



Over 80 countries

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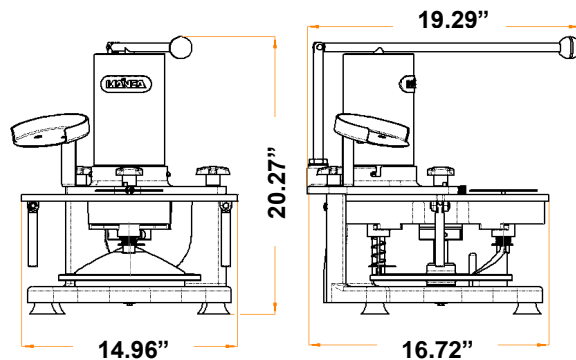
MH-55 / MH-100 / MH-120 / MH-130

MA-5 / MA-10





MH Hamburger and MA Meatball Moulder



FEATURES & BENEFITS

ANODISED ALUMINUM CONSTRUCTION For Corrosion-Free Durability, Long Life and Easy Sanitation

DIES INTERCHANGE BETWEEN MODELS For Versatility and Cost Savings. One Machine - Two Functions

SIMPLE DESIGN & EASY TO USE Anyone Can Make Perfectly Portioned Hamburgers & Meat Balls with Ease

MANUAL OPERATION For Complete Portability. Ideal for Small Production Runs and Younger Operators

FAST, CONSISTENT PRODUCTION Much Quicker than "Hand-Pattying" with Excellent Portion Control

EASILY DISASSEMBLED FOR CLEANING For Trouble-Free Cleanup and Thorough Sanitation

ADJUSTABLE PATTY THICKNESS UP TO 1.5" (40mm) Allows for a Variety of Patty Weights Up To and Over One Pound

DIES ARE CONFIGURED WITH FIVE or TEN MEAT BALLS (fig. 1) or **TWO HAMBURGERS** (fig. 2)

AUTOMATIC PATTY DISCHARGE Makes Removal of the Patty Quick and Easy
ROUND PATTY PAPER Either Traditional White Waxed or Clear Cellophane for Attractive Stacks of Patties



Fig. 1



Fig. 2



Hopper Capacity Approx. 5 lbs.



| Technical Data | MH-100 | MH-120 | MH-130 | MA-25 | MA-38 |
|------------------------------------|---------|---------|----------|--------|--------|
| Hamburger Diameter | 4" | 4-3/4" | 5-1/8" | | |
| Meat Ball Diameter | | | | 1" | 1-1/2" |
| Production Speed – Pieces per Hour | 400 | 400 | 400 | 2000 | 1000 |
| Patties/ Meat Balls per cycle | 1 | 1 | 1 | 10 | 5 |
| Maximum Weight per Piece | 0.8 lb. | 1.0 lb. | 1.25 lb. | 1 oz. | 2 oz. |
| Maximum Thickness | 1-1/2" | 1-1/2" | 1-1/2" | 1-1/2" | 1-1/2" |
| Machine Net Weight in Lbs. | 33 | 35 | 33 | 35 | 35 |



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