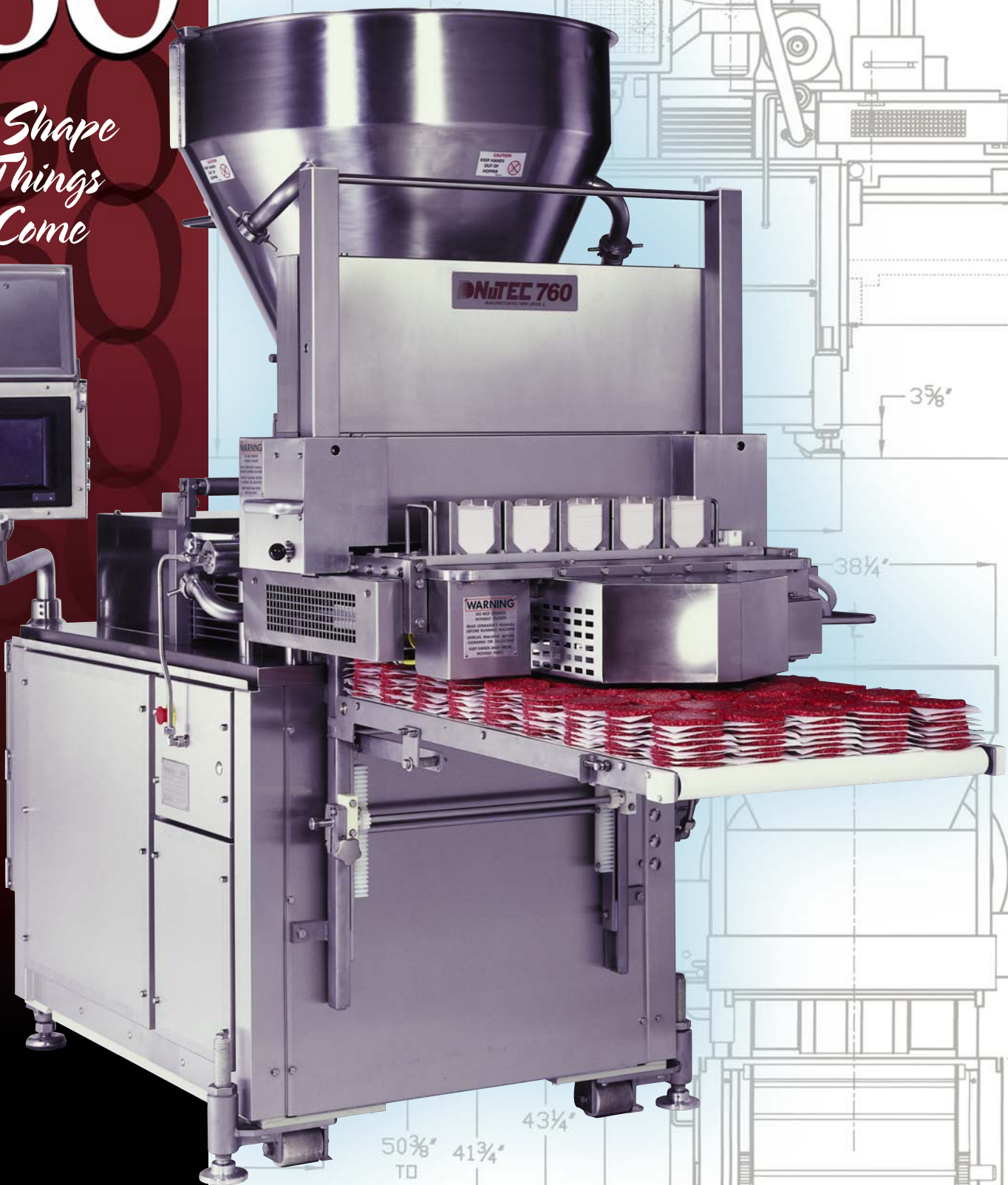


# 760

*The Shape  
of Things  
to Come*



50<sup>3</sup>/<sub>8</sub>" TO 41"  
41<sup>3</sup>/<sub>4</sub>"

43<sup>1</sup>/<sub>4</sub>"

27<sup>1</sup>/<sub>2</sub>"

3<sup>5</sup>/<sub>8</sub>"

38<sup>1</sup>/<sub>4</sub>"

# 760

*The Shape  
of Things  
to Come*

*experience  
expertise  
excellence*

The completely hydraulic NuTEC 760 is tough enough to handle whatever you dish out—beef, poultry, pork, seafood, cheese or vegetables. That's because NuTEC's team of food forming professionals has put more than 100 years of experience behind the 760. Their expertise in forming equipment technology guarantees perfect shapes, home-made product quality and consistent weight control.

