

# Wiking 6 Forming machine

*Capture more value out of Your production by  
Looking into our Wiking 6 Forming technology*



The Wiking 6 by means of mechanical principles, with gentle and precise product handling. It's mechanical operation gives a number of unique advantages over hydraulic and more advanced forming machines, which are invaluable when forming/shaping products. The construction of the Wiking 6 makes it easy to operate with accuracy. Almost all maintenance and repairs can quickly be handled by Your own technician. It is quick and easy to change forming devices.

The Wiking 6 is excellent for forming products like:

- meat, fish, vegetable and pastries
- delicate products that requires very low pressure when forming



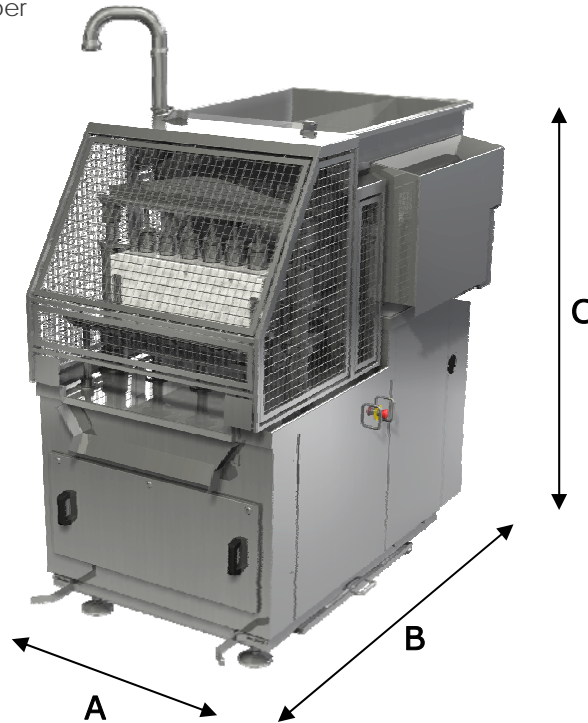
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# Wiking 6

## Description:

- Built in stainless steel with details of PEHD
- Stroke speed up to 60 strokes/minutes
- Forming area of maximum 575 x 130mm
- Can form products from 6mm up to 40mm thick
- Is delivered with transfer conveyor and dish wagon
- Additional options are meatball-rolling device, shuttle etc.
- 350 liters or 700 liters hopper



## Technical specifications

Model	Width(A) mm	Length(B)mm incl. conveyor	Height(C)mm
Wiking 6	1160	2655	1860

All data is approx figures and can be changed without notice.  
For exact figures ask for quotation.



Our Test Centre offers Facilities for Full scale tests with Your own products to optimize best possible cooking Result and to discuss new processing ideas.