

Maschinenbau

UNIVERSITY

Ballformer

**for production of round products
like e.g. Meatballs**

incl. drive, undercarriage and scraper
several sizes and double-heads available

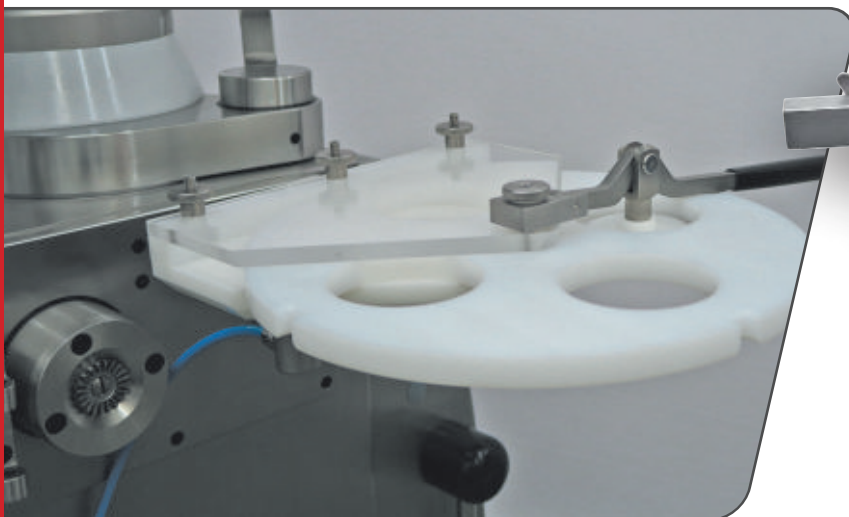
BF50-1	→ 10 - 45 mm
BF50-2	→ 10 - 45 mm
BF70-1	→ 20 - 60 mm
BF100-1	→ 20 - 85 mm



Burgerhead

for production of burger products

- simplest manual operation
- quick change of forms
- easy to clean
- Standard forms height 17mm
diameter: 90 / 100 / 110mm
- individual forms available on request
- available with sensor for automatic start
- Up to 30 patties per minute



