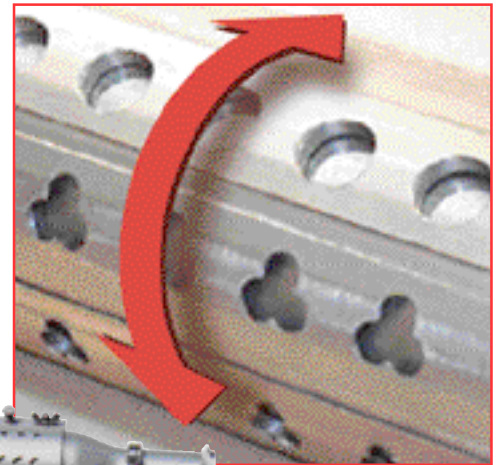


**HEAT AND CONTROL**

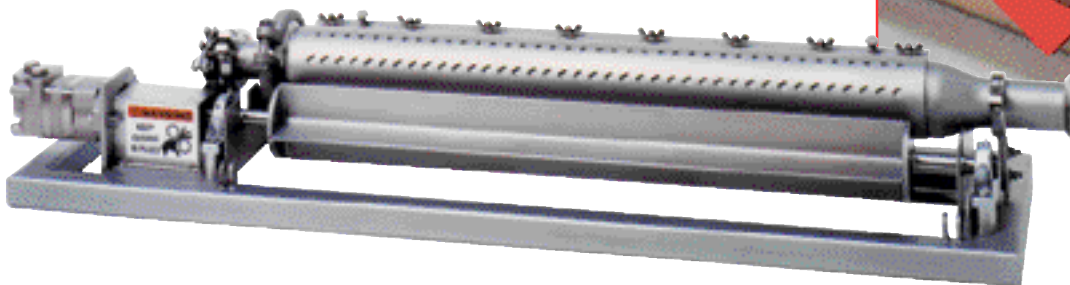
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## Nugget Former

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.



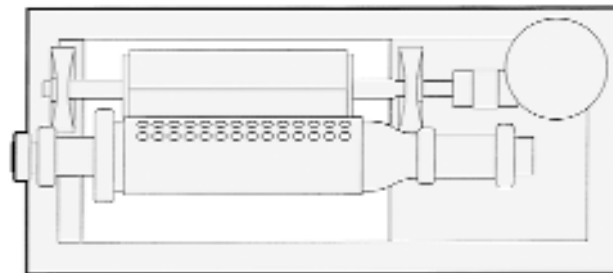
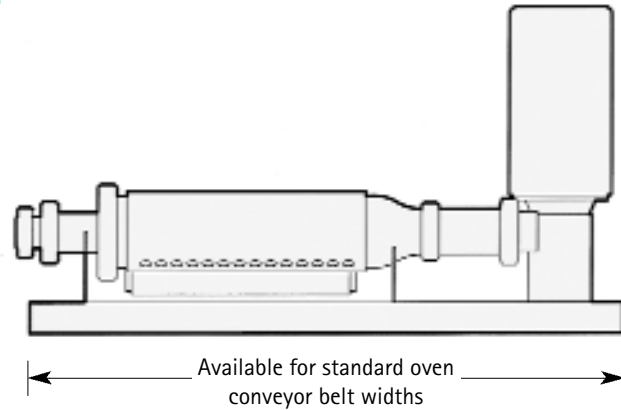
*Random, naturally shaped nuggets give foods a homemade appearance.*

# 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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