When you team up with NuTEC, you also access excellent customer service from a dedicated staff devoted to quick response. You can count on NuTEC to provide operating support over the life of your new forming machine.



## Advanced Forming System ▲

The unique NuTEC vane pump forming system assures minimal product working and provides exceptional product quality. The former gently portions up to 7,000 pounds per hour. The vane pump feeds directly to the mold plate cavity. There is no product backflow, no overworking, and no bridging.

Clean-up is easy, too. The NuTEC 760 can be sanitized in minutes. This USDA and Agriculture Canada approved forming machine is completely hoseproof and is constructed of rust-proof materials. Intelligent engineering enables larger parts to stay on the machine, and easily swing out of the way for speedy clean-up.

## No More Overworking! ►

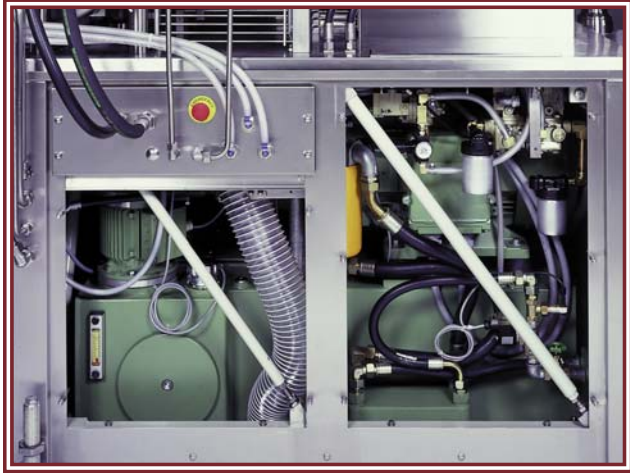
Experienced processors appreciate NuTEC's unparalleled feed system. A rotating spiral gently moves the product to the vane pump. Bridging and overworking are eliminated because the product is neither rolled nor tumbled. The generously sized hopper accommodates 600 pounds of product.





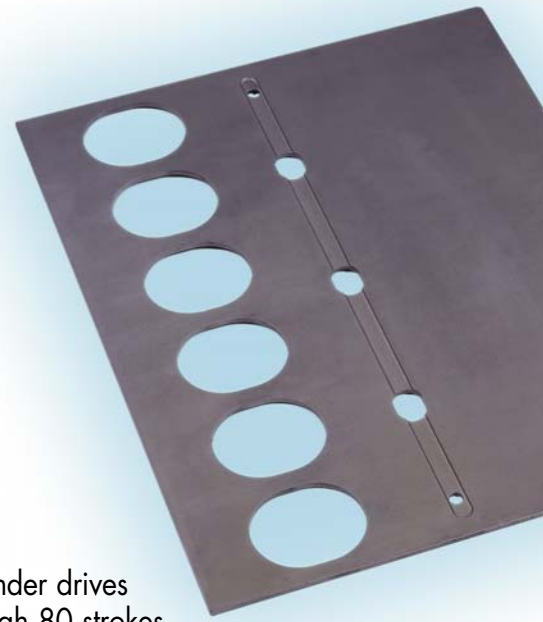
## 100% Hydraulic!

100% hydraulic operation assures minimal maintenance, reduced downtime, and lower repair costs. Built tough, using reliable hydraulic components, the 760 performs well on hard to form items, and is versatile enough to handle delicate products such as seafood, vegetables and multi-ingredient fillings. ▼



## Change Mold Plate In Under 5 Minutes! ▶

Whether you're running patties, nuggets, sticks or strips, you can change mold plates quickly and easily. Mold plates are made to exact customer specifications—in size, shape and choice of material.



## Mold Plate Drive

A direct in-line hydraulic cylinder drives the mold plate from 15 through 80 strokes per minute. Hydraulically operated and electronically controlled, each cycle of the mold plate is the same, ensuring identical portions.



## ▲ Electronics and Operator Control

The heart of the NuTEC 760 is an advanced computer-controlled hydraulic system. The machine also features state-of-the-art finger-tip controls for all machine functions including forming pressure adjustments.

