



**FREY**  
Maschinenbau



# K-Line O-20, MF30-4, K2-30

**Professional piston stuffer for small and medium-sized craftsman production plants**

The K-Line O-20, MF30-4 and K2-30 are for small and medium-sized craftsman production plants with frequent product changes and small quantities of meat. K-Line is for productions with high demands on the exactness of the portions and the quality.

# OSCAR-20 - the classic



## For straightfilling

Oscar has been constructed under the motto: smaller, quicker, cheaper. The 20 liters stuffer is completely made of high quality stainless steel and fulfills the strict security and hygiene demands of the CE-standard regulations. Oscar 20 is mobile and thereby flexible for being placed anywhere required in your production.

Besides the production of classic sausage products Oscar 20 is often used for the production of delicatessen. Therefore multiple accessories are available. Smooth external contours enable a quick and easy cleaning.

## Oscar-20 - Advantages

- Only little residues due to the special cover outlet.
- The short and wide designed cover outlet guarantees the best possible quality.
- Quick change of filling tubes
- The multi-functional operating bar enables a comfortable working at the filling desk. All functions of OSCAR can completely be operated with the operating bar, e.g. start and stop, speed or return of the piston.
- The filling speed is infinitely variable.
- Solid construction of cylinder and cover



## Cleaning and hygiene

A simple cleaning is the basic requirement for best hygienic conditions in the production. FREY-stuffers therefore are constructed with smooth external contours. The machine housing is completely made of high-quality stainless steel. A simple dismantling and neat contours between the different machine-parts offer ideal conditions for only little expenditures for cleaning and maintenance.







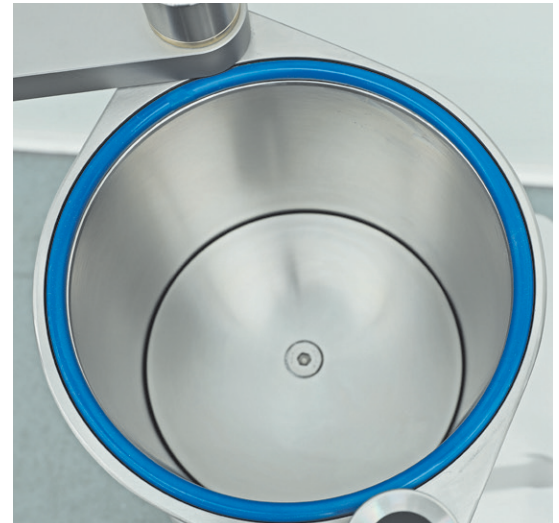
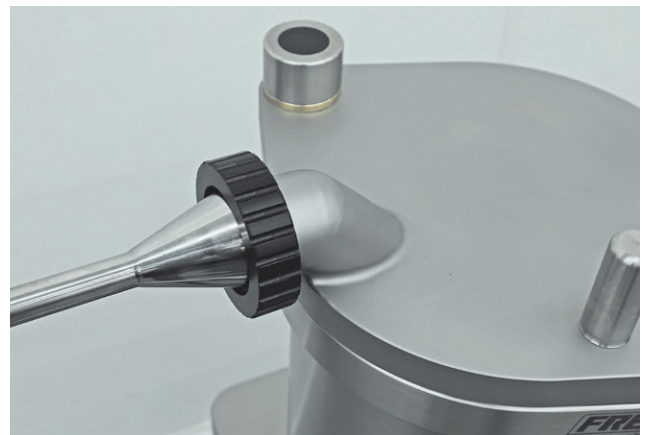
**FREY**  
Maschinenbau

## Powerful, practical and CE conform

### Technology

*The adjustable oil circulation ensures an immediate start-up of the filling-flow when pressing the operating-bar.*

- This means*
- *soft priming*
  - *no product rest flow*
- *Hygienic design of the smooth cylinder bottom with rinsing water outlet made of stainless steel.*
  - *Cover completely made of solid stainless steel with manageable quick release.*
  - *OSCAR 20 ensures a long service life with little maintenance efforts. The average maintenance costs of OSCAR 20 per year are less than 1% of the purchasing price.*



