



MSE 441 MANUAL CUTTING UNIT

Forming and cutting in a single step

ADVANTAGES

- **Manual solution for forming and cutting of a wide variety of food products**
- **A variety of shapes due to different forming inserts**
- **Modular system solution in conjunction with a portioning machine (VF)**
- **Reduced costs due to partial production automation**
- **Precise portioning and weights accurate to the gram for each product**
- **Optimum hygiene conditions due to high-end hygienic design**
- **Simple and fast wet system cleaning with wash-down procedure**
- **Quick rationalization effect due to easy handling**

The manual MSE 441 cutting unit, in conjunction with a VF 800 or VF 600 portioning machine, is ideally suited to the production of formed food products. Whether it be meat products, dough, product containing vegetables or fruit or other pasty or viscous consistencies – there is a great deal of scope for formed and cut products portioned accurately to the gram.

With this modular solution, the product is pre-formed by the VF 800 or VF 600 portioning machine and fed to the MSE 441 manual cutting unit. A mould insert creates the shape. Cutting can either be performed by a manually operated blade or a wire cutter, in line with the product. Operating the blade is simple in “flip-flop-mode”. Changing the moulding parts is easy thanks to the plug and play system which does not require any tools.

TECHNICAL DATA

- Forming block as plug-on module
- Forming inserts available with a dia. of 30/40/50/60/70/80 mm (standard)
- Blade operation in “flip-flop mode”
- Tool-less assembly

ACCESSORIES OPTION

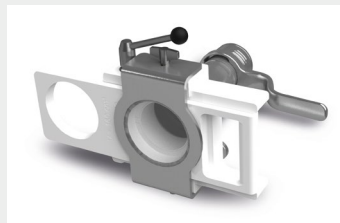
- Wire cutter
- Forming inserts for different product shapes e.g. square shaped for bars

BURGER MODULE

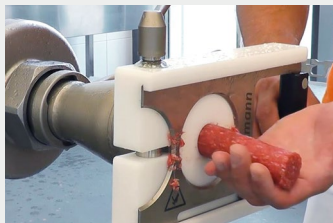
The burger module can be used as an option for the artisanal production of burger patties. Accurate-to-the-gram and well-formed patties can be produced easily and efficiently thanks to portioning, forming and separating in a single step.



MSE 441 standard version



MSE 441 burger module



PRODUCT EXAMPLES

- Meat products (burgers, cevapcici, minced meat skewer...)
- Bread (wheat, mixed grain, rye, wholemeal, gluten-free)
- Baked goods (cookies, brioche, raisin loaf, fruit bread, products gluten-free...)
- Dairy products (cheese sticks, butter slices, cheese slices...)
- Vegetarian/vegan products (tofu products, vegetable sticks, organic patties, bars...)
- Confectionery (fruit paste, marzipan products, confectionery products...)

