

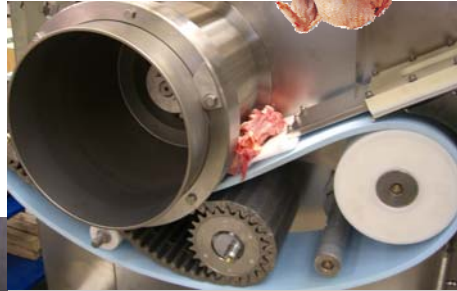


## Tamping Device

for BAADER 605 and  
BAADER 607

### Technical Data:

- Air Supply: 210 l / min at 6bar



### Customer Benefit:

- Low Calcium
- Final Product under 100 ppm per 100 gr.
- Ground meat appearance
- Lowest temperature increase during process
- Longer product shelf life
- Form stable product for forming applications
- Protein cells in final product not damaged



\* The throughput values vary extremely in dependence of the hole size in the perforated drum, the type of feeding, the product and its pre-treatment (e. g. degree of pre-grinding), the feeding temperature, the selected pressure etc. The values for each application have to be determined individually between the purchaser of the machine and the supplier.

Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress. Actual scope of supply is specified in our quotations and order confirmations and may differ from descriptions and photos of this leaflet.

#### Attention!

For the illustration of technical details the safety devices and protection mechanisms are partly not shown in operative condition.

When operating the machine, all corresponding devices and instructions referring to the safety of the machine are to be utilized and/or observed

### Machine Applications and Features:

- The tamping device is designed to avoid mechanical pre-cutting for big products
- Rest Meat Recovery from:
  - Chicken Fronthalf Carcasses
  - Chicken Breast Cap Carcasses
  - Layers up to 2kg