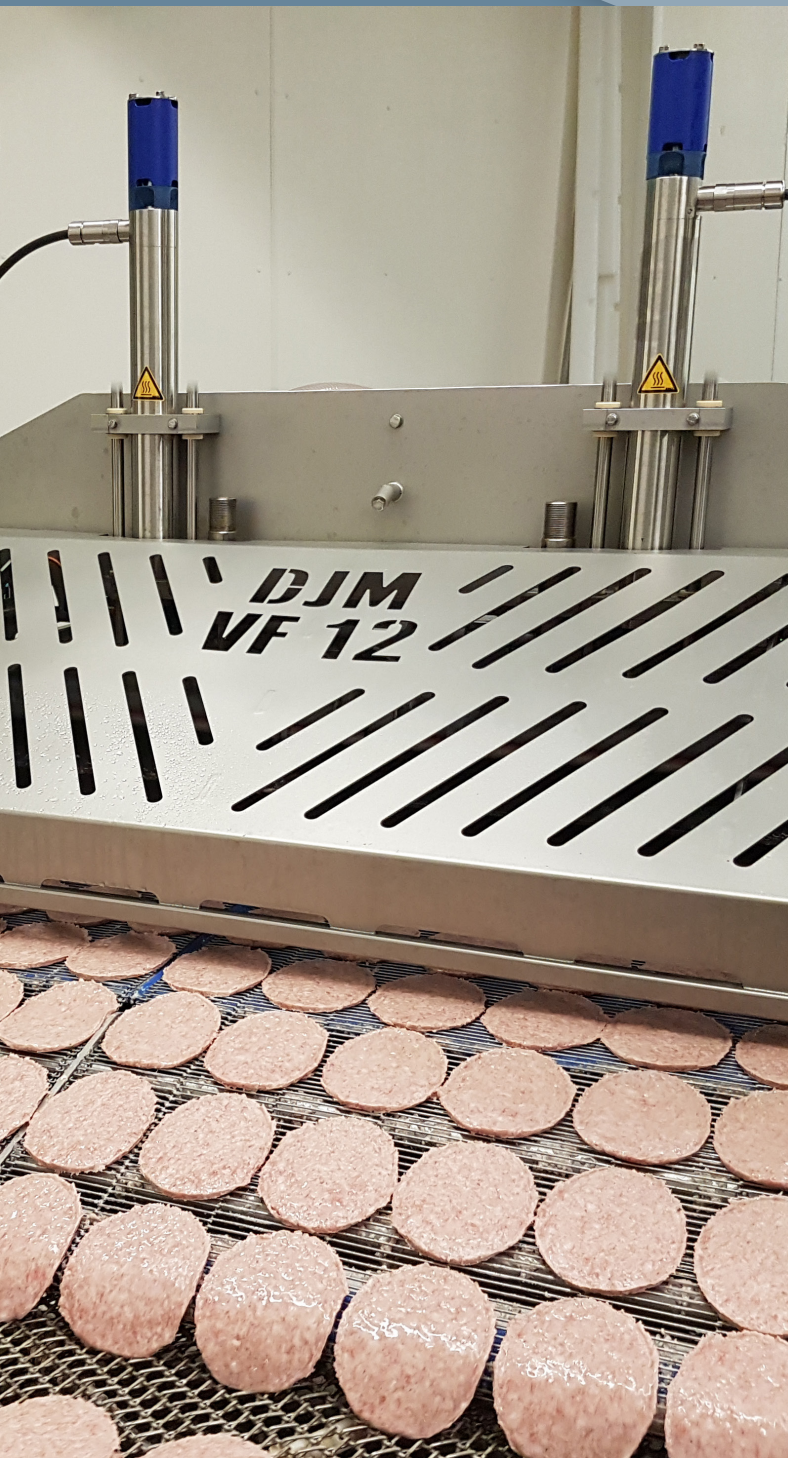


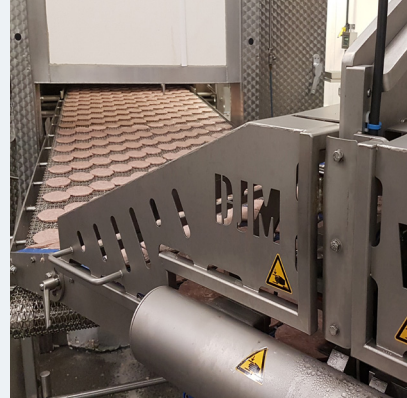
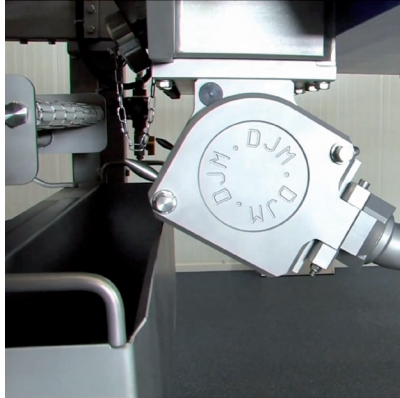


