

Form Pressing

Hoegger[™]

FF280 Fresh Meat Former





Ensure the right yield with 3D Form Pressing

The pneumatically operated Fresh meat former FF280 is ideal for forming crust frozen or partially frozen fresh meat, with or without bones.

Higher yield

The Hoegger press technology ensures that the product is formed gently and also powerfully. Controlled form pressing maximizes the yield and minimizes the Give-Away.

Three-dimensional pressing process

Three-dimensional form pressing facilitates controlled but gentle forming of the product, thereby guaranteeing maximum yield, even in the case of large deformations.

Streamline operations with optimized process automation

UNO/DUO lift and transfer stations provide automatic feeds to the slicer/portioning unit for cost-efficient, synchronized production

Hygienic open design

Sanitary design provides high visibility and easy access to all components for easier cleaning and maintenance



Individual process control

The sequence of the pressing process and the pressing force and pressing time can be easily set using modern computer control. The different process sequences and settings can be optimized and saved for each recipe and product.

Technical Support

Provisur is committed to delivering exceptional customer service. We offer telephone support, remote diagnostics, emergency repair and fast delivery of genuine OEM parts from our large inventory. Our Peak Preventative Maintenance Program can keep your equipment in top shape for maximum uptime.



The FF280 sets the standard for Form Pressing efficiency

Specifications	
Cycles*	Manual, up to 7
Press chamber	700mm x 280mm x 150mm
Dimensions	2530mm x 880mm x 2150mm
Weight	2'000 kg
Electric power	0.2 kW
Compressed air	6 - 10 bar
Conformity	CE
Dynamic pressing	Yes
Automated production support (APS)	Yes
Automation loading	N/A
Automation lift	Yes

*Depending on product and quality requirement

