

► AUTOMATED: All operations are automatic: positioning (buns, beef,

cheese), cutting, dosing, assembling, by using simple

procedures.

► HIGH PERFORMANCE: Precise assembly of the products, high output line, high

efficiency.

► CUSTOMISED: Line designed according to your final product, process

adapted to the existing environment, integration of your

machines.

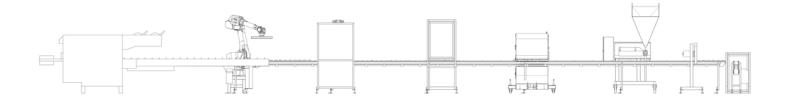
► HYGIENIC: FDA/USDA-certified materials, micro blasted finish,

inverted tube.





AUTOMATIC HAMBURGER ASSEMBLY LINE



TECHNICAL FEATURES

MCA developed its first line of hamburgers 10 years ago, and since then has equipped major producers in this sector, in France and across the world.

- Output: processes running up to 150 products per minute, per line.
- ▶ Debulking and cutting of bread using MCA technology
- Positioning of beef patties: by shuttle conveyor
- Positioning of cheese: slicing directly on the line or dosing
- Automated loading of the finished product in flowpack wrappers, boxes or in thermoformers
- ➤ Freezing: by spiral or tunnel freezer

PRODUCTS

Our experience enables us to assemble the hamburger in many configurations:

- Fresh or frozen buns, square, round, bagels etc.
- ➤ Sliced or liquid cheese
- ► Ketchup, mayonnaise, with or without particulates
- ➤ Burger: beef, chicken, fish, potato patties, veggie burgers etc.



















