

Grinding head system WK98 WK132

Technical Data:	WK98	WK132
Diameter of cutting plate:	98 mm	130 mm
Drive:	SA or WK version required	WK version required
Compatible with filler type:	F-Line F100/103SA, F160/163SA, F-Line F190/193/200SA, F-Line F222/223SA, F260/266SA (linking with BASo2/SA und KAS system only)	F-Line F193WK, F200WK, F-Line F222WK, F223WK
Cutting sets (optional):	4-parts set Standard or Hamburger 4-parts set for separation	3-parts set standard 4-parts set for burger 2- or 4 parts set for separation
Cutting extension for freeflow (optional)	3-parts set freeflow E130	
Cutting extension letterbox(optional)		3-parts set 220 mm for letterbox
Drive system: (Optional)	Global Drive (Integrated in filler)	
Connected load (Filler SA): (Filler WK):	4,7 Kw 7,1 Kw	(Filler WK): 7,1 Kw
Gewicht:	25 Kg	32 Kg
Accessories:	Shaft remover, closure tool, shaft, filling cone, extended kneelever	
Options:	Connection to DMFB	



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Professional use by innovative grinding technology
Servo driven grinding head system WK98 and WK132
For raw and coarse sausage types
Production of minced meat using freeflow technology
Clear product improvement
Rationalisation of the working process

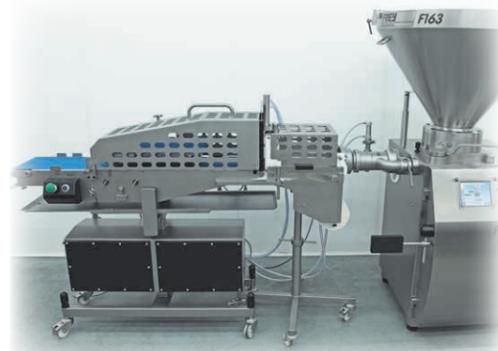
WK98 compact and powerful



WK98



BAS 02/SA



F163

WK132 grinding head for increased performance

FREY
Maschinenbau



Rational production of raw sausages ensuring highest product safety.

The FREY grinding head systems **WK98** and **WK132** are designed for the use as attachment in connection with a FREY vacuum stuffer. New proportions can be assumed in the production of raw and coarse products. Due to the FREY rotor pump system the product is evacuated and continuously led to the cutting set of the grinding head system. The ripening process and production time can be shortened. Before the product is led into the filling tube, it is grinded to the size of the end granulation. An obviously higher product quality can be achieved regarding the finish and hygienic standard. The usual heating and contamination during the standing times are reduced.

Best product quality due to FREY vacuum filling machines in SA or WK version in combination with grinding head WK98/132

Modular minced meat line WK98/132 + CLPS320

Optional in combination with tray dispenser or retracting belt.

- Automatic production of minced meat
- Highest portioning exactness and quality
- Hygienic production with tray dispenser, the product is not touched by hand
- Cutting of the product with the paper/film
- The belt speed is infinitely adjustable via TC control
- Optional available with tray loader, manual checkweigher or Inline Checkweigher
- Optional: Cutting extension for freeflow E130

Easy operation

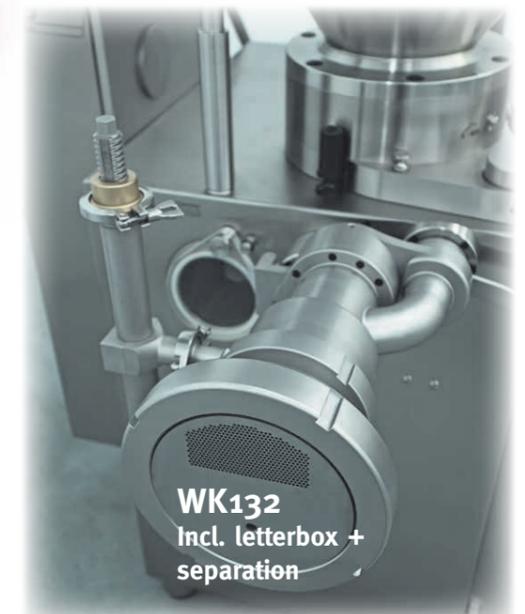
All data of WK 98/132 can be set via the controls TC266 or TC733 of the filling stuffer. All parameters of WK98/132 are automatically stored with the filling program.

Drive

The grinding head system **WK98** can be used with following filling stuffers: F-Line F100/103, F160/163, F190/193/200, F222/F223 F260/266 (Servo drive SA 4,7 KW required)

The grinding head system **WK132** for increased performance is designed for use with filling stuffer equipped with grinding drive WK (7,1 KW) F-Line F193WK, F200WK, F222WK oder F223WK.

- Optional mechanical separation unit including worm technology. Separation volume adjustable.
- Continuous and secure separation of sinews, gristle and bones. No pressure variations for exact portioning.
- Optional available with Letterbox 220 mm for wide portions
- Optional linking in combination with BAS02/SA or KAS



WK132
Incl. letterbox +
separation



Rationalisation

One to two working steps can be saved due to the integration of the filling and grinding process. The transport ways are shortened.

Handling

The grinding head WK98/132 is simply installed instead of the linking gear. Usual knife sets of 98/130 mm can be used. We recommend to use special FREY knife sets for effective output and best product quality.

For an easy cleaning WK98/132 can completely be taken off or can also be left on the machine.

Technology

3-, 4- or 5-parts knife sets with different hole diameters up to maximum 7,8 mm can be used.

The grinding head system is driven by the servo drive of the filling stuffer, which can also be used as servo linker. Therefore a further drive is not necessary. The number of turns of the grinding head and rotor system are synchronized via the filler control and can always simply be adjusted. The FREY rotor system is regularly feeding the product to the grinding head system and cares for constant pressure conditions.

Exact portions and excellent cutting results can be achieved. The result is a clear quality improvement.

Separating technology

By using the manual separation device also sinews, gristle and bones can be separated with continuous products flow.

Production of minced meat

In connection with the CLPS system, the WK98/132 can be used for the production of minced meat portions using the Freeflow technology. Optional cutting extension for freeflow E130 or Letterbox 220 mm required.

Production of raw sausages

WK98/132 can be connected to all types of clipping machines to ensure a quick and reliable processing.

Production of sausages

Combined with BAS02 /SA or KAS and WK98/132 also coarse products can be portioned and linked at highest performance with equal lengths and weights. Optional the line can be connected to WS420 sausage cutter.

Production of emulsions

Producing fine emulsions WK98/132 facilitates the fine grinding and evacuation of resting air. Residual air pores will be removed. The appearance of the sausage will be homogeneous and smooth.