



Burger products



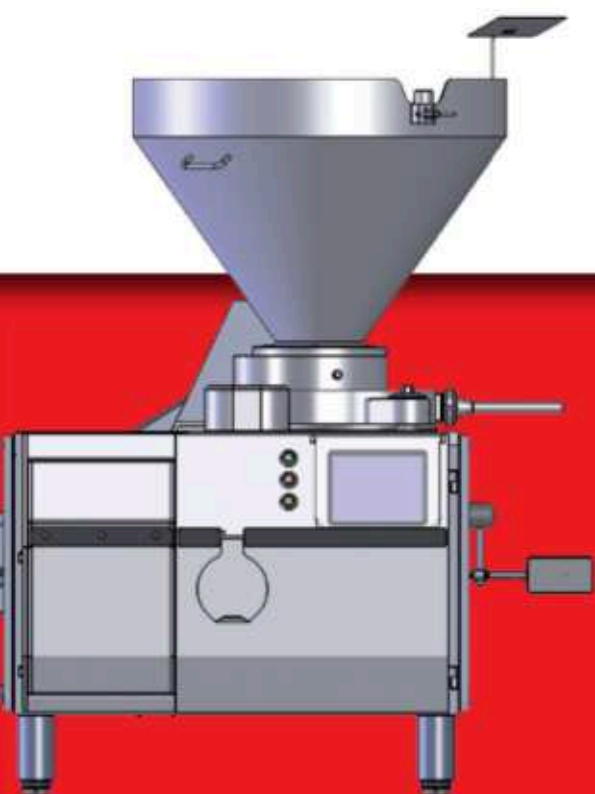
Round products



Form products



C-Line



Convenience Food Systems

In connection with our C-LINE systems numerous different convenience products can be produced. C-LINE components are assembled modularly and can freely be combined. They therefore increase the use of FREY stuffers. Using our C-Line systems our customers can optionally enlarge their product range



Ballformer Systems

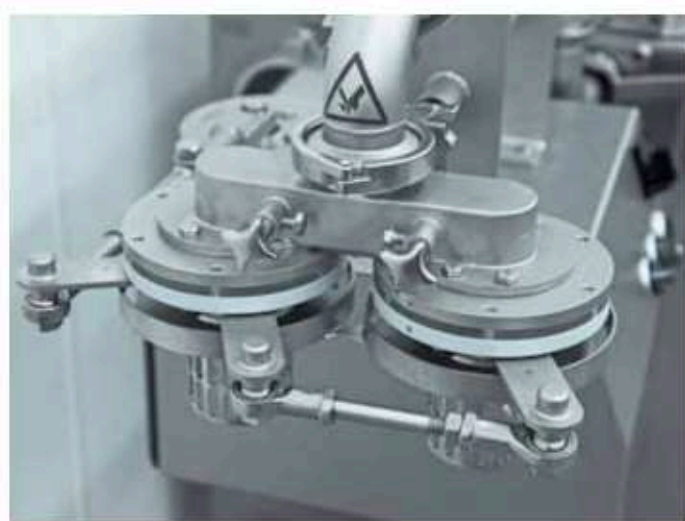
For the production of round products like e.g. meat balls, patties, dumplings etc.

To be connected to all types of FREY vacuum stuffers.

With FREY ball forming systems you hardly have any limits in the production of your products. Different form ideas are possible like e.g. balls, cylinders, double cones etc.



BF70-1



BF 50-2

Models:

The product sizes depend on the size of the forming head.

Forming head	Product size
BF 50	10 - 45 mm
BF 50-2	10 - 45 mm
BF 50-4	10 - 45 mm
BF 70	20 - 60 mm
BF 70-2	20 - 60 mm
BF 100	20 - 85 mm

Technical data:

Outlet height:	920 - 1120 mm
L x W x H:	930 x 450 x 1420/ 1220 mm
Frequency controlled gear motor:	0,2 KW / 230 volts / 50 cy
Speed range:	10 - 150 tours/min.
Portioning capacity:	1 head/2 heads/4 heads: 150/300/600 port./min.
Weight:	65 kg

Synchronisation via the filler control with clipper signal.

