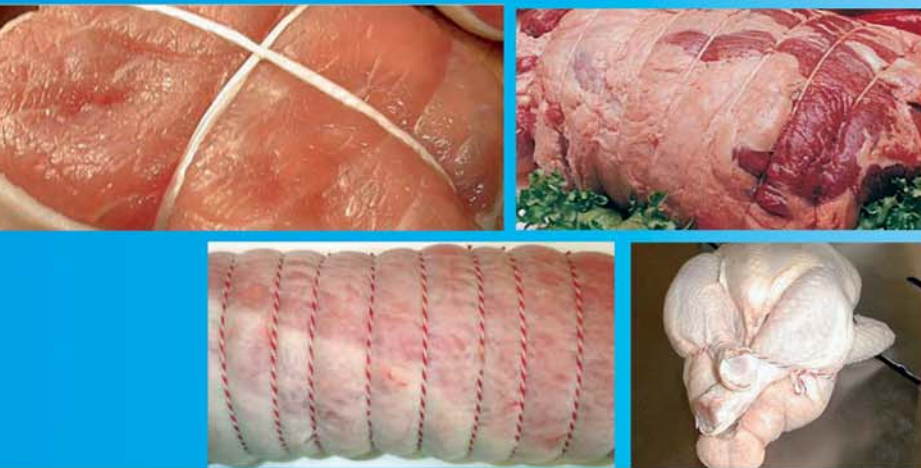


TYING MACHINE for CRAFT AND INDUSTRIE



Rudolf Schad GmbH & Co. KG

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Ideal for meat, fish, poultry and vegetables

- Easy tying
- Perfect tying results of your products
- Simple handling of portions
- Visual nature as handmade
- Selector switch for 1-4 tying capabilities
- Using of Elastic and Non-elastic twine

Options:

- Elastic and Non-elastic twine
- Certainly with Food-Certificate



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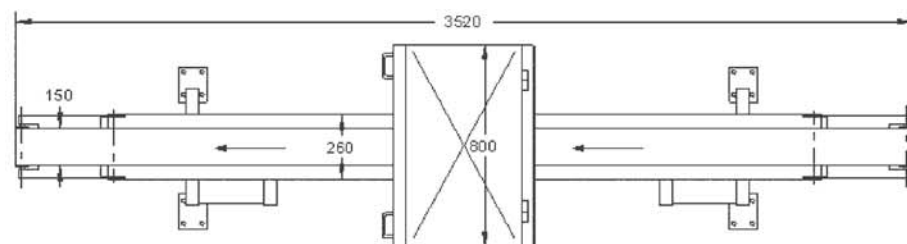
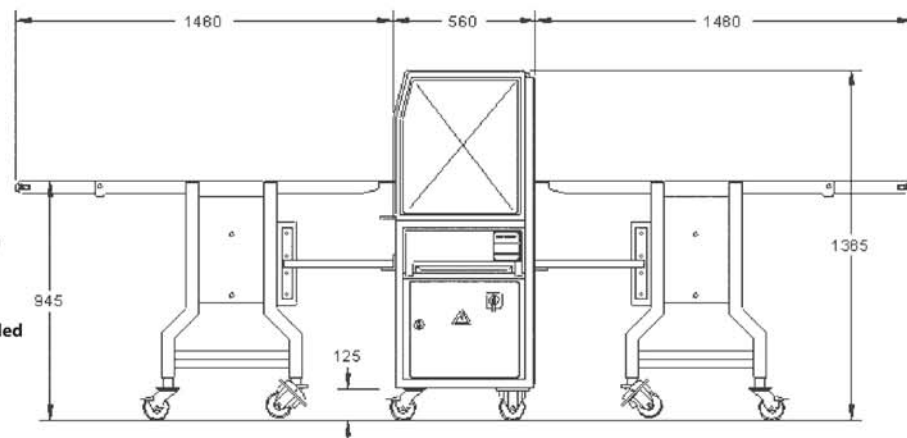


