

720

*The Shape
of Things
to Come*





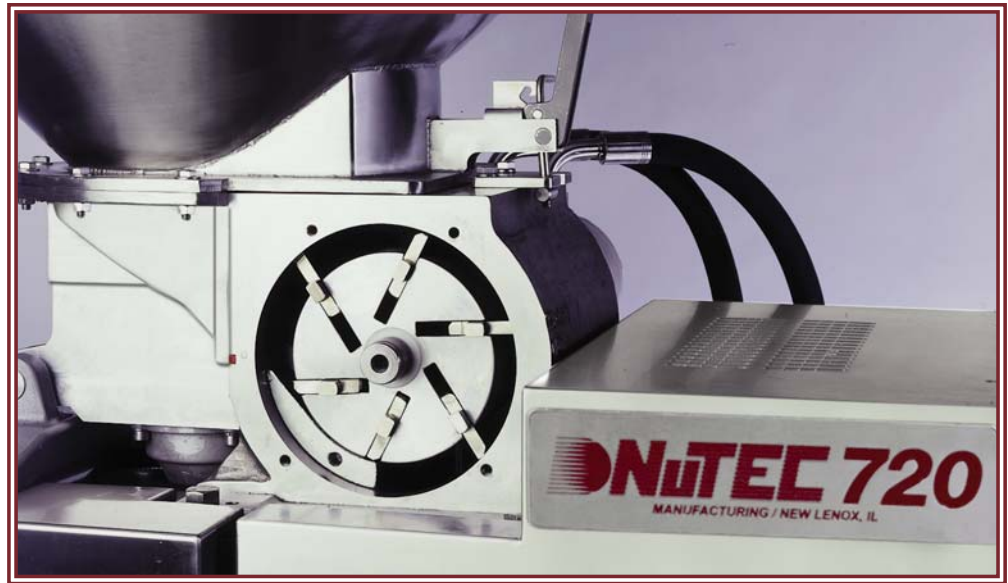
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experience
expertise
excellence

NuTEC continues to form a tradition of excellence with processors of all sizes with the all hydraulic, NuTEC 720 forming machine. The NuTEC 720 evolved from the proven design of the larger NuTEC models, 745, 750 and 760, making it one of the most versatile and reliable forming machines for beef, poultry, seafood, cheese or vegetable patties.

NuTEC's expertise in hydraulic forming equipment provides dependability you can count on. Our forming equipment guarantees accurate, consistent weight control. The NuTEC 720 has many features found in larger, more expensive equipment, making it ideal for any size processor or a great tool for the R&D lab.

When you team up with NuTEC, you also access excellent customer service from a dedicated staff devoted to quick response. You can count on NuTEC to provide operating support over the life of your new forming machine.



Advanced Forming System ▲

NuTEC's unique vane pump forming system design continues with the NuTEC 720. This allows you to provide your customers with consistent product from any NuTEC model forming machine. The vane pump

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.

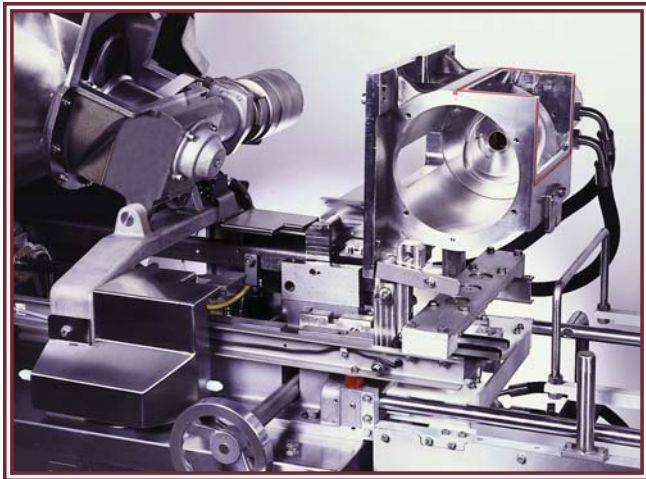
No More Overworking! ►

Experienced processors appreciate NuTEC's unparalleled feed system. A rotating spiral gently moves the product to the vane pump. Bridging and overworking are eliminated because the product is neither rolled nor tumbled. The generously sized hopper accommodates 300 pounds of product.



Clean Up Is Easy!

The NuTEC 720 can be sanitized in minutes! This all hydraulic food former is completely hose-proof. Very mobile, the machine can be easily moved to a wash-down area. Disassembly consists of removal of a few parts; heavier parts remain on the machine, and easily swing out of the way for speedy clean-up.



Change Mold Plate In Under 5 Minutes!

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



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, insuring consistent portions throughout the production shift.