Ballformer BF 50-4

The 4-head ball forming system BF 50-4 can be used for the production of large quantities of round products. The partitioning in 2 filling streams as well as the adjusting screws ensure a high portioning exactness of the products. Maximum capacity: 600 portions/min. Integrated scrapers at the end of the forming process care for clear separation.



BF50-4

Working principle:

- Ball forming systems from Frey work with a diaphragm knife system
- Infinitely variable servo drive motor
- A mechanic scaleable system regulates the form and diameter.
- The height is infinitely adjustable via the undercarriage for a better handing over to further processing systems (boiling, frying, deep-frying etc).

Scraper

BF 50-1 - BF 70-2 standard
BF 100 optionally



Pneumatically driven knife

For forming and cutting with cylindric forms or balls of pasty products.

e.g. meat balls, fryers without casing, croquettes, salads, convenience food etc.



PM40



PM75

Technical data PM40:

Incl. 4 Inserts with drillings as per your desire for forming balls or cylindric forms.

Insert diameter: 10 - 45 mm

High working speed max. 400 port./min.

Most simple handling

With connecting cable for filler control.

Pneumatic drive

Compatible with all vacuum stuffers from FREY.

Operating pressure: 6 bar.

Technical data PM75:

Diameter: 15 - 75 mm.

Incl. 1 insert with drillings as per your desire

Max. 120 port./min.

Air consumption: 6 bar/ 18 l/min.

with control unit for filler control

Compressed air necessary: DIN ISO 8573-1 class 2

Tube connection individually exclusive

Safety device must be on site

PM75 with CLB

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*PM75 in connection with the
universal transporting belt UTB*

Belt width = 300 mm

*Tube connection individually exclusive
Safety device must be on site*

Universal filling head UFK

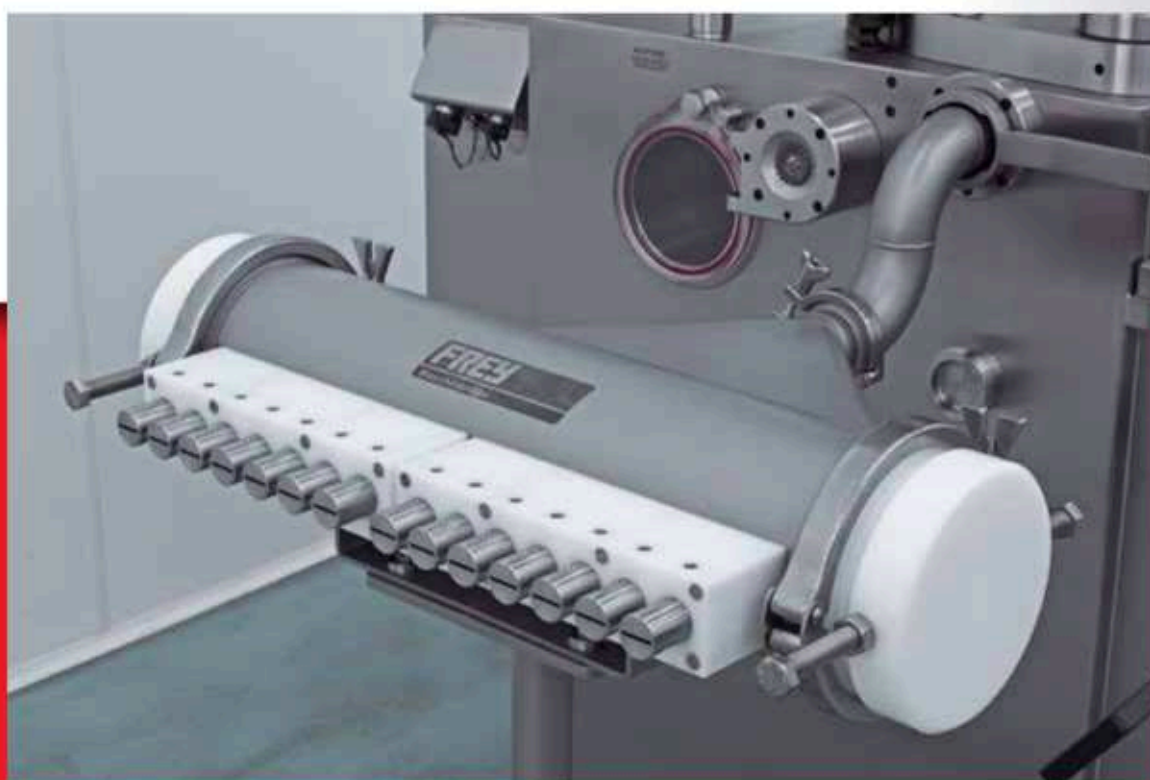
For partitioning and forming of the total filling flow in identical and individual filling flows.

