




# Hamburger machines - Differences

FEATURES	 CE 652	 CE 653	 CE H
Nominal speed (mechanical cycles - rpm)	1000	2100	2100
Speed with inverter (mechanical cycles - rpm)	-----	780 to 4300 (*) (1)	780 to 4300 (*) (1)
Cylinders made of...	Delrin	Delrin	Delrin
Standard round shape (Ø 90 or 100 or 110 or 120 mm)	YES (one of them; sold separately)	YES (one of them; sold separately)	YES (one of them; sold separately)
Standard oval shape (Ø 65 x 105 mm)	YES (on request; sold separately)	YES (on request; sold separately)	YES (on request; sold separately)
Meat ball shape (2 x Ø 36 mm)	YES (on request; sold separately)	YES (on request; sold separately)	YES (on request; sold separately)
Customised cylinders	YES - On request (under study; sold separately)	YES - On request (under study; sold separately)	YES - On request (under study; sold separately)
Materials in contact with the meat	Stainless steel Aluminium - Delrin	Stainless steel Aluminium - Delrin	Stainless steel Delrin
Refrigerated version	-----	YES - CE 653R (different machine)	YES - CE HR (different machine)
Feed pan	18 liters Without bottom	22 liters Without bottom	30 liters With integrated bottom
Special feed pan	-----	40 liters Without bottom (*)	50 liters With integrated bottom (*)
Motor power	0,4 HP	1,0 HP	1,0 HP
Foot control unit	YES (on request)	YES (on request)	YES (on request)
Wire scraper	Manual (standard version)	Manual (standard version)	Manual (standard version) Automatic & Pneumatic (on request) (*)
Paper feeding device	NO	YES (on request)	YES (on request)
Conveyor	-----	Standard (40 cm approx.) Special (80 cm approx.) - On request	Standard (40 cm approx.) Special (80 cm approx.) - On request
Water atomizer device	-----	-----	YES (on request) (*)

(\*) It must be ordered along with the machines

(1) The conveyor must be ordered when the speed variator is ordered

OBSERVACIONES	REMARKS
<p>La hamburguesera automática es una moldura mecánica para producir hamburguesas de carne picada/molida de buena calidad, magra, fresca y fría (+1/+2 °C; no congelada)</p> <p>Se debe encontrar un equilibrio entre mecanismo y tipo de carne/pasta usada</p> <p><a href="http://www.youtube.com/watch?v=Y1LqBdPEAAy&amp;list=UUIY5u86jHCAIfcE7FXy8u4w&amp;index=7&amp;feature=plcp">http://www.youtube.com/watch?v=Y1LqBdPEAAy&amp;list=UUIY5u86jHCAIfcE7FXy8u4w&amp;index=7&amp;feature=plcp</a></p> <p>Posiblemente se deba modificar la pasta para obtener buenos resultados</p> <p>Las hamburguesas obtenidas de manera automática serán diferentes a las manuales (forma, compactación, textura, ect.)</p> <p>No se podrá obtener con una máquina automática los resultados que se obtendrían en forma manual</p> <p>Tal vez se deban hacer ajustes en la máquina de acuerdo a la pasta utilizada al momento de utilizarla por primera vez.</p>	<p>The hamburger machines is an automatic moulding system for producing hamburgers made of high quality, lean, fresh, cold minced meat (+1/+2 °C; no frozen)</p> <p>It has to be found a balance between mechanism and type of used meat / mixture</p> <p>Possibly the pasta should be modified to obtain good results</p> <p>The hamburgers obtained automatically will be different to the manuals (shape, compaction, texture, ect.)</p> <p>It will not be possible to obtain similar results to manual hamburgers with an automatic machine</p> <p>Maybe the user should makes adjustments in the machine according to the used meat / mixture at the first times.</p>