### Production of Antipasti

*Our Oscar 20 is the ideal machine for the production of Antipasti. Special filling tubes for filling of delicatessen products like sheep's cheese into olives, red peppers or tomatoes.*

# **MF30-4 - The robust 30 liters piston stuffer**

## **MF30-4**

*MF 30-4 is our proven 30 liters piston stuffer for straight filling in the market.*

*It was designed and built CE-conform and meets the strict safety and hygiene requirements of the CE-regulations. Machine rack, piston, cylinder, cover and operating-bar are made of high quality stainless steel.*

*Smooth external contours enable a quick and easy cleaning.*

## **Technology**

*A variable oil circulation ensures an immediate start-up of the filling flow when activating the operating-bar.*

*This means*

- *soft priming*
- *no product rest flow*

*Hygienic design of the smooth cylinder bottom with rinsing water outlet and round transition to the cylinder wall.*

*MF 30-4 ensures a long service life with little maintenance efforts. The maintenance costs of MF 30-4 per year are less than 1% of the purchasing price.*



## **Quick change of sorts**

*With the swinging cover the machine can easily be opened for charging. MF 30-4 can easily be charged due to the large dimensions of the cylinder.*

*The sealing mounted in the piston prevents the sticking of the product to the cylinder wall. The machine can immediately be recharged.*



## MF30-4 - Advantages

- *Unproblematic filling even of critical sorts like e.g. Salami thanks to a high filling pressure.*
- *Only little residues thanks to the direct outlet.*
- *The short and amply dimensioned outlet guarantees the best possible quality.*
- *Quick change of filling tubes*
- *Ergonomic operation as the multi-functional operating-bar enables a comfortable working at the filling desk. MF 30-4 is operated entirely with the operating bar.*
- *The filling speed is infinitely variable.*

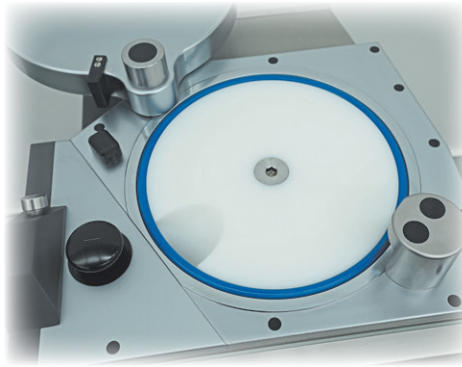




# Kompakta K2-30



**K2-30 LCD3**



**K2-30 C60H**

**KOMPAKTA K2-30** is controlled by a microprocessor with LCD colour display and background light. Thereby you always have everything under control. The brilliancy of this screen control unit is the diversity and the clear arrangement to show informations as well as the easy operation. The operator can go through the menus and choose the desired function using the cursor. The separation of the low current unit and the strong current unit allows a high reliability.

The programming is extremely simple. It is not necessary to program in the usual sense, because KOMPAKTA 2-30 stores the actual settings of the machine by pressing the Save/Progr.-key under a number. chosen by you. KOMPAKTA K2-30 offers the possibility to store additional information, as e.g. the name of the product and the used filling tube, which data is then shown on the display. When pressing the Load/Progr.-key, you can see all programs on the display in a table of contents. The operator can choose the desired program by means of a cursor and KOMPAKTA K2-30 is ready to start the filling process. By this way KOMPAKTA 2 is reducing the set-up times when changing the sorts.

## Indication of contents

The actual content of the cylinder is shown on the display up to exactly 0,1 litre. You will know if the casing is still filled and when the piston stuffer has to be recharged.

The keyboard stands out by a clearly sensible pressure-point and the arrangement of the keys, which allows the operation of K2 even without having a constant visual contact. The triple heat-sealed LCD-colour display is stabilized with a filter plate to guarantee a long service life. Of course the light intensity and the background light can be regulated.



