



FORM-TEK
DIVISION

MEAT PORTIONING LINE

III *la minerva*



MADE IN
ITALY

III *minerva*
omega
GROUP

Experience. Evolution. Excellence.

MEAT PORTIONING LINE



MAIN FEATURES

<i>Short description</i>	Automatic portioning line
<i>Composed of:</i>	C/E 900 or C/E 900 R (refrigerated) mixer grinder and MPM portioning machine
<i>Versions</i>	<ul style="list-style-type: none"> • MPM 500 + C/E 900 • MPM 500 + C/E 900R
<i>Portioning mode</i>	<ul style="list-style-type: none"> • Free flow • Patty form
<i>Nominal productivity</i>	~ 1500 kg/h (25 kg/min)
<i>Standard features</i>	<ul style="list-style-type: none"> • Stainless steel casing and enclosure • Joining kit for in-line connection with the mixer grinder • Adjustable-height conveyor belt
<i>Cutting system</i>	<ul style="list-style-type: none"> • Enterprise — 1 plate & 1 knife • Unger S5 — 3 plates & 2 knives
<i>Additional features</i>	<ul style="list-style-type: none"> • Mixer-mincers are fitted with the speed variator • Portioning area with stainless steel cutting blade and paper roll • Photocell-adjustable portion length

PRODUCTION



Width 100 mm
Length 50 - 350 mm
Height 70 mm
Weight 0,2 - 1,5 Kg
Tolerance +/-5%

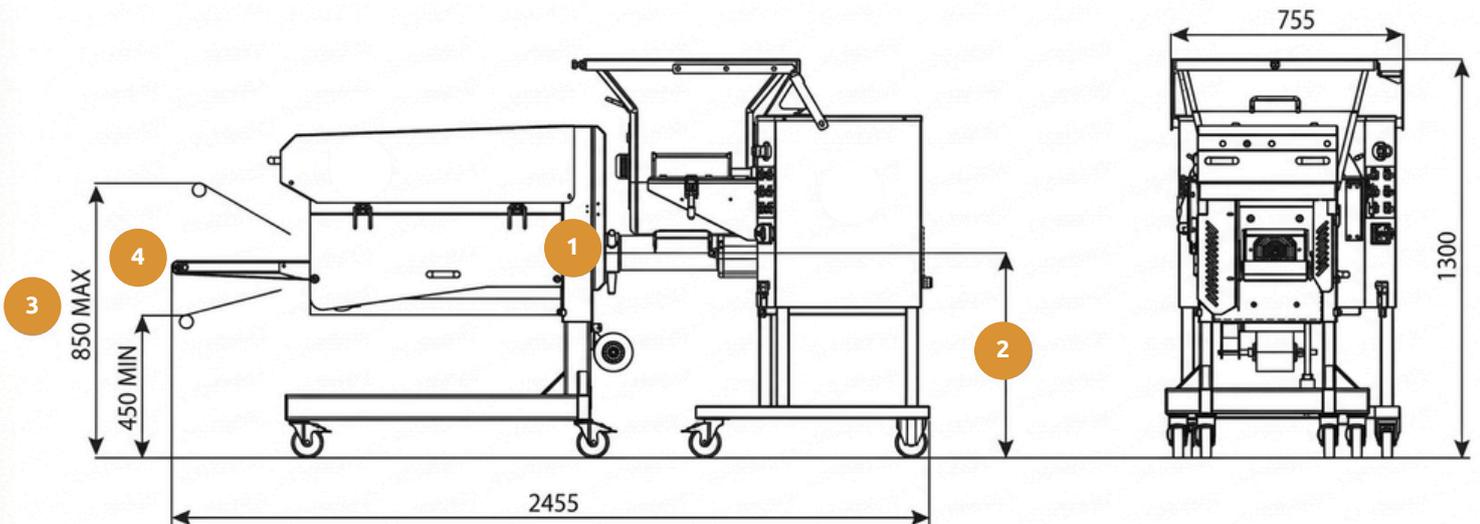


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1	Mixer grinder head	m/min	32/98
2	Mixer grinder head centre height	mm	550 - 750
3	Portion outlet height	kW (HP)	450 - 850
4	Conveyor belt: adjustable speed	m/min	6 - 30 medium 16
	Portions/min	n°/min	max 90
	Threephase motor	kW (HP)	0,45 (0,60)
	Net weight	kg	150

TECHNICAL LAYOUT



Specifications and other features are subject to change without notice.

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TECHNICAL FEATURES - MIXER GRINDERS

		C/E 900	C/E 900 R
Mixer grinder head	-	32/98	
Hopper capacity	l	117	
Productivity	kg/h (kg/min)	1500 (25)	
Power supply	V.	400/3 50 Hz	
Meat mincer motor	kW (HP)	5,2 (7)	
Mixer grinder motor	kW (HP)	1,87 (2,5)	
Compressor	kW (HP)	-	0,55 (0,73) gas: R-134A
Net weight	kg	266	320

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Enterprise



Unger S5

