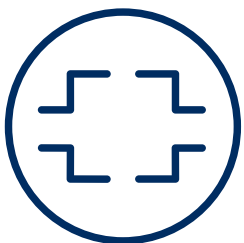


# Form pressing

The highest yield with minimum operating costs



Model 4

# 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

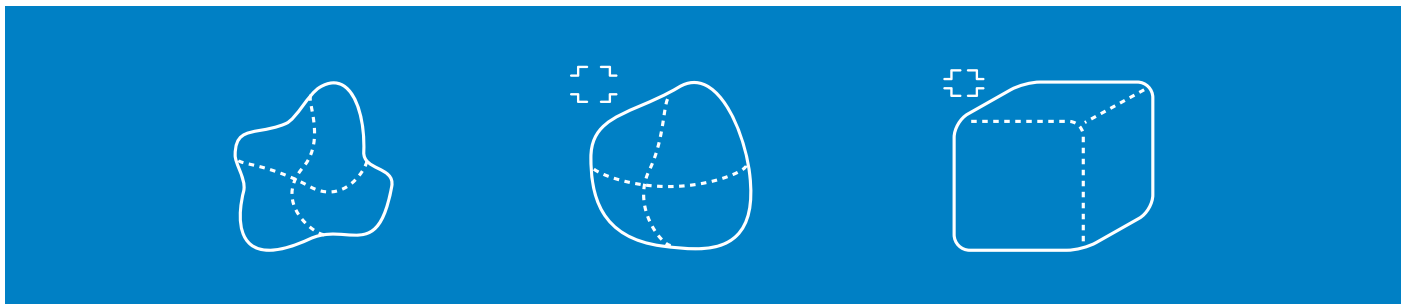
Three-dimensional form pressing facilitates controlled but gentle forming of the product, thereby guaranteeing maximum yield, even in the case of large deformations.

## 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.



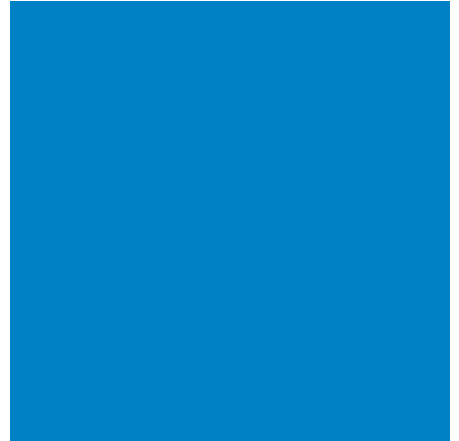
Full Flex die set



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 4



IP410  
IP420



IP410Inline  
IP420Inline



IP410InlineIC  
IP420InlineIC

The Model 4 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 4

| Specification        | IP410             | IP410Inline       | IP410InlineC      | IP420         | IP420Inline   | IP420InlineC  |
|----------------------|-------------------|-------------------|-------------------|---------------|---------------|---------------|
| <b>Cycles *</b>      |                   |                   |                   |               |               |               |
| Cycles – manual      | Up to 6 / up to 8 | N/A               | N/A               | Up to 8       | N/A           | N/A           |
| Cycles – automatic   | Up to 6 / up to 8 | Up to 6 / up to 8 | Up to 6 / up to 8 | Up to 12      | Up to 14      | Up to 14      |
| <b>Press chamber</b> |                   |                   |                   |               |               |               |
| Length               | 930 mm            | 930 mm            | 930 mm            | 930 mm        | 930 mm        | 930 mm        |
| Width                | 420 mm            | 420 mm            | 420 mm            | 420 mm        | 420 mm        | 420 mm        |
| Height               | 120 mm            | 120 mm            | 120 mm            | 120 mm        | 120 mm        | 120 mm        |
| <b>Dimensions</b>    |                   |                   |                   |               |               |               |
| Length               | 2960 mm           | 4650 mm           | 5120 mm           | 2960 mm       | 4650 mm       | 5120 mm       |
| Width                | 1060 mm           | 2300 mm           | 1060 mm           | 1060 mm       | 2300 mm       | 1060 mm       |
| Height               | 2120 mm           | 2120 mm           | 2120 mm           | 2120 mm       | 2120 mm       | 2120 mm       |
| Weight               | 5'200 kg          | 6'100 kg          | 5'800 kg          | 5'200 kg      | 6'100 kg      | 5'800 kg      |
| <b>Connections</b>   |                   |                   |                   |               |               |               |
| Electric power       | Approx. 15 kW     | Approx. 17 kW     | Approx. 17 kW     | Approx. 30 kW | Approx. 35 kW | Approx. 35 kW |
| Compressed air       | 6 - 8 bar         | 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       | < 4 bar       |
| <b>Conformity</b>    |                   |                   |                   |               |               |               |
| CE/UL                | CE/UL             | CE/UL             | CE/UL             | CE/UL         | CE/UL         | CE/UL         |
| <b>Automation</b>    |                   |                   |                   |               |               |               |
| Loading / lift       | ✓                 | ✓                 | ✓                 | ✓             | ✓             | ✓             |

\* 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

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## UNO/DUO lift and transfer station

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



UNO lift



Transfer station

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## Cleaning trolley

For simplifying the cleaning process of the die set.

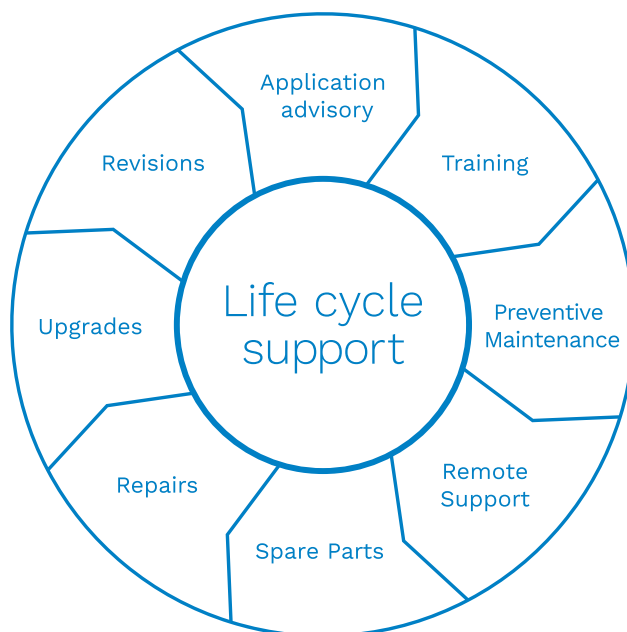


# Frost - Press - Slice — Solutions from one supplier



## 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!



**HOEGGER AG**

Magdenauerstrasse 34  
Postfach 363  
9230 Flawil  
Schweiz  
Tel: +41 71 394 15 60  
Fax: +41 71 394 15 69  
[info@hoegger.com](mailto:info@hoegger.com)

**HOEGGER GmbH**

Ferdinand-Porsche-Str. 19  
51149 Köln  
Deutschland  
Postfach 92 02 44  
51152 Köln  
Deutschland  
Tel: +49 2203 977 2 999  
Fax: +49 2203 977 2 998  
[info.de@hoegger.com](mailto:info.de@hoegger.com)

**HOEGGER FOOD TECHNOLOGY INC**

3555 Holly Lane N, Suite 10  
Minneapolis, MN 55447  
United States of America  
Tel: +1 (763) 233 6930  
Fax: +1 (763) 233 6931  
[info.usa@hoegger.com](mailto:info.usa@hoegger.com)