



# Burger Former

- appliance easy to operate and adjust
- unique hygiene design
- very short downtimes when changing moulding discs
- exact portion weight and size
- efficient working process
- accepts a wide range different sized moulding discs

## RBF 125 - perfect shaping

The REX burger former provides the mechanical solution to shape round, oval or square burgers for all small and medium-sized businesses. It is easy and uncomplicated to connect to the REX vacuum filling machine and controlled from there. The filling machine fills the appropriate portion size into the selected mould; the mould is then moved horizontally by pneumatic cylinders and ejected. No special tools are required for the easy change of the various mould depending on the desired size. This ensures a quick changeover between different products.

## FB 100 - uncomplicated handling

The burger former unit is mounted on the FB 100 conveyor belt. After moulding, the burgers are pushed onto the belt which transports them away; they can then easily be lifted by hand from the belt. For very sticky mixtures, the patty former can be fitted with an optional water spray device, thus ensuring a trouble-free operation. The burger sizes from 60-130 mm in diameter and 8-25 mm in height can be easily selected by inserting a different mould disc. The REX burger former is designed to form up to 4.800 portions/hour.

### Its main features are thus:

- Appliance easy to operate and adjust
- Unique hygiene design for easy and fast cleaning
- Very short downtimes when changing moulding discs
- Accepts a wide range of different sized moulding discs
- Exact portion weight and size
- Reliability through quality
- Efficient working process

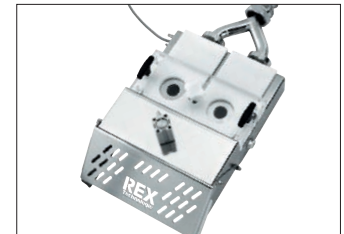
## TECHNICAL DATA MEATBALL-FORMER

Filling machine models	RVF 300 - 900
Portioning speed	up to max. 80 port./min.
Product size	from 60 - 130 mm
Product height	from 8 - 25 mm
Water spray	optional
Compressed air connection	min. 6 bar, 120 l / min.
Power rating FB 100	400 V / 50 Hz, 0,7 KW
Net weight RBF 125 inkl. FB 100	80 kg

REX vacuum filler



RBF 125



RBF 125 with FB 100



RBF 125 with FB 100 incl. press belt



### Scale drawing for burger former

