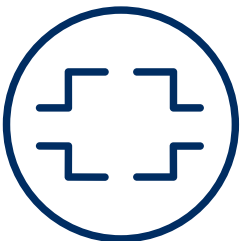




Form pressing

The highest yield with minimum operating costs



Formpress systems — to ensure that the yield is right

Higher yield

The latest Hoegger press technology ensures that the product is formed gently and also powerfully. Controlled form pressing maximizes the yield and minimizes the Give-Away.

Three-dimensional pressing process

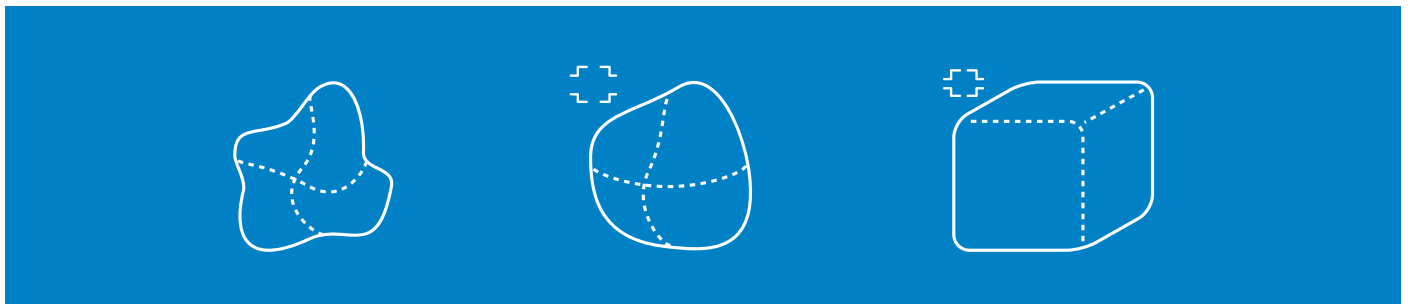
Three-dimensional form pressing facilitates controlled but gentle forming of the product, thereby guaranteeing maximum yield, even in the case of large deformations.

Individual process control

The sequence of the pressing process and the pressing force and pressing time can be easily set using modern computer control. The different process sequences and settings can be optimized and saved for each recipe and product.

Dynamic pressing

Thanks to the adjustable dynamic pressing process and the modern hydraulic control system, first-class press results are achieved even with very irregularly shaped basic products. It is possible to purchase raw material in greater variations owing to the possibility of making larger adjustments in the process.



Die sets

The patented flexible die system extends the application of each die set and significantly reduces the work involved in changing the die set. A wider range of raw material can be pressed with the same die set. For this reason, Hoegger presses are successfully used in an extremely wide range of applications.



Full Flex die set



Length flex die set



Fix die set



Maximum yield
Minimum Give-Away
Reduced cost of raw materials
Attractive product presentation
Optimized process automation



Excellent product presentation

Thanks to the very even form of the pressed product, the packaging is always optimally utilized. This means the product looks better on the shelf.

Description – Model 3



IP300



IP310
IP320



IP310Inline
IP320Inline

The Model 3 machines have the benefit of our extensive experience in the form pressing of meat products of all kinds. The machine types come in a modular range – customers can choose from simple, freestanding machines through to fully automated high-capacity production lines. The hydraulic drive ensures excellent pressure transfer to the product. Straightforward operation and a hygienic design guarantee maximum cost-efficiency.

Quick payback of the investment! The combination of maximum yield, low operating costs, and high degree of availability mean that the machine pays for itself within a very short period.

Specification Model 3

Specification	IP300	IP310	IP310Inline	IP320	IP320Inline
Cycles *					
Cycles – manual	Up to 6 / up to 8	Up to 6 / up to 8	N/A	Up to 8	N/A
Cycles – automatic	N/A	Up to 6 / up to 8	Up to 6 / up to 8	Up to 12	Up to 12
Press chamber					
Length	770 mm	770 mm	770 mm	770 mm	770 mm
Width	320 mm	320 mm	320 mm	320 mm	320 mm
Height	150 mm	150 mm	150 mm	150 mm	150 mm
Dimensions					
Length	2630 mm	2630 mm	4020 mm	2630 mm	4020 mm
Width	950 mm	950 mm	2570 mm	950 mm	2570 mm
Height	2130 mm	2130 mm	2130 mm	2130 mm	2130 mm
Weight	3000 kg	3'400 kg	4'300 kg	3'400 kg	4'300 kg
Connections					
Electric power	Approx. 11 kW	Approx. 11 kW	Approx. 13 kW	Approx. 22 kW	Approx. 24 kW
Compressed air	6 - 8 bar	6 - 8 bar	6 - 8 bar	6 - 8 bar	6 - 8 bar
Cooling water	< 4 bar	< 4 bar	< 4 bar	< 4 bar	< 4 bar
Conformity					
Conformity	CE	CE/UL	CE/UL	CE/UL	CE/UL
Automation					
Loading / lift	N/A	✓	✓	✓	✓

* Depending on product and quality requirement

Matching accessories — for even better efficiency

Backloader / Frontloader

Automatic feed of presses for buffering, increased output, and ergonomic loading.



Backloader

UNO/DUO lift and transfer station

Automatic feed to the slicer / portioning unit for cost-efficient and synchronized product lines.



UNO lift



Transfer station

Cleaning trolley

For simplifying the cleaning process of the die set.

