



# A TRADITION OF EXCELLENCE



Nutec's 745E  
Electric Forming  
System

Nutec's 760E  
Electric Forming  
System



Nutec's 790E  
Portion Depositing  
System

A full selection of 100% electric and completely hydraulic  
food forming and depositing systems



Chicken Mouth-Watering  
YUMMY



Beef  
TEXTURE  
HAPPY!  
Juicy



Tasty  
Delish  
Empanadas  
Enjoy!





# SPECIALIZED FORMING & FILL SYSTEMS THAT PERFORM BEST WITH YOUR PRODUCTS



## NO MORE OVERWORKING!

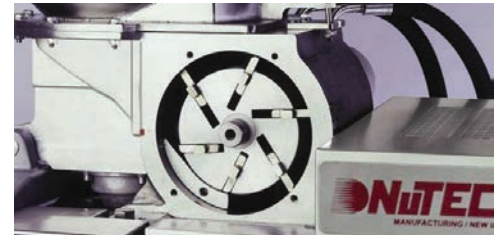
Experienced processors praise Nutec's unique feed systems. These systems eliminate common problems, such as bridging and overworking as they gently move the product toward the rotor pump only when needed.

Nutec's feed and fill systems allow you to maintain product quality and particle definition. Whether it's ground, flaked, chopped or diced, Nutec can handle it.



## ADVANCED FORMING SYSTEM

Nutec's unique vane pump design allows you to provide your customers with consistent product from any hydraulic or servo driven Nutec model forming machine. The vane pump feeds directly to the mold plate cavity through a selection of available fill systems. Forming pressure adjusts easily and a visible gauge gives operators convenient, at-a-glance product pressure information.



Your choice of fill system will impact the finished product quality, appearance and mouth-feel of the products you produce. Nutec Manufacturing offers three basic fill systems: Slot Fill, Nutectured (or Roto-Flow) and Ultimate Fill.

## SLOT FILL (NARROW OR WIDE)

This system is normally used for raw material that includes larger muscle pieces or when the product mix includes large particulate additives like diced onions, peppers, cheese or bacon. There are a variety of available slot widths and angles. A "standard rule of thumb" is that the width of the slot should be approximately the same as the thickness of your formed portion or twice as large as your largest inclusion.



## NUTECTURED (OR ROTO-FLOW)

This system is most commonly used with fine ground beef or pork products and mixes. The Roto-Flow Fill Discs look like the face plate on your grinder. When your raw materials are fed through the fill discs, the product fibers will be aligned with the thickness of the patty. This will help reduce patty shrinkage when cooked and will allow the patty to cook and freeze faster. The result will be a juicier patty with a great bite or mouth-feel. The Roto-Flow Fill Discs are located directly in line with the mold plate cavities, further reducing the introduction of mechanical energy on your raw materials.



## ULTIMATE FILL

This system is most commonly used on fresh pack, premium burgers that are over  $\frac{3}{8}$ " thick. The angled fill holes produce a patty that has some of the same advantages of Roto-Flow. The Ultimate fill holes are evenly spread across the fill area so only one plate is required for virtually any mold plate cavity orientation.

Your choice of fill system can help you maintain product integrity and deliver the bite, mouth-feel and appearance that your customers crave.





# 100% ELECTRICAL FORMING SYSTEMS

## 745E AND 760E



### 745E FOOD FORMING SYSTEM

- 100% electronic drive and forming process
- Energy efficient
- Usable forming width – 16"
- Variable speed from 15-80 spm
- Up to 4,500 pounds per hour
- Multiple fill options available
- Vacuum Paperfeed with stack and count option
- 100% Servo design reduces the number of moving parts and improves routine maintenance
- User-friendly operator interface

