

Frey Vacuum Stuffers & Accessories



Versatility. Precision. Consistency. Quality.
The *smart* choice for your filled products.

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A range of products for every operation

At Koch Equipment, we take the art of food processing and sausage making very seriously. That's why we offer a complete line of automatic, high performance Frey vacuum stuffers and accessories that meet the product quality, portioning precision and production volume needs of meat processors, sausage makers, bakeries, specialty product and dairy product producers of all sizes.

or dairy products, our Frey vacuum stuffer systems and accessories deliver the product quality and consistency you need to increase sales and expand your product line.

Every Frey vacuum stuffer and accessory is designed, **engineered and built with German precision** to deliver an exceptional return on your investment through:

- Increased productivity
- Reduced labor costs
- Improved product quality (less smear and better particle definition) and consistency
- Product line expansion due to machine versatility
- Reduced maintenance costs
- A two-year warranty

Frey vacuum stuffers are known for their **continuous production performance** that allows processors to improve their overall operational efficiency by reducing time expended on the filling process.

Through the use of **digital portion control technology**, Frey vacuum stuffers enable processors to effortlessly and gently distribute and fill with precision an exceptional range of palate pleasing products. Whether you're producing a variety of high-quality linked sausages, formed meat products or other specialty processed meat, bakery

Our broad line of highly dependable and versatile vacuum stuffer systems was developed to meet the needs of growing businesses. With **stuffers ranging in size from 80-liter hoppers to 300-liter hoppers and filling capacities of 3,000 kilograms per hour to 11,000 kilograms per hour**, we're confident we have a machine with a production capacity to match your business goals and budget objectives. Whether you're just opening a new business or have grown to require high-speed, industrial production, we can help.

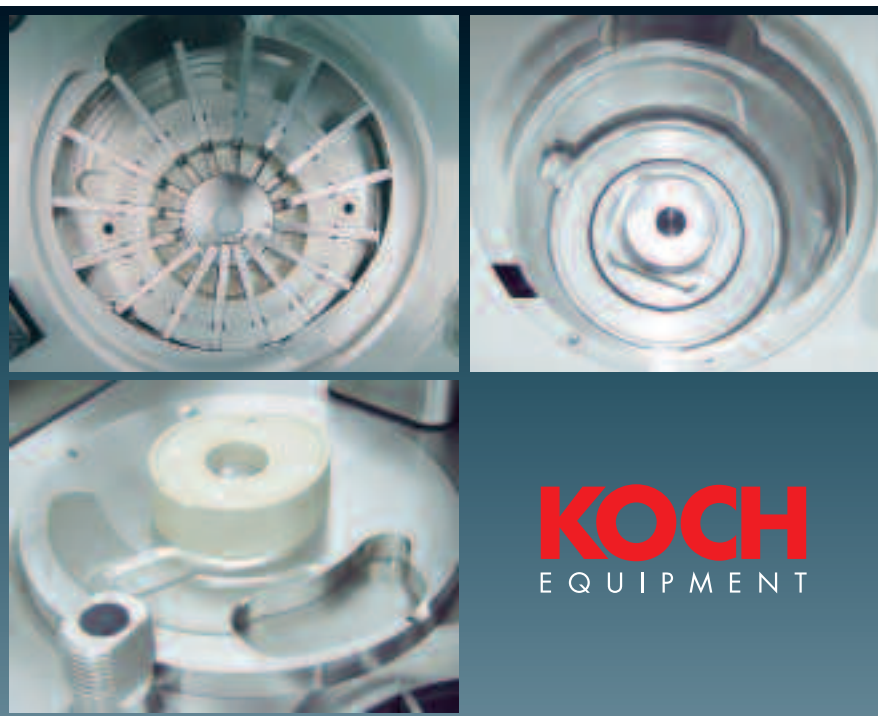
Over 60 years of experience in filling technology.



Contoured hygienic design

The Heart of the Frey Stuffer

F-Series features two Servo drives,



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definition and reduce friction and smearing caused by prolonged equipment contact. In addition, the removable stainless steel vanes are machined with a unique patented bottom groove to help regulate back pressure and create a natural lubricant while distributing the product to the horn.

Electronic Vector or Servo drive technology complements the stainless steel vane cell feed system with the motor being directly connected to the conveyor system.

This direct drive delivers instantaneous stop and start filling precision critical to exact portioning and product consistency.