For belts with a width of 400 - 1000 mm.

With mobile base frame which is adjustable in height.

Only for straight filling. Not suitable for portioning.

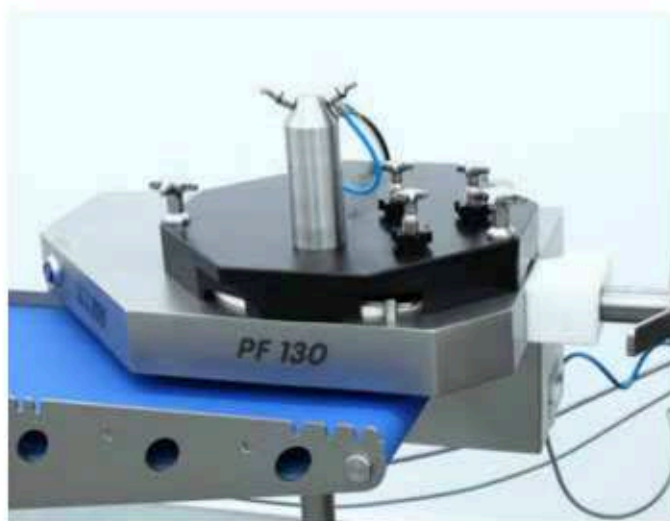
The number of jets is selectable depending on the size and form of the jets.





Portioning and forming with PF130 with cavity pressure technology

*For portioning round and oval hamburgers
with water injection and mobile base frame*



*Optimum product quality due to the special molding
system from FREY*

*To be combined with the universal transporting belt
UTB.*

Any kind of form is optionally available on request

*Quick product change due to the simple change of the
forming plate*

The base frame is adjustable in height

Easy cleaning due to the hygienic construction

Technical data PF130:

*Pneumatically driven with synchron control via CAN60,
LCD3 and TC filler control*

Portion size:

Diameter: 60 - 125 mm

Portion height: 6 - 20 mm

*Max. portioning capacity: 66 part./min
(depends on the type of stuffer)*

Compressed air necessary (minimum 6 bar)

Accessories: 2 round standard forms.

*Embossing roller optionally available in connection with
UTB or CLB*



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Portioning and forming with filling flow divider FT162/FTS162



FT162/FTS162 for partitioning and forming the total filling flow out of the filling stuffer in exactly identical and individual filling flows

Product diameter from 10 - 32 mm
Special sizes available on request

The mobile base frame is adjustable in height

Available with or without cutting device, 1 forming insert inclusive
The capacity depends on the product type and the filling stuffer

Available with 2, 4, 6, 8 or 10 outlets, more outlets on request

Available as standard for hose connection

- FTS162 includes cutting device
Compressed air necessary (min. 6 bar)
- Optionally available with wire cutting device, Teflon knife or double knife (e.g. for cheese products)



DMFB92 CAN / LINEAR

System for portioning and forming using low pressure technology



The line consists of a double knife, a CLB-unit and the forming belt FB30/50 for smoothing products.

*Electronically controlled drum motors made of stainless steel
Speeds, directions and ways can separately be controlled*

The forming belt produces products with round coins in homestyle design. With the pneumatic double knife even difficult products can be separated with a clear cut

The volume of portions, the diameter and height of the form are flexibly selectable

After the separating process the product drops with a 90° turn onto the transporting belt. As a result, during the meat processing, the muscular fibers are vertically aligned. During subsequent thermal processes the product especially keeps the form.