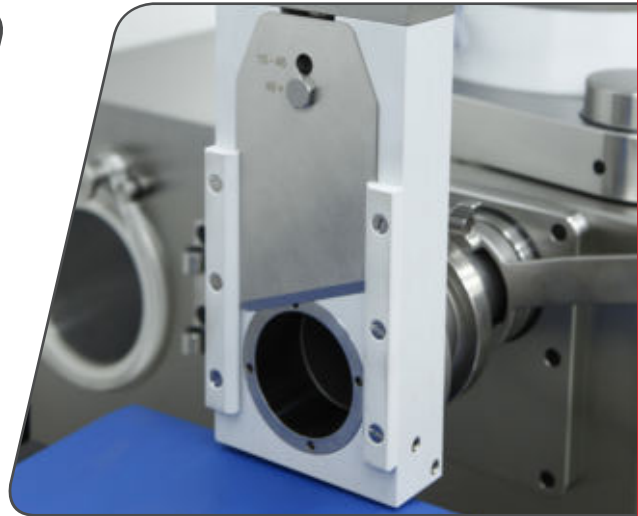
Product-Specific

Pneumatically driven blades

For forming and cutting of pasty products

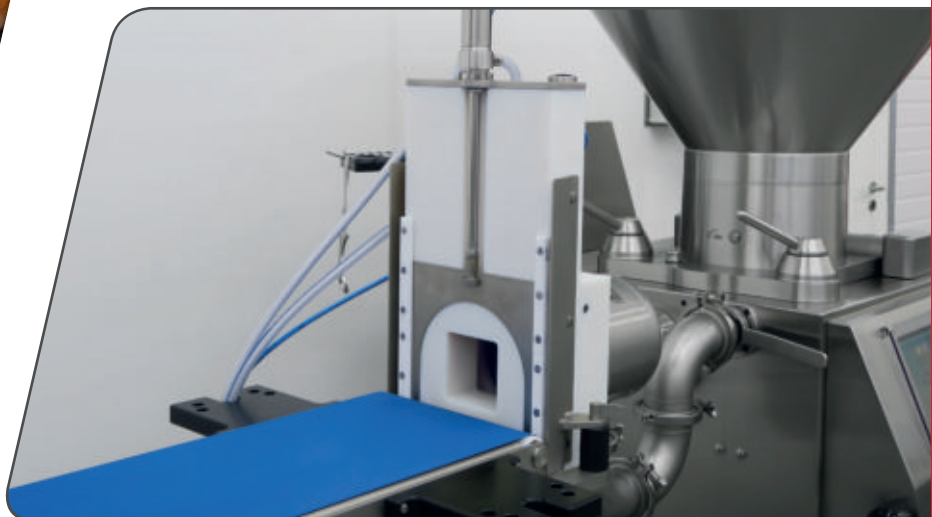
	max. Outlet	port./min.
PM 40	→ 45 mm	→ 400
PM 75	→ 75 mm	→ 120
PM 100	→ 100 mm	→ 100
PM 200	→ 200 mm	→ 50

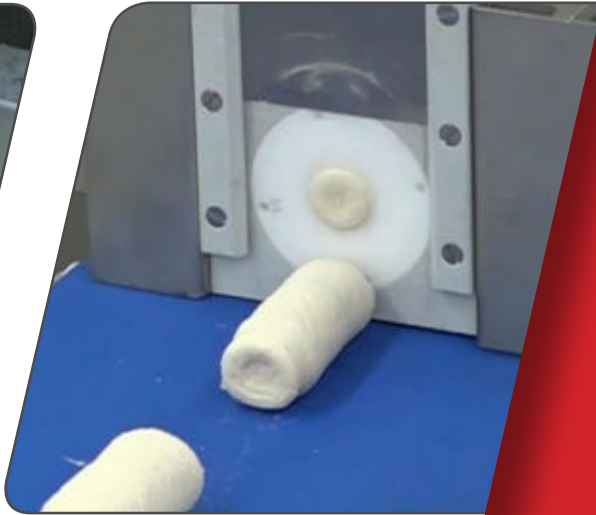
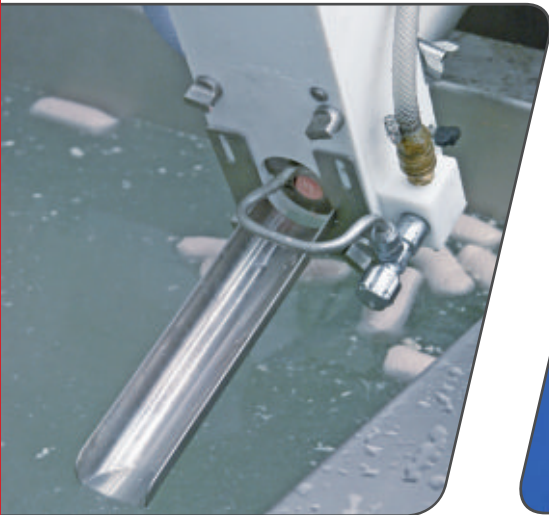
⚠ Safety device must be on site
(e.g. CLB Can+)



Different types of blades

- *straight cut*
- *diagonal cut*
- *teflon coated blade*
- *wire blade*
- *double cutting blade*





Endless Possibilities

The insets of pneumatically driven blades can be shaped individually for your unique product.

An irrigated slide can be added for outlet into cooking kettles.

Product-Specific

Filling Heads

CL6 filling head

- for cevapcici, mici, croquettes and other cylindrical shaped products
- 6 filling nozzles
- product diameter: 18 - 28 mm
- other sizes on request

a combination with a filling flow divider FT can ensure filling flows with exact same weights



UFK - Universal filling head

- for separating and forming of the total filling flow in identical and individual filling flows
- for belt widths 400 - 1000 mm
- mobile base frame adjustable in height
- for straight filling, not suitable for portioning
- number of nozzles is selectable depending on size and shape of the nozzles



