

**ONITEC**  
MANUFACTURING

745

Forming a  
Tradition of  
Excellence



36  $\frac{5}{8}$ "  
TO

6  $\frac{3}{4}$ "



# 745

## Forming a Tradition of Excellence

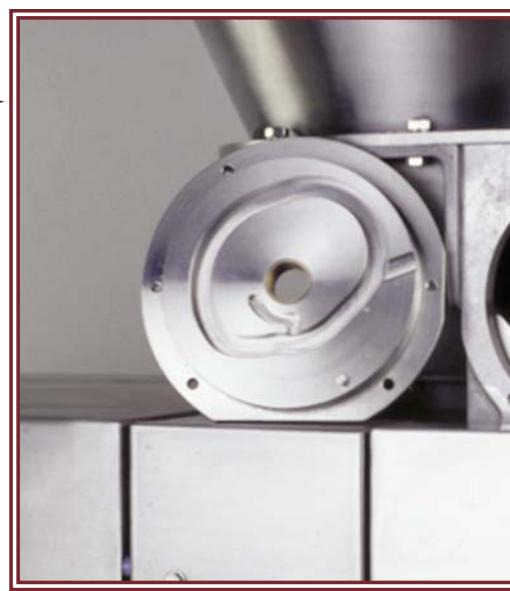
*experience  
expertise  
excellence*

The all hydraulic NuTEC 745 was designed by professionals especially for professional processors like you. With over 75 years of patty machine experience, NuTEC management leads the industry. Their expertise in food forming equipment technology guarantees perfect shapes, home-made product quality and consistent weight control.

Dedicated to customer service, NuTEC is committed to responding to your needs quickly. Count on NuTEC to provide machine operating support over the life of your new patty former. When you have a question, NuTEC will quickly provide you with an answer.

## Advanced Forming System

Minimal product working is achieved through the NuTEC 745 vane pump feed system. Unlike a piston pump, the 745's pump provides for exceptional product quality. The vane pump feeds directly to the mold plate cavity, eliminating product backflow, overworking and bridging. The former gently portions product up to 3600 pounds per hour. Forming pressure adjusts easily and a visible gauge gives operators convenient, at-a-glance product pressure information.



## 100% Hydraulic!

Minimize maintenance, lower downtime and reduce repair costs when you choose the NuTEC 745 patty former—the world's first completely hydraulic multi-outlet patty machine. Built tough *without* the cumbersome weight of mechanical parts, the NuTEC 745 is conveniently portable. Reliable and efficient, this state-of-the-art forming machine provides accurate weight control, minimum leakage and fast changeovers. Don't worry about grease fittings on the NuTEC 745, they do not exist.



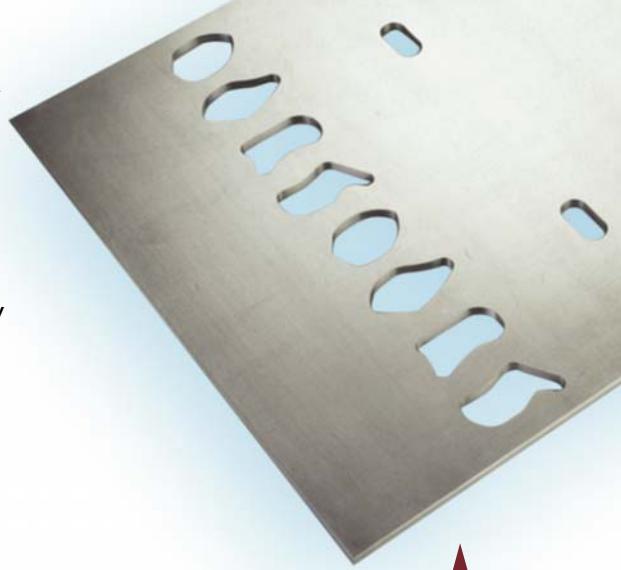
## No More Overworking!

Experienced processors praise NuTEC 745's unique feed system. The system eliminates common problems, such as bridging and overworking. The product is not rolled or tumbled; instead, a rotating spiral gently moves the product toward the rotor. The generously sized hopper accommodates 400 pounds of product.



