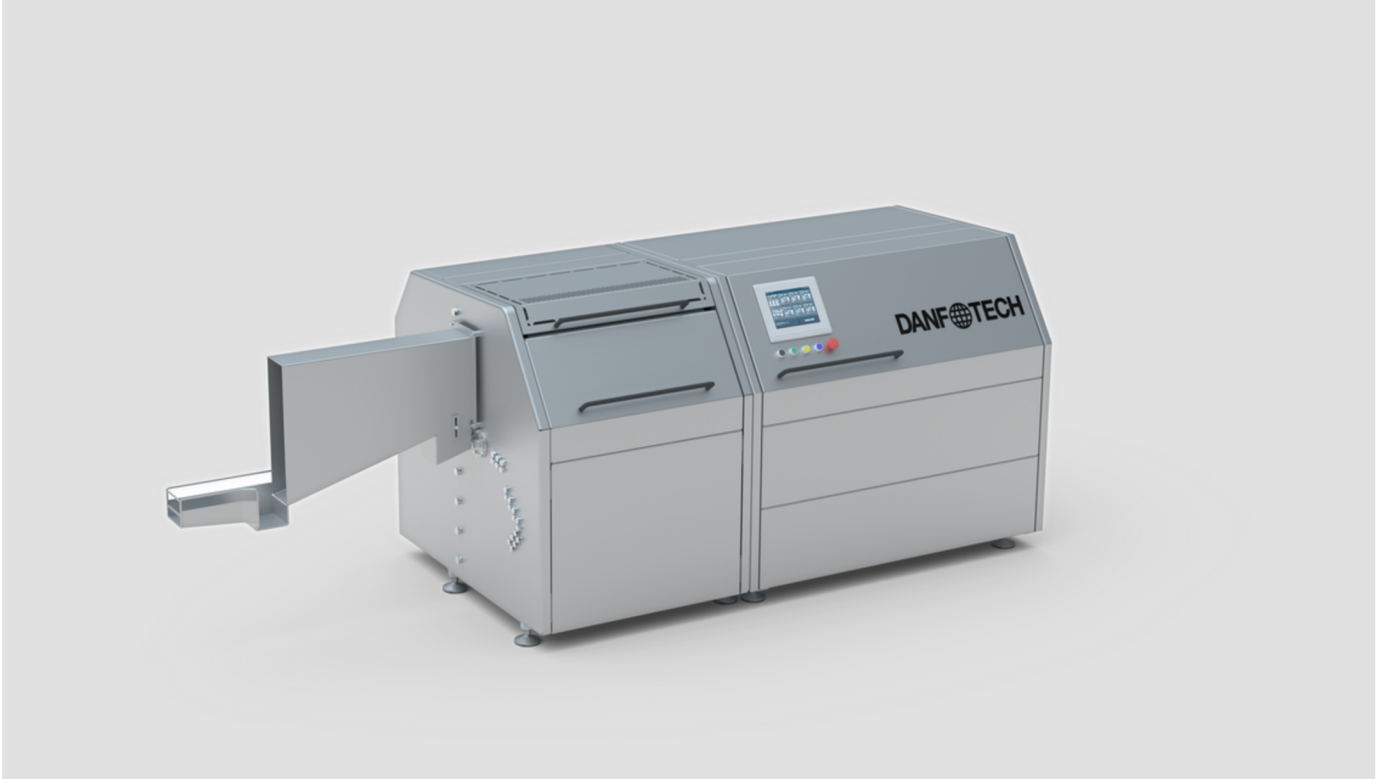# *MEAT AND BACON PRESSES 6+*

Meat and Bacon Press 6+

The standard 6+ Hydraulic operated press is designed for Manual operation and includes a Powerful Hydraulic but gentle pressing system which secures the perfect compression of products. Danfotech 6+ presses bellies using a die set in shapes that correspond to the desired finished products.

o The frozen meat or bellies is molded in the hydraulic operated press where it is exposed to a 3-dimensional pressure to attain uniform shape and quality for maximizing slicing yields. The 6+ can be delivered with a wide selection of easy interchangeable, snap-in die-sets available for a wide range of applications.

o The 6+ Press offers automatic infeed and discharge options with various auxiliary system.

o Automatic conveyors, with custom length, load, and discharge. Can be integrated with existing production lines.

6+ Press in numbers

Cycle rate up to 6 cycles per minute.

Optional in-feed conveyor available.

Press chamber dimensions 790mmx406mmx120mm (31"x16"x4.7").
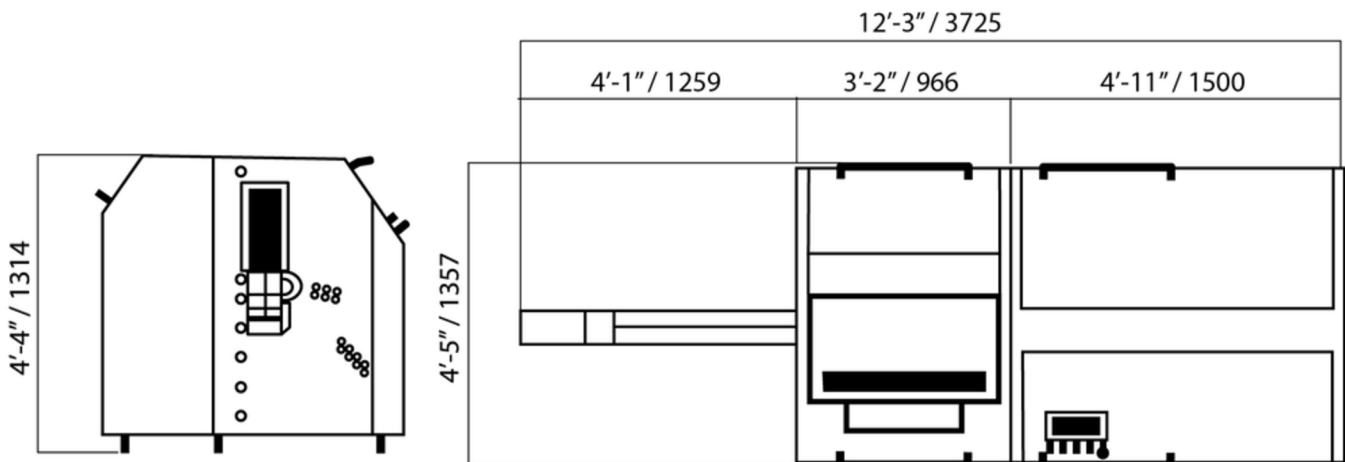
Quick toolless die change in under 5–7 minutes.

Power requirement 380V–460V, 3-phase, 50Hz or 60Hz.

Current requirement 63 Amps.

Air pressure requirement 73–100 PSI (5–7 bar).

6+ Press in Brief

○ The Powerful but gentle pressing System, Hydraulic operated

○ Largest & longest press chamber of any similar press in the industry

○ Press Controls for customized compression control, wrinkle reduction, optimal shape, and maximum yields.

○ 3 Directional pressing for better shape and yield opportunity.

○ Electrical cabinet, mounted on the unit.

○ Allen Bradley PanelView touch screen controls with visual troubleshooting assistance

○ Maintenance check list with sign-off installed.

○ USDA Accepted and CE approved.

Danfotech produces, installs, and services a wide range of machinery and specialized equipment for the food processing industry: bacon presses, defrosting lines, massaging tumblers, ham production lines, tenderizers, and loading/unloading systems built around cook tanks or ovens.