

750

*The Shape
of Things
to Come*





750

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experience
expertise
excellence

Designed by professionals especially for professional processors, the completely hydraulic NuTEC 750 can handle whatever you dish out—whether that's beef, poultry, pork, seafood, cheese or vegetables.

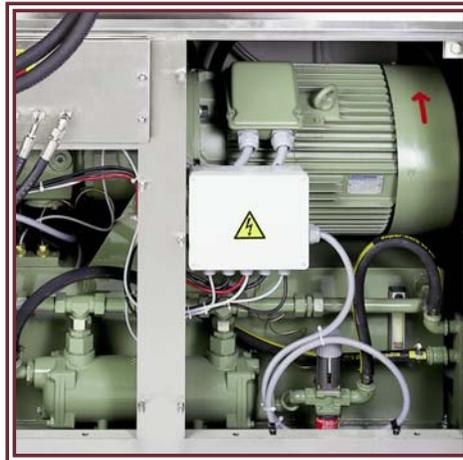
With over 100 years of patty machine experience, NuTEC management leads the industry. Their expertise in food forming equipment technology guarantees perfect shapes, home-made product quality, and consistent weight control.

Dedicated to excellence in customer service, NuTEC is committed to responding to your needs quickly. Count on NuTEC to provide machine operating support over the life of your new patty former. When you have a question, NuTEC has the answer.

Advanced Forming System ▶

The unique NuTEC vane pump forming system assures minimal product working and provides exceptional product quality. The vane pump feeds directly to the mold plate cavity. There is no product backflow, no overworking, and no bridging.

The heart of the NuTEC 750 is an advanced computer-controlled hydraulic system which eliminates mechanical parts. The machine also features state-of-the-art finger-tip controls for all machine functions including forming pressure adjustments.

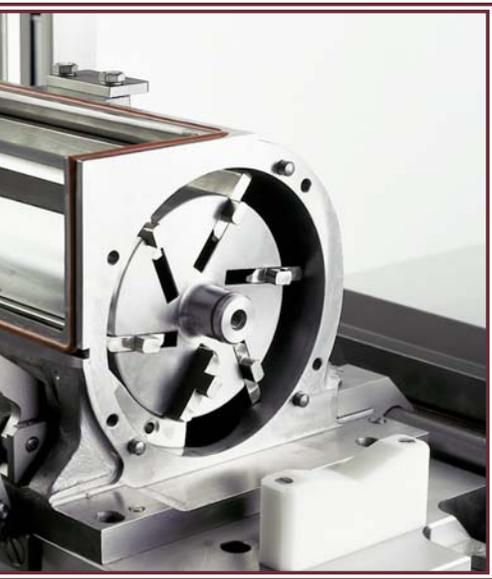


◀ 100% Hydraulic!

The NuTEC 750 is the world's only completely hydraulic 19" wide patty machine. 100% hydraulic operation assures minimal maintenance, reduced downtime, and lower repair costs. Built tough, using reliable hydraulic components, the 750 performs well on hard to form items like whole muscle poultry products, and is versatile enough to handle delicate products such as seafood, vegetables and multi-ingredient fillings.

No More Overworking! ▶

Experienced processors appreciate NuTEC's unparalleled feed system. A rotating spiral gently moves the product to the vane pump. Bridging and overworking—common problems of other patty formers—are eliminated because the product is neither rolled nor tumbled. The generously sized hopper accommodates 500 pounds of product.

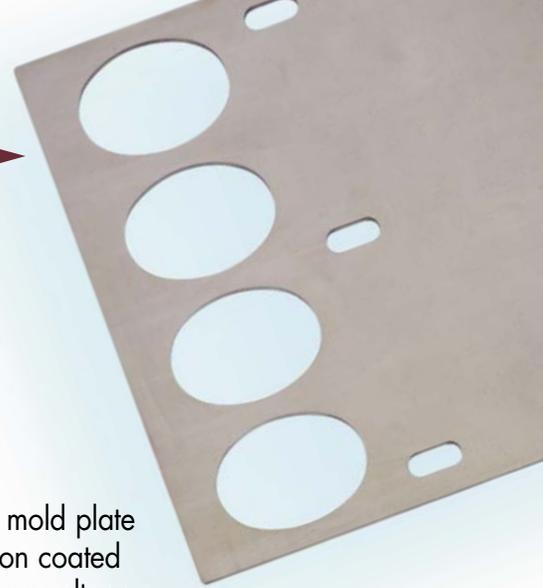


Change Mold Plate In Under 5 Minutes! ▶

Whether you're running patties, nuggets, sticks or strips, you can change the NuTEC 750 mold plates quickly and easily. Mold plates are made to exact customer specifications—in any size, shape and choice of material.