## Clean-Up Made Easy

The NuTEC 745 can be sanitized in minutes! This all hydraulic food former is USDA approved and completely hose-proof. Being very mobile, the machine can be easily moved to a wash-down area. Disassembly consists of removal of a few parts; heavier parts remain on the machine, and easily swing out of the way for speedy clean-up.



## Change Mold Plate In Under 5 Minutes!

Whether you're running beef, pork, poultry, fish, veal, lamb, or even vegetables, you can change the NuTEC 745 mold plates quickly and easily. Mold plates can be customized for specialized orders, too, in any size, shape and choice of material.



## Mold Plate Drive

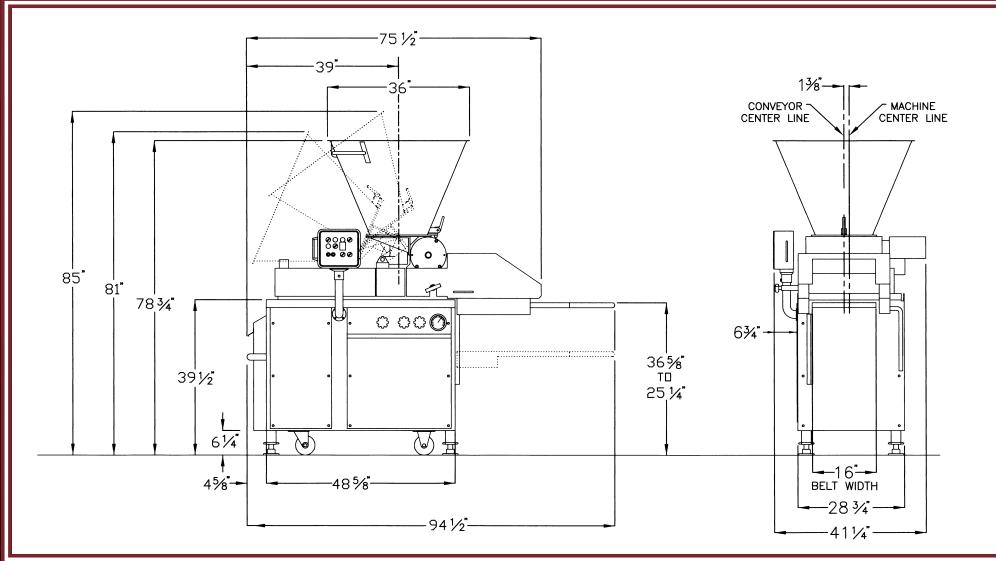
A direct in-line hydraulic cylinder drives the mold plate from 15 through 65 strokes per minute. Teflon coated aluminum knock out cups are heated by a low voltage, temperature controlled contact heater. Water and air assisted knock outs are also available.



# 745

## A NuTEC Exclusive

Juicer, more tender, round patties don't happen by accident. Only NuTEC can provide your customers with patties that shrink evenly, eliminating typical front-to-back shrink. Available only from NuTEC, our special "NuTECtured" patty option creates the finest patties you'll ever produce. No other multi-outlet patty machine can duplicate NuTEC's superior results.



### Product Specifications

- **Variable Speed-**  
15 to 65 strokes per minute
- **Hopper Capacity-**  
400 pounds, positive feeding
- **Usable Mold Plate Area-**  
16" 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, 40/20 amps
- Conductive-type heater (low voltage) with adjustable temperature control
- Safety guards with electrical interlocks
- Easy access emergency "off" push button
- Microprocessor controlled

## Options

- NuTECtured patty fill system
- Vacuum pull paper interleaver
- Friction-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

## Side Notch Paper Feed

NuTEC's paper feed systems are easy to operate and maintain. Utilizing either a friction-pull or vacuum operated feed, side notch paper is precisely placed between patties for the stack and count operation. The exclusive side notch paper prevents paper chips from falling into the product zone.

Paper sizes can be switched quickly, increasing flexibility. The built-in electronic counter allows you to change stack heights easily, or run a single layer of patties with paper directly into the freezer.

### Paper Feed Specifications

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



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