FRT - A - SB / FRT - S - A - SB TYING MACHINES

SPECIAL FEATURES

- Product input and output conveyor belts
- Pneumatic grabber to shape products and hold them in place
- Vertical side belts on input conveyor
- Large spool minimises downtime
- Integrated removable waste tub prevents uncontrolled deposits of product remnants
- Belt changed without tools
- Light scanner for product detection
- Proximity limit switches (initiators)
- Indicators and operating display for
 - Current operating status
 - Selection of all operating modes
 - Selection of twine spacing
 - Daily and all-time counter display
 - Signal with switch-off function at twine end
 - Defined fault reports
 - Language selection
- Also available as side unit model for cured, marinated and agglomerated meat products

Electrical connection
 230/400 volt
 3-phase + PE
 1.2 kW, 50 Hz
Compressed air needed
 50 litres/min at 2 bar
Machine weight
 340 kg



FRT MKII TYING MACHINES

Fully automatic tying of meat cuts in varying lengths and thicknesses.

This tying machine is clearly pointing the way. Thanks to innovative techniques, it uncompromisingly implements the sensitive and demanding industry requirements. It also redefines user friendliness through the use of progressive display technology.



FRT - A - SB / FRT - S - A - SB



FRT MKII TYING MACHINES



FRT - MF CHICKEN-TYING MACHINE

SPECIAL FEATURES

- Choice of 2 speeds
- PLC control with LED indicators for inputs and outputs
- Up to 48 cycles/min.
- Choice of 1, 2 or 3 times tying and cross-tying
- Knotting units for cotton and elastic roasting twine
- Large spool minimises downtime
- Integrated removable waste tub prevents deposits of product remnants on the floor

Machine productivity

20 chickens per minute
with single tying

Electrical connection

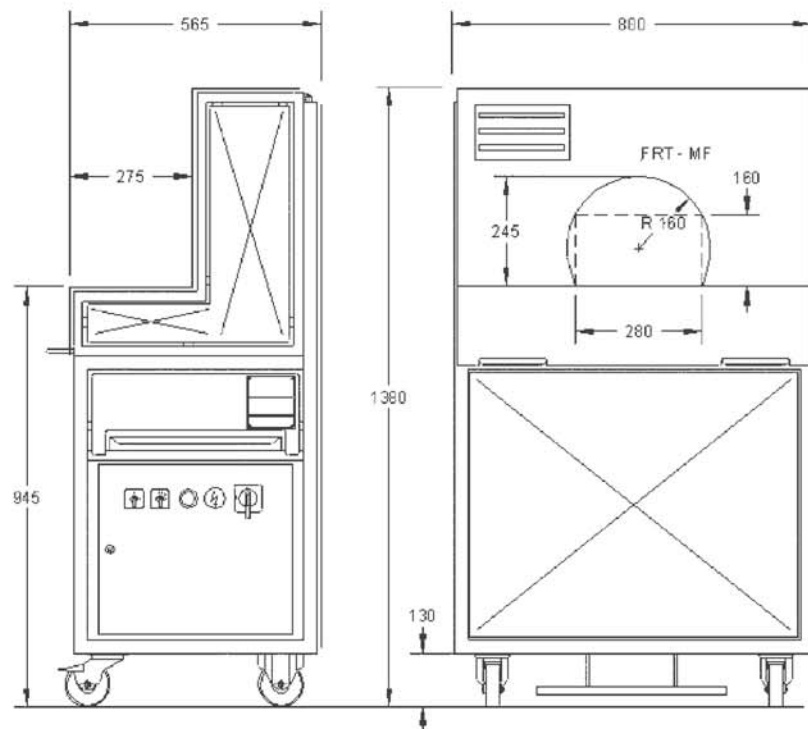
230/400 volt, 3-phase
1 kW, 50 Hz

Sound pressure level

70dB (A)

Machine weight

180 kg



FRT MKII TYING MACHINES

The automatic chicken-tying machine does what it promises: up to four times greater throughput and simultaneously reduced costs compared to manual binding methods.

Machine binding relieves strain on workers' posture and prevents wrist ailments. The FRT- MF binding system holds the chicken thighs in a crossed position and gives the roast chicken a natural, symmetrical and voluminous appearance.



