



Beef haché former

For the most fluffy French-style hamburgers

Fully automatic production of specialties

Produce the perfect steak haché quickly and easily using the highest quality minced meat:

With the VEMAG beef haché former—a perfect expansion to the MMP220 and MMP223 minced meat portioners—making this speciality is child's play.



Beef Haché former

The beef haché former shapes fluffy French-style hamburgers from minced meat.

New Burger

Even in France, the country where the beef haché originates, this product is no longer made fresh by the butcher. Instead it is increasingly produced and packaged industrially. In contrast to the firm texture of burgers, the special feature of the beef haché is its fluffy structure.

Combining a VEMAG minced meat portioner with the beef haché former enables these new French-style beef burgers to be manufactured in industrial production in accordance with your individual requirements: soft and juicy – just like your customers expect.

Productivity

The MMP223 minced meat portioner produces minced meat in exceptionally productive continuous operation. The individual portions are transported via a short conveyor belt and transferred to the forming machine. This forms the minced meat into its characteristic shape, creating a product that represents a hand-made beef burger. The beef haché former produces up to 120 portions per minute – the

meat remains soft, even at maximum portioning outputs and compact dimensions.

If required, the beef haché former can be connected to the VEMAG SL305 or DL302 loading lines, consisting of tray denesters and corresponding conveyor belts. The loading lines deposit the individual portions in the tray fully automatically and transport these trays for further processing, e.g. by the tray sealer. The flexibility of the system allows a wide variety of tray types and sizes to be used.

The production line works to an extremely high degree of weight accuracy with very low levels of give-away, and is therefore optimally designed to increase productivity.

Efficiency

The entire, fully automatic line is controlled by only one operator. The intuitive graphical display can be used to adjust portion weight, portioning speed and other variables. The shape of the beef haché can be defined via a quick-change forming unit. This means that you can specify the appearance of your product flexibly – whether your customers want a round or oval shape, you can do both.

Hygiene

All machine components can be cleaned easily using low-pressure cleaning equipment. The electrical components are also perfectly protected against cleaning water for this purpose.

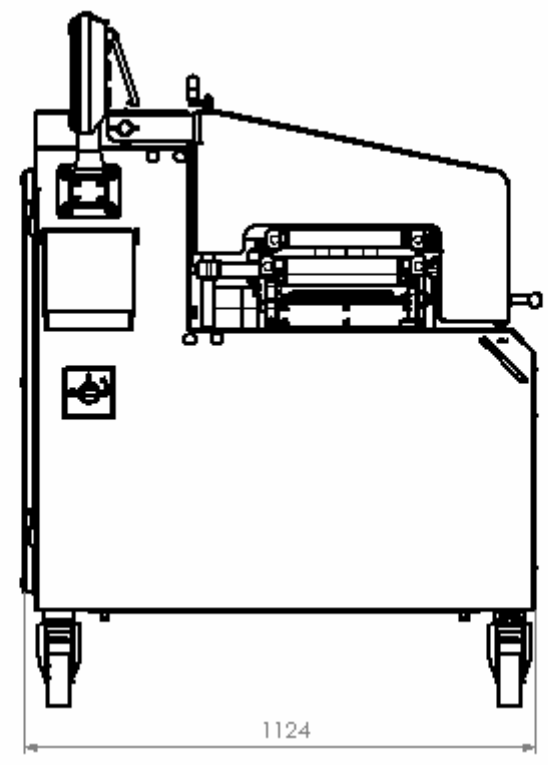
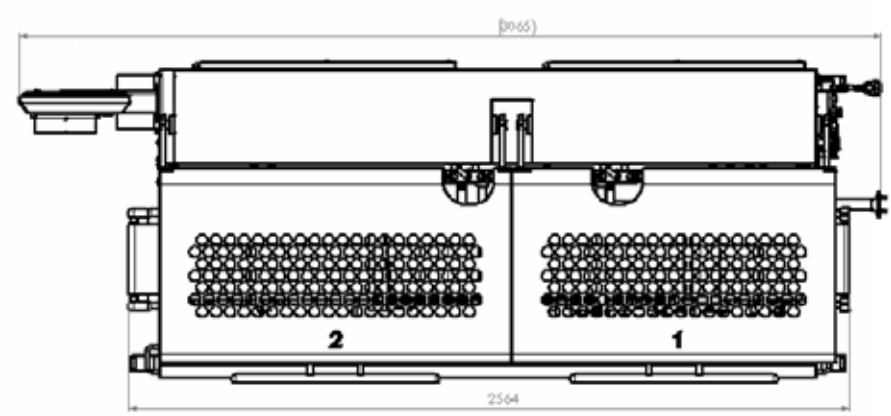
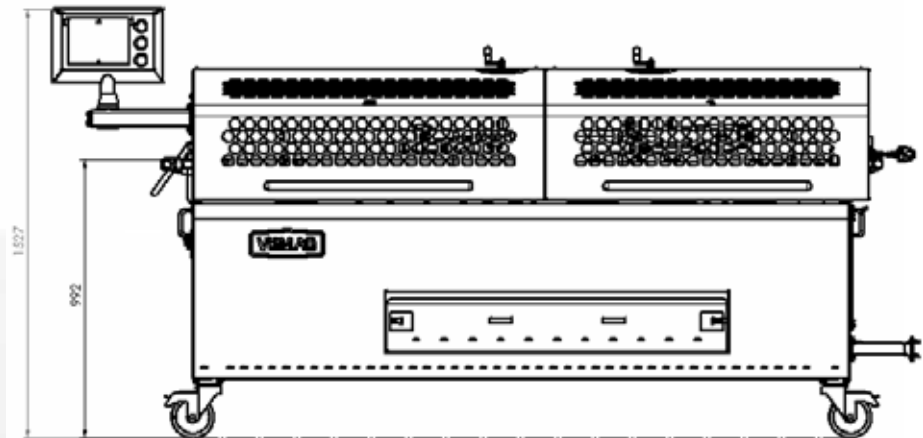
The machine is virtually maintenance-free; all components of the machine are easily accessible.

All the benefits at a glance:

- Industrial production of a classic
- Extremely high degree of weight accuracy
- Minimum give-away
- Transfer to a P2P system
- Extremely simple cleaning



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