

## CHICKEN CORDON BLEU FOLDING METHOD

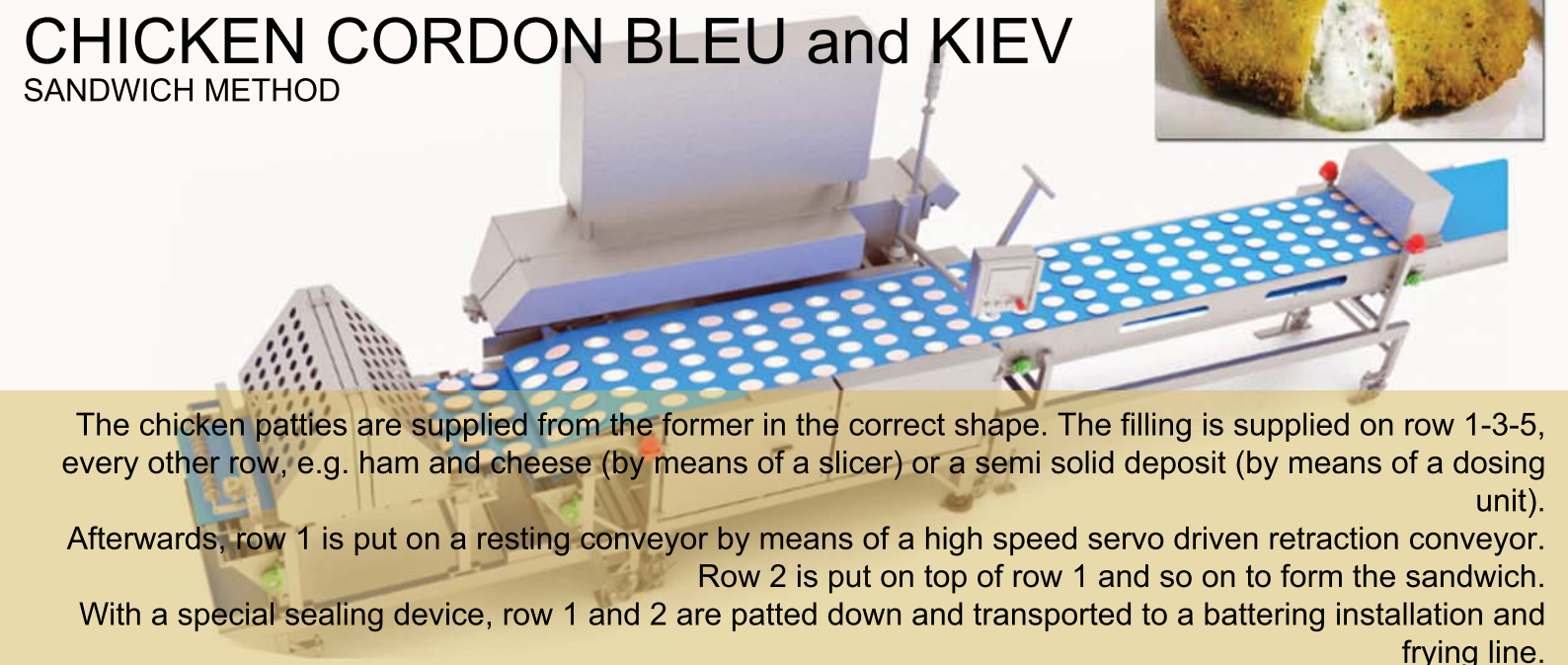


The chicken patties are supplied from the forming machine in the correct shape. The filling is deposited onto every patty, e.g. ham and cheese (by means of a slicer) or a semi solid deposit (by means of a dosing unit).

The patties are folded with a folding machine so that a d-shaped cordon bleu is made. With a special sealing device, the patty is patted down and transported to a battering installation and a frying line.

4, 6 and 8 row lines are available

## CHICKEN CORDON BLEU and KIEV SANDWICH METHOD



The chicken patties are supplied from the former in the correct shape. The filling is supplied on row 1-3-5, every other row, e.g. ham and cheese (by means of a slicer) or a semi solid deposit (by means of a dosing unit).

Afterwards, row 1 is put on a resting conveyor by means of a high speed servo driven retraction conveyor.

Row 2 is put on top of row 1 and so on to form the sandwich.

With a special sealing device, row 1 and 2 are patted down and transported to a battering installation and frying line.

4, and 6 row lines are available