Each model in the F-Series features two Servo drives, which are 20-30% more efficient than a Vector drive. Servo motors result in high-speed, continuous, industrial production (up to 5,500kg per hour). Dual Servo drives also enable the operator to achieve a higher bar pressure when needed. If that's not enough, you can equip your Frey vacuum stuffer with an optional Servo-driven twist linker.

Frey vacuum stuffers feature:

- **Superior hygienic design** – When designing the F-Series, Frey took the concept of superior hygienic design a step further than its competitors. How? By utilizing all corrosion resistant stainless steel material not only on the machine's exterior housing but also on the inside cabinet and for the machine's moving parts, including the ball bearings. With Frey, you won't have to worry about replacing parts that have rusted out over time. The smooth exterior contoured design also promotes the ease of cleaning and sanitation. What's more? Carefully assembled, easy-to-clean moving parts and quite frankly, less of them. Disassembly, cleaning and maintenance

of parts has never been easier, which results in less room for microbial build-up and less risk for product contamination.

- **Energy savings** – electronic main drive only consumes power when the conveyor is turning thereby yielding electricity savings up to 35%.
- **Ergonomic operation** – all accessories, controls and displays and vacuum window are located in operator's workspace and field of vision.
- **Optional TC733 Touch screen control*** – It's simply intelligent.



(see back of brochure for more information)

- **Four-stage filtration system** – better performance and minimal maintenance result from three active filters, including a water separator, canister filter and a pump filtration system to collect moisture and prevent water from entering the pump. A non-mechanical plug is also used for less viscous products to restrict moisture migration into the pump.
- **Automatic hopper loading system** – all Frey stuffers are available with an optional automatic hopper lift system for uninterrupted production and minimization of lifting related injuries and workers' compensation claims.
- **Two-year warranty** – all Frey stuffers feature a limited two-year warranty and are backed by installation and service from our **US-based parts and service team**.

*Applies only to F Series and above models.

The Right Stuffer for Any Production Environment

– Large or Small

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Technical Data	C80	C120	E120	F200	F220**	F222**	F260**	F266**
Hopper Capacity	80 liters	120 liters*	120 liters*	250 liters	250 liters	250 liters	300 liters	300 liters
Max. Filling Capacity	3,000kg/hr	3,000kg/hr	3,600kg/hr	4,600kg/hr	4,800kg/hr	6,200kg/hr	7,300kg/hr	11,000kg/hr
Max. Filling Pressure	35 bar	35 bar	35 bar	50 bar	55 bar	60 bar	50 bar	45 bar
Portioning Speed	Up to 500 port/min.	Up to 500 port/min.	Up to 620 port/min.	Up to 760 port/min.	Up to 1,000 port/min	Up to 1,000 port/min	Up to 1,000 port/min	1,000 port/min
Drive System	Vector	Vector	Servo	Servo	Two Servos	Two Servos	Two Servos	Two Servos

* Hopper available in other sizes (up to 230 liters)

** Independently driven auger is frequency controlled by a 3-phase motor which enables variable speed (slow, medium, fast) control of the auger.

80-liter hopper; 3,000kg/hr filling capacity

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Frey C80 Stuffer
with Split Hopper



120-liter hopper; 3,000kg/hr filling capacity

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Frey C120 Stuffer
with Optional Linker



120-liter hopper; 3,600kg/hr filling capacity

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Frey E120 Stuffer
with Optional Lift
and Linker



250-liter hopper; 4,600kg/hr filling capacity

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Frey F200 Stuffer
with Optional Lift
and linker



