



FOODTECH

AUTOMATIC HAMBURGER FORMING MACHINES

C/E 653

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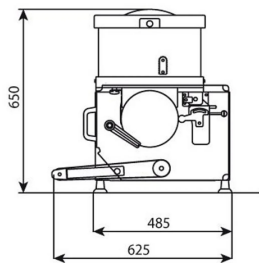
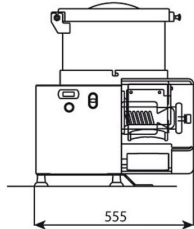


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GROUP

Experience. Evolution. Excellence.



C/E 653



Max diameter (Ø): 125 mm
Max thickness: 24 mm



2 x Ø 28 - 45 mm (cylindrical meatballs)

Dimensions displayed in mm

	C/E 653
Width	555
Depth	625
Height	650

MAIN FEATURES

Short description	Hamburger forming machine
	V 400/3N/50 Hz, V 230/1N/50 Hz 0,75 kW (1,0 HP)
Bowl	Standard removable 23 L feed pan
Nominal productivity	2100 pcs/h
Standard features	- Made of stainless steel, Delrin® and aluminum - Manual wire cleaning while the machine is in operation and with locked frontal window - Transparent methacrylate lid and frontal window - Adjustable hamburger thickness - NVR device
	- Standard shaft if the machine is ordered with cylinders smaller than Ø 110 mm
Shaft	x
	Ø- Enlarged shaft if the machine is ordered with cylinders equal or bigger than Ø 110 mm
Conveyor belt	40 cm
Net weight	53 Kg
Additional features	- Scraper and removable outfeed conveyor belt - Exchangeable Delrin® cylinder, one or two shapes - Variable speed doubling with the meatball cylinder - On request: paper interleaver device for hamburger stacking function, speed variator from 2100 to 2800 pcs/h, Wider paddle and 40 L tank, Automatic pneumatic wire cleaning, foot control pedal

AVAILABLE ACCESSORIES

- Delrin® cylinder hamburger shape Ø 90 mm or Ø 100 mm or Ø 110 mm or Ø 120 mm. See "SHAFT" accessory
- Delrin® cylinder "cylindrical meatball" 2 x Ø 36 mm
- Delrin® cylinder – shapes/forms to be chosen among the ones available (see HAMBURGER SHAPES - SAMPLES page)
- Delrin® cylinder customized shape (under our approval). Some examples available on HAMBURGER SHAPES - SAMPLES page
- Additional shaft - needed if 2 or more cylinders are ordered, and 1 is smaller than Ø 110 mm and the other(s) equal or bigger than Ø 110mm
- Foot control pedal
- Paper interleaver device (paper not included)
- Paper for interleaver device
- Special 40 lt hopper (instead of standard 22 lt)
- Special 80 cm length conveyor (instead of standard 40 cm)
- Special automatic scraper device (min 4 bar compressed air pneumatic system needed, instead of standard manual system)
- Speed variator (from 800 to 4000 cycle/h) (add the special conveyor and automatic scraper)
- Special stainless-steel lid (instead of standard plastic)
- Special stainless steel frontal door (instead of standard plastic)
- Stainless steel table with shelf and self-braking wheels (660 x 600 x h = 740 mm)



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- Stainless steel table with shelf and self-braking wheels (860 x 600 x h = 850 mm); strictly required for machines equipped with Special 80 cm length conveyor, speed variator or joined with meatball forming machine





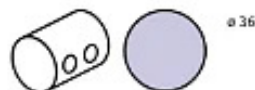
C/E 653

CONFIGURATIONS - Hamburger shapes

FORME SINGOLE SINGLE SHAPES

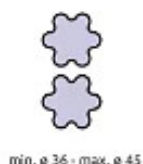


FORME DOPPIE (x 2) DOUBLE SHAPES (x 2)

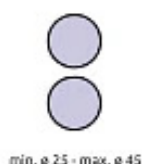


FORMA TONDO ROUND SHAPE min. ø 40 - max. ø 125	FORMA OSSO BONE SHAPE min. ø 60 max. ø 70 min. 80 max. 125 (C/E H MAX)	FORMA QUADRATO SQUARE SHAPE min. 50 - max. 125 (C/E H MAX)	FORMA ELLISSE ELLIPSE SHAPE min. ø 30 max. ø 80 min. 50 max. 125 (C/E H MAX)
FORMA OVALE OVAL SHAPE min. 50 max. 100 min. 80 max. 125 (C/E H MAX)	FORMA RETTANGOLO RECTANGLE SHAPE min. 25 max. 60 min. 60 max. 125 (C/E H MAX)	FORMA FIORE FLOWER SHAPE min. 85 - max. 125 (C/E H MAX)	FORMA CUORE HEART SHAPE min. 40 - max. 125 (C/E H MAX)
FORMA COTOLETTA STEAK/CUTLET SHAPE min. 60 - max. 125 (C/E H MAX)	FORMA PESCE FISH SHAPE min. 45 min. ø 95 - max. ø 125 (C/E H MAX)	FORMA STELLA STAR SHAPE min. ø 60 - max. ø 120	FORMA BURGER MAN SHAPE min. ø 115 - max. ø 125 (C/E H MAX)

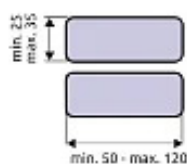
DOPPIO FIORE (x 2) DOUBLE FLOWER (x 2)



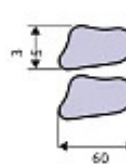
DOPPIO TONDO (x 2) DOUBLE ROUND (x 2)



BASTONCINI DOPPI (x 2) DOUBLE NUGGET/STICK (x 2)



COTOLETTE DOPPIE (x 2) DOUBLE STEAK/CUTLET (x 2)



* Tutte le quote sono espresse in millimetri (mm) - All the values are expressed in millimeters (mm)