Reduced  
Wear

LOW  
NOISE

Energy-Efficient  
Hygiene-Friendly  
NO HYDRAULIC OIL

Smaller  
Footprint



### 760E FOOD FORMING SYSTEM

- 100% electronic drive and forming process
- Energy efficient
- Usable forming width – 26"
- Variable speed from 25-100 spm
- Up to 8,000 pounds per hour
- Multiple fill options available
- Vacuum Paperfeed with stack and count option
- 100% Servo design reduces the number moving parts and routine maintenance
- User-friendly operator interface



# C-FRAME DEPOSITING SYSTEMS



## 790E-400 PORTION DEPOSITING SYSTEM

- 100% electronic drive and forming process
- Energy efficient
- Usable forming width – 16"
- Variable speed from 1-80 spm
- Up to 4,000 pounds per hour
- 100% Servo design reduces the number of moving parts and improves routine maintenance
- User-friendly operator interface
- External electrical cabinet
- Quick and easy mold plate changes
- Easy machine movement and quick access to existing conveyor lines



## 790E PORTION DEPOSITING SYSTEM

- 100% electronic drive and forming process
- Energy efficient
- Usable forming width – 36"
- Variable speed from 1-80 spm
- Up to 8,000 pounds per hour
- 100% Servo design reduces the number of moving parts and improves routine maintenance
- User-friendly operator interface
- External electrical cabinet
- Easy machine movement and quick access to existing conveyor lines

# LEGACY FORMING SYSTEMS

## (710, 720H, 745H, 760H)



### 710 FOOD FORMING SYSTEM

- 100% mechanical forming process
- Usable forming width – 6"
- Available in 45 spm with up to 2,700 patties per hour
- Available in variable speed 15-60 spm with up to 3,600 patties per hour
- Multiple fill options available
- Paper interleaving with stack and count option
- Quick and easy mold plate changes



### 720H FOOD FORMING SYSTEM

- 100% hydraulic drive and forming process
- Usable forming width – 10"
- Variable speed from 15-65 spm
- Up to 7,800 patties per hour
- Multiple fill options available
- Paper interleaving with stack and count option
- Easy to operate and maintain



### 745H FOOD FORMING SYSTEM

- 100% hydraulic drive and forming process
- Usable forming width – 16"
- Variable speed from 15-65 spm
- Up to 3,600 pounds per hour
- Multiple fill options available
- Paper interleaving with stack and count option
- Touchscreen operator interface



### 760H FOOD FORMING SYSTEM

- 100% hydraulic drive and forming process
- Usable forming width – 26"
- Variable speed from 15-75 spm
- Up to 5,500 pounds per hour
- Multiple fill options available
- Paper interleaving with stack and count option
- High volume in a small footprint





# A VARIETY OF PRODUCT EXAMPLES



Skinless Sausage  
Links  
Pork  
Sausages  
Whole Muscle  
GROUND PORK PATTIES  
MEATBALLS



Chicken Breasts  
Cordon Bleu  
Poultry  
WHOLE MUSCLE  
GROUND CHICKEN PATTIES  
NUGGETS  
Chicken Wraps

Beef WHOLE MUSCLE  
Sausages  
Meatballs  
HAND-MADE STYLE PATTIES  
SKINLESS SAUSAGE LINKS  
HAMBURGER PATTIES  
Beef Jerky



Fish/Seafood  
Fish Sticks  
Fish Rings  
Fish Nuggets  
CRAB CAKES  
CHEESE STICKS  
FISH PATTIES  
CHEESE CUBES  
Cheese Rings  
Cheese



Veggie Sticks  
Vegetables  
POTATO CROQUETTES  
Spinach Cubes  
HASH BROWNS  
RINGS  
Meat Substitute Patties  
VEGGIE PATTIES



Cookies  
RAVIOLI  
PIEROGI  
FILLED PASTRY POCKETS  
Pizza Sticks  
Fajitas Epanadas  
ANIMAL TREATS  
Burritos  
So Much More!  
PIZZA LINES  
STUFFED SANDWICHES  
EGG ROLLS