Forming technology



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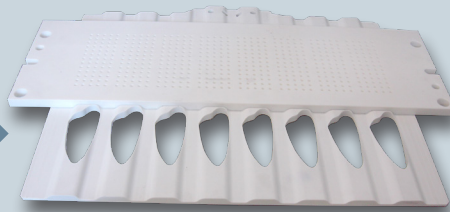
Form and capacity in perfect balance



DJM has developed a complete line of VacForm machines for the production (of 10:1 and 4:1) of hamburgers. Schnitzels, chicken nuggets, fish sticks and vegetable products are also possible. Depending on the version, DJM VacForm machines can produce up to 3,500 kg of chicken nuggets and up to 4,000 kg of burgers per hour. The patented DJM pressure distribution system ensures extremely small weight variations, which prevents product loss and optimises economic production. By also equipping the machines with an automatic paper interleaver system, the products can be produced in stacks with a 'sheet of paper' between each product so they are always easy to separate from each other. If required DJM can build machines with even higher production capacities in order to always perfectly match your production situation, requirements and desired capacity.



Forming plates



DJM can produce forming plates for a great variety of products such as burgers, nuggets, fish cakes, sticks, bars, schnitzels, etc. DJM forming plates are made of durable plastics or wear-resistant metal that is finished with a special surface treatment. The plates are fully EC, USDA, and FDA compliant and designed to reduce wastage and maximise yields.

Paper interleaver



The VacForm VF04 and VF06 models can be equipped with an optional paper interleaver system. This automatically inserts a paper sheet between the products to prevent them from sticking together. Paper is supplied on rolls and tailored to the product size by a fast cutting system.

Cleaning trolley



To guarantee a professional positioning and storage during cleaning and drying of all parts that have been in contact with food during production, DJM developed this specifically designed cleaning trolley. By positioning the parts at an angle, they can be cleaned optimally, while water slips off easily, which speeds up the drying process.



More than 40 years experience in designing, producing and servicing excellent food processing machines by an innovative & committed team of experts.

