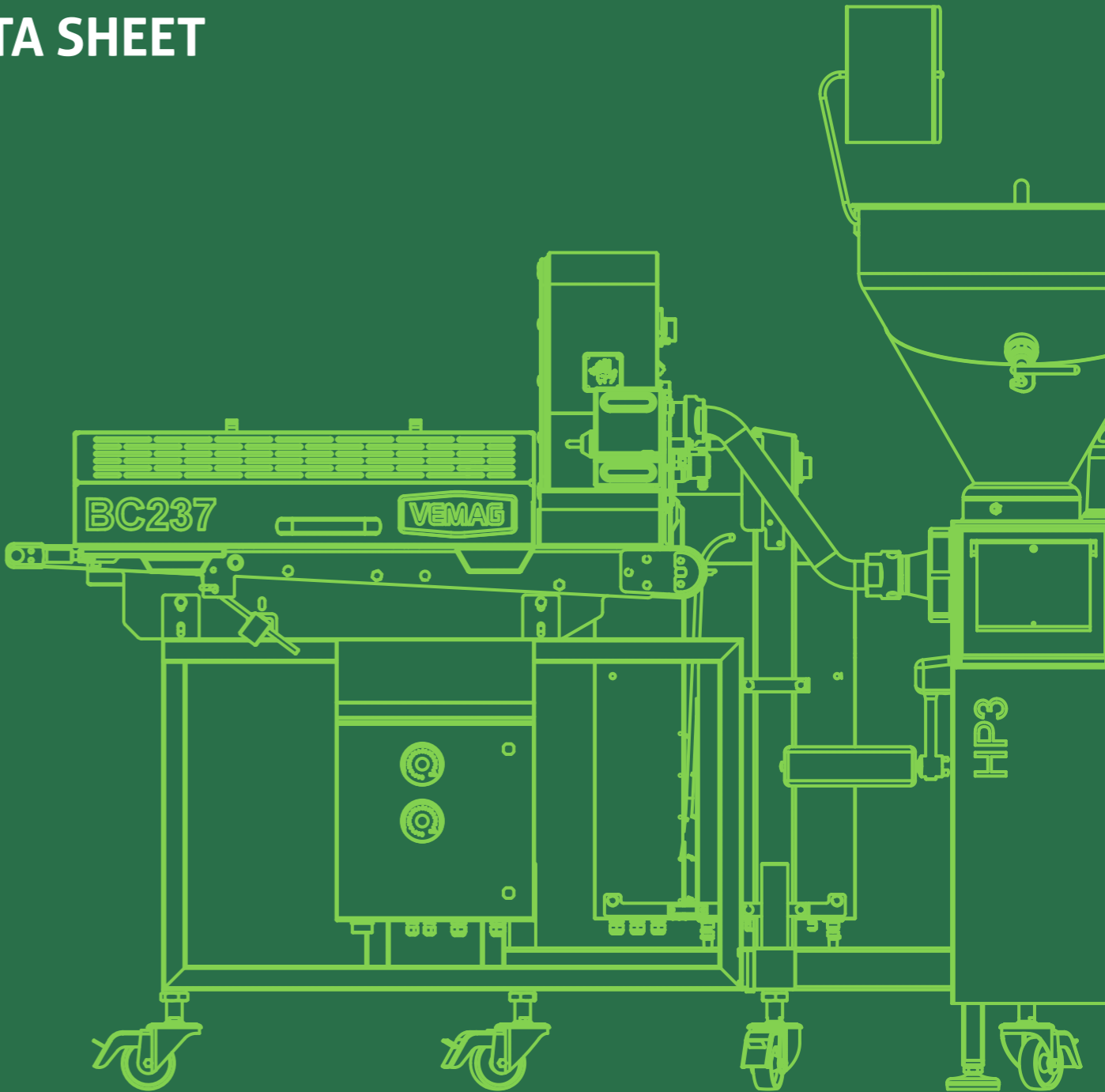


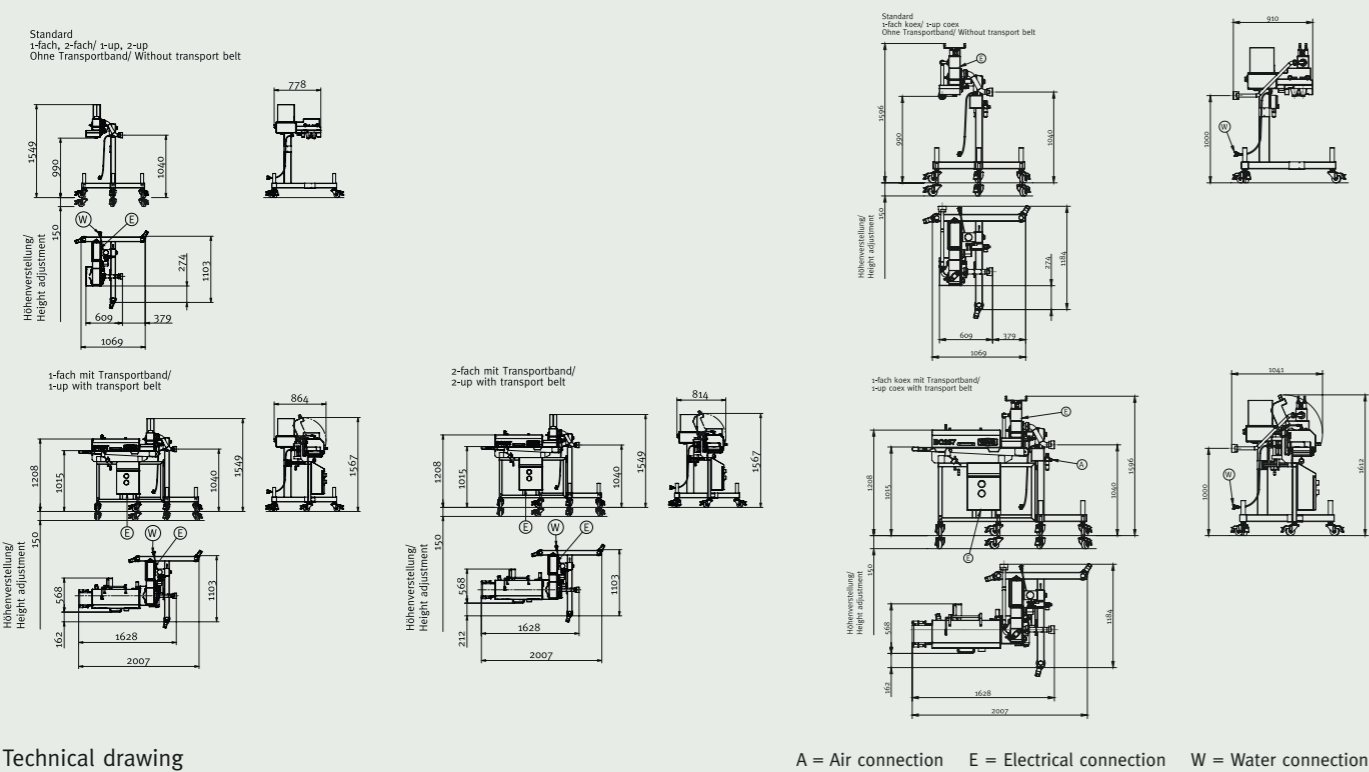
BALL CONTROL BC237

THE SMART ANSWER TO CONVENIENCE PRODUCTS

DATA SHEET



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TECHNICAL SPECIFICATIONS	
Ball Control BC237	
Maximum portioning rate, unfilled	One lane: 250 portions/minute (at 20 g = 300 kg/h) Two lanes: 500 portions/minute (at 20 g = 600 kg/h)
Weight range	1–120 g, or Ø10–60 mm
Maximum portioning rate, filled	150 portions/minute (at 20 g = 180 kg/h)
Weight range	10–120 g, or Ø16–60 mm
Shapes	Ball Cylinder Ellipse Drop-shape Flattened

FORMING AND DIVIDING

Flexibility and precision for filled and unfilled products

Convenience products offer your customers a special delight — one more reason to produce these tasty delicacies. And with the Ball Control BC237, they will always turn out great. No matter whether oblong, straight edged or with rounded ends, you can let your imagination run wild.

The Ball Control BC237 is an attachment which you can use to manufacture filled and unfilled convenience products. It is suitable for the HP3 and DP3 vacuum fillers in butcheries, as well as the industrial HPE and DPE series.

