



WORKS FOR YOU



MEATBALL FORMERS



MBF 50-C



MBF 50



PINTRO® MBF 50-C & MBF 50

PINTRO® always guarantees an artisan and consistent, smooth appearance, a fixed weight and constant quality!

Applications

- Meatballs
- Meat
- Fish
- Poultry
- Cheese
- Vegetables
- Soup meatballs
- Fondue meatballs
- Mashed potatoes
- Falafel
- Köttbullar



Benefits

- Easy and quick to assemble and disassemble
- Easy to maintain
- Easy calibre switch from one meatball size to another
- Fits any type of hydraulic or vacuum stuffer
- Can be used to portion mince in combination with a hydraulic stuffer



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Technical

Weight of the machine	70 kg	15 kg
Dimensions (L x W x H)	135 x 60 x 140 cm	50 x 16 x 35 cm
Voltage		
230V	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
110V, 400V	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Frequency		
50Hz	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
60Hz	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Target audience		
SME	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Industry	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Other		
Conveyor (1m)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Conveyor sprinkler	<input checked="" type="checkbox"/>	<input type="checkbox"/>
CE-compliant	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
DIN EN 349 - compliant	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Mobile	<input checked="" type="checkbox"/>	<input type="checkbox"/>
IP67	<input checked="" type="checkbox"/>	<input type="checkbox"/>

All of our machines are built according to the applicable CE norms, using high-quality materials. The parts are mainly made of polyethylene and stainless steel. Many of the parts are IP69K, clean design that is suitable for the food industry. All parts resist temperature differences and can be used in cool and humid environments.

Method

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MBF 50



Both these machines can be connected to any type of hydraulic or vacuum stuffer or filler. PINTRO® always provides the right connector.

The meatballs can be collected in different ways:

- immediately in hot water
- on a conveyor belt
- in crates or boxes

Don't have a stuffer or filler yet? Enquire about it by sending an e-mail to info@pintro.be.

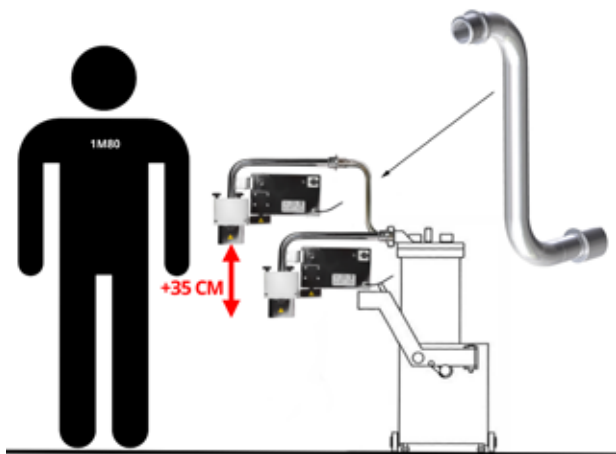


Accessories



Calibers :

You can easily switch the caliber (=press + knife set) to prepare a different size of meatball (example of a caliber, 42 mm in this case).



Gooseneck :

Increases flexibility and raises the height of the output of the meatballs (up to +35 cm, only in combination with the MBF 50)

PINTRO® can also integrate its machines in your current production process.
Contact us for more information at info@pintro.be

Standard calibres (press + knife set)	Weight*	Capacity / min (+-)	
		Kg	Portions
Ø18 mm	±4 gr	3	810
Ø25 mm	±10 gr	6	540
Ø30 mm	±20 gr	5	270
Ø37 mm	±30 gr	8	270
Ø42 mm	±40 gr	11	270
Tailormade caliber (min. 10mm - max. 42 mm)			

* The meatball weight is determined by the mass density of the mince.
The mass density used to compute the weight is 1 kg/dm³.



YouTube channel: <https://goo.gl/CUgYg7>

PINTRO®
in action
on YouTube

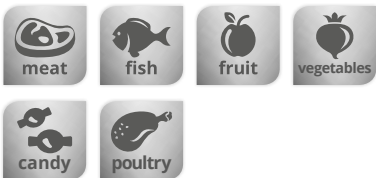


www.pintro.be

PINTRO'S advantages



PINTRO processes



PINTRO'S target audience



Contact us for more information:

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PINTRO® is a registered and protected trademark

WWW.PINTRO.BE