



**FREY**  
Maschinenbau



# Burger head

Piston stuffer Oscar 20 + Burger head together form a semi-industrial hamburger production

Use the Burger head BH4 to enlarge the use of your filling stuffer to a hamburger machine. Up to 1.000 burgers per hour can be produced.

Every burger has the same form and size, thereby you can obtain a constant product quality.

The simple installation, use and cleaning make your production process more easy.

Ergonomic work

Lowest initial cost



# Burger head BH4



## Target groups

The Burger head is a practical solution for big and small butchery shops, butchery and restaurant chains, snack suppliers, catering companies, canteen kitchens and many others.




## Different forms

Various discs with standard forms are available. Special designs can be delivered on request. By simply changing the form disc, another product can be produced.

## Portioning machines

Burger head BH4 can also be used in combination with portioning machines, e.g. our Kompakta 2-30 or with F-Line vacuum stuffers as well.

Thereby the production process can further be automatised, the desired filling weight can be set on the filling stuffer.

Forms	Weight (g)	Height (mm)	Diameter (mm)
	110	17	90
	130	17	100
	160	17	110
	160	25	90
	150	17	95x95
	160	25	80x80
	100	17	100x75
	150	25	100x75

<https://www.youtube.com/watch?v=NGXQSXMAFUk>

## Technical data:

Type:

Connection:

Operation:

Performance max.:

BH4  
flange 73mm  
manual  
1.000 port./h

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