DMFB92: **customer advantages**



- Optimum form stability of the products in homestyle design
- Upgrading of the product due to the gentle filling and forming process
- The structure of the product is completely kept
- Best optical product aspect
- Trouble-free processing of smooth products due to moisturing with water or oil
- Sensorily softer bite
- Vertical alignment of products with muscular fibers
- Short preparation time while changing products
- Belt finish in hygienic design with antibacterial coating
- Simple cleaning due to demountable belts
- Outlet height is variable adjustable for further transport
- Modular construction for combination with filling flow divider or line for minced meat
- Variable surface design due to the optionally available embossing roller

Consisting of:
 Double knife DM90
 Maximum diameter: 90 mm
 With 2 jets and covers as per customers desire
 CLB 30/135 transporting belt with 2 scrapers and belt moisturing
 Forming belt FB 30/50 for forming and smoothing of products, belt width = 300 mm
 with belt wetting and scraper, incl. protecting cover
 Belt speed, piece preselection and portion counter freely adjustable via the filler control TC266/733
 With control unit for filler control
 Tube connection individually inclusive

Technical data:

Product diameter:	30 - 150 mm
Oval forms:	30 - 200 mm
Product height:	5 - 55 mm
Max. diameter:	90 mm
Model CAN:	max. 150 port./min. (dependant on the filler performance)
LINEAR	max. 220 port./min. (dependant on the filler performance)
Compressed air:	DIN ISO 8573-1 class 2
Air consumption:	6 bar/ 18 l/min.
Optionally available:	embossing roller for especially individual product design. Height adjustable with the belt

Paper interleavel PE120



Paper interleavel PE120

Paper interleavel for burgers or portions of minced meat for a further automation of your production
For wax, cellophane and conventional paper
Servo controlled paper interleavel with pneumatic cutting device

Paper interleavel with destacking belt PE120S

Paper interleavel with destacking belt for burgers
Stacking height and number free selectable, up to max. 8 portions



PETD 120

Paper interleavel for burgers or portions of minced meat
With integrated destacker
2 trays batteries
Detachable battery for different sizes
The perfect solution for your production
Highest automation level



Technical data PE120 / PE120S

Speed up to 120 port./min; interleaving time 33ms
Paper/foils per roll feeding to max. diameter outside: 200 mm (up to 500 mm), inside: 40 - 76 mm.
Paper/foil width: 40 - 160 mm
Paper/foil length free selectable
Belt speed infinitely adjustable
Control with touch panel, 100 programs inclusive
Communication with the filler control inclusive
Input height of the product: 950 - 1200 mm.
Connected load: 230V 50/60 cycles, 1,0 Kw
Compressed air necessary DIN ISO 8573-1 class 2, 6 bar.

Technical data PETD120

Speed up to 120 port./min; interleaving time 33ms
Paper/foils per roll feeding to max. diameter outside: 200 mm (up to 500 mm), inside: 40 - 76 mm.
Paper/foil width: 40 - 160 mm
Paper/foil length free selectable
2-way tray loader and interleavel
Belt speed infinitely adjustable
Control with touch panel, 100 programs inclusive
Communication with the filler control inclusive
Input height of the product: 950 - 1200 mm.
Output height of trays: 800 - 840 mm.
Connected load: 230V 50/60 cycles 2,0 Kw
Compressed air necessary DIN ISO 8573-1 class 2, 6 bar

Kerformer KF30

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KF30



System for portioning and forming using low and high pressure technology with integrated grinding system

Can also be used for the production of minced meat

The technical functionality allows unique product characteristics:

Sensorily upgraded products with an open product structure

Due to the special filling process short fibre products are produced with a special tenderness of completely new dimensions

A further advantage is that the characteristics of the frying effect and the form stability are similar to those of complete muscular pieces.

- *New product design*
- *New possibilities for filling of mustard, ketchup, sauces and similar using the coextrusion technology*



The development of a novel attachment for processing convenience products. With this system multiple and simultaneous dosage, portioning and separation of meat or similar products is possible. This production line is unique and revolutionizes the production of minced meat and convenience products.