UFK 460 Beef Jerkey

Product-Specific

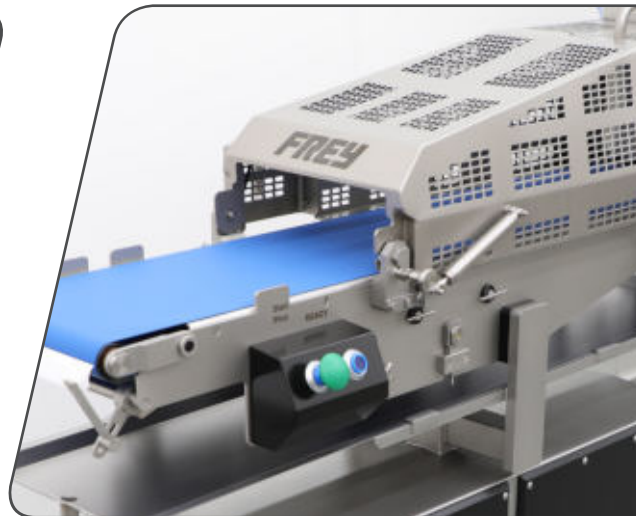
C-Line Belt

CLB CAN+

Universal conveyor belt

with belt irrigation, scraper, collecting pan and controlled protecting cover
easy cleaning due to detachable conveyor belts

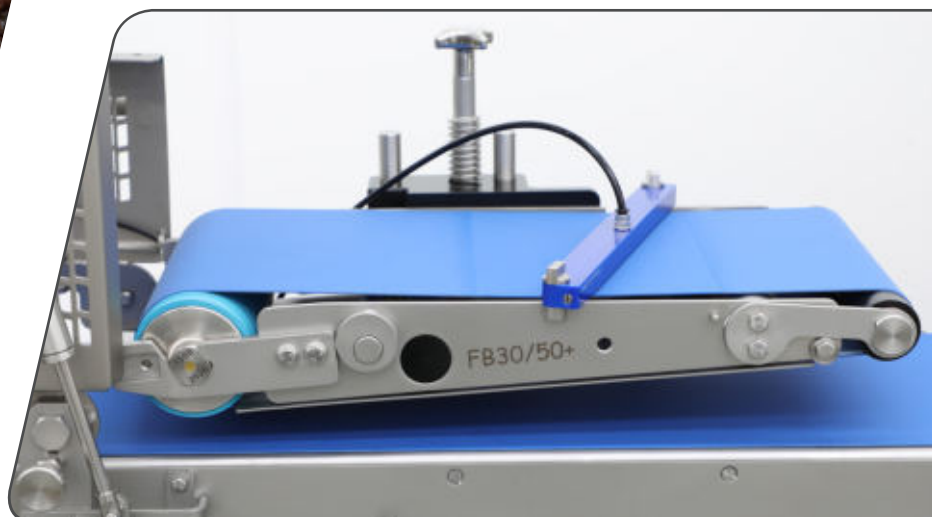
Control and electric cabinet fully integrated with protected connecting box incl. pneumatic control



CLB LIN+

Servo controlled conveyor and forming belt

driven by 2 Frey linear drives
speed up to 250 tacts/min.
noiseless without compressed air
incl. forming belt FB 30/50+



CLPS 320+

Automated production of minced meat, cevapcici or croquettes

- Up to 100 portions per minute
- Highest portioning accuracy and quality
- cutting of product and paper at once
- belt speed infinitely adjustable

Optional combinations: Filling flow divider, CL6 filling head, DM92 head, separation device, tray loader, Checkweigher



Modular Lines

DMFB 92

DM92 + CLB + FB

Automatic line for portioning and forming of products with rounded edges with low pressure in "Home Made Style"

Consisting of CLB CAN/LIN, FB and DM92 with belt irrigation, scraper, collecting tray and security monitored protecting cover

