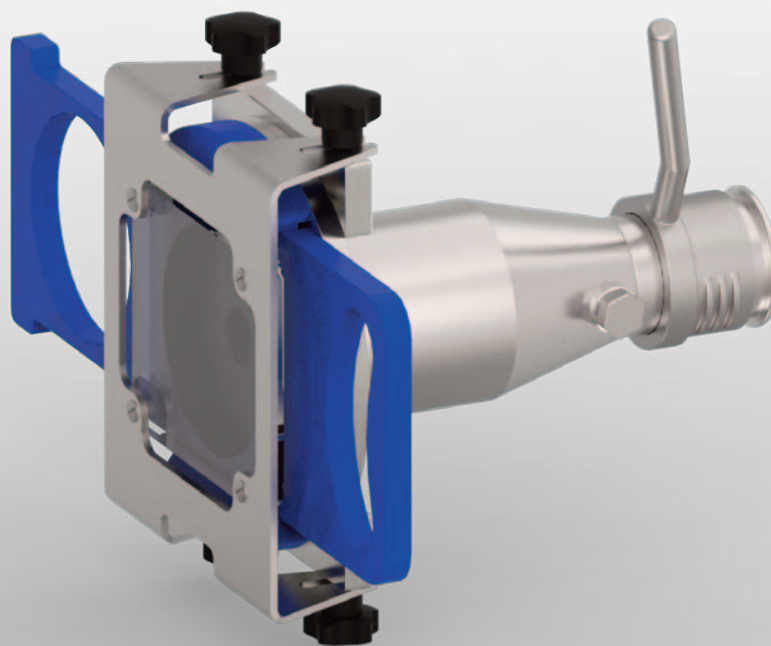




Partner in your success

MFC 100

The new Risco manual multi forming and cutting system for food products

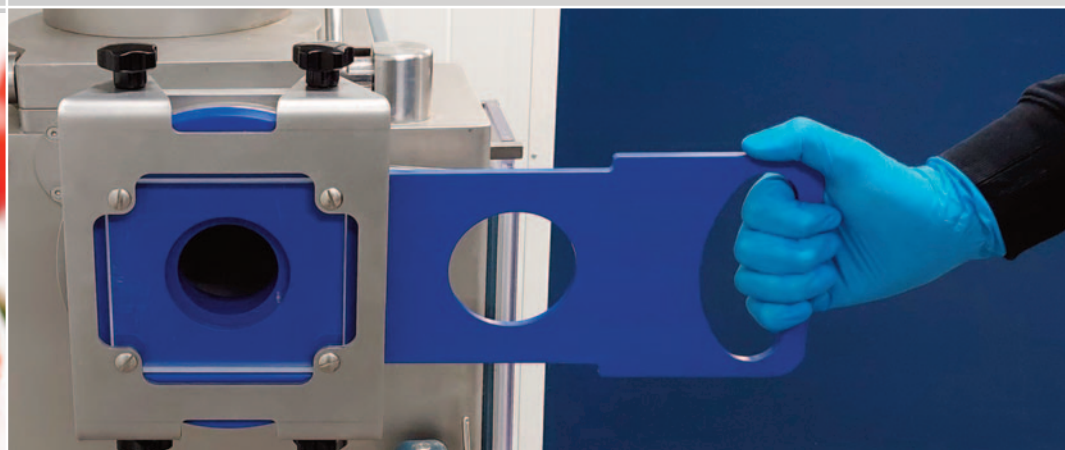
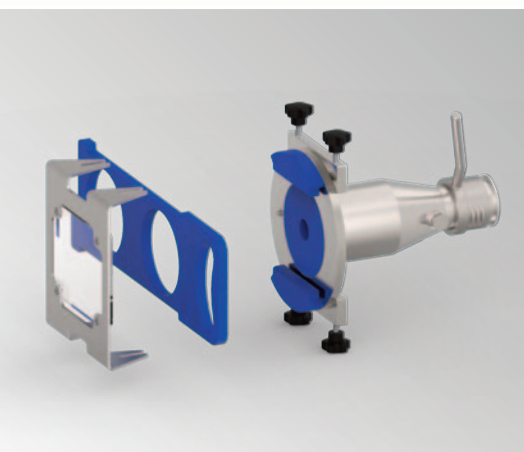


The Risco manual MFC 100 unit, is an all-in-one product. In fact, if combined with a Risco vacuum filler, it ensures product portioning, forming and cutting. The MFC 100 is the perfect tool for the production of formed food products like hamburgers, cevapcici, kofta, meatloaf, etc.

The product is firstly portioned by the Risco vacuum filler and then fed to MFC 100. A round insert creates the shape of the final product and cutting is carried out by a manually operated blade.

The MFC 100 is also very easy to assemble thanks to the tool-free design.





The manual former is available in different configurations:

COMPLETE EXTRUSION MODULE:

- It is complete with no. 1 two holes round forming system
- Available insert Ø 30-40-50-60-70-80-90 mm
- Available cutting system: blade or wire

COMPLETE HAMBURGER MODULE:

- This module is equipped with a forming plate instead of a two holes round forming system. Ø tbd up to 110 mm
- Available plate thickness: 6-8-10-12-15 mm

COMBINATION OF EXTRUSION AND HAMBURGER MODULE:

- Complete Burger module with both no. 1 two holes round forming system and no. 1 forming plate Ø tbd up to 110 mm
- Available plate thickness: 6-8-10-12-15 mm

The Company reserves the right to alter any specification.



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