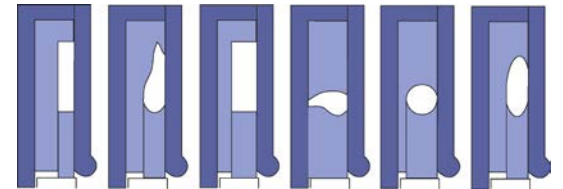




TYPE 14 BACON PRESS

- Maximize slicing yields at optimal temperatures ranging from 14°-25° F (-10° to -4° C) depending on salt content.
- Presses 14 bellies per minute with powerful but gentle hydraulic pressing system.
- Press cycle establishes product height and width. Pressed length depends on size of belly.
- Max die chamber size: 35" x 16" x 4.8" (890 x 406 x 122 mm)
- Computer controlled die set allows adjusting product thickness $\pm 0.22"$ (5.5 mm) during operation without changing the die set.
- Automatic programmable lubrication system.
- Internet connectivity option for remote troubleshooting.
- Allen-Bradley controls with color touch screen HMI.
- Left or right outfeed available
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



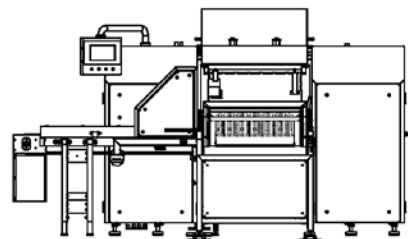
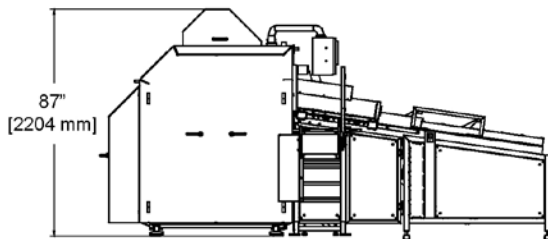
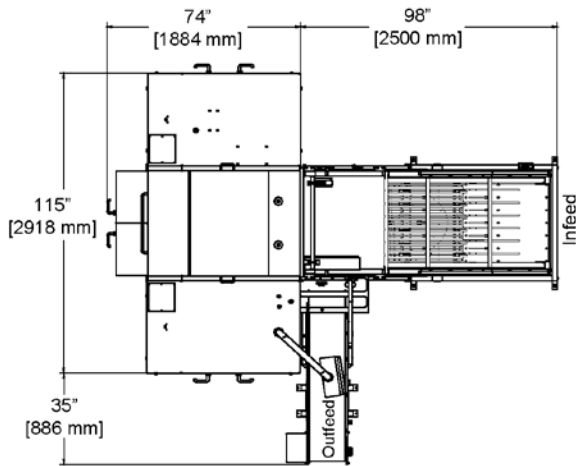
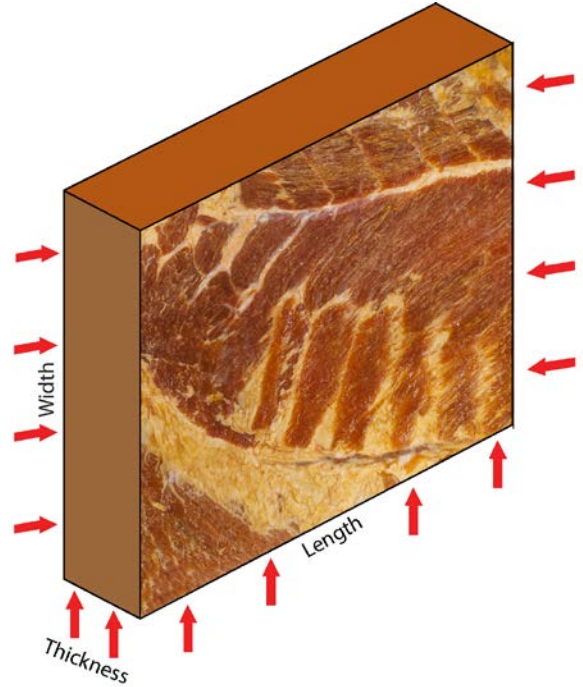
Wide selection of easily interchangeable, snap-in die sets available for a wide range of applications

TYPE 14 BACON PRESS

The Danfotech Type 14 presses bellies by means of a die set, in shapes that correspond to the desired finished product.

The frozen meat is molded in the in the servo operated press, where it is exposed to three-dimensional pressure to attain uniform shape and quality for maximized slicing yields. The pressing method ensures that no membranes are damaged, resulting in extra slices. The pressed length is attained with pressure applied from both ends simultaneously.

The Type 14 bacon press includes automatic infeed and discharge with additional ancillary systems available.



TYPE 14 SPECIFICATIONS

Power		Control Voltage	Service Amps	Cooling Water	Water Pressure	Air Pressure
30 hp	22.5 kW	24 VDC	63 A	2.1 gal/min. 7.95 liters/min.	29-87 psi 2-6 bars	87-116 psi 6-8 bars

04/19 E