



Established since 1965

MOULDING H Series

Gesame Moulding Series are the only food forming machines specially designed for meat professionals.

Since 1965 manufacturing machinery and equipment for the meat industry, Gesame time and