FRT - MF



FRT MKII TYING MACHINES



FRT - S TYING MACHINE

SPECIAL FEATURES

- Choice of 2 speeds
- PLC control with LED indicators for inputs and outputs
- Up to 48 cycles/min.
- Option for 1, 2, 3 or 4 times tying
- Knotting unit for cotton and elastic roasting twine
- Large spool minimises downtime
- Integrated removable waste tub prevents accumulation of product remnants on the floor

Electrical connection

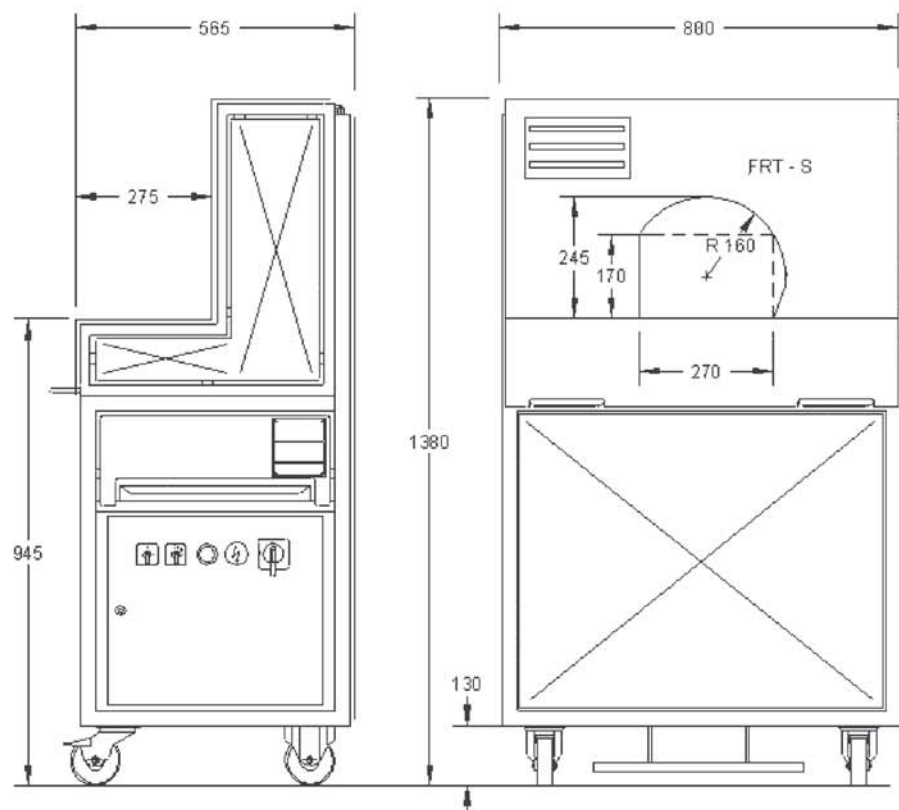
230/400 volt, 3-phase
alternating current,
1 kW, 50 Hz

Sound pressure level

72dB (A)+/-2

Machine weight

190 kg



FRT MKII TYING MACHINES

Typing machine with side unit – designed for cured, marinated and agglomerated meat products; prevents corrosion and contamination of the knotting unit by brine, marinade or proteins and enables vegetables to be bound without any damage to the unit caused by earth or sand.



