

Form and capacity


DJM has developed a complete line of VacForm machines for the production (of $10: 1$ and $4: 11)$
of hamburges. Schnitzels, chicken nuggets, fish sticks and vegetable products are also possible. Dependitg on the version, DJM Vacform machines can proace up to $3,50 \mathrm{~kg}$ of chicken nuggets and up to $4,000 \mathrm{~kg}$ of burgers per hour. The patented DJM pressure distribution system ensures extremely smal weight variations, which prevents product loss and optimises economic production. If required D.J.M can build machines with even higher production capacities in order to always perfectly match your production situation, requirements and desired capacity.

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General
specifications
all models:

- Fast \& efficient forming of burgers, nuggets, fish cakes, sticks, bars, schniteds, etc
- Portioning speed: $15-70$ strokeses minute (adiustable).
- To be combined with any brand of f vacuum filler which, at evers stroke, provides exact
portioning to the VacForm attachment.
Unique pressure dividing system spreads portions equally ver the number of cavities
in the forming plate.
- Forming plate is fitted with servo drive with variable speed control via operator panel.
- Servo-driven and heated Teflon".coated knock-out cups for optima

| product relesese on to the varialle speed wire belt conveyor |
| :--- |
| Precise |

- Precise portion ins to the forming plate cavites eliminates waste.
- Machinine frame, housing and components are cocmpletetyly made of
stainless steel.
- Parts can be taken off completely for fast and efficient cleaning

All machines are equipeed with product outfeed conveyor. - Preingtalled comnectivity for synchronization with coupled Forming plites. in wearresestant metal that thas been finished with
special special surface treatment. The system includes k kock-out syster Knock-out cups anda set of spacers.
Filling p pate with filling sot and breather plate.