# 760

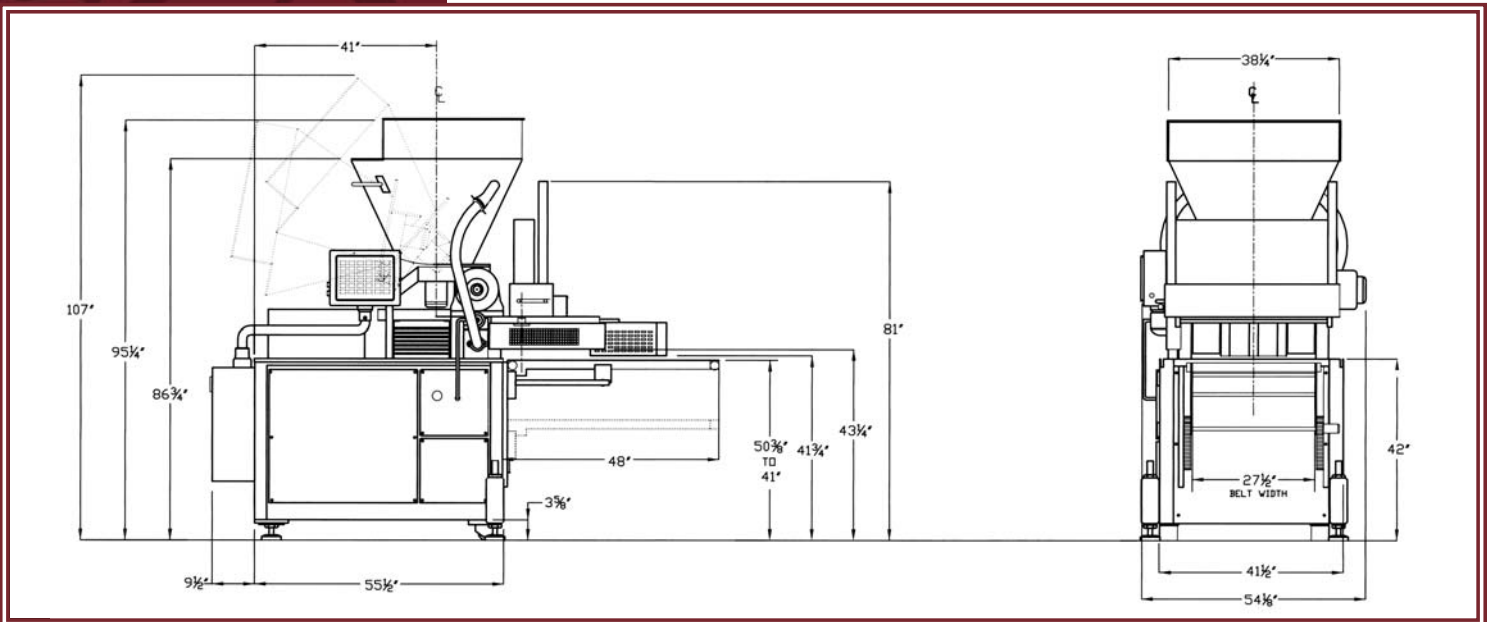
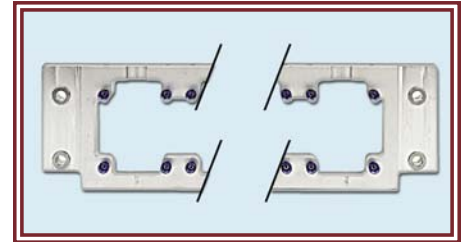
## Vacuum Paper Feed

NuTEC's vacuum operated paper feed system is easy to operate and maintain. An exclusive side notch paper design eliminates paper chips from falling into the product zone. The paper is precisely placed between patties for the stack and count operation. Paper sizes can be switched quickly, increasing flexibility. The built-in electronic counter allows you to change stack heights easily, or run with paper directly into the freezer.



## Options

- NuTECtured patty fill system
- Vacuum pull paper interleaver
- Hydraulic, machine mounted bucket lift
- Hopper extension
- Meatball rolling attachment
- Skinless sausage link attachment
- 3-D forming
- Parts clean-up rack
- Cuber/Perforator
- Shuttle conveyor



### Product Specifications

- Variable Speed—15 to 80 strokes per minute
- Hopper Capacity—600 pounds, positive feeding
- Usable Mold Plate Area—26" wide x 6" front-to-back
- Mold Plate Thickness—3/16" to 1 1/4"
- One standard mold plate and knock-out assembly included with machine

### Electrical Specifications

- 208, 230, 460, 575 Volt, 60 Hz, 3-phase, 110/40 amps
- Conductive-type heater (low voltage) with adjustable temperature control
- Safety guards with electrical interlocks
- Easy access emergency "off" push button
- Microprocessor controlled

### Paper Feed Specifications

- 4' neoprene packoff conveyor
- Standard paper sizes—4 1/2" sq., 5" sq., 5 1/2" sq., 6" sq.
- Electronic counter—1 to 15 patties per stack