# Kompakta 2-30 - product gentle filling technology

**FREY**  
Maschinenbau

**Straight filling, portioning and linking - all these types of filling have been combined in our proven 30 liters piston stuffer.**

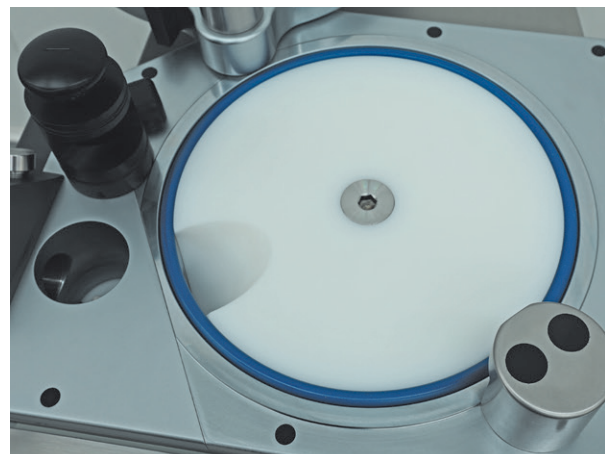
*In this system particular importance has been attached to the care of the sausage meat. The wide and extremely short outlet cares for a good finish for filling coarse meat. Due to the short outlet there are minimized left-overs when changing the sorts.*

*Basically, the Kompakta 2 works like a straight filling machine. Using the portioning piston and the linking device also portioning and linking is possible. The desired filling mode can easily be selected by pressing the relative key. The wide filling opening allows a fast loading of the machine and the handy swivelling cover without any locking device enables an easy opening and closing of the cover.*

*The rotary slide valve of Kompakta 2 avoids any product rest flow. The rotary slide valve is maintenance free and can easily be taken out with one hand for cleaning. The product-residue in the filling-tube is being sucked-back by piston-return. This enables an especially quick change of sorts. The most technical effort has been done at the piston-technology: the sealing groove of the gasket has been positioned on top. By this way no product-film can stick to the cylinder-walls. The product-guide-groove is calculated to a minimum, so there is only little residue left when changing sorts.*

## Advantages

- Easy operation
- Minimum meat residues
- Constructed according to the „Hygienic Design“ guidelines
- Machine-housing completely made of stainless steel
- Low maintenance costs
- For small and medium-sized craftsman production plants with frequent product changes and small quantities of meat.
- Minimal energy consumption



*By continuously realizing new ideas, our filling stuffer Kompakta 2 reached the highest technical level and belongs to the top class of filling machines. The filling process has been improved and is suitable for all kind of sausages. The ideal technology of information and operation results from the cooperation with butcher masters from practice for practice.*



# C60H and LCD3 control

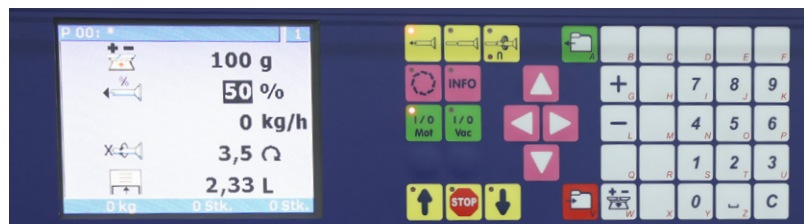


A most modern digital control technology with CAN-Bus-system leaves nothing to be desired. The C60H control offers the same functions like the LCD3-control in a compact form.

