FFW 0400 Moulding Machine



For flat bottom jelly-products.

FFW 0400



Jellies precisely formed in 12 seconds, without additional curing times in a fully automated process. Starting with volumes less than 450 kg/ 1.000 lb per hour or batches from 10 kg/22 lb. Formulations are dosed into rotating molds at temperatures below 85°C/ 185°F, a solid state is reached within seconds. Products can be directly post-processed and packaged. Perfect for highly sensitive ingredients due to minimum exposure to elevated temperatures. These machines meet demands of food, chemical and pharma industries.

FFW 0400 Moulding Machine

Technical Data

specifications	metric	imperial
length	6913 mm	22.7 ft
width	1250 mm	4.1 ft
height	1800 mm	5.9 ft
weight	ca. 1500 kg	approx. 3300 lbs
working width	395 mm	15.5 inch
voltage	400-480 V, 32 A, 8,3 kVA	400-480 V, 32 A, 8,3 kVA
driving capacity	1,0-10,0 m/min	3.2-32.8 ft/min
compressed air supply	45-60 l/min, 6 bar	11-16 GMP, 87psi
output	ca. 300 Kg/h ¹²³	approx. 660 lbs/hr 123
water	For cooling and heating unit	For cooling and heating unit
	1 assumed product 18x12x8 mm	1 assumed product 0.7x0.5x0.3 in
	² assumed density 1,3 g/cm ³	² assumed density 0.75 oz/in ³
	³ assumed production speed 3,0 m/min	³ assumed production speed 9.8 ft/min

starchless moulding system		
suitable for small and medium capacities		
minimal heat exposure of substances		
any shape possible - easy tool change		
quick cleaning/ruling out cross-contamination		
up to 100% fruit- or glucose-based products		
inclusions possible (e.g. fruit pieces)		
integrated pre-cooling system		
small space requirement		
flexibly adaptable to different recipes		
fully automated mode of operation		
combine with wide range of kitchen equipment		
·		

Gel-like mixtures

Vicious mixtures with a flow like thick honey: Our FFW-Technology is designed to process formulations with viscosities between 10 000 and 80 000 mPas and with total solids up to 82%. Mixtures may be processed in cold or hot condition. Food production: This technology is designed to process formulations with – compared to conventional jelly-production – low water activity (\leq 0.65).

The FFW-Technology produces flat-bottom jelly-products in any shape. Inclusions like real fruit pieces can be easily inserted.





