Shaping Stuffing Machine



Machine for shaping and stuffing in natural or synthetic casing several units and/or parts of whole products, such as coppa, pancetta, loins, bresaola and hams, to be cured or cooked, also to obtain products intended for slicing.

The machine, in the **different models**, is made up of a frame that contains the power and control components and to which the different treatment molds, interchangeable among themselves, are referred and fixed.

A control board with PLC and digital panel allows **remote connection both for product traceability and for technical assistance**.

The **molds**, with an open structure to be **easily washed and sanitized**, are composed of a **lower part**, for the loading of the product, an **upper part**, for the definition of the circular shape, a **mobile front bulkhead**, for the flattening of the points and for the compaction of the product (also obtained thanks to the action of the push pad) and a **lamellar funnel** with total coverage for the reduction of the force to be exerted to retain the casing.

MACHINES AND PLANTS FOR FOOD INDUSTRY

FAVA GIORGIO AXEL The **particular constructive rigidity** allows to obtain **products with a strictly cylindrical shape**, even when the machine is used for products shorter than the mold length, and with a high and uniform compactness.

MIN-A MODEL

In the MIN-A model, the diameters of the molds range from 80 mm to 155 mm and their length allows to accommodate products up to 500 mm long, with shaping, and 600 mm long excluding this function. The lid is closed by means of a contact sensor, therefore without any effort and in compliance with safety regulations, while the opening is automatic at the end of the cycle.

A version with manual closing is available.





MIN-L MODEL

The **molds**, made with the same criteria as the basic version, can have **lengths of 950 mm and 1,100 mm**. They are intended for the production of products made for slicing, therefore composed of several products, either for seasoning or for cooking. The closing of the lid is done manually, but with a balancing device that minimizes operator fatigue. Thanks to the shaping function, the products are compacted in the mold, with the best guarantee in terms of contact between the different parts and with optimization of the activity of the clipping machines downstream.

All models can be equipped with supports for elastic or inelastic netting as well as with a device for wrapping collagen casings and subsequent insertion into the netting.