- Weight input can be chosen between 5-10.000 g (from 5-999 g in 0,1 gr. steps).
- Number of links from 0 - 9,9 turns
- Single- and continuous operation
- Digital quantity counter
- Pauses and length between the portions are free selectable
- The quantity counter indicates how many pieces have been portioned, linked or single filled. The counters of course at any time can be reset to zero.
- The automatic stop control stops automatically after the desired quantity has been produced. For shirred casings the length and thereby the number of pieces per stick are always identical.
- 99 filling programs can easily be stored in the memory of the machine. The advantage: No loss of time for storing the data. Your sausages are all equally portioned and linked.
- 1st portion makeweight
- Ergonomic operation
- Intentionally the operating zone has been arranged very user-friendly. All information is clearly shown on the display.
- Service- and maintenance programs
- Pre-selection of pauses for portioning and linking
- Clipping time (socket optionally available)
- Preselection of pieces & speed control
- Electronic pulse control for automatic clipping machines
- Meat flow interruption by means of a rotary valve (no relieve)



C60H control



LCD control

## Additional functionality with the LCD3 control

- More comfortable control
- Indication of content
- Diagnosis programs

## Attachments

K2-30 is very flexible in use, e.g. our Burger Head, stuffing tubes for filling cans or the Kebapmaker can be connected. By help of a clipper-dose also a clipping-machine can be connected.



Burger Head



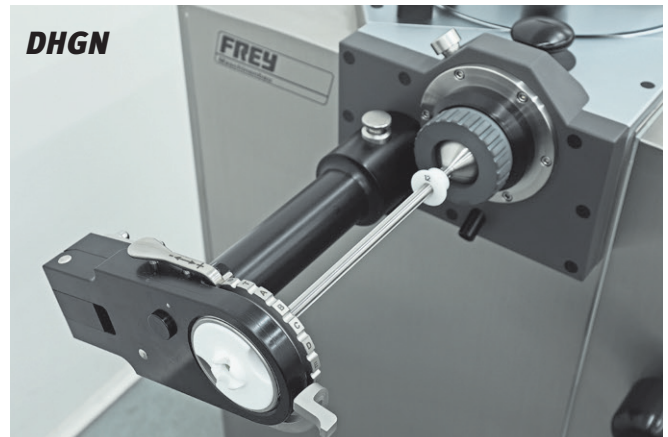
# Increase the use of your K2-30

## Casing holder device

A casing holder device which is fantastically easy in handling is available as an accessory for FREY piston stuffers K2C60H and K2LCD3. This attachment eases the filling process and makes it faster. The casing holder DHGN-2 has especially been designed for natural casings. With the help of our casing holder devices you always get tight and solid sausages at maximum filling speed. Extra skilled staff is not required. The casing holder device is easy to attach. The casing-strain is infinitely adjustable.

## DHGA

Compared with the DHGN2 the DHGA is additionally equipped with a support for the casing holder tube (DHR) and the roller kit (ROKI). Thus the DHGA can also be used for collagene and cellulose casings. The DHGA ensures a continuous advance of the casing during the linking process. The DHGN-2 and DHGA are maintenance-free because no drive is required.



## Ergonomics

The filling-opening in suitable table-height of one meter offers a comfortable working-mode. Thanks to the operating-bar both hands are free for guiding the casing for even big calibres of casings can easily be filled. The operating-bar adapts to all body-sizes. With its dimensions the Kompata 2 finds its place everywhere.





## Technical data

### **K-Line:**

Cylinder capacity:  
Filling pressure max.:  
Voltage:  
Controls:  
Connected load:  
Machine weight (net):  
Portioning range:  
Portioning speed max.:  
Piston return:  
Piston material:

### **O-20**

20 liters  
13 bar  
400V/50Hz  
-  
1,1 kW  
142 Kg  
-  
-  
> 8,0 seconds  
stainless steel

### **MF30/4**

30 liters  
11,5 bar  
400V/50Hz  
-  
1,1 kW  
230 Kg  
-  
-  
> 20 seconds  
stainless steel  
chrome-plated

### **K2C60H**

30 liters  
12 bar  
400V/50Hz  
C60H  
3,3 kW  
337 Kg  
5-10.000 g  
250 port/min.  
> 18 seconds  
Hostaform C

