

# HAMBURGER FORMING MACHINES



NEW ACCESSORIES

 **la Minerva**<sup>®</sup>  
food service equipment

- C/E 652 Hamburger Forming Machine

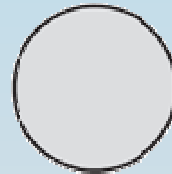
- Scraper Cleaning Device



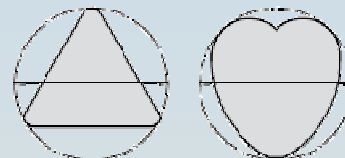
- Foot Operated Control Unit



- Standard Cylinders



- Customised Cylinders



**Remark**

You can buy the above items together with the machine or after the purchase of the same as retrofit kit

- C/E653-C/E653R – Hamburger Forming Machines

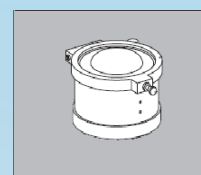
- Scraper Cleaning Device



- Atomizer for hamburger removing from the roller (\*)



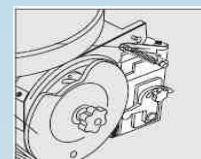
- 40 l Feed Pan



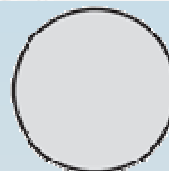
- Foot Operated Control Unit



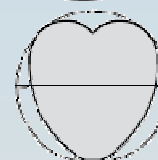
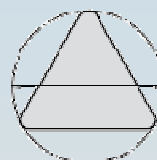
- Paper Feeding Device



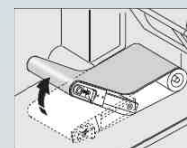
- Standard Cylinders



- Customised cylinders



- Conveyor belt extension



- Speed variation device (\*)



**Remark**

(\*) These items are be purchased together with the machines. All the others can be bought together with the machine or after the purchase of the same as retrofit kit

# Scraper Cleaning Device



**Device for the automatic cleaning of the scraper wire.**

One of the critical points is the wire scraper: consisting of a small frame, a wire in pre-stressed steel and a scraping ring that runs along the wire guided by a bracket.

The wire is positioned so that it is almost touching the forming roller and it facilitates the detachment of the product from the mould so that the hamburger always has a perfect shape and a constant weight.

Problems emerge when the mixture contains meats with nerves or strings that wrap around the wire and dirty it at each cycle, thus reducing the machine's efficiency and the product quality.

For maximum product quality and machine efficiency...**the scraper wire must always be perfectly clean!**

La Minerva proposes an accessory for its range of automatic hamburger forming machines, the "**AUTOCLEAN**" scraper wire automatic cleaning device. A simple, silent and reliable device consisting of a compressed air piston which controls the bracket that guides the scraping ring to clean the wire.



The device is synchronized with the hamburger forming machine work cycle and performs a cleaning stroke every cycle, keeping the wire shiny and clean.

But there is another opportunity: you can intervene on machines sold in your area by installing the automatic wire-cleaning device.

## **"Automatic wire-cleaning" installation kit for installed machines**

The installation of the scraper wire automatic cleaning kit is very simple: just make a hole in the machine body and install the piston by following the detailed instructions that we will supply.



This is a great chance to upgrade your installed machines, make a positive contact with customers and demonstrate your technical skill and the attention that our companies pay to the customers' needs.

# Atomizer for hamburger removing from the roller



## **Atomizer for automatic hamburger forming machines.**

And don't forget another accessory for our automatic hamburger forming machines: the "atomizer".

Our machines are used successfully with a wide variety of mixtures but with some of these it is really difficult to obtain perfect results.

We are referring to chicken and turkey meat and mixtures with egg, cheese and milk.

Certain mixes tend to stick to the ejector piston of the forming roller which compromises the detachment of the hamburger and the other forms used.

The cooking centres in the catering sector area subjected to this problem more than most.

Our "atomizer" device, which must be clearly specified in the order for the hamburger forming machine, sprays a light film of water on the outer surface of the piston before the filling with the product to be formed.

This film of water prevents the mixture from sticking to the ejector surface.

The result is excellent! Whatever the mixture used, it detaches perfectly from the piston and the hamburger surface remains intact with an attractive shiny appearance.



**Aishwarya Consolidates Pvt. Ltd.,**  
#19, Frist Floor, 10<sup>th</sup> 'B' Main, 27<sup>th</sup> Cross,  
Third Block Jayanagar, BANGALORE – 560 011, INDIA  
Tel: +91-80-2664 1200/1/2 Fax: +91-80-2664 1204  
E-mail : [aishtek@vsnl.com](mailto:aishtek@vsnl.com) [www.aishwaryaconsolidates.com](http://www.aishwaryaconsolidates.com)