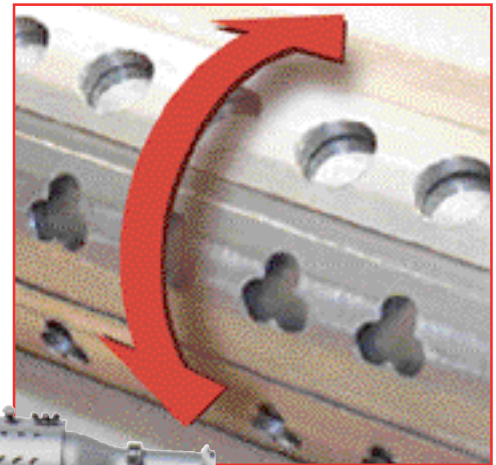


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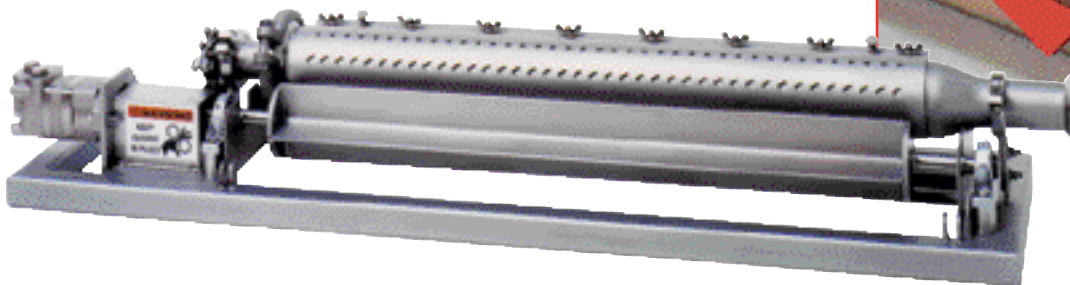
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Nugget Former

Create naturally shaped meat nuggets & crumbles for pizza toppings, soups, taco fillings and more.



Nugget sizes are easily changed with a rotating sleeve. Choose electric or hydraulic drives.



Safety cover not shown.

"Homemade" appearance

Specially shaped outlet holes produce smooth or naturally crumbled nuggets from beef, pork, poultry or meat blends with an appetizing hand-formed appearance.

Fits any line

Mounted to the oven infeed conveyor, the Nugget Former accepts a continuous flow of meat from most pumping systems. Portable designs are available for use on multiple lines.

Adjustable size

Outlet holes from 3/16" to 5/8" (5 to 16mm) diameter are selected by simply rotating the orifice sleeve. Choose from standard or custom shaped outlet holes. A variable speed paddle controls nugget length.

Clean operation

Water mist prevents nuggets from sticking to the cut-off paddle. Constructed of stainless steel to USDA standards, the Nugget Former is easily disassembled for thorough cleaning.



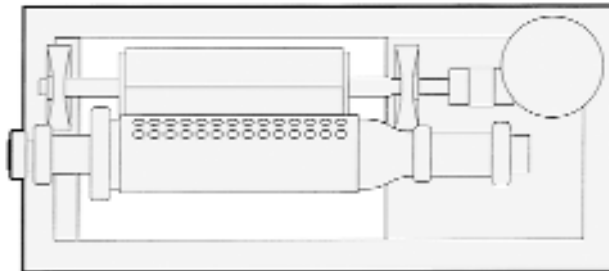
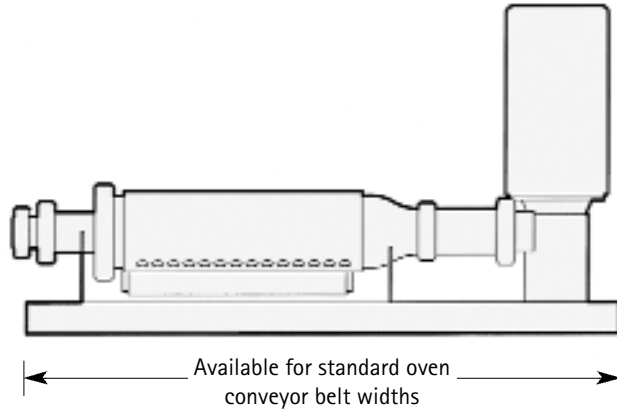
Random, naturally shaped nuggets give foods a homemade appearance.

Nugget Former | Model NF

Models are available for 1,000 to 10,000 lbs/hr in conveyor mounted or portable designs.



Easily disassemble the Nugget Former for cleaning.

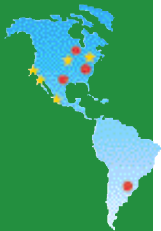


Dimensions vary with model. Custom designs available.

Constant improvement and engineering innovations mean these specifications may change without notice.

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