### **K2LCD3**

30 liters  
12 bar  
400V/50Hz  
LCD3  
3,3 kW  
337 Kg  
5-10.000 g  
250 port/min.  
> 18 seconds  
Hostaform C

### **Kompakta K2-30**

Accessories: Piston extractor, filling tubes flange D58: 14, 20 with groove for linking for straightfilling: 24, 30, 42

Optional: Special filling tubes, mobile frame,  
Special voltage on request (weight increase upto 80 kg)  
casing holder devices and a clipper socket

### **MF30/4**

Accessories: Piston extractor, filling tubes 12, 16, 24, 30 and 42 mm

### **Oscar-20**

Accessories: Piston extractor, closing nut, filling tubes 14, 20, 30 mm

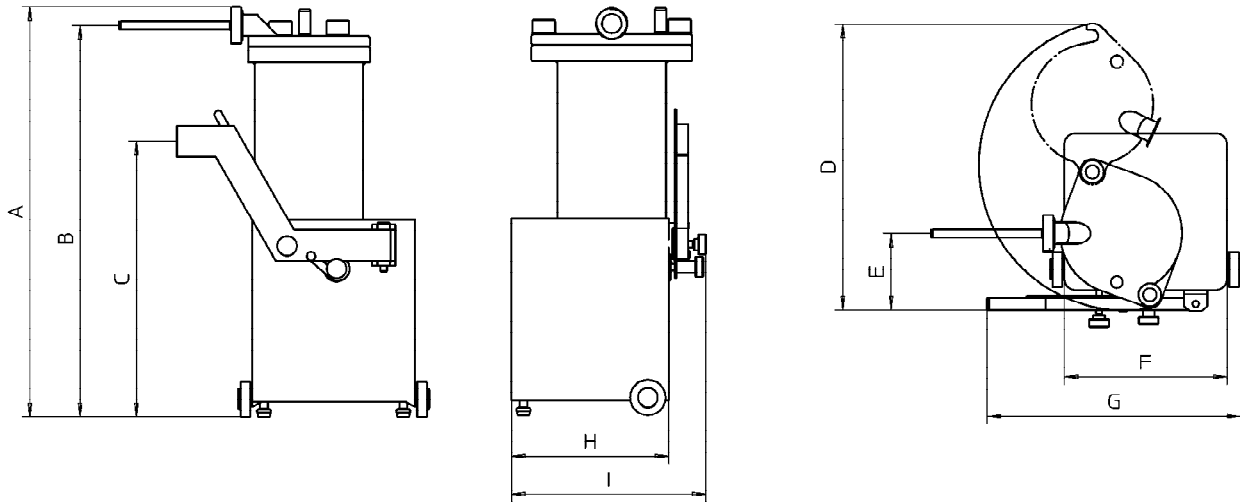
Optional: Special filling tubes for filling of delicatessen products like sheep's cheese into olives, red peppers or tomatoes.



