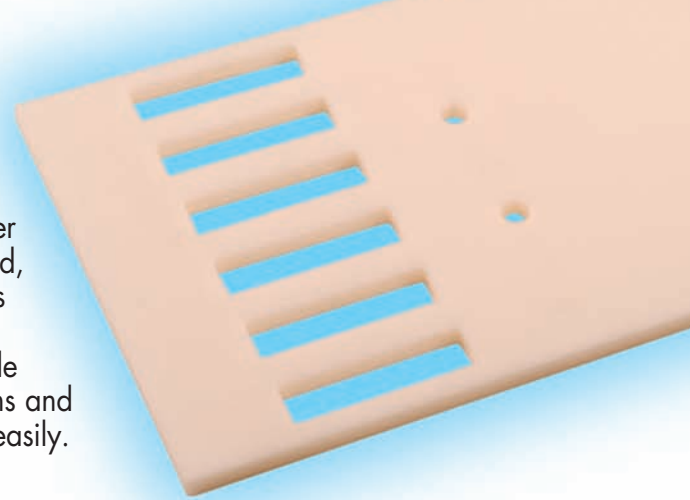


Mold Plate Drive

A direct in-line hydraulic cylinder drives the mold plate from 15 through 65 strokes per minute. Electronically controlled, each cycle of the mold plate is identical, ensuring consistent portions. Mold plates are made to exact customer specifications and can be changed quickly and easily.



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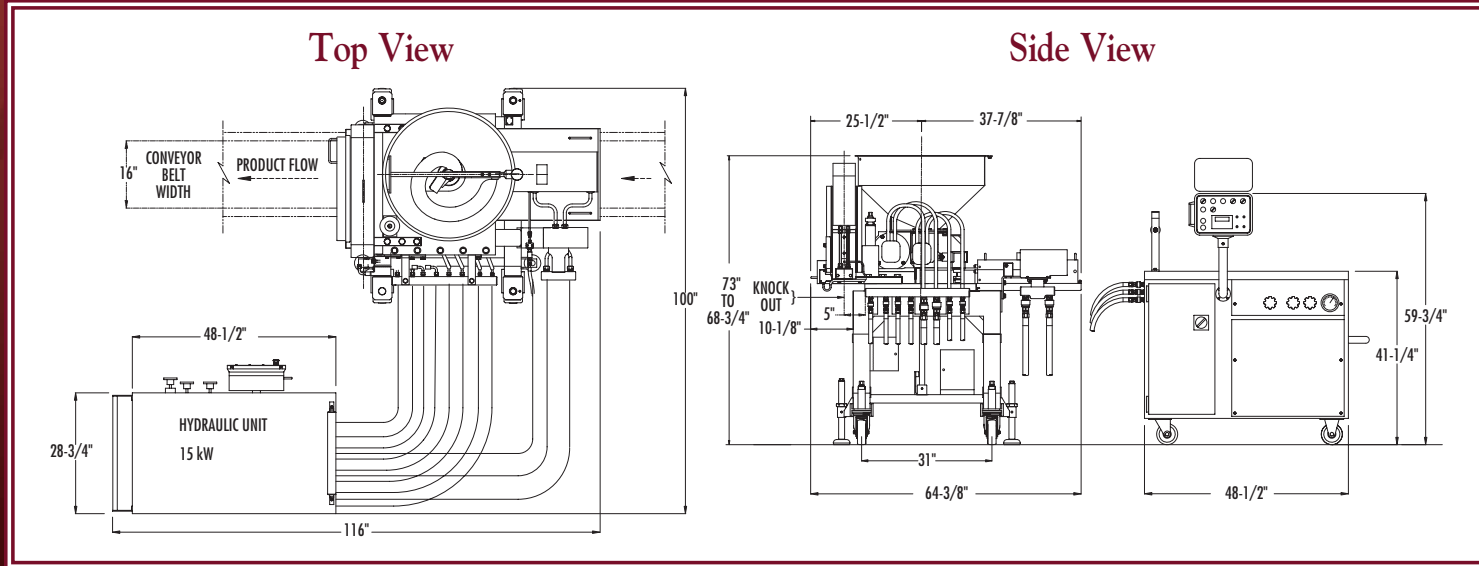


Electronic Control Panel

A multi-function, operator-friendly control panel is easy to read and allows quick machine adjustments to be made.

