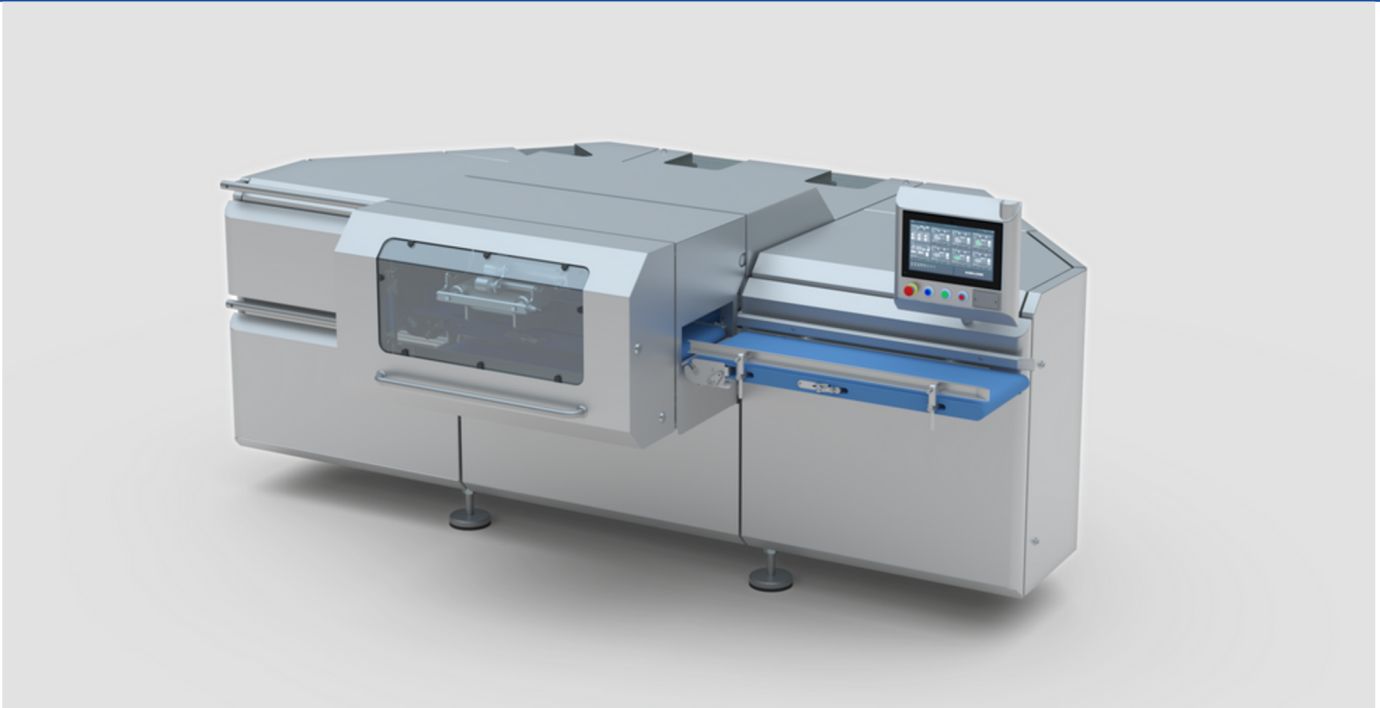


MEAT AND BACON SERVO PRESSES 14+



Meat and Bacon Servo Press 14+

The 14+ press is designed for automatic operation with 4 individual servos controlled by Shapetec™ press technology which secures the perfect compression and automatically flexes the height, based on the individual thickness of the product to be pressed.

- No hydraulics or cooling water
- Reduce operating cost & sanitation concerns

Pressed product yields a higher percentage of #1 slices due to the 4 directional Shapetec™ compression controls. Automatic conveyors, with custom length, load and discharge frozen bellies and integrate with existing production lines. The 14+ press comes with both in-feed and discharge conveyors which can be integrated into a delivery form freezer as well as hand off to slicer or similar equipment

14+ Press in numbers

Cycle rate up to 14 cycles per minute.

