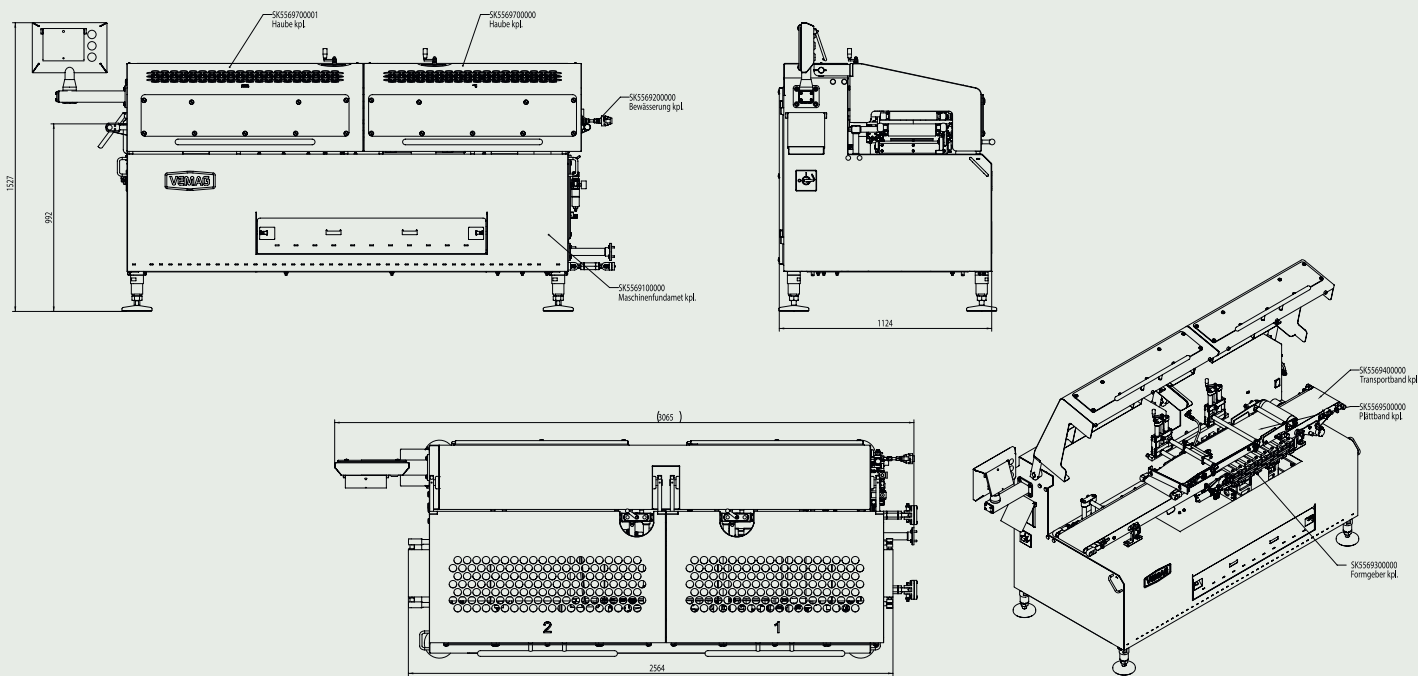




# BEEF HACHE FORMER

## BURGERS WITH A LOOSE TEXTURE IN A NEW LOOK

### DATA SHEET

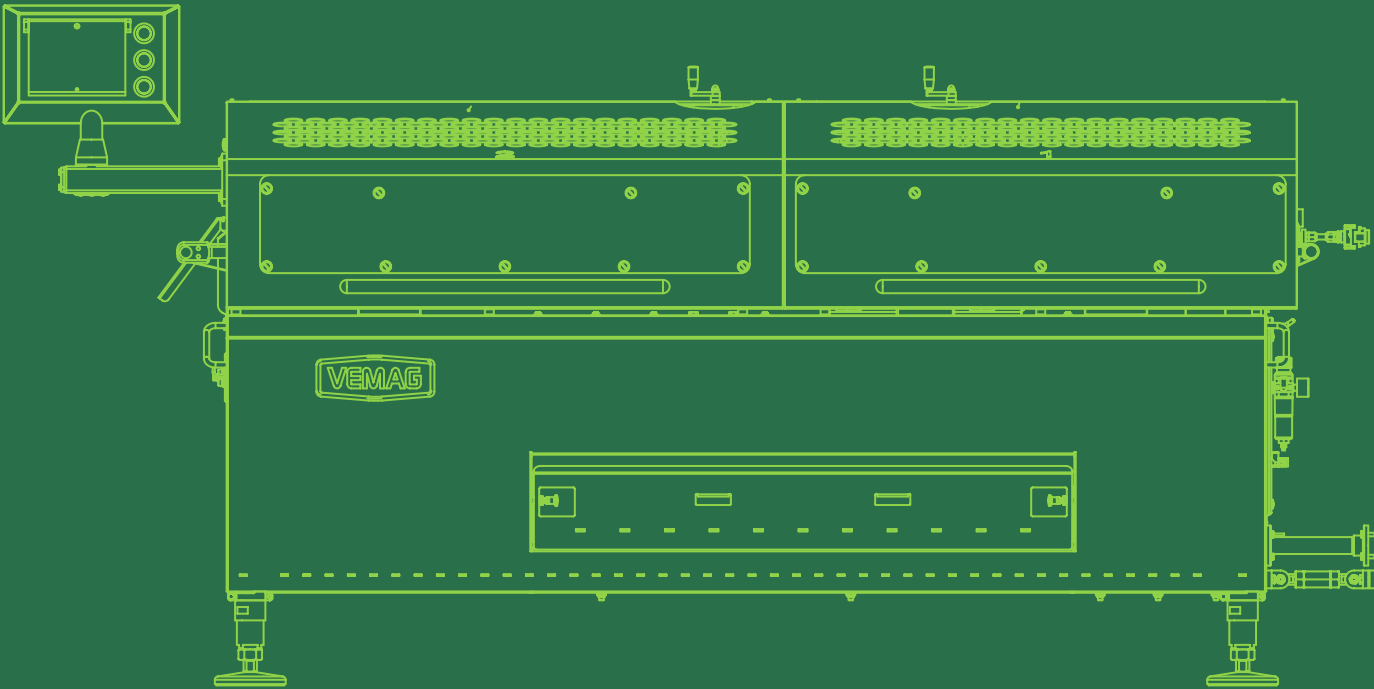


Technical drawing

A = Air connection    E = Electrical connection    W = Water connection

TECHNICAL SPECIFICATIONS	
Beef Hache Former	
Output	up to 200 portions per minute
Maximum product diameter	up to 130mm for final product
Weight range	up to 300g

Shapes                      round, oval, special shapes on request



# BURGERS – FORMERLY A TRADITIONAL FAST FOOD, NOW A VARIED TREND

## A new way of perfectly manufacturing really loose burgers

Demand for creative new burgers is as strong as ever. Today's ingredients could not be more diverse. Burgers made of prime beef, vegetarian and vegan products, fascinating combinations involving different seasonings and ingredients – all this you will find in the supermarket. The Beef Haché Former easily allows you to create a modern burger with a very loose bite and a new kind of look.

### Benefits at a glance

- Highly accurate weights and high output
- New kinds of burger with a looser texture and unique product quality
- Plenty of flexibility in shapes and portion weights
- Products that look handmade, manufactured industrially
- Replaceable mould blocks mean quick set-up times

## In-line heading forming unit

### The Principle

- Portions transferred from the MMP223 to the forming unit
- The burger shape you require is gently created by in-line moving forming blocks
- Quickly interchangeable mould blocks
- Adjustable mould compression time and intensity



Forming blocks

### The benefits

- Burgers with a unique texture
- Plenty of flexibility in shapes and portion weights
- High output of up to 200 burgers/min
- Products that look handmade, manufactured industrially
- Replaceable mould blocks mean quick set-up and change-over times

## VEMAG grinding technology coupled with the MMP223

### The Principle

- Create a very loose product using VEMAG grinding technology
- Integrated, continuous separation of unwanted ingredient components such as tendons and gristle
- Precise portioning from a continuous product flow into loose individual portions
- Transfer into the Beef Haché Former



MMP223

### The benefits

- Perfect product quality and preservation of colour
- Uniquely loose texture
- Maximum weight precision
- Low maintenance costs due to continuous process

## Integrated flattening belt

### The Principle

- Products are compressed during moulding by a separate flattening belt
- Adjustable flattening intensity for different heights of product



Beef Haché Former with MP223 and HPE

### The benefits

- Continuous, gentle flattening for a perfect product profile
- Highly diverse products – from loose to compact
- Product heights adjustable, regardless of mould blocks



Burger Patty