Benefits at a glance

- Easy and flexible to set up
- Perfect separation
- Unique shaping
- High output of up to 250 portions/min
- Simpler and fast assembly and disassembly
- Easy to operate
- Single/double lane
- Easy to manufacture coextruded products
- Products can be flattened

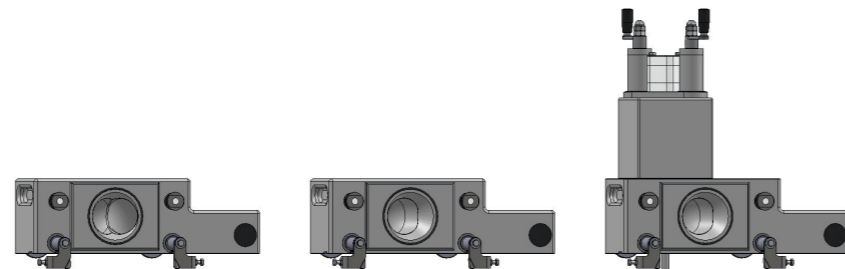
Modular structure

The Principle

- Combinable, flexible options from the basic frame all the way to a textured roller
- Interchangeable format sets and heads (single/double lane)

The benefits

- The ideal solution which allows you to make an extraordinarily wide range of products to meet your needs
- Change formats quickly and without tools to save time and money



Double lane version

Single lane version

Coextrusion version

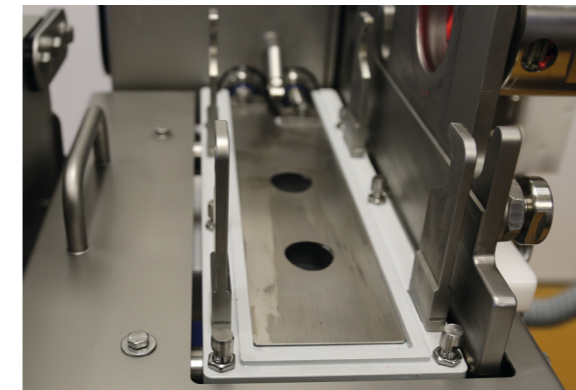
Perfect shaping and separation

The Principle

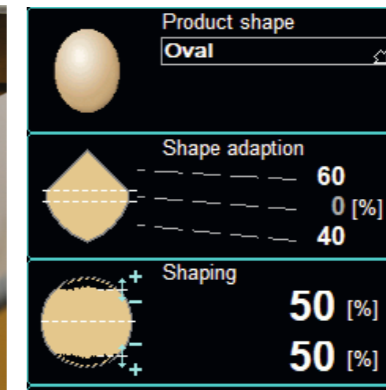
- The product is shaped by perforated plates through which it is fed
- The perforated plates are adapted to the product shape
- The desired shape is achieved by sliding the plates together and apart
- Product results like hand-made
- Reliable separation is achieved by the overlapping perforated plates

The benefits

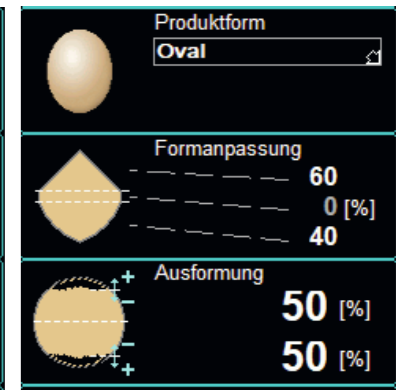
- Countless shaping options because the perforated plates can be programmed to move as you want them to
- Chains like with traditional diaphragms are totally avoided
- Achieve top results in minutes using an easy user interface, without previous knowledge



Forming-plates



Product shapes



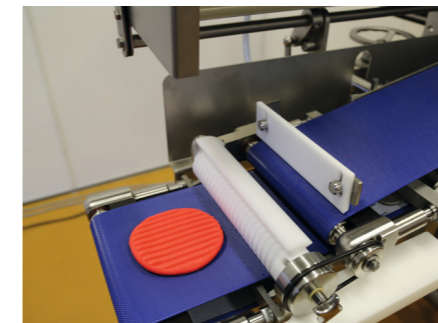
Limitless product variety

The Principle

- A machine for any product: filled burgers, cheese balls, Adana Kebabs and much more
- Filled, unfilled or flattened

The benefits

- Totally flexible system for all products enables maximum utilisation of system
- Respond quickly to changes in the market without making expensive additional investments



Product variety



Hygiene

The Principle

- High-grade stainless steels and plastics used
- Easy to disassemble without tools

The benefits

- Quick and easy to clean, easily accessible machine made of long-lasting parts
- Quick and easy to disassemble the machine without much previous knowledge

Utmost efficiency

The Principle

- The latest VEMAG feeding technology achieves high weight accuracy
- High output performance (up to 250 cycles / min.).

The benefits

- Cost savings through minimal giveaway
- Virtually non-wearing format sets reduce maintenance costs
- Easy to calculate production volume



Double screw