



Premium Butcher Burger Line®



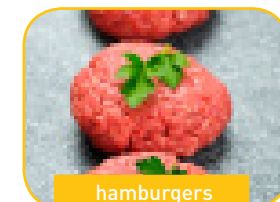
hamburgers



vegetarian burgers



mini burgers



hamburgers

YOUR PARTNER IN FOODPROCESSING



Portioning



VacForm



PBB line



Diafragma



Extrusion



COEX-trusion



Specials



Premium Butcher Burger Line®

Forming attachment for production of:

- "Home style" and "premium" hamburgers
- Cutlets
- Nuggets
- Vegaburgers
- Kebab

Features:

- Product structure: original structure of meat (fibers) are preserved by gentle handling
- Product shape: no deformation after cooking or frying
- Product change over very quick and easy, by simply changing nozzle
- High speed cutting system by linear driven knife
- Accuracy: portion weight accuracy +/- 1gr
- No water use (except for cleaning clow weight portions)
- High production capacity: up to 200 strokes/ minute
- Number of lanes: 1-2-4
- Accurate weight control, guaranteed by DJM's patented Pressure Dividing System ®

Options:

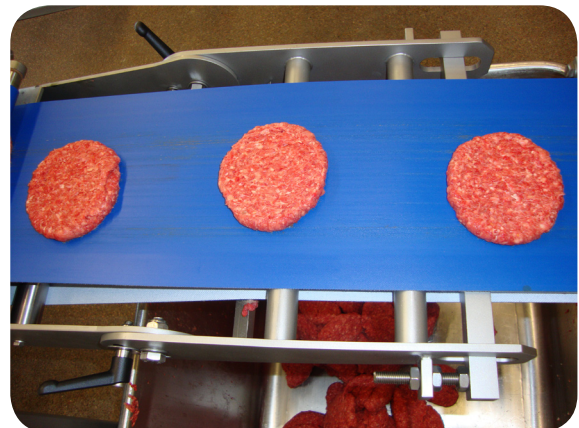
- various weight options / nozzle sizes

Series:

- single lane PBB (1 row) and multiple-lane PBB (2-4 lanes)

About DJM

DJM Foodprocessing develops and manufactures machines for the Foodprocessing industry. The company is based in Elburg (the Netherlands) and has built up a solid reputation within this market over the past 35 years.



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