



Burger Head with sensor

The filling stuffer in portioning mode together with the burger head with sensor offer a semi-automatic hamburger production with automatic portion release

Enlarge the possibility of use of your filling stuffer with the Burger Head BH4 with sensor to a semi-automatic hamburger machine with automatic portion release.

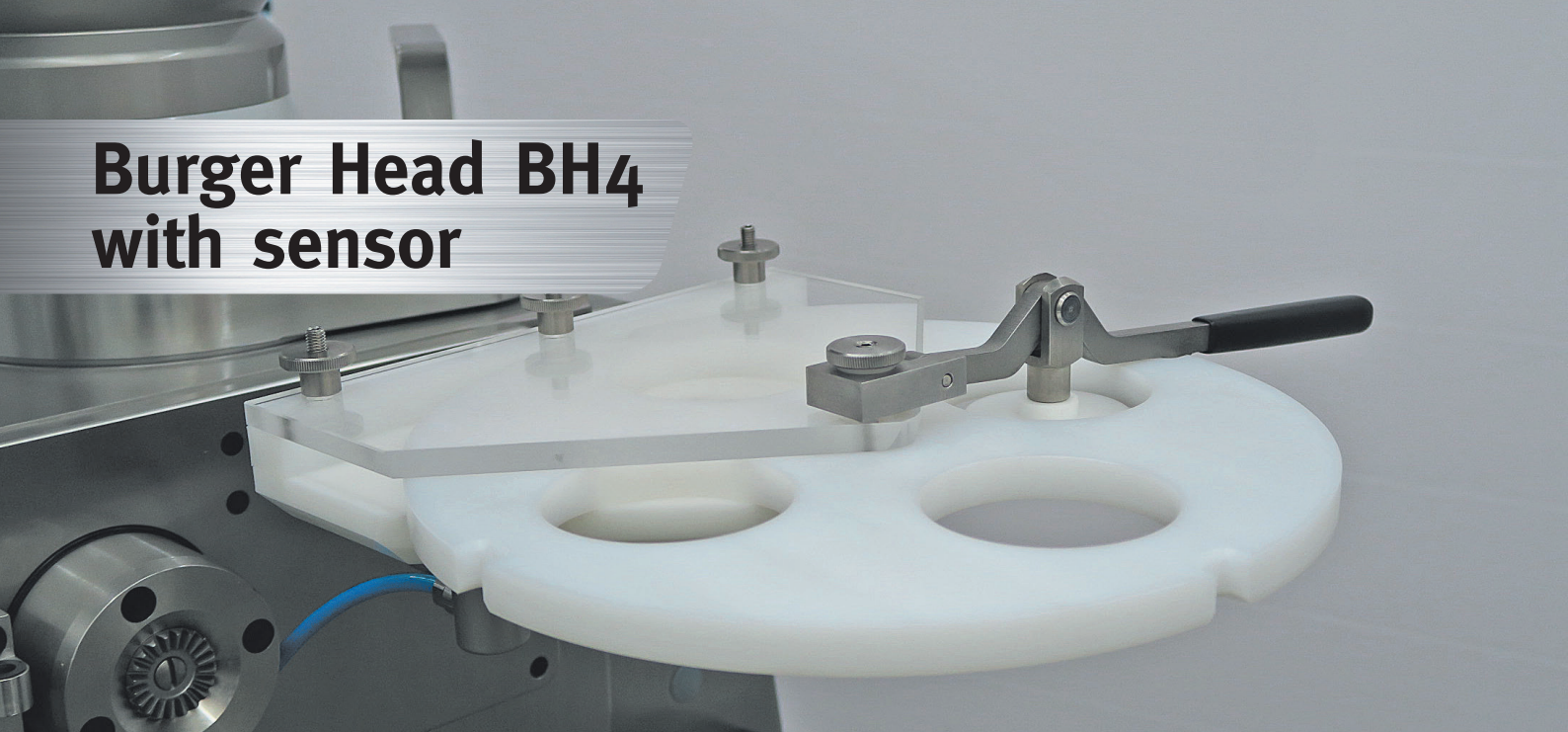
Up to 30 burgers per minute can be produced half-automatically.

All burgers are equal in form, size and weight; a constant product quality can be obtained.

A simple assembly, use and cleaning make your production process more easy.

Ergonomic work and minimum acquisition costs.

Burger Head BH4 with sensor



Target groups

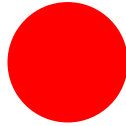


Burger Head with sensor is the practical solution for butchers, restaurant chains, snack suppliers, catering companies, canteen kitchens and more.

Various forms

Various standard form plates are available. Special forms are available on request. The product can be changed by simply changing the form plates.

Automatic portion release

The automatic portion release is started by the clipping signal of the filling stuffer. A clipper connection on the filling machine is necessary. The automatic portion release considerably facilitates the manufacturing process.

Forms	Weight abt. (g)	Height (mm)	Diameter (mm)
	110	17	90
	130	17	100
	160	17	110
	150	17	95x95
	160	25	80x80
	100	17	100x75
	150	25	100x75

Special forms are available on request

Technical data:

Machine type: BH4
Connection: flange 73mm
Operation mode: halfautomatical
Performance: max.30 port./min

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