DMFB92 CAN: pneumatic drive

DMFB92 LIN: electric linear drive

With LIN drive, round products can be produced



***Hamburgers, meatballs (LIN),
cevapcici, croquettes and other
cylindrical products***

product diameter

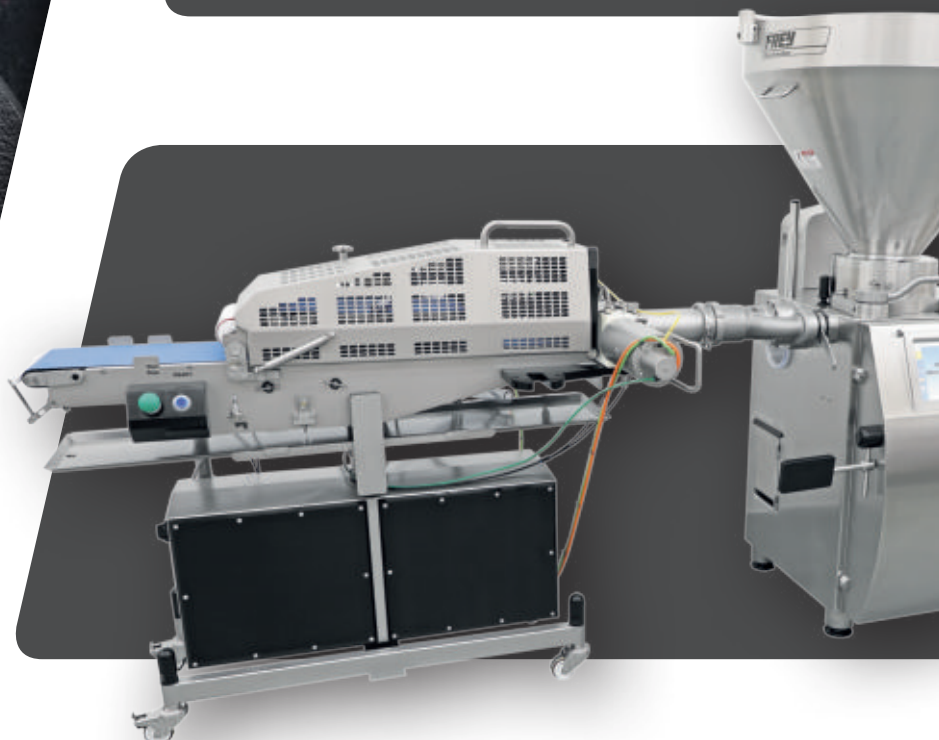
abt. 30 - 150 mm

product height

abt. 5 - 55 mm

maximum outlet

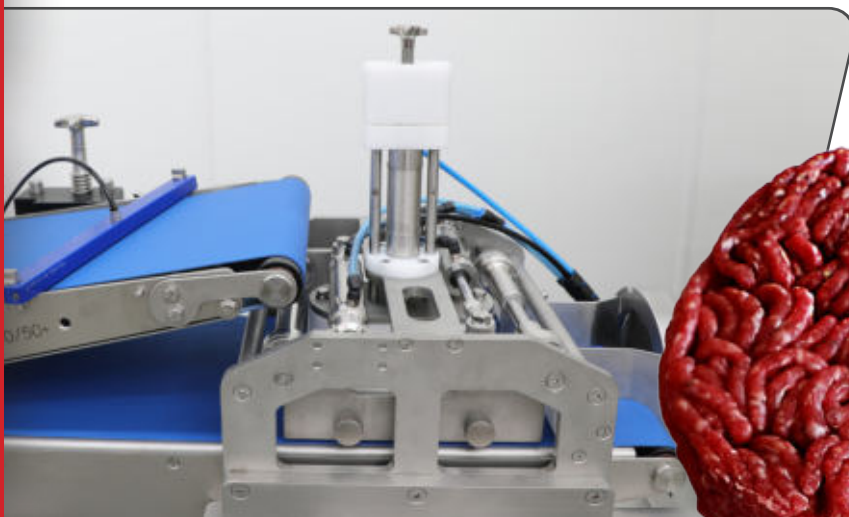
20 - 90 mm



Free Flow Burger

Mold attachment for the production of Steak Haché Burgers

- Up to 60 burgerpatties per minute
- product height freely adjustable from 10-25 mm
- product diameter up to 120 mm
- standard set: 1 pc. standard double mold (80mm - 120mm)
- other shapes and sizes on request



