

Forcemeat cutter



**FORCEMEAT CUTTER
FROM THE
REX-FORMING-LINE**

- Shaping for casingless sausage
- Easy handling
- Short set-up times on the filling machine
- High weight precision
- Increase in productivity
- A wide range of applications

BA 40 – FOR PERFECT SHAPING

The REX-Forcemeat cutter BA 40 as an additional attachment in the REX-Forming Line is excellently suited for cutting all sorts of filling materials in a casingless condition. It can be attached to the outlet of the REX-filling machine without any great effort. The pneumatic knife at the end of the filling tube cuts the portions into the desired length.

SHORT SET-UP TIMES ON THE FILLING MACHINE

After connecting the forcemeat cutter to the filling machine outlet, only the electronic connection needs to be provided by means of clip plugs. The parameters are deposited in a programme and store in the filling machine.

Into combination with the REX-conveyor belt FB 100 a fully-functional line is available.

THE BEST PORTIONING PRECISION FOR ECONOMICAL PRODUCTION

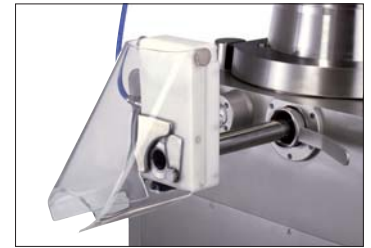
The forcemeat cutter is suited for cutting of the following process media:

- various types of sausage meat e.g. "Cevapcici"
- Fish
- Cheese
- Types of dough
- Soup granules

REX - vacuum filler



Forcemeat cutter



Touch screen control



e.g.: Cevapcici



TECHNICAL SPECIFICATIONS OF THE FORCEMEAT CUTTER

Drive type	pneumatic
Operating pressure	4 – 6 bar
Filling tube calibre	20 – 40 mm, optional special shapes
Portioning range	Up to 480 slices / min

■ dimension drawing of REX 327 with forcemeat cutter BA 40

