

**GENERAL CHARACTERISTICS:**

- The Castellvall automatic hamburger former is designed to produce a wide range of shapes and sizes of burgers, striped or plain, and interleave paper and/or cellophane cut from one single roll by the machine, from an upper and lower coil.
- The 1FH-25 can also produce tridimensional shapes such as fish shapes, chicken legs shape, nuggets, etc. It is ideal to mould minced meat or pieces of meat, semi-solid doughs, vegetables, potato, fish dough, or any mouldable product, previously mixed and prepared for moulding by a stuffer.
- Change of plates and forming accessories in just 10 minutes approx.
- Adjustment of the air filling pressure that allows compacting the meat slightly in order to use the same plates for different meats obtaining hamburgers of the same weight.
- Entirely built in AISI-304 stainless steel.
- Machine constructed according to the European Directive 2006/42/CE.



## **(+) CHARACTERISTICS:**

- The 1FH-25 is designed to be fed by a stuffer.
- Hamburger shapes: round, oval, square, special designs (hearts, stars, etc.), tridimensional forms (fish shape, nuggets, etc.)
- Mechanical adjustment of the distance between hamburgers for the effective use of the paper.
- Patented low pressure filling system (only the pressure made by the stuffer) for producing spongier hamburgers.
- Provided with wheels for easy transport (optional fixed legs).
- The pressure of the air knockout system can be adjusted to adapt to the viscosity of the product.
- Bottom drawer for collection of waste.
- Paper or cellophane interleaving under and/or on top of the hamburger. The machine cuts the paper/cellophane from only one coil for the top and another roll for the bottom.
- End of paper or cellophane coil detector that stops the machine and starts a flashing indicator light avoiding wasted work.
- Conveyor operation in the function "cleaning".
- Easy disassembly for cleaning.
- Bottom compartment for storage of forming parts.

## **OPTIONS:**

- Machine without positioning interleave paper and/or cellophane.
- Hydraulic piston plate formed.

## **PRODUCTION GUIDANCE:**

Hamburger diameter	Hamburgers per cycle	Production (cycles/minute)
120 mm	1	20-30
100 mm	2	30-35
50 mm	3	35-40

## **TECHNICAL DATA:**

<b>Machine dimensions (AxBxH) with mm.</b>	2110x635x1590
<b>Plate dimension(mm).</b>	250x480
<b>Plate thickness</b>	From 6 to 30 mm
<b>Voltage</b>	220 V (2ph + T), 50/60 Hz
<b>Air consumption</b>	900 NI/min. Aprox. (at full capacity).
<b>Performance</b>	Electro-pneumatic
<b>Hamburger size</b>	Up to 120 mm x 200 mm
<b>Hamburger thickness</b>	Between 6 and 30 mm.
<b>Maximum number of burgers produced in every cycle</b>	As many as fit in a rectangle of 230 mm x 140 mm with a minimum separation of 10 mm between hamburgers.
<b>Weight</b>	295 kg.