Specifications

DJM-VF04 | DJM-VF06 | DJM-VF12

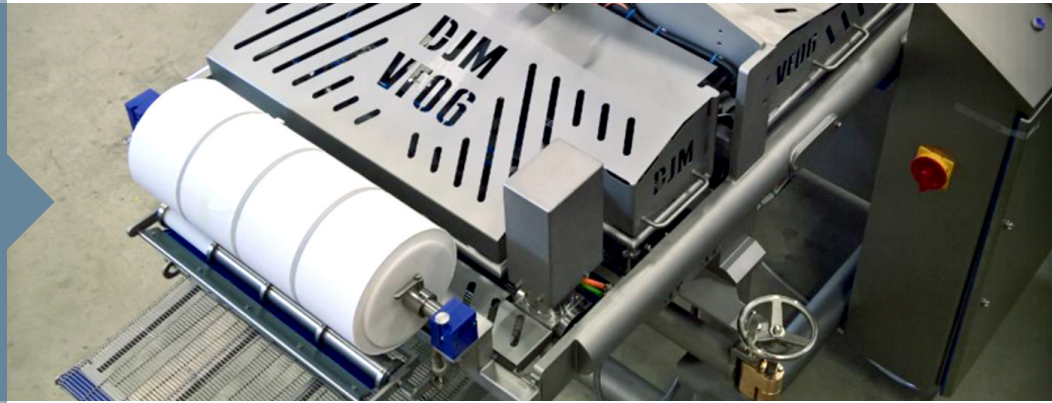
DJM-VF04

Conveyor width: 400 mm



DJM-VF06

Conveyor width: 600 mm



DJM-VF12

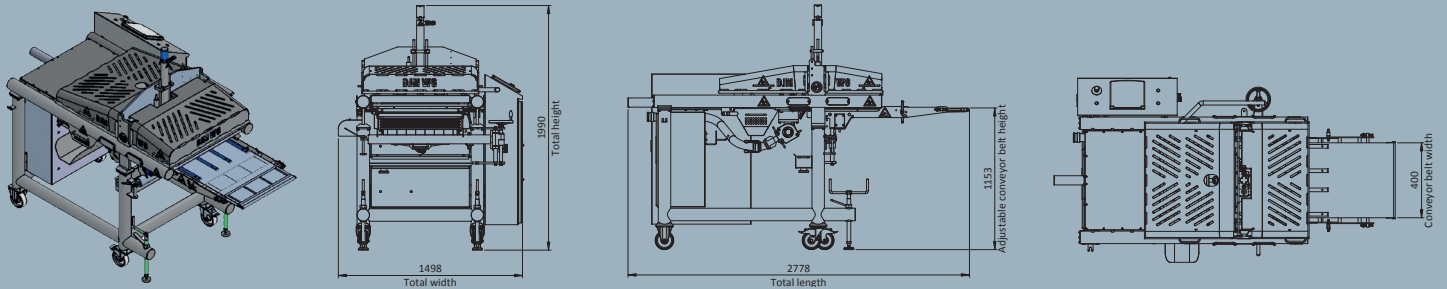
Conveyor width: 1.150 mm



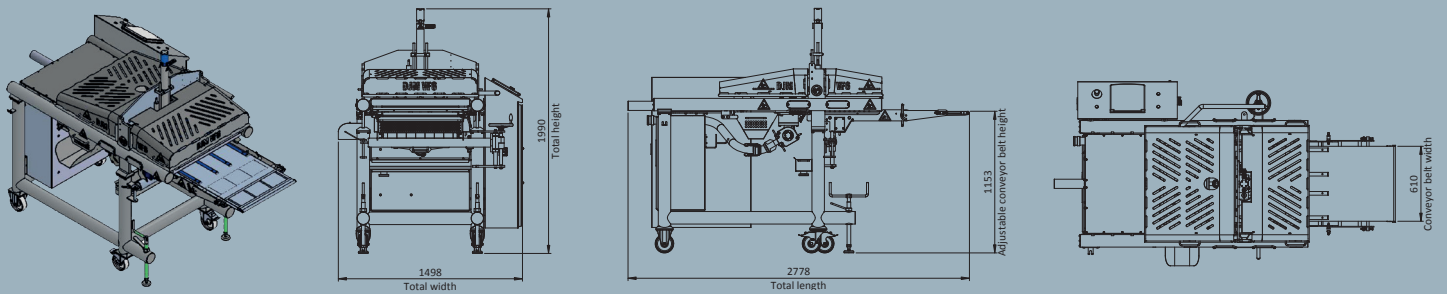
**General
specifications
all models:**

- Fast & efficient forming of burgers, nuggets, fish cakes, sticks, bars, schnitzels, etc.
- Portioning speed: 15 – 70 strokes/minute (adjustable).
- To be combined with any brand of vacuum filler which, at every stroke, provides exact portioning to the VacForm attachment.
- Unique pressure dividing system spreads portions equally over the number of cavities in the forming plate.
- Forming plate is fitted with servo drive with variable speed control via operator panel.

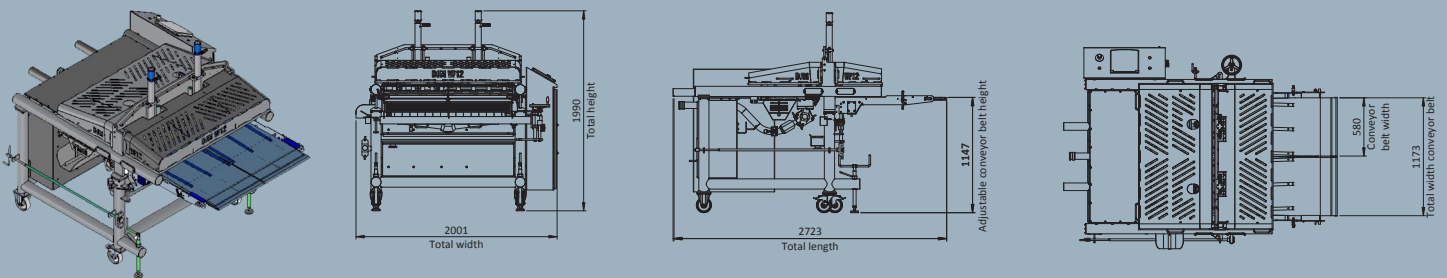
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Main dimensions VF04 + VF06: 1498 x 2778 x 1990 (width, length, height in mm), adjustable conveyor belt height 1153 mm



Main dimensions VF12: 2001 x 2723 x 1990 (width, length, height in mm), adjustable conveyor belt height 1147 mm



- Servo-driven and heated Teflon®-coated knock-out cups for optimal product release on to the variable speed wire belt conveyor.
- Precise portioning to the forming plate cavities eliminates waste.
- All machines are easy to move (mounted on lockable castors).
- Machine frame, housing and components are completely made of stainless steel.
- Parts can be taken off completely for fast and efficient cleaning.
- All machines are equipped with product outfeed conveyor.
- Pre-installed connectivity for synchronization with coupled processing lines.
- Forming plates in wear-resistant metal that has been finished with a special surface treatment. The system includes a knock-out system, knock-out cups and a set of spacers.
- Filling plate with filling slot and breather plate.

Global service and support



DJM Food Processing supplies its machines to critical end users all over the world. This means that DJM machines comply with all required national and international standards and guidelines, including the strict European Machinery Directive (CE Marking). Furthermore, specific standards and guidelines are applied in the field of functional, personal and electrical safety, as well as in the field of hygiene. In close cooperation with specialised, DJM-trained local partners, users worldwide can rely on professional repair and maintenance services. Advanced digital techniques are used for remote analysis, management, software updates and machine optimisations. A greater guarantee of high quality and optimally profitable production is hard to give. Wherever in the world you produce!

De Rietkraag 7
NL-8082 AA Elburg
The Netherlands

+31 (0)525 652 088

info@djmfoodprocessing.nl
www.djmfoodprocessing.nl



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