



## **Vemag FM250 Gourmet Burger Forming System from Reiser**

*See live demonstrations of all our equipment at IPPE 2019, Booth B6335*

The high-speed Vemag FM250 Patty Forming System brings the production of gourmet burgers to a whole new level. From beginning to end, every step of the Vemag system has been perfected so that processors can consistently produce a higher quality, better eating, more profitable burger – all at the highest production volumes.

Unlike conventional patty forming machines that use high-pressure to compress meat into flat, rubbery “pucks”, the FM250 uses a gentle, low-pressure system to form burgers that look homemade and have a tender bite that no other machine can produce. Meat fibers are not crushed or destroyed on the FM250 – instead they retain their natural alignment so that the finished burger has the superior bite, texture and eating quality of a hand-made product. Connected to a Vemag HP-E stuffer with an in-line grinder, the FM250 provides high output and exact-weight portions. An easy-to-change forming nozzle allows quick product changeovers from one burger size to another.

The Vemag's inline grinder provides a final cut to the product just prior to forming, giving the burger a superior look and color. An optional automatic separation valve ensures that particles of bone, sinew or foreign bodies are reliably removed from the product.

A Vemag Process Check check weigher can be added to automatically monitor individual burger weights and adjust the filler – ensuring uniform weights and reduced giveaway. Processors can maximize production with an interleaver and/or stacker, as well as a high-speed shuttle conveyer to load freezer belts, oven belts and packaging machines.

For more information, please contact:

### **Reiser**

725 Dedham Street  
Canton, MA 02021  
tel: (781) 821-1290  
fax: (781) 821-1316  
[sales@reiser.com](mailto:sales@reiser.com)  
[www.reiser.com](http://www.reiser.com)