Top View

Side View



Options

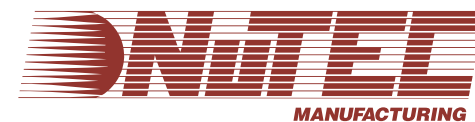
- Electronic link to outside source for accurate location of deposit
- Custom widths upon request
- Depositing head adjustable on X or Y axis
- Left hand operating controls
- Air or liquid oil cooler
- Water and/or air assist deposit system

Product Specifications

- 208, 230, 460 or 575 volts, 3 PH, 60 HZ
- Completely hydraulic
- 300 lb. product hopper
- Rotary vane product pump
- Standard width 12"
- Variable speed 15 - 65*

*Varies with portion size

- Deposit size up to 1 3/8" thick
- Stainless steel construction
- Emergency "off" button located on both sides of machine
- Completely safety interlocked

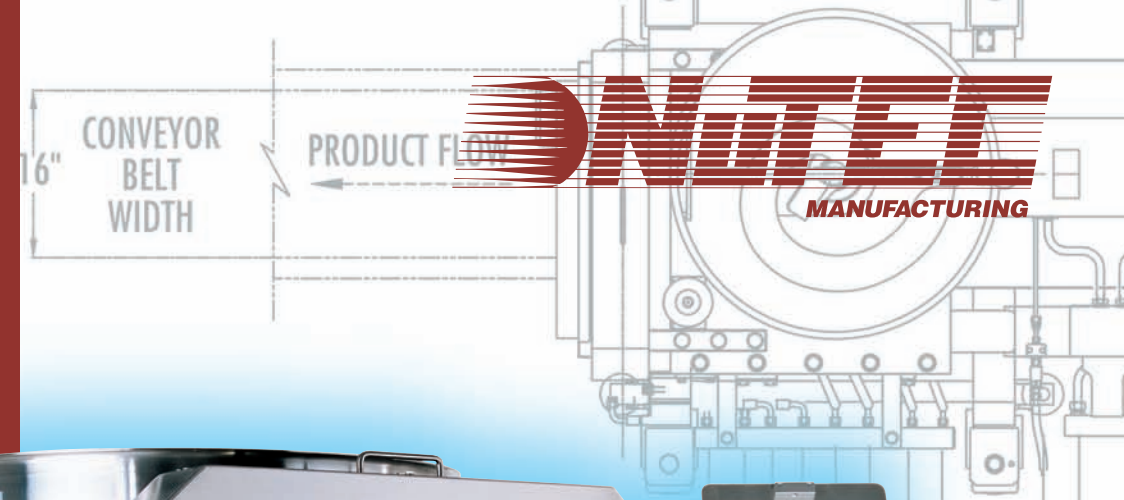


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C-Frame Filling & Portion Depositor



Food processors rely on NuTEC's C-Frame technology for accurate, consistent deposits in the products they take to market.



The NuTEC 725 C-Frame System fits into production lines and deposits fillings for everything from stuffed sandwiches to burritos.



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The C-Frame deposits uniform filling amounts as shown here.



For Chicken Kiev, a C-Frame can deposit the bottom portion, the filling, and the top portion of the chicken. One C-Frame is required for each function and can fit right into production lines.

An Assortment of Foods

Stuffed sandwiches, calzones, sandwich wraps, empanadas, cordon bleu, burritos, egg rolls, hamburgers, meat pies, chicken kiev, and stuffed seafood shells. The number of successful applications grows larger every month. That's because the NuTEC 725 C-Frame Filling & Portion Depositor is as versatile as it is reliable.

As more and more food manufacturers discover the variety of bases, fillings, and tops that the 725 can deposit, the popularity of this NuTEC equipment grows. And because NuTEC's hydraulic technology is used on the

C-Frame, you can be assured of minimal product damage and accurate, consistent deposits hour after hour, no matter what type of product you run.



▲ Advanced Forming System

NuTEC's unique vane pump forming system feeds directly to the mold plate cavity through a selection of fill systems. Forming pressure adjusts easily and a visible gauge gives operators convenient, at-a-glance product pressure information.

The powerful, 15 HP air cooled, 100% hydraulic system minimizes maintenance, reduces downtime, and lowers repair costs.

No More Product Overworking!

You'll appreciate NuTEC's unparalleled feed system. A rotating spiral gently moves the product to the vane pump. Bridging and overworking

are eliminated because the product is neither rolled nor tumbled. The generously sized hopper accommodates 300 pounds of product.



Deposits of up to 1 3/8" thick are made quickly and accurately as shown here with a tortilla application.



Ethnic specialty foods are a growing product line for the NuTEC 725 C-Frame. Some applications include burritos, calzones, and egg rolls.