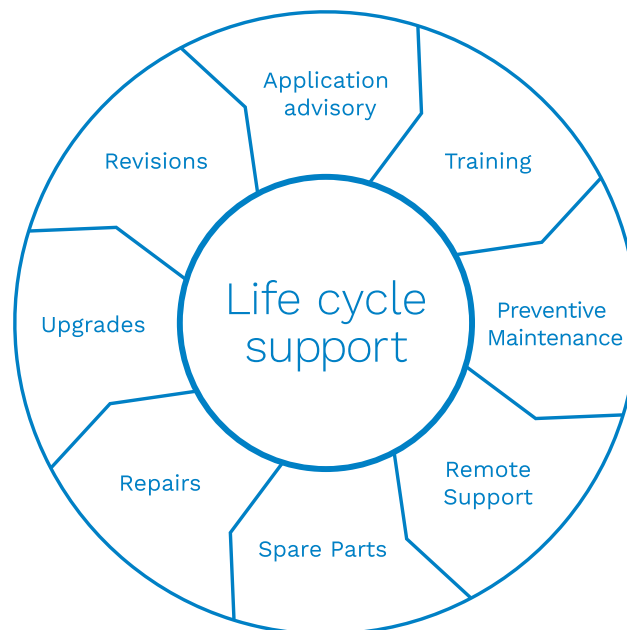


Frost - Press - Slice — Solutions from one supplier



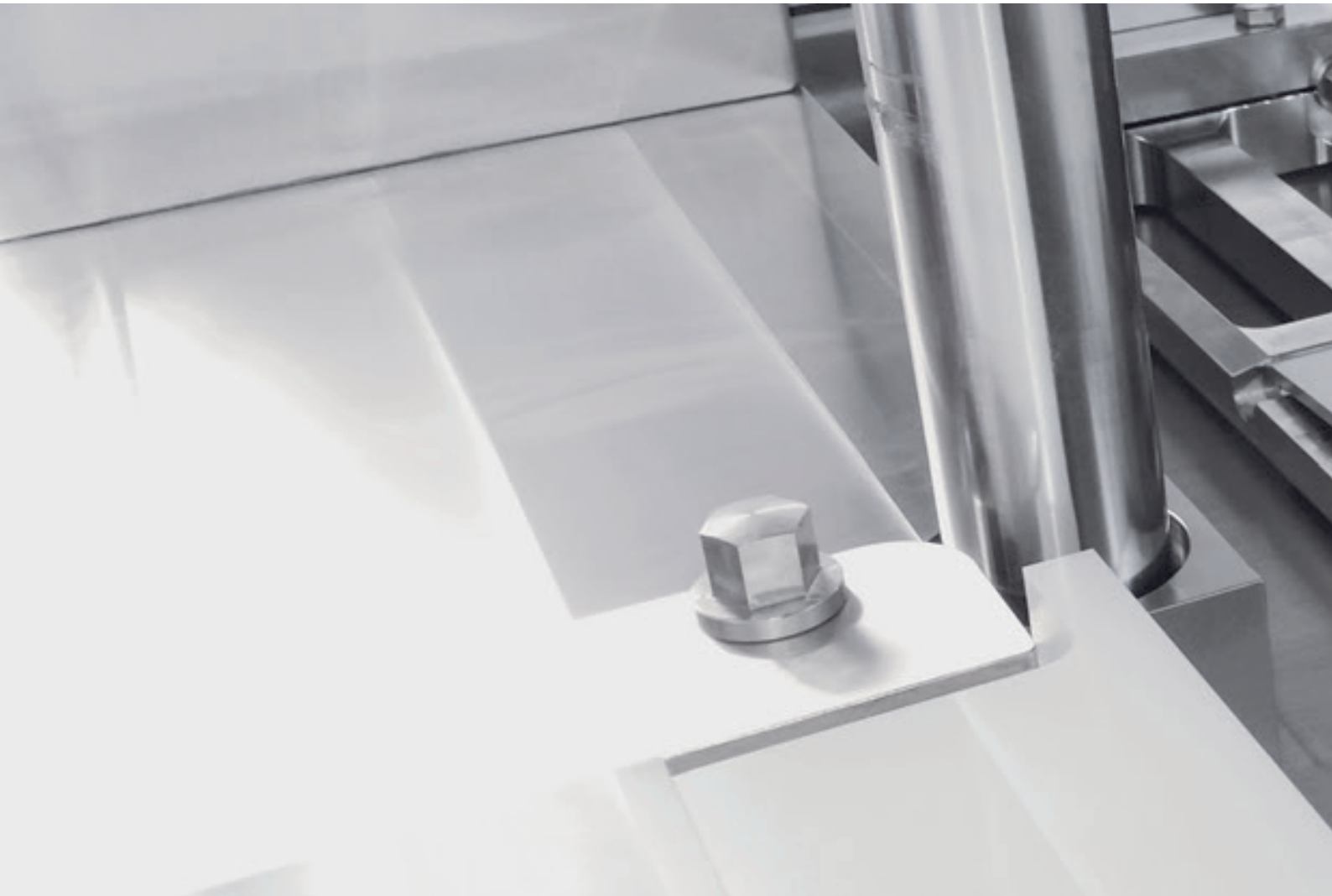
Customer Service

Our Customer Service is happy to help at any time.
From Application advisory to revisions – our focus is always on
the best possible efficiency of the line and the best press result.



Helpline +41 71 394 18 00
We are happy to provide advice!





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