

CRM Planus Burger Former

CRM Planus Automatic Burger Former

The CRM Planus Automatic Burger Former is a versatile and high-performance machine designed to meet the needs of a wide range of food manufacturers, including butchers, supermarkets, fishmongers, poultry producers, bakeries, and other food industry operations. Whether you're producing small or large volumes, this burger former delivers outstanding consistency and efficiency, tailored to your production requirements.

Key Features and Benefits:

Versatile Product Range: Capable of forming burgers from meat, poultry, fish, and vegetarian ingredients, making it the ideal solution for diverse product lines.

Flexible Production: From small-scale production runs to high-volume output, the CRM Planus can produce between 2,100 and 6,400 burgers per hour. This flexibility ensures the machine can accommodate a variety of operational scales.

Precision and Consistency: The machine's synchronized paddles gently shape the product to perfection, while the wire drum scraper ensures smooth product ejection, maintaining consistency and quality at every stage.

Adjustable Weight Control: With a simple screw regulator, you can easily adjust the weight of each burger, from 70g to 180g, to meet specific customer requirements.

Quick Changeover: Tool-free form substitutions allow for fast and efficient setup changes, making it ideal for manufacturers who require flexibility in their product offerings.

Built for Durability: Constructed from high-quality AISI 304-grade stainless steel and alimentary-grade materials, the CRM Planus is designed to meet current European food safety and hygiene standards. All models carry the CE mark, ensuring compliance with industry regulations.

Easy to Clean: The CRM Planus is designed for ease of maintenance and hygiene. The machine can be disassembled without the use of tools for thorough cleaning, ensuring it remains in peak condition and is suitable for use by non-specialist operators.

Wide Range of Applications

The CRM Planus Burger Former is not limited to burgers alone. It can also produce a variety of other shaped products, including:

Burgers (meat, fish, poultry, vegetarian)

Cookies & Shortbread

Fishcakes

Vegetarian & Ethnic Products

Portion-controlled items (Butter portions, Chicken Kievs, Meat cutlets, etc.)

Pet Food Shapes (e.g., dog bones)

Novelty Shapes (Smiley faces, Dinosaurs, and more)

At Total Food Machines, we offer an extensive range of forming machinery from leading manufacturers, including solutions for burger forming, cookie shaping, shortbread production, and more.

Total Food Machines supplies the CRM Planus Automatic Burger Former for fast, consistent production of meat, poultry, fish, soya and vegetarian burgers.

Producing between 2,100 and 6,400 burgers per hour, the Planus provides reliable output for both smaller processors and high-volume food factories.

Burger weights are easily adjustable from 70–180 g, with interchangeable forms offering greater product flexibility and quick, tool-free changeovers.

Automatic separation paper and an integrated outfeed conveyor reduce manual handling, improve hygiene and simplify connection to packaging equipment.

Manufactured in Italy from hygienic AISI 304 stainless steel, the CRM Planus is durable, easy to clean and simple to operate.

Get in Touch

For more information on how the CRM Planus Automatic Burger Former can enhance your production, or to discuss your specific forming requirements, please contact Total Food Machines:

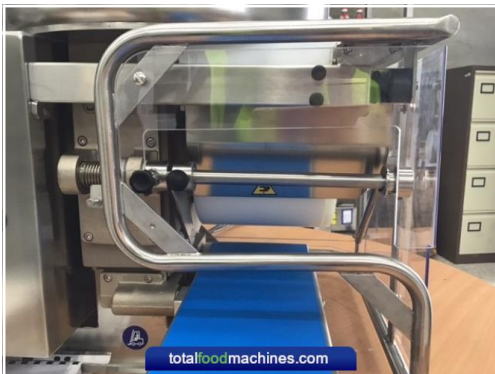
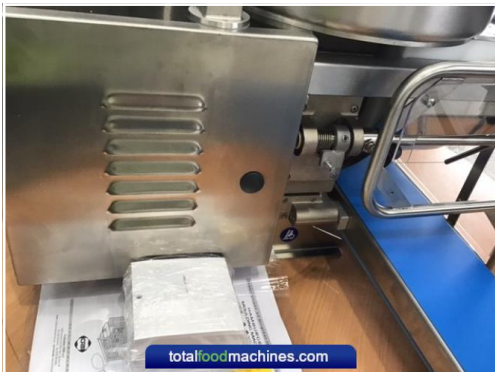
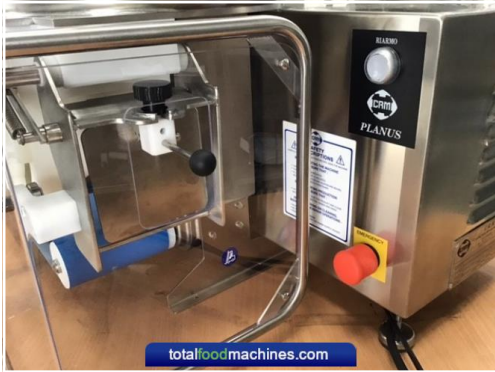
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Let us help you streamline your production with high-quality, reliable forming solutions



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