



MFD, MBF and KOEX-MFD

Multi-lane forming and co-extrusion systems for accurate shapes, excellent product appearance and high productivity.

handtmann
Ideas for the future.

For the efficient production of modern, formed convenience products ...

... diversity in every respect.

Form exactly what your customer wants. Create new, innovative products. Celebrate diversity in consistency and texture - presenting products appetisingly and in contemporary style.

The MBF and MFD forming systems form a variety of products, such as balls, slices and sticks. From round to square to longish, numerous shapes are possible. The size of the respective products can also be varied. The Koex MFD also facilitates automatic, multi-lane forming of co-extruded products.

» Advantages:

TECHNOLOGY

- Up to 1000 portions/min with 4-lane production
- Product weight 1.5-100 g
- Product diameter 12-56 mm

EFFICIENCY

- Forming machine with filling flow divider and separating unit
- Simultaneous product ejection on 2 to 5 lanes
- Reliably effective production output with a rate of up to 250 cycles/min.
- Easy-change, patented mould insert
- Product diversity with dumplings, fingers, round and rectangular shapes
- Formed products can be transported on a conveyor belt as an option
- Mounted directly onto the Handtmann VF 600

- Creation and production of a wide variety of modern trend products
- Efficiency due to simultaneous multi-lane product ejection
- Economical due to portioning accurate to the gram
- Well-formed, appetising products with excellent product quality
- Tailor-made application solutions with numerous flexible options

TECHNOLOGY

- Up to 1000 portions/min with 4-lane production
- Product weight 10-500 g
- Product diameter 10-80 mm

EFFICIENCY

- Forming a variety of products, such as balls, slices and sticks
- Excellent portioning accuracy on all lanes
- Easy system operation
- Simultaneous product ejection on all lanes
- Easy-change, patented cutting set
- Mounted directly on to the Handtmann VF 600



MBF
MBF



MFD
MFD

TECHNOLOGY

- Outer product: meat products (e.g. minced meat, potato products) Inner product: cheese, ketchup, herb fillings etc.
- Product weight: 12-100 g
- Product diameter: 20-56 mm
- Production output: up to 400 portions/min
- Number of lanes: four lanes
- Conveyor belt width: 500 mm

EFFICIENCY

- Automatic multi-lane forming of co-extruded products
- For products with one or two fillings
- Perfect distribution of the inner and outer product
- Reliably high production output
- Constantly accurate weights on all lanes
- Excellent product appearance due to gentle processing
- Uniform products for trouble-free downstream packaging



MFD-Coex
MFD-Coex

Portioning
Co-extruding
Forming



Whether it be for meat, dairy products, fish, dough, convenience foods or other areas of application – these forming systems facilitate diversity in every respect. Your ideas are given free rein. All pasty products can be transformed into new, top quality product ideas. Into dumplings, slices, sticks, fingers, round and rectangular shapes.

... more information can be found at:

www.successthroughdialogue.com

