

## Frey DMFB 92 Automatic Burger Patty Line

Diversify your product mix by adding a portioner and former and a paper interleaver attachment with an integrated tray dispenser to your stuffer for creating hamburger patties.

The line consists of a double knife, a CLB-unit and the forming belt FB30/50 for smoothing products. The system uses electronically controlled drum motors made of stainless steel and the speeds and directions can be separately. The forming belt produces products with a rounded, hand made appearance.

The portion height & diameter are easy to adjust and the the pneumatic double knife separates portions cleanly.

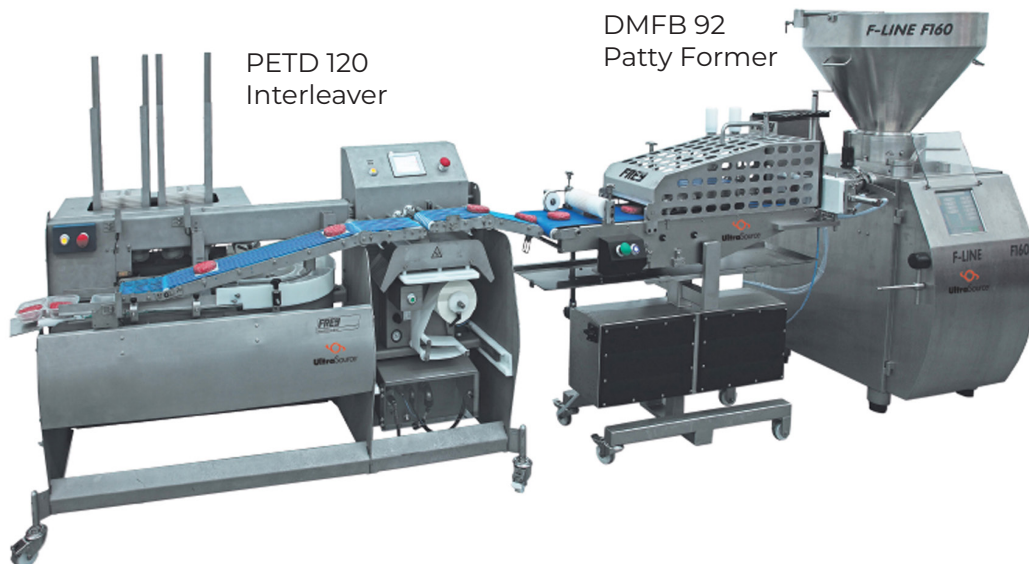
After the separating process the product drops with a 90° turn onto the transporting belt so the muscular fibers are vertically aligned. This helps product maintain their form during subsequent processing and cooking.

Frey DMFB 92



PETD 120  
Interleaver

DMFB 92  
Patty Former



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### DMFB 92 Benefits:

- Handmade style appearance with superior form stability
- Gentle product handling helps maintain product integrity
- Vertical alignment of products with muscular fibers
- Short preparation time while changing products
- Designed for easy sanitation and maintenance
- Adjustable outlet height for further transport

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Product Diameter	30 - 150 mm
Oval forms:	30 - 200 mm
Product height:	5 - 55 mm
Max. diameter	90 mm
Model CAN:	Max. 150 portions/minute depending on filler performance
Model LINEAR:	Max. 220 portions/minute depending on filler performance
Compressed air:	DIN ISO 8573-1 class 2, 6 bar/ 18 l/minute
Electrical	230V Single Phase
Water	1 gpm

### Options:

- Rolling surface embosser
- Modular construction for combination with filling flow divider or line for minced meat
- Paper interleaver