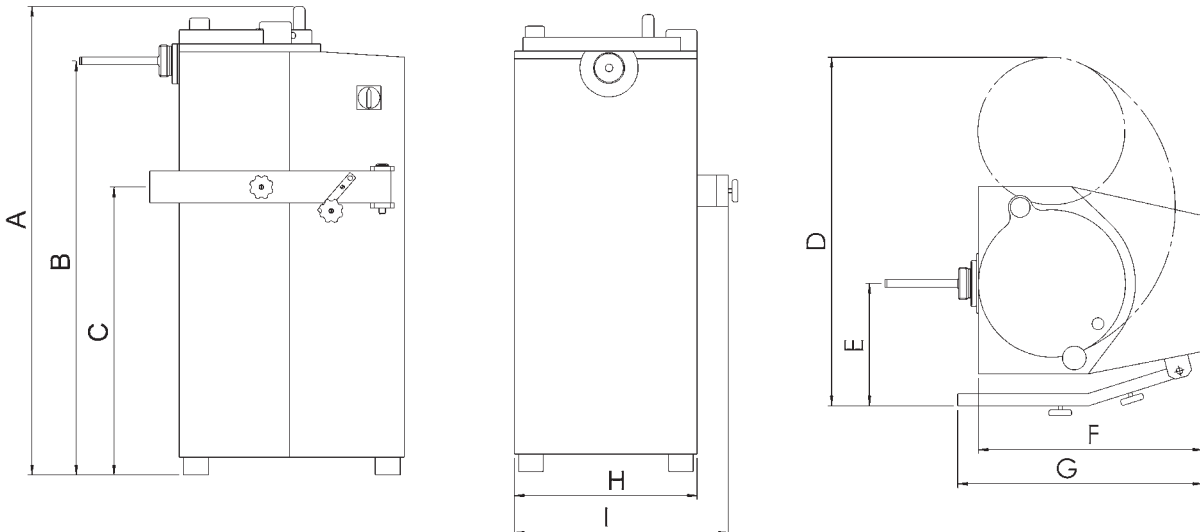


## Dimensions

### Oscar-20



### MF30/4



## Services

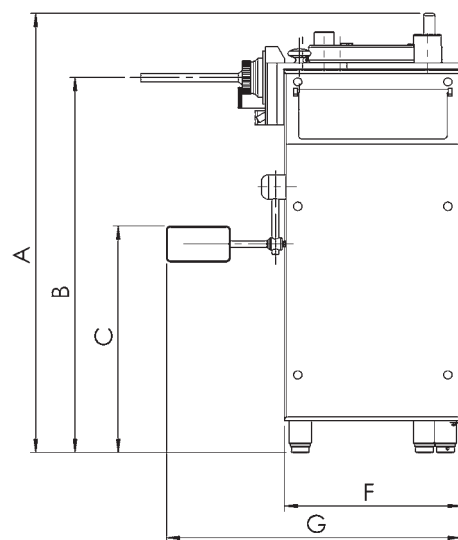
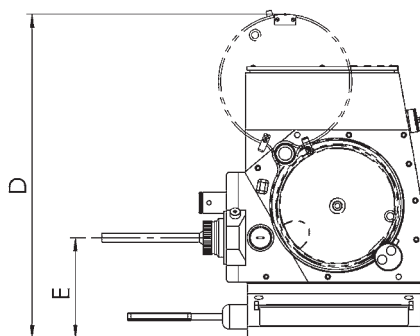
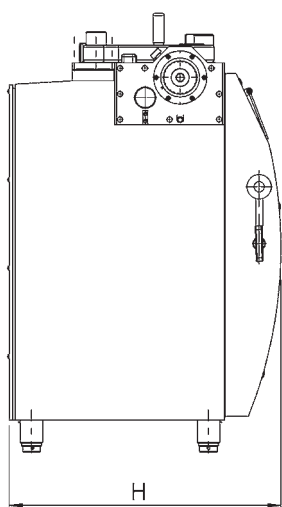
Nowadays gain more and more importance. The reliability of our demonstrators and technicians stands for the high quality of FREY products. Our stuffers are well-thought out even in the smallest details. They are well-known for their long service life. Our trained staff gives you also advice by phone, fax or email in order to be able to help you immediately.





## Dimensions

**K2C60H / K2LCD3**



Dimensions	Oscar-20	MF30-4	K2-30
<b>A</b>	105	118	1241
<b>B</b>	100	105	1059
<b>C</b>	70	72,5	630-730
<b>D</b>	79,5	81	915
<b>E</b>	20	32	284
<b>F</b>	42	56,5	500
<b>G</b>	60	61	833
<b>H</b>	40	47	767
<b>I</b>	49,5	57	



**Heinrich Frey Maschinenbau GmbH**

Fischerstr. 20  
89542 Herbrechtingen  
Germany

Phone: +49 7324 172 0  
Fax: +49 7324 172 44

[www.frey-online.com](http://www.frey-online.com)  
[info@frey-online.com](mailto:info@frey-online.com)

Technical modifications are subject to change