of internet connection (on-line trouble shooting)

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#### 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 & bacon press conforms to the strictest rules regarding Health and Safety Standards.

#### PRE-CONDITIONS

Products for pressing have to be frozen and without bone. (Recommended temperature between -10°C to -4°C - depending on salt content).

#### LEGAL PRE-CONDITIONS

The meat and bacon press is CE marked and meets the demands of the HACCP regulations.

#### MACHINE CAPACITY

Production strokes per minute up to 16

#### DIE SET DIMENSIONS

Max length x width x thickness (mm) 875x300x80

Min thickness (mm) 26

#### CONSUMPTION

Electricity (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

# SFK Systems A/S

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