100% Hydraulic! ▶

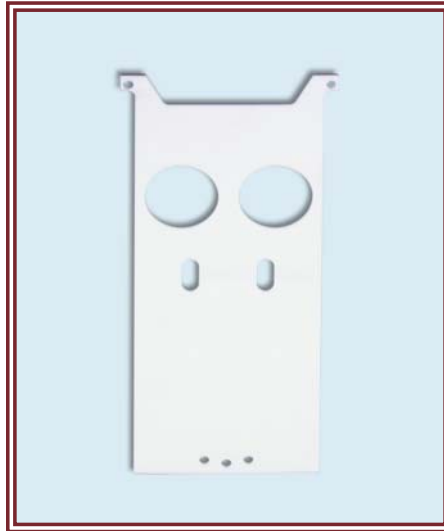
The powerful, 15HP air cooled hydraulic system minimizes maintenance, lowers downtime and reduces repair costs when compared to mechanical systems. With the use of hydraulic forming, the processor can produce a wide range of products. And, the NuTEC 720 requires no external lubrication.



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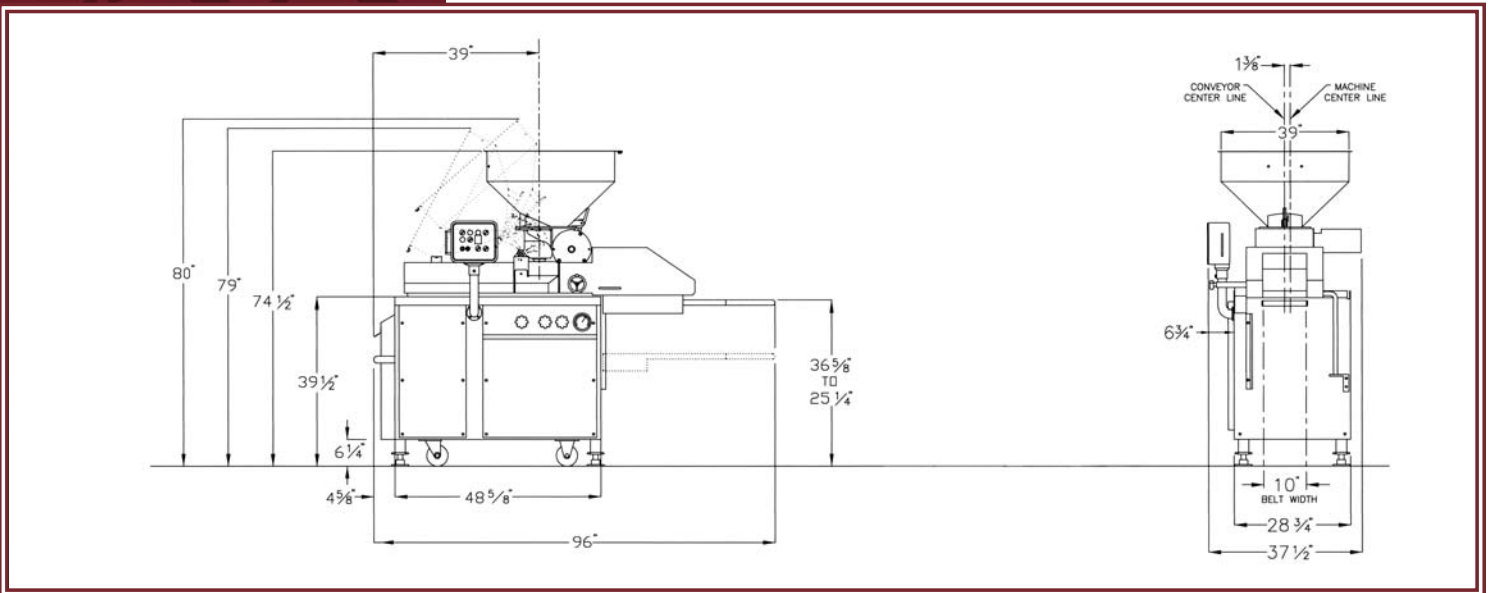
NuTEC Advantage

The usable mold plate width on the NuTEC 720 allows multiple cavities of 4¾" diameter or under. ▼



Options

- NuTECtured patty fill system
- Multi-hole mold plate
- Paper interleaver for side notch patty paper
- Meatball rolling attachment
- Skinless sausage link attachment
- 3-D forming
- Cuber/Perforator
- Shuttle conveyor



Product Specifications

- Variable Speed—15 to 65 strokes per minute
- Hopper Capacity—300 pounds, positive feeding
- Usable Mold Plate Area—10" wide x 6" front-to-back
- Mold Plate Thickness—1/8" to 1"
- One standard mold plate and knock-out assembly included with machine

Electrical Specifications

- 208, 230, 460, 575 Volt, 60 Hz, 3-phase, 40/20 amps
- Conductive-type heater (low voltage) with adjustable temperature control
- Safety guards with electrical interlocks
- Easy access emergency "off" push button
- Microprocessor controlled

Paper Feed Specifications

- 42" neoprene packoff conveyor
- Standard paper sizes—4½" sq., 5"sq., 5½" sq., 6" sq.
- Electronic counter—1 to 15 patties per stack