



CBF 500 P **BELT FILTER**

M3 TECHSHEET / FILTER SERIES

FOMACO BELT FILTER

CBF 500P

The Fomaco belt filter is the next step up from the rotary filters. With its built-in conveyor belt the CBF 500P is suitable for medium and large production scales with a high demand for filtration performance.

The unit is designed to collect, filter, condition, and re-use the return brine from the Fomaco injector and performs very well in applications with low to medium viscosity brines. Due to the very large filtering surface the filter handles a high load of particles extremely well.

The combination of belt filters ranging from 500 - 800 micron and the self-cleaning protein filter, the FM 80, provides the highest filtration standard. The construction of the tank with a sloping bottom eliminates sediment build-up at the bottom and ensures minimum wastage of potentially expensive brines or marinades when changing product. Prevention of sediment build up can be improved even further by adding the optional hydro agitator, which constantly circulates the brine in the tank.

Last but not least, the CBF 500P comes with a wireless temperature sensor that enables operators to constantly monitor the current brine temperature on the M3 control panel.



HIGH COOLING CAPACITY

Available in in pillow plate construction with connections for glycol for high cooling capacity.



CLEANING MADE EASY

In the food industry a sanitary environment is indisputable. In designing our machines, we always strive for the highest level of hygiene. And the CBF 500P is no exception.

A crucial step in this is to make the cleaning of the machines as simple as possible. The CBF 500P mounted on four wheels for easy manoeuvring during cleaning, and the filter can be taken apart without the use of tools and can be dismantled in a matter of seconds. The CBF 500P also features:

- Rotating scrapers and wash bar for complete cleaning during production
- Unique quick release system for easy cleaning or replacement of belt filter



SIZE AND PLATFORMS

Dimensions

Model	Volume	Length	Width	Height	Weight
CBF 500P	330L	2200 mm	1000 mm	1500 mm	196 kg (net)

Compatibility

FGM 48 / FGM 64 / FGM 88 / FGM 112

ADD-ONS

- More grid sizes available on request
- External glycol cooling unit
- Hydro agitator system
- Available in pillow plate construction with connections for glycol for high cooling capacity



WHY FILTRATION IS KEY

When adding brine and marinade to meat products the main objective is to ensure that the output is both homogenous and of the desired quality. This requires the injector to have a very high degree of accuracy, however, this is immaterial if the needles are not clean. A filtration system that eliminates the risk of blocked needles is an indispensable addition to your injection machine.