Press chamber dimensions

1040mmx406mmx120mm (41"x16"x4.7").

Maximum press length 1016mm (40").

Automatic flex up to 20mm (0.75").

Quick toolless die change in under 5-7 minutes.

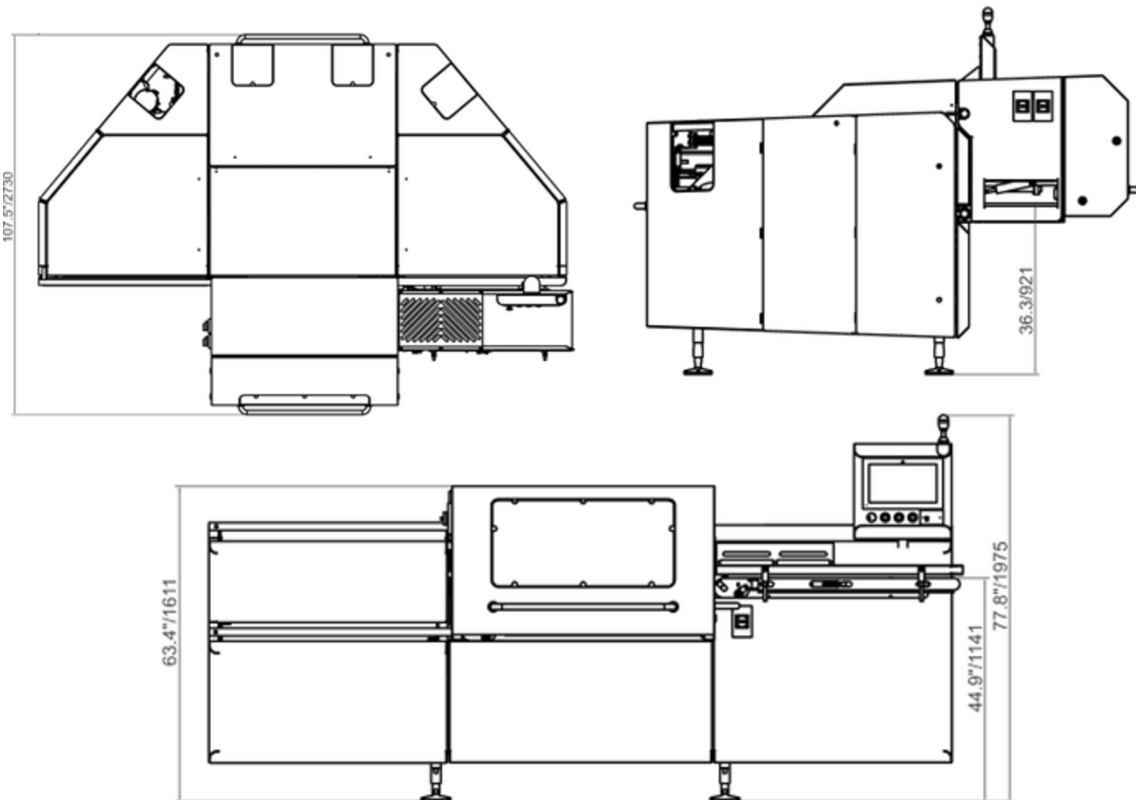
Power requirement 380V-460V, 3-phase, 50Hz or 60Hz.

Current requirement 80 Amps.

Air pressure requirement 100 PSI (7 bar).

14+ Press in Brief

- Experience efficiency with a compact design that maximizes your workspace.
- Our machine features self-draining external surfaces and a cleaning-friendly interior accessible through large doors.
- Enjoy easy and quick die set replacement with the new easy-slide cabinet that provides fast access to the die set.
- A 15" Optical HMI for superior control.
- The detachable modular belt can be removed without tools, simplifying cleaning processes.
- Reduced air consumption by approximately 50%, —enhancing your operational efficiency and sustainability.
- The 14+ Press is constructed in accordance with Middleby "Visio Alignment"



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.