FRT - S



FRT MKII TYING MACHINES



FRT - M

FRT-M
ROUND TUNNEL

FRT - MF

FRT-MF
FLAT TUNNEL

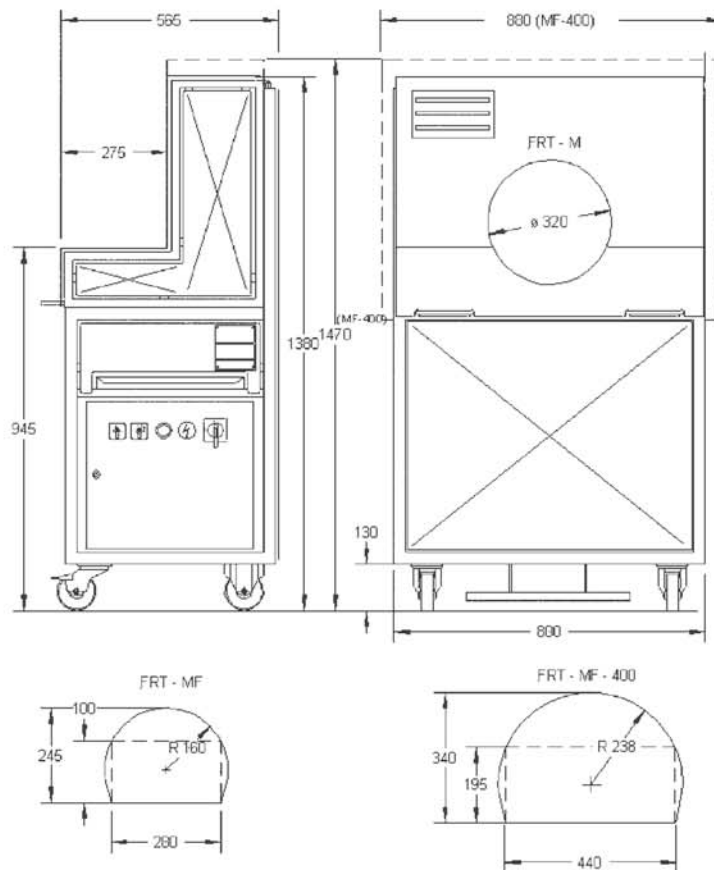
FRT - MF - 400

FRT-MF-400
LARGE TUNNEL

SPECIAL FEATURES

- Choice of 2 speeds
- PLC control with LED indicators for inputs and outputs
- Up to 48 cycles/min.
- Option for 1, 2, 3 and 4 times tying / cross-tying
- Knotting unit for cotton and elastic roasting twine
- Large spool minimises downtime
- Integrated removable waste tub prevents accumulation of product remnants on the floor

Electrical connection
230/400 volt, 3-phase
alternating current,
1 kW, 50 Hz
Sound pressure level
70dB (A)
Machine weight
165 kg



FRT MKII TYING MACHINES

Top-level productivity with maximum availability

Productivity and availability are the factors that set this range of tying machines apart, not to mention the machines' numerous possible uses. This has been achieved through constant enhancements always at the cutting edge of technology, created for the growing demands of the meat processing industry.



FRT M Range



FRT MKII TYING MACHINES

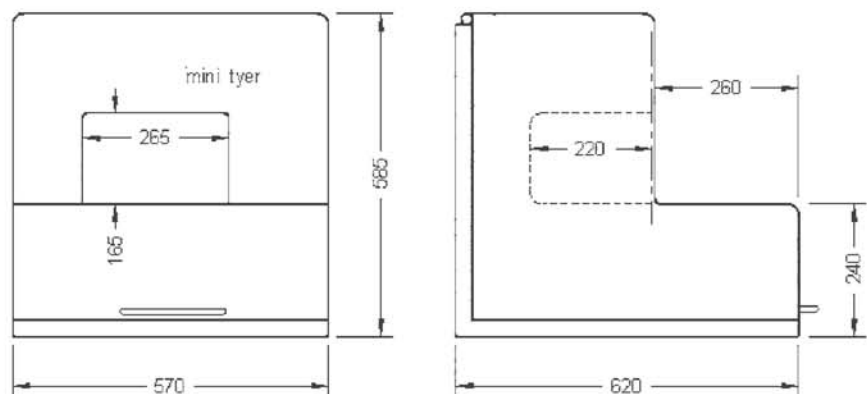


FRS TYING MACHINE

SPECIAL FEATURES

- PLC control with LED indicators for inputs and outputs
- Solid-state electronic motor control unit
- Runs quietly
- Up to 37 cycles/min.
- Choice of 1, 2 or 3 times tying and cross-tying
- Stainless steel construction, easily accessible for cleaning and maintenance

Electrical connection
230 volt single phase
alternating current
0.3 kW, 50/60 Hz



Specially developed for meat counters

Thanks not least to its excellent value for money, this specially developed tabletop model is practically predestined for use in specialist butcher shops and on supermarket meat counters.



FRS MINI TYER



FRT MKII TYING MACHINES