



BURGERLINE

Burgerline

Consisting of :

"GEA-CFS" former

Type VM 600 HS (electronically controlled)

- all stainless steel
- speed up to ± 50 strokes / min.
- mobile
- with outfeed conveyor
- belt width 600 mm
- content of hopper : 320L
- surface of the dies 570 x 130 mm
- suitable for dies with a thickness of min. 6 mm and max. 40 mm
- power 22,8 kW
- weight 1.750 kg
- Siemens PLC + HMI Touch (digital readout with possibility of storing recipes)
- renewed control box with new electrical components and cables
- hydraulic system fully overhauled, cylinders, pumps, motors, piping, filter,...
- this forming machine is ideal for forming all kinds of meat burgers, chicken products such as nuggets, chicken burgers, schnitzels,...
- fish products : fish nuggets, fish burgers, fish fingers
- potato and vegetables products, vegetarian products.
- nuggets (depending on product and diameter): 40.000-60.000 pcs/hr
- burgers (depending on product and diameter): 15.000-20.000 pcs/hr

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"Berief" contact cooker

Type Dubra DB 8/600

- continuous teflon belt grill
- suitable for thermo oil heated
- with lower and upper belt - bottom and top grilling
- belt width 600 mm
- adjustable speed
- product height electrically adjustable
- nett frying length 6.800 mm
- total length 9.300 mm
- total width 1.500 mm
- weight : 5.700 kg

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"Kersting" After Heating Tunnel

- net cooking length ± 12.500 mm
- belt width ± 700 mm
- all stainless steel
- with 2 hoists
- 16 fans
- infeed conveyor
- outfeed conveyor
- washing system (conveyor)
- suitable for steam heating
- max. product height : ± 180 mm

- dimensions (l x w x h) : ± 14.600 x 2.400 x 4.400 mm
- adjustable speed
- 120 kW
- infeed height: ± 1.000 mm
- outfeed height: ± 1.000 mm
- cooking time min/max : 3-18 min
- mesh wire belt
- Simatic S7
- Text display OP 17
- electric power : 26 kW
- 400V

Interested? Contact us!

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