

# PremiumFormer

Create consistent burgers of various textures and shapes



- Superior product quality
- Product consistency
- High flexibility : textures and shapes
- Up to 6,000 cycles per hour



**Butcher burger**  
Interlaced fiber



**Home style burger**  
Fine vertical fiber



**Tender fresh burger**  
Vertical fiber

**Standard burger**  
No fiber orientation



# Unique solution

PremiumFormer is a unique solution for forming fresh burgers, which ensures quality, flexibility and consistency. The system offers various texture and shape possibilities, always preserving the product quality after cooking. Thanks to its small footprint, it will fit perfectly into any production facility.



## Maximum flexibility

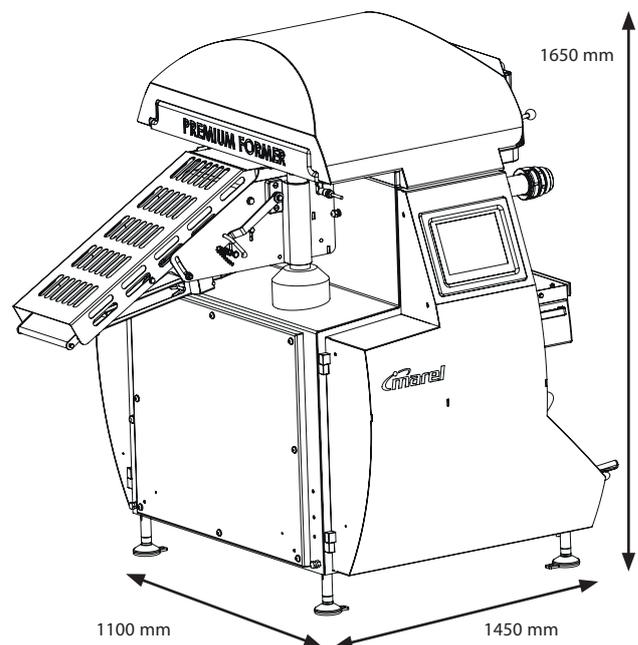
PremiumFormer can form any kind of burgers generation with different fiber orientations: vertical and interlaced fibers are possible. To enable you to produce a wide range of burgers, different options are available to produce standard, tender fresh burgers, home-style burgers, butcher burgers. Each burger type will give the end consumer a specific eating, cooking and taste experience.

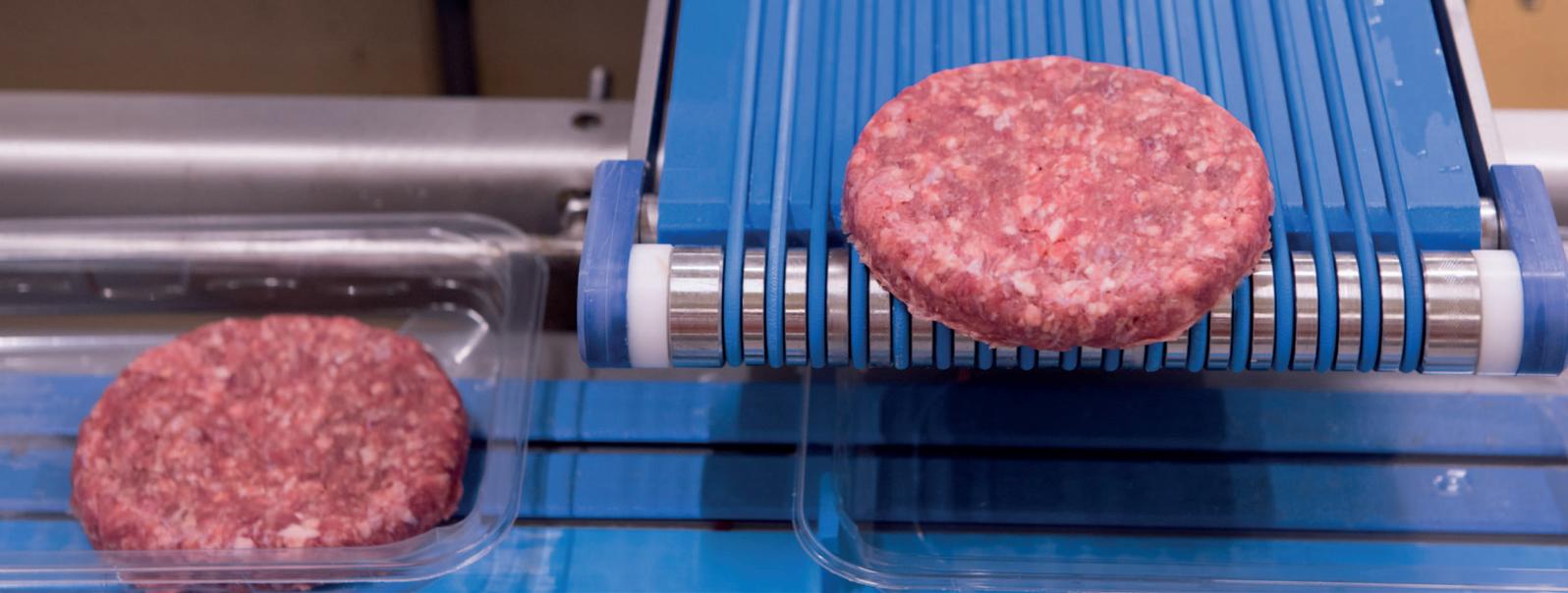
With the PremiumFormer, changeovers between different textures are quick and easy. Additionally, PremiumFormer's molds are interchangeable, making it easy to produce burgers of different shapes.

## Superior product quality and consistency

PremiumFormer produces highly consistent burgers that always have the desired shape and weight. During the forming process, the PremiumFormer respects the texture of the meat and minimizes damage to the meat. Thanks to this, end consumers will see a beautiful, high quality burger. Furthermore, the product quality is preserved after cooking and shrinkage is kept to a minimum.

PremiumFormer can be integrated with other Marel equipment, such as a tray loading system.





## Advantages at a glance...

- Superior product quality
- Tasty end products
- Product consistency and weight accuracy
- Maximum flexibility of texture, shape and weight
- Limited shrinkage after cooking
- No use of water
- Small footprint

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*Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.*