The forming process with Kerformer is similar to a patented proceeding, while the open product structure is produced with a grinder and can be compacted on desire in the form. The forming pressure is variably adjustable from low to high pressure. You get unique products

Technical data:

Burger size:	80 - 140 mm
Product diameter (minced meat):	60 - 100 mm
Product height:	8 - 35 mm
Performance:	max. 30 port./min.
Connected load:	max. 6 KW
Compressed air:	DIN ISO 8573-1 class 2
Air consumption:	6 bar/ 8 l/min



CLPS320 **Production of minced meat**

with or without paper



Grinding head system WK130 + Freeflow Kit FF130 + Complete system CLPS320

The line can optionally be combined with a tray dispenser or retracting belts

- Automatic production of minced meat
- Highest portioning exactness and quality
- Hygienic production with tray dispenser, the product is not touched
- Optimum product quality due to the production with a FREY vacuum stuffer (SA necessary) with the grinding head system WK130

- Cutting of the product with the paper
- Optionally available with separating device
- The belt speed is infinitely adjustable via the TC control
- Optionally available: tray loader/control balance/check weigher system

Technical data:

Output: max 75 port/min.

Product width freeflow: 70 - 140 mm

Letterbox opt.: 80 - 200 mm

Compressed air: DIN ISO 8573-1 class 2

Air consumption: 6bar/ 18 l/min.

to be combined with willing flow divider, filling head



Tray loader TDL60



Tray loader TDL60

Tray loader for automatic loading of portions, like e.g. minced meat in trays.
The size of trays is variably adjustable

High automation level
Feeding belt for products infinitely adjustable
Adjustable 90°-feeding belt for trays
Product detection by sensors
Made of stainless steel
Figure: left-hand version of the machine
Operation and loading on the working side.
Optionally: feeding of the tray magazine

Technical data:

Performance: max. 60 port/min.
Connected load: 230V 50/60cycles 1,0 KW
Compressed air: DIN ISO 8573-1 class 2
Air consumption: 6bar/ 18 l/min.
Size of trays: from minimum 120x100mm to maximum 300x370mm
Magazine with max. 250 trays, manual filling



Process controller Neptune CWP

Control of weights and filling quantities during the hygienic-sensitive production process



Dynamical process balance CWP Neptune

Control of weights and filling quantities during the hygienic-sensitive production process. Thanks to the control of the filling quantity and operating mode even before reaching the packaging line valuable raw materials can be saved (product and packaging materials). You optimize the efficiency of your lines and increase your benefit. The CWP process balances can of course be found in the production process of the filling department. Non-compliant packages are separated in time before reaching the packaging machine. The optional tendency regulation ensures alternatively an automatic optimizing of the portioning. Compensation of product differences (especially in density, temperature and consistence).

Technical data:

*to be used in the food industry, with tendency regulation
Optimum control of weights and filling quantity*

<i>Output:</i>	<i>up to 200 products/min.</i>
<i>Weighing range:</i>	<i>5 – 6000 g</i>
<i>Transport height:</i>	<i>950 mm - 1050 mm</i>
<i>Transport direction:</i>	<i>right-left</i>
<i>Belt width:</i>	<i>200 mm</i>
<i>Lengths weighing platform:</i>	<i>300 mm</i>
<i>Indication:</i>	<i>12,1" SVGA colour touch screen</i>
<i>Separation system:</i>	<i>Return belt</i>

Dosing of pasty products with the dosing piston DK

DK40



DK20S



DK20F



DK 20 S

Dosing unit fixed to the filling stuffer for dispensing of pasty or liquid products in receptacles

The portion volume is free selectable

Initial diameter: 20 mm. With screw jets as per request

With control unit for filler control

Compressed air necessary DIN ISO 8573-1 class 2

6 bar/ 7 l/min. Optionally: light barrier detection

DK 20 F

Dosing unit (hand-operated) with operating range of abt. 1500 mm,

with suspension holder for dosing pasty or liquid products in receptacles or packaging machines

Portioning volume is free selectable

Initial diameter: 20 mm. with screw jets as per request

With control unit for filler control

Compressed air necessary DIN ISO 8573-1 class 2

6 bar/ 7 l/min.

DK 40

Pneumatically driven dosing piston for vertical filling of pasty or liquid products in cans, trays etc.

Initial diameter: max 40 mm

With control unit for filler control



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Coextrusion PM40/PM75



Coextrusion with PM40 or PM75

System for the fabrication of filled products in a product form by using two synchronized vacuum stuffers.

Control digitized with master/slave.

Exact weights and positioning of the inlays

Due to the combination of various food absolute new types of taste and product forms can be generated.

