

FORMING LINE



Forming products according to traditional shapes and flavours.

Achieve adding performance and value to your products.

With the aim and purpose of adapting to your needs.



R M **SERTEC**
IBERICA



Experience, quality, design and innovation



FORMING MACHINE MODEL HBS600-SVS

Machine prepared for **low pressure product forming**, a process which allows to maintain the original characteristics of processed dough products, whether they are **based on meat, poultry, fish, soya, potato and other vegetarian products**.

This machine is designed for the production of rectangular, round, triangular, irregular shapes with a flat or three-dimensional appearance.

BETTER CONTROL DURING THE FORMING PROCESS:

The incorporation of our touch screen / PLC allows us to have at all times the control of all the elements involved in the process, speeds, times and pressures.



TECHNICAL CHARACTERISTICS

- Output belt width 600mm.
- Hopper capacity: 380 L.
- Production from 15 to 75 cycles depending on the product
- Useful moulding area (formed): 580 x 130 mm.
- Possibility of making 5 burgers of Ø110mm maximum.
- Plate thickness: Minimum 5mm / Maximum 25mm.
- Possibility of making products in 3 dimensions.
- Low pressure product forming by servomotor.
- Change of forming tools in 10 minutes.
- Automatic forming control by time / pressure.
- Minimum maintenance / minimum energy consumption.
- Minimum disassembly of parts for cleaning.



FORMING MACHINE MODEL HBS400-SVS

Machine prepared for **low pressure product forming**, a process which allows to maintain the original characteristics of processed dough products, whether they are **based on meat, poultry, fish, soya, potato and other vegetarian products**.

This machine is designed for the production of rectangular, round, triangular, irregular shapes with a flat or three-dimensional appearance.

BETTER CONTROL DURING THE FORMING PROCESS:

The incorporation of our touch screen / PLC allows us to have at all times the control of all the elements involved in the process, speeds, times and pressures.



TECHNICAL CHARACTERISTICS

- Output belt width 400mm.
- Hopper capacity: 250 L.
- Production from 15 to 60 cycles depending on the product
- Useful moulding area (formed): 380 x 130 mm.
- Possibility of making 3 burgers of Ø120mm maximum.
- Plate thickness: Minimum 5mm / Maximum 25mm.
- Possibility of making products in 3 dimensions.
- Low pressure product forming by servomotor.
- Change of forming tools in 10 minutes.
- Automatic forming control by time / pressure.
- Minimum maintenance / minimum energy consumption.
- Minimum disassembly of parts for cleaning.



FORMING MACHINE MODEL HBS250-HS

Machine prepared for **product forming**, a process that allows to maintain the original characteristics of processed dough products, whether they are **based on meat, poultry, fish, soya, potato and other vegetarian products**.

This machine is designed to produce rectangular, round, triangular, irregular shapes with a flat or three-dimensional appearance.

BETTER CONTROL DURING THE FORMING PROCESS:

The incorporation of our touch screen / PLC allows us to have at all times the control of all the elements involved in the process, speeds, times and pressures.



TECHNICAL CHARACTERISTICS

- Output belt width 250mm.
- Hopper capacity: 200 L.
- Production from 15 to 40 cycles depending on the product
- Useful moulding area (formed): 230 x 125 mm.
- Possibility of making 2 burgers of Ø110mm maximum.
- Plate thickness: Minimum 5mm / Maximum 25mm.
- Possibility of making products in 3 dimensions.
- Hydraulic, pneumatic and electric operation
- Change of forming tools in 10 minutes.
- Automatic forming control by time / pressure.
- Minimum maintenance / minimum energy consumption.
- Minimum disassembly of parts for cleaning.



FORMING MACHINE MODEL HBS180

Machine prepared for **low pressure product forming**, a process which allows to maintain the original characteristics of processed dough products, whether they are **based on meat, poultry, fish, soya, potato and other vegetarian products**.

This machine is designed for the production of rectangular, round, triangular, irregular shapes with a flat or three-dimensional appearance.

Machine conceived and designed for hotel, catering and industrial restaurant sectors



TECHNICAL CHARACTERISTICS

- Manual loading of the product.
- Manual product pick-up.
- Hopper capacity of 3.5 litres.
- Production from 5 to 12 cycles.
- Linear motion forming plate.
- Hamburger diameter minimum 30mm to maximum 130mm.
- Product pusher by pneumatic piston system.
- Very fast variation of weights and thickness of the burgers.
- Voltage: 230 V - 50 Hz - 1F. Power 0,37 kW
- Electric / pneumatic operation.

MACHINE MODEL IP



PAPER PLACEMENT AND STACKING SYSTEM

Machine positioned after the forming machine.

The paper placing and stacking machine acts by placing an intermediate paper at the bottom of the patty. It also performs the stacking of the product up to a maximum of 5 units per burger row, depending on the product being formed.

The paper sheet is transported from the cassette to the ejection area using suction cups, which have a self-cleaning system.

Loading the paper into the storage drawers can be done without the need to stop the machine's operation.



MACHINE MODEL TRB



PRODUCT LOADING SYSTEM ON TRAYS WITH PAPER INTERLEAVER

Machine positioned after the forming machine.

The TRB machine transports the trays and places an intermediate paper at the bottom of the patty. It also allows stacking the product inside the tray. This machine features a bucket conveyor called TRB, where the trays are automatically positioned using a tray destacker (model DB250) and then conveyed to the product ejection area.

Loading the paper into the storage drawers can be done without the need to stop the machine's operation.





PRODUCT PUNCHING SYSTEM AT THE EXIT OF THE FORMING MACHINE

Machine positioned after the forming machine.

The PNX machine applies a uniform punching to the product, which helps reduce the freezing and cooking time of the product.

The punching depth is uniform and easily adjustable for products up to 32mm.



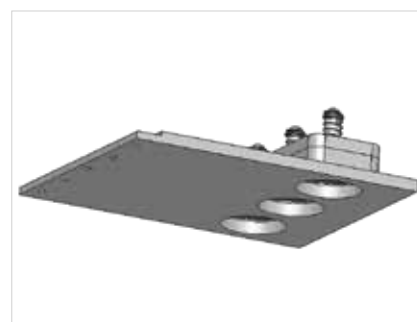
FORMING ACCESOSRIES



STANDARD FORMING SET



3D FORMING SET



COVERED FORMING SET

OUR MESSAGE AND PHILOSOPHY

- Adding significant value to your products.
- Continuous control of the entire process.
- Application of new and latest technologies.
- Maintaining the most advanced hygiene standards.
- Reducing product changeover times.
- Reducing cleaning times without loose parts.
- Adapting to your needs.

FORMING LINES

COATING LINES

FRYING LINE



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