



FS 501 FORMING SYSTEM

AUXILIARY DEVICE FOR 3D-SHAPED PRODUCTS THAT CAN BE ATTACHED DIRECTLY TO THE VACUUM FILLER



Dumplings/balls, cevapcici, spinach dumplings, Schupfnudel, potato dumplings, falafel, soup add-ins, marzipan balls, butter balls, cheese balls, snacks, pet food treats

The FS 501 forming system, which can be attached directly to the Handtmann vacuum filler, enables the automatic production of a variety of 3D-shaped products. Many different feed materials, such as meat and fish, vegetables, vegetarian/vegan, hybrid convenience products, dairy products or pet food can be processed and formed with maximum flexibility. Start-ups, small and medium-scale producers as well as food service, gastronomy and catering can benefit from a wide range of products thanks to the flexible use of the FS 501.

YOUR ADVANTAGES

- High flexibility and economic efficiency thanks to a production output of up to 250 portions per minute
- Large variety of shapes for nearly all 3D product shapes and geometries thanks to a flexible 3-hole plate system with easy format changes
- Product diversity thanks to the optimum processing of many different initial products, including a high level of reproducibility of all products
- Reduced production costs thanks to accurate-to-the-gram product weights with only minimal give-away and economy of raw material
- User-friendly system with solution for guaranteed fail-safe hole plate installation

AUTOMATIC PRODUCTION OF A WIDE VARIETY OF FORMED PRODUCTS

Easy to operate at maximum production output

The FS 501 forming system is characterised by high production output and weight accuracy, low wear, well-formed products as well as easy operation and cleaning. The automated process enables an output of up to 250 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 ensures optimum quality for all products. A large variety of products from initial products of many different consistencies are reliably portioned and formed to perfection. 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 55 mm. 3D product shapes and geometries include dumplings, balls, sticks and more. Easy adjustment of the FS 501 forming system ensures quick product changes and a high level of reproducibility of all products.



BASIC EQUIPMENT:

- CE-compliant design
- Forming unit with 3-hole plate system
- Water spraying for cohesive products

OPTIONS:

- Forming set with 1 hole plate

PRODUCT EXAMPLES:

- Meat products (dumplings/balls, cevapcici, etc.)
- Hybrid products (meat/vegetables, meat/cheese, etc.)
- Convenience products (spinach dumplings, Schupfnudeln, potato dumplings, etc.)
- Dough applications (dumplings, falafel, soup inserts, etc.)
- Confectionery (marzipan balls, etc.)
- Dairy (butter balls, cheese balls, etc.)
- Pet food (snacks, treats, etc.)

TECHNICAL DATA:

Category	Performance data
System requirements vacuum filler	Linking drive (mandatory) VF 800 (PCM control), VF 600 (min. PCK3 or MC3) from software version V09.17bx
Forming parameters	Product diameter up to max. 55 mm
Forming parameters	3-hole plate system
Forming set	15 mm to 55 mm
Portioning capacity	Up to 250 portions per minute (depending on product size and weight)
Control	Central control via vacuum filler
Outlet/transfer height	VF 608 to VF 610: 1,100 to 1,170 mm VF 611 to VF 634: 1,155 to 1,205 mm VF 830 to VF 848: 1,155 to 1,205 mm (max. 1,255 mm)