Exact portioning of the central and surrounding product.

The products can be produced open or closed.

Most simple handling.

Compatible with all Frey vacuum stuffer with TC266/733 control

Technical data:

Surrounding product PM 40: 25 - 45 mm

Inlay PM40: 10 - 35 mm

Working speed: max. 400 port./min.

Surrounding product PM 75: 30 - 75 mm

Inlay PM 75: 20 - 60 mm

Working speed: max. 120 port./min

Connecting cable for filler control inclusive

Pneumatic drive, operating pressure 6 bar

Larger diameters with DM90 are possible



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Dosing station DS

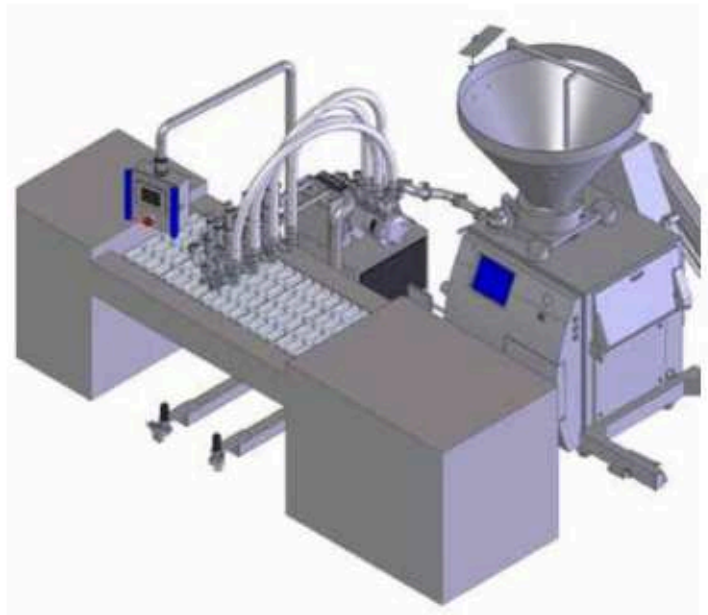
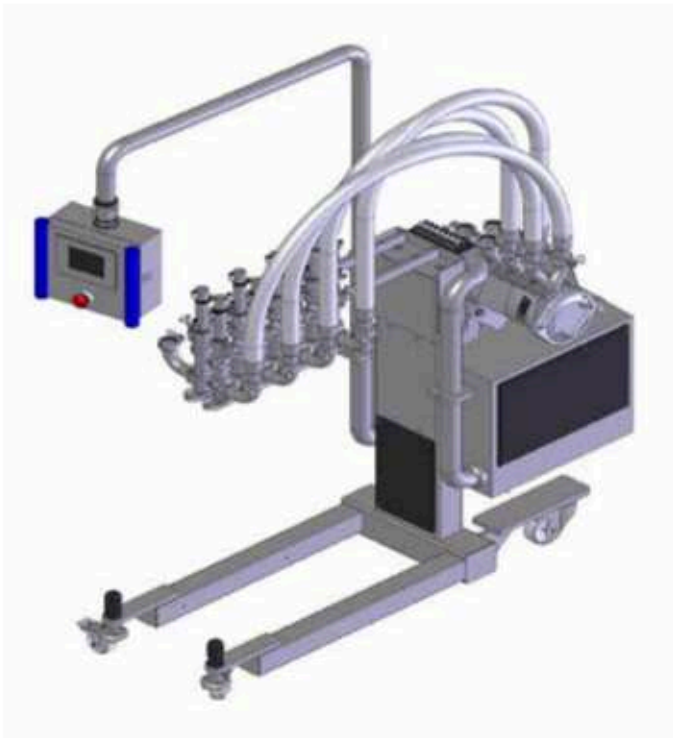
Servo controlled dosing and portioning system with integrated filling flow divider.

From 1 - 8 -way distribution and dosing:

- in thermoformers
- in cans or trays
- on racks or grids
- on dough lines

Separation and dosing exact in weight with different pistons or cut off knives.

The movement is infinitely and free selectable via the servo motor with teach function.



Technical data:

Movable also under thermoformers or belt systems

Distance between the dosing pistons is adjustable

Movement and speed is infinitely adjustable

Control via TC100

Memory of 150 programs

Performance up to 30 motions/min.