Mold Plate Drive

A direct in-line hydraulic cylinder drives the mold plate from 15 through 75 strokes per minute. Teflon coated aluminum knock out cups are heated by a low voltage, temperature controlled contact heater. Water and air assisted knock outs are also available.



▲ Clean-Up Made Easy

The NuTEC 750 can be sanitized in minutes. This USDA and Agriculture Canada approved forming machine is completely hoseproof and is constructed of rust-proof materials. Intelligent engineering enables larger parts to stay on the machine, and easily swing out of the way for speedy clean-up.



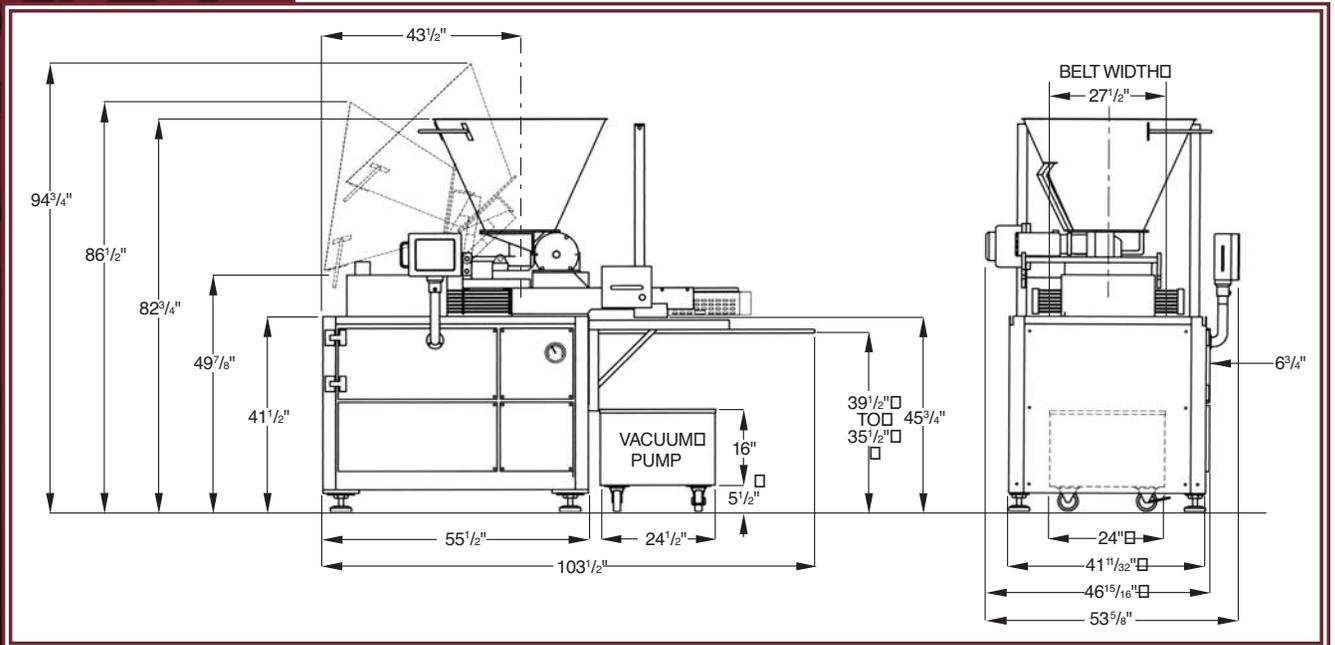
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Vacuum Paper Feed

NuTEC's vacuum operated paper feed system is easy to operate and maintain. Side notch paper is precisely placed between patties for the stack and count operation. Paper sizes can be switched quickly, increasing flexibility. The built-in electronic counter allows you to change stack heights easily, or run with paper directly into the freezer.

Options

- NuTECtured patty fill system
- Vacuum pull paper interleaver
- Hydraulic, machine mounted bucket lift
- Hopper extension
- Meatball rolling attachment
- Skinless sausage link attachment
- 3-D forming
- Parts clean-up rack
- Cuber/Perforator
- Shuttle conveyor



Product Specifications

- Variable Speed—15 to 75 strokes per minute
- Hopper Capacity—500 pounds, positive feeding
- Usable Mold Plate Area—19" wide x 6" front-to-back
- Mold Plate Thickness—³/₁₆" to 1¹/₄"
- One standard mold plate and knock-out assembly included with machine

Electrical Specifications

- 208, 230, 460, 575 Volt, 60 Hz, 3-phase, 90/60 amps
- Conductive-type heater (low voltage) with adjustable temperature control
- Safety guards with electrical interlocks
- Easy access emergency "off" push button
- Computer controlled

Paper Feed Specifications

- 4' neoprene packoff conveyor
- Standard paper sizes—4¹/₂" sq., 5" sq., 5¹/₂" sq. and 6" sq.
- Electronic counter—1 to 15 patties per stack