Modular Lines

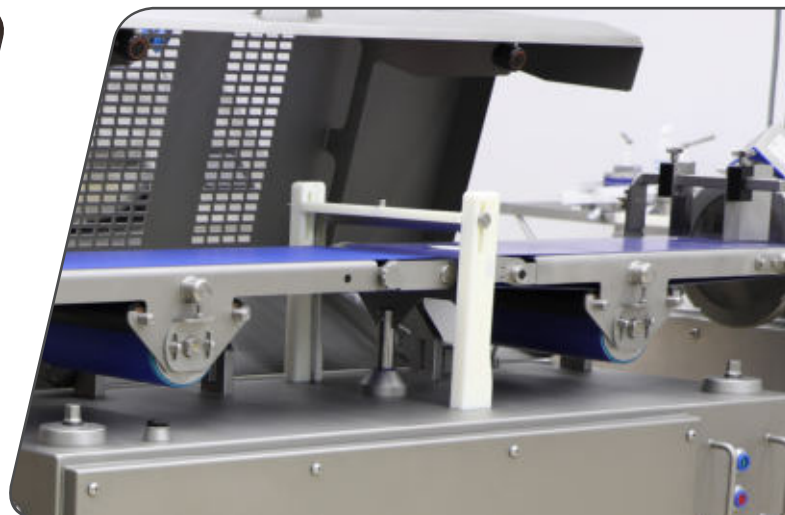
CLPS380, FTDM

CLPS380

for portioning and cutting of products with paper or foil blades driven by Frey Linear Drive infinitely adjustable and controllable

low-wear, quick, noiseless and precise cutting

- simple cleaning due to detachable conveyor belts
- security monitored protecting cover
- level-adjustment via 4 guiding-rolls
- front and back height individually adjustable



FTDM

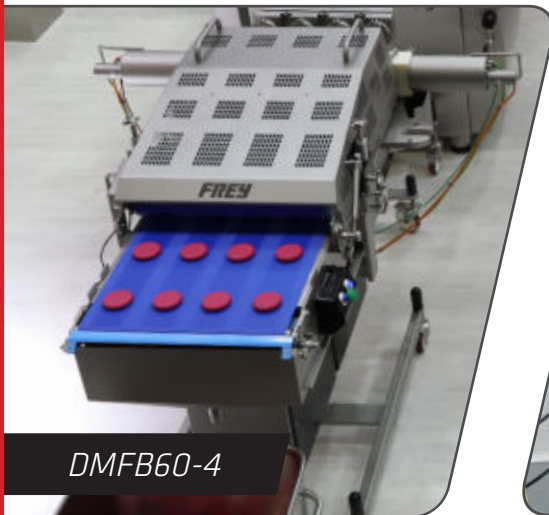
Filling flow divider and double blades

- *for two- or more line portioning and forming of cylindric products with rounded edges*
- *filling flow is divided into exactly identical lines*
- *precise and consistent portioning*

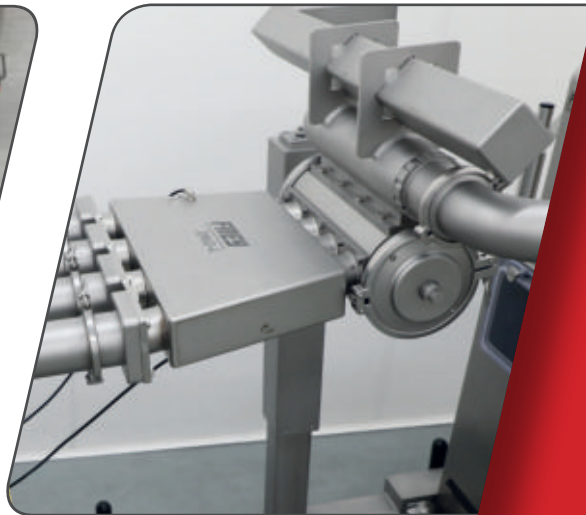
DMFB60-4

for industrial production of „Home Style“ burgers

- Up to 600 burgerpatties per minute
- four-line outlet
- gentle production in low pressure processing
- rounded edges
- equally formed patties due to filling flow divider and both-side guided forming belt
- heated product feeder
- freely adjustable belt height
- 600 mm belt width



