

REX
TECHNOLOGIE®

VACUUM FILLER &
PORTIONING SYSTEMS



MINCED MEAT
BURGER SHAPER

HBF 120 - the innovative minced meat burger shaper

The new minced meat burger shaper from REX-Technologie is an innovative solution for producing loose, minced meat burgers. The conveyor belt is connected to the MC 3-3 filler of the REX vacuum filler. The minced meat strand is led by the conveyor belt to the newly developed shaping tool and formed into a burger. The shaping tool is available as a single or triple model.

Accurate weight control is taken care of by the vacuum filler, gently minced, maintaining product integrity. It is then shaped to the desired product size to give a perfectly loose textured burger. The hygienic design enables simple and quick clean cleaning.

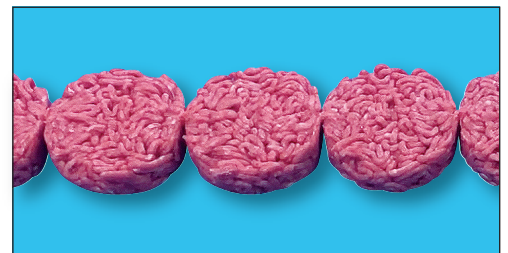
Continual operation is ensured. With a shaping output of up to 40 portions/min. in the simple model and 120 portions/min. in the triple model, the minced meat burger shaper is also suitable to any industrial application in conjunction with the tray loader. Optional UV sterilisation for the conveyor belt guarantees the highest possible level of bacterial eradication thus enhancing hygiene standards.

- Perfect shaping
- Simple to connect to the filler
- Easy to operate
- Hygienic design

Simple



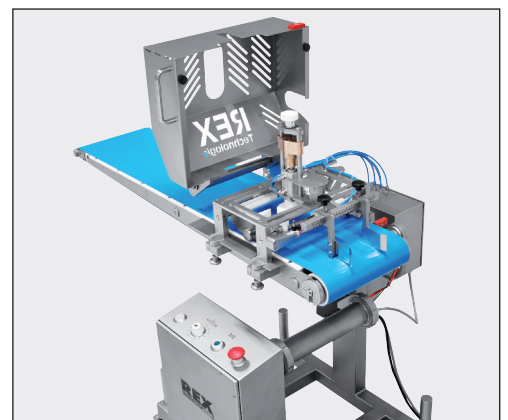
Exact portioning



Technical details

Machine type connection	RVF 700 & 900 with MC 3-1 / MC 3-3
Shape size	from 70 to max. 120 mm in diameter from 10 to 38 mm in height
Portioning performance	up to max. 40* portions/min. in the simple model up to max. 120* portions/min. in the triple model (*depending on size and weight)
Conveyor belt dimensions	1260 mm length, 320 mm width
Supply voltage	230 volts + PE
Compressed air consumption	2 m ³ /h, 6 bar
Net weight	250 kg

Flexible



Dimensioned drawing of burger shaper

