



MFE 431 MANUAL FORMING UNIT

MANUAL FORMING UNIT FOR THE SEMI-AUTOMATIC PRODUCTION OF BURGER PATTIES



Burger patties

The manual MFE 431 forming unit can be used to semi-automatically produce burger patties from different initial products in a wide range of sizes and shapes. The auxiliary device is mounted directly to the vacuum filler, guaranteeing consistent product quality in terms of shape, size and weight.

YOUR ADVANTAGES

- Efficient and semi-automated burger production with a production output of up to 30 burger patties per minute
- Accurate-to-the-gram product weight of each burger patty thanks to the precise and weight-accurate portioning of the Handtmann vacuum filler
- Expansion of the product portfolio through a wide range of shapes with low acquisition costs and fast amortisation
- Optimum production and hygiene conditions thanks to hygienic design and easy handling with quick and tool-free exchange of the forming plates
- Maximum operating and device safety due to protective mechanism in case of operating or setting errors

SEMI-AUTOMATED PRODUCTION OF BURGER PATTIES

Economical efficient and high-performing semi-automatic solution

The MFE 431 manual forming unit is an economical efficient and high-performing solution for the semi-automatic production of up to 30 burger patties per minute. This makes it ideal for use in artisanal butcher shops, catering businesses and commercial or canteen kitchens. With only low acquisition costs, the MFE 431 is a thoroughly efficient partner in everyday production. The perfect solution in conjunction with a Handtmann vacuum filler.

Artisan products accurate to the gram

Combining the MFE 431 manual forming unit with a Handtmann vacuum filler ensures identical shape, size and weight of all burger patties. This guarantees consistent, uniform product quality: accurate to the gram and in best artisan quality.

Variety of shapes and flexibility

The gentle forming principle ensures well-formed burger patties in any desired size: The MFE 431 can produce patties in a wide range of diameters and product heights. It takes only a few simple steps to exchange the forming plates required for this without any tools (customised special shapes are available on request).



BASIC EQUIPMENT:

- MFE 431 with one forming plate at choice

ACCESSORY/OPTIONS:

- Spraying device
- Different forming plates (special shapes possible as well)

PRODUCT EXAMPLES:

- Burger patties

TECHNICAL DATA:

Category	Performance data
Connection to vacuum filler	73 mm flange
Portion size	Product height: 10/15/20/25 mm
Product diameter	Diameter 80, 100, 110, 120, 140 mm
Portioning capacity	Up to 30 portions per minute
Control	Central control via vacuum filler