Dosing quantity: 5 - 10.000 g

Dosing units can be changed compatible to the product.

Compressed air is necessary DIN ISO 8573-1 Klasse 2

6 bar/ 18 L/min - 8 pistons

Connected load: 1,1 KW, 400V, 50/60Hz, 3PH/PE

Synchronisation with all standard packaging lines

Simple cleaning

The dosing line can be removed for cleaning the packaging line

Various dosing heads are available, suitable to the product

Clear separating of the products, no dropping

C-LINE Belt systems

For the transport of products



Universal transporting belt UTB 30/135

Digitally controlled universal transporting belt

(width: 300 mm) with a mobile frame, adjustable in height, adjustable angle of inclination

To be used with PF 130, FT, BF, PM 40 etc.

Selection between interval and continuous operation mode

With scraper

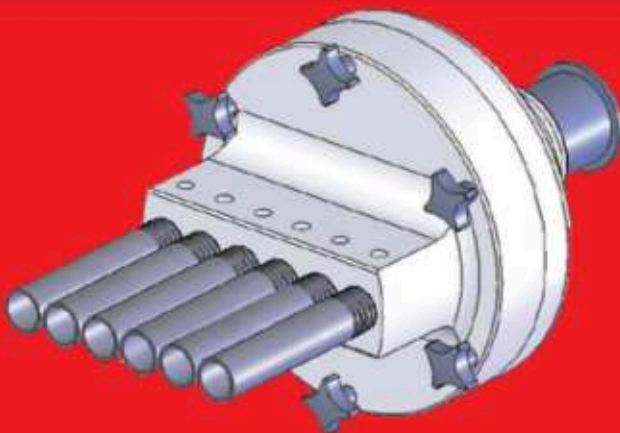


Portioning belt

Digitally controlled transporting belt (width: 300 mm)

With paper support for rolls of max. 600 m

Belt speed adjustable via the filler control (TC266/TC733)



Simple production of Cevapcici

The filling head CL6 can be used for the production of round products like Cevapcici - Mici - croquettes

Variable combinations with C-LINE belt systems are possible

Incl. 6 filling jets


Diameter 18 - 28 mm




Other sizes on request

Survey of combination possibilities of use with Frey filling machines

C-LINE offers nearly unlimitable product and combination possibilities which can be shown in this brochure only to a limited extend. For further information please contact one of our professional sales agents or your specialist dealer.

C-Line

	Kompakta 2-30 (Clip optional)	F-LINE F40 (Clip optional)	F-LINE F50	F-LINE F60 / F52	F-LINE F100 / F103	F-LINE F160 / F163	F-LINE F190 / F193	F-LINE F200	F-LINE F222 / F223	F-LINE F260	K-Line KK300
PM40	ok*	ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
PM75	ok*	ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
DMFB90		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
DMFB92 **			ok	ok	ok	ok	ok	ok	ok	ok	ok
CL6		ok	ok	ok	ok	ok	ok	ok	ok	ok	ok
WK130				SA	SA	SA	SA	SA	SA	SA	
WK98				SA	SA	SA	SA	SA	SA	SA	
UTB30/135		ok	ok	ok	ok	ok	ok	ok	ok	ok	ok
PBSE			ok	ok	ok	ok	ok	ok	ok	ok	ok
CLPS300 **			ok	ok	ok	ok	ok	ok	ok	ok	ok
CLPS320 **			ok	ok	ok	ok	ok	ok	ok	ok	ok
CLS300		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
PF130	ok*	ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
BF50 /70/100		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
FT162		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
FTS162		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
DK20 S		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
DK20 F		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
DK40		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
KF30		ok*	ok	ok	ok	ok	ok	ok	ok	ok	ok
UFK		ok	ok	ok	ok	ok	ok	ok	ok	ok	ok

ok* Clipperdose erforderlich (clipper tin necessary)
** CAN-Modul erforderlich (CAN-Modul necessary)

Meat



Beef
Porc
Poultry
Cheese and
milk products

Fish



Surimi
Fish
usw.

Soya



Frying goods
Snack products
etc.

Cereals



Power bars
Snack products
etc.



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