250-liter hopper; 4,800kg/hr filling capacity

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Frey F220 Stuffer



250-liter hopper; 6,200kg/hr filling capacity

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Frey F222 Stuffer

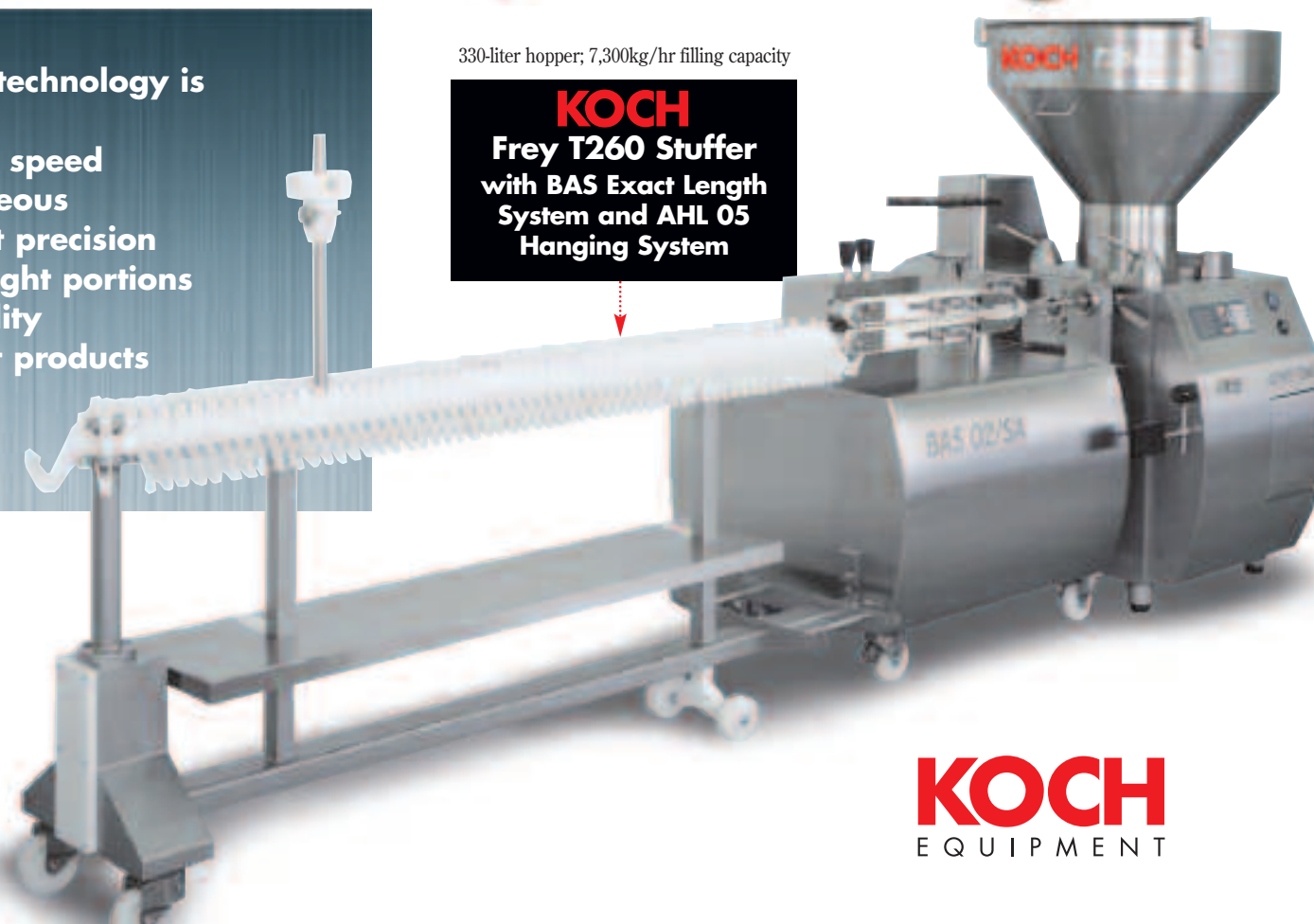


Servo drive technology is the key to:

- Increased speed
- Instantaneous stop/start precision
- Exact weight portions
- High quality consistent products

330-liter hopper; 7,300kg/hr filling capacity

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Frey T260 Stuffer
with BAS Exact Length
System and AHL 05
Hanging System



300-liter hopper; 11,000kg/hr filling capacity

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Frey F266 Stuffer



Accessories for added versatility and efficiency

Optional accessories are available for all Frey stuffer/filler systems – each designed to increase the versatility and efficiency of the filling, stuffing, and extruding process. Whether your products are skinless or utilize all natural, collagen or cellulose casings, our complete line of accessories will expand your capabilities and enhance your product.

Automatic twist linker

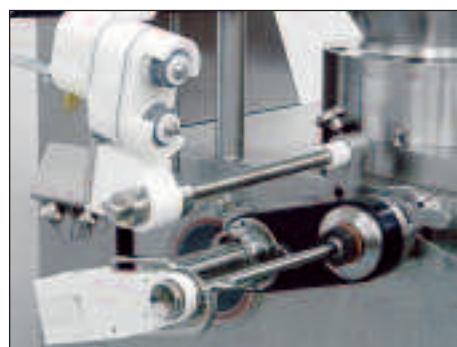
Easy to set up and works with any casing material to deliver uniform portion size, weight and a consistent number of twists between links while reducing product handling.



Ground beef portioning system



Motorized casing spoolers



Speeds loading of all natural casings onto horn while minimizing casing handling at the filling station.

Collagen and artificial casing holder

This tubular device increases the necessary tension for collagen or artificial casings to ensure continual and uniform feeding during the filling and linking process.



Broad assortment of filling horns

Wide variety of twisting and straight horns in different shapes and sizes to meet all your product needs. Twisting horns from 8 to 28mm and straight horns up to a maximum diameter of 62mm.

Fully automatic hopper loading system

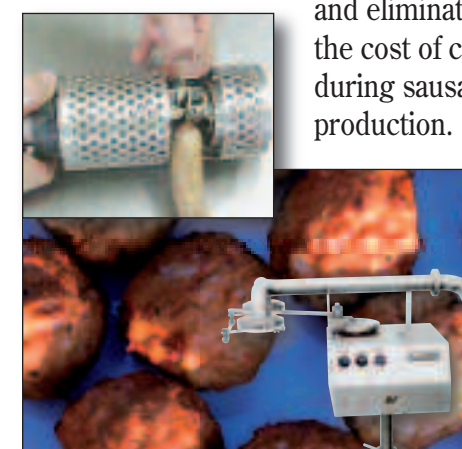
Designed to maximize production time and minimize lifting related injuries and workmen's compensation claims.

(Not available on "C" series models.)



ClipEx closing device

This easy-to-use tool trims and heat welds the ends of all natural casings, enhancing finished product appearance and eliminating the cost of clips during sausage production.



Meatball attachment saves time and energy

Enables automatic production of meatballs ranging in size from 10 to 85mm in diameter.

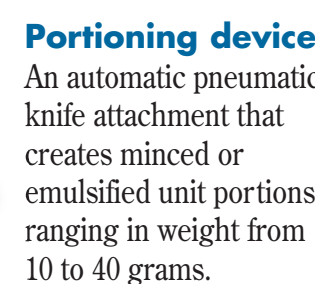
Automatic former

Cost efficient option for forming round, oval, or square products at a rate of up to 66 portions per minute.



Grinding head

Convert your F-series stuffer to produce ground beef, salami, or coarse fresh sausage.



Portioning device

An automatic pneumatic knife attachment that creates minced or emulsified unit portions ranging in weight from 10 to 40 grams.



Multi-horn co-extrusion system

Simultaneous extrusion of up to six casing-less, tubular fresh sausage varieties is easy. Equipped with a conveyor, paper dispenser and portioner blade, this attachment enables processors to attain higher production capacity levels for casing-less sausage, and other value added products such as snack sticks or processed jerky.

Stainless steel stuffing tables

Feature an ergonomic design including operator cut-out, drain, and adjustable legs. Available in 56", 68" or 80" lengths.

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The Brains of the Frey Stuffer

Optional TC733 touch screen control panel

The optional TC733 touch screen is equipped with the same features (at right) as our programmable, microprocessor LCD-3 controls, but also provides the following:

- 12-inch TFT color display (800 x 600 pixels)
- Intuitively controlled by touching the display
- User-friendly operation
- CAN bus system for high-speed communication with attachments
- PDF file storage (e.g., owner's manual, parts list, etc.)
- Ethernet interface
- USB interface

Standard control features for all* Frey Stuffers

- Saves up to 100 filling/stuffing programs
- Controls straight filling, portioning or twisting (controls twist point and number of twists)
- Controls portioning weight (5 - 100,000 grams)
- Controls portioning speed (1,200 portions per minute max.)
- Provides infinite control of speed and pause time between links
- Programs preset number of pieces and displays piece counts. Also equipped with an automatic stop feature.
- Equipped with a flow-reverse mechanism and adjustable first portion weight
- Electronic pulse control for clipping machines
- Displays service and maintenance diagnostics
- Displays in multiple languages
- Controls optional automatic hopper lift, optional conveyor linking system and hanging line
- Industrial-PC control

*E120 models and above

**Whatever your processing application,
one of our Frey application experts will consult with you
to understand your production goals and your budget objectives
so we can custom tailor a processing solution
that will maximize your return on investment.**

For more information, call our **filler and stuffer specialists** today
at **800-777-5624**.

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