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OSSO BUCCO RANGE

# PRESSE DOUBLE 3D

This material is composed of a high speed 3D press for pork belly. Installed directly at the end of a deep-freezing tunnel, the shaping of the breasts will make possible to earn storage volume and to define a size of the breasts for an automatic feeding of slicers. The press is equipped with an intermediate belt which transfers the pork bellies from the freezing tunnel by 2 units to the pressing chamber.



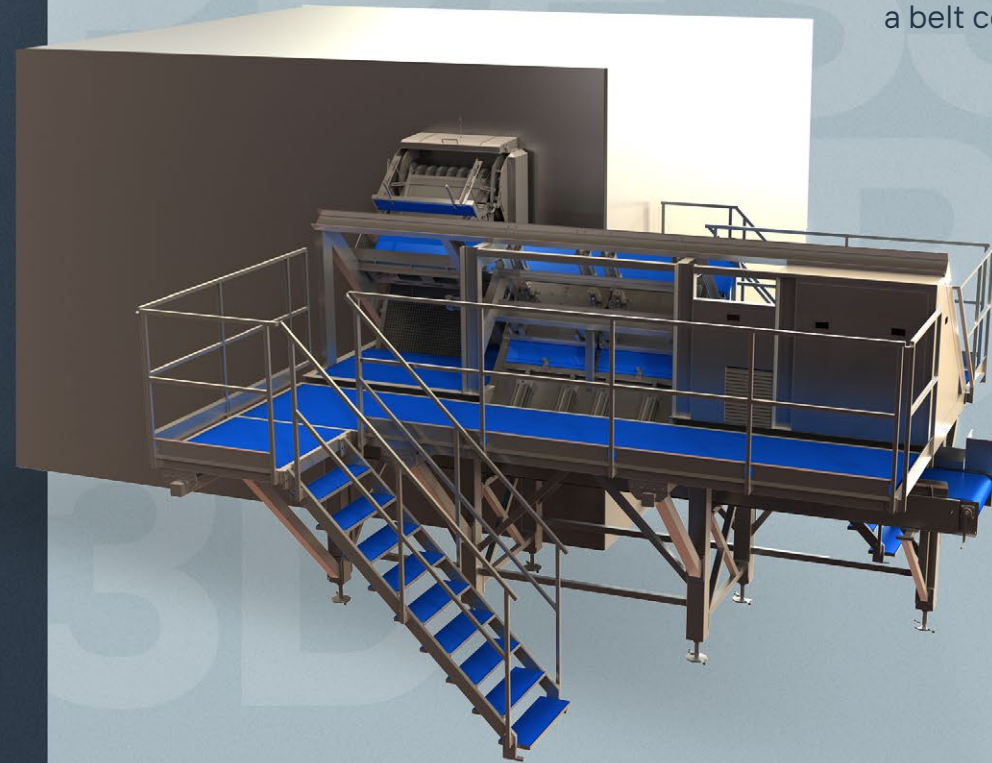
**The productivity of the line is adjustable according to the speed of the freezing tunnel. The maximum rate will be 1200 pork bellies per hour.**



**Power: electrical control, hydraulic, pneumatic and electrical power.  
Materials: stainless steel and polymers**



**This material is in conformity with the following directives and bills:**  
Food contact: EC1935/2004,  
Good manufacturing practice: EC2023/2006,  
Machines: EC2006/42, CEM : EC 2004/108



Elimination of operating loss: the output is 100% in comparison with a belt conveyor.

- Significant productivity.
- Ease of cleaning linked to a design taking into account agro-food constraints.
- Pressing precision by independent adjustment of each hydraulic movement.
- A touch screen facilitates man/machine communication with a very intuitive interface equipped with a troubleshooting aid.