



THREE DIMENSIONAL RECTANGULAR PRESS

FOR SHAPING LEGS AND SHOULDERS OF HAM, CURED MEAT, ETC.



MODULAR PRESS PRT-1 and PRT-2

Completely uniform products are an essential commercial requirement. When it comes to slicing legs and shoulders of ham, loins, cured meat, belly pork, bacon, etc. a precise shape is extremely important to avoid damaging the ham during cutting. Once a cured leg or shoulder of ham has been boned the piece must be shaped into its final form. Our exclusive cyclical massage and press system is essential to obtain the best product: homogenous and with a higher slice yield.

MODULAR PRESS

FOR LEGS AND SHOULDERS OF HAM, MEAT AND MEAT PRODUCTS

The press is adjusted to press on three sides. When two buttons are pressed simultaneously, hydraulic action causes a number of cylinders to move - vertical, side and back cylinders. These compress the piece against the mould in a series of pressure and stoppage cycles thus compacting the entire piece in a uniform way using the press in successive areas. Once the process ends and the mould's hatch opens, the back piston ejects the finished product to a collecting tray.

- Rectangular mould in stainless steel.
- Technical plastic counter moulds.
- Interchangeable mould formats.
- Hydraulic action.
- Adjustable massage and pressing time.
- Safety system with photoelectric hatch
- System activated by two buttons.
- Built in stainless steel AISI-304.

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OPTIONAL

Hydraulic oil cooling radiator
Automatic loader/unloader.

TYPES	PRT-1	PRT-2
Length:	1.215 mm.	1.835 mm.
Width:	1.650 mm.	1.650 mm.
Height:	2.050 mm.	2.050 mm.
Weight:	1.800 Kg.	2.500 Kg.
Electrical consumption:	4 kw.	8 Kw.
Air consumption:	5 lts/min.	10 lts/min.
Compr. Air pressure:	6 kg/cm ²	6 kg/cm ²
Output:	30/120 pieces/h.	60/240 pieces/h.