DMFB60-4



FTDM

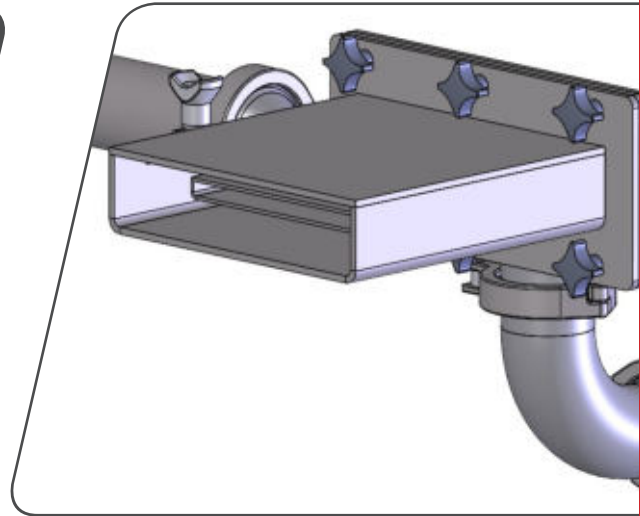
Industry Lines

Coextrusion

Coex-Filling head

for straight filling of two different products in rectangular shapes

- simple cleaning
- maximum width: 280 mm
- maximum height: 70 mm
- two filling stuffers required
- portioning / cutting in connection with CLPS



Coextrusion with PM40 / PM75

for straight filling of two different products in round shapes

- diameter depends on PM- and inlay-size
- precise portioning of inner and outer product
- open and closed shapes possible



ALP

Processing of liquid casings (e.g. Alginate)

The shell (Alginate) is applied onto the product with a specially designed nozzle via our COEX-system in the desired thickness. The strand passes through a calcium solution and hardens within a short time. With a belt system the strand is transported to our patented roller system. Two horizontal and two vertical rollers form sausages the desired length. The rollers are adjustable through the control of the connected FREY filler.



Coextrusion

Dosing Units

DK 20 - 75

for dosing pasty and liquid products into receptables or products

- outlet diameter 20-75 mm
- control unit for filler control included
- screw fittings on request

Versions

- S → rigid
- F → hand-guided - operating range abt. 1500 mm
- D → dosing and cutting of chunky products



Dosing Station

modular, servo controlled dosing and portioning system

- for filling into thermoformers, cans or bowls
- for dosing onto sheets, grates or dough
- integrated filling flow divider
- 1 to 8 way distribution and dosing
- infinite and free adjustment of moving stroke
- teachfunction included



Dosing

Line Extensions

PE 160

paper / foil interleaver for burgers

max. speed:

→ D80: 180 portions per minute

→ D160: 120 portions per minute

Belt speed freely adjustable

PE 160 S

integrated burger stacker



PETD 160

paper interleaver for burgers or minced meat with integrated dispenser block

max. speed:

PE: 180 portions per minute

Tray loader: 120 trays per minute

Tray denester: 60 trays per minute

Belt speed freely adjustable



PETD 160

Tray Loader TDL 80

for automatic loading of portions of minced meat in trays

- up to 80 trays per minute
- min. size: 230 x 145 mm
- max. size: 305 x 215 x 80 mm
- automatic feed from buffer storage



Checkweigher

Checkweigher

for minced meat and rejection of deviating portions

max. weighing speed 100 port./min.

scales capacity for unitary product 1kg

maximum pieces with division of

- 60 pieces/min. 2g
 - 100 pieces/min. 5g
- 7" touch screen

Extras

FREY

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BREAD

PASTA

STEWES

CHEESE

PET FOOD

CEVAPCICI

MEATBALLS

DUMPLINGS

FISH STICKS

CROQUETTES

HAMBURGERS

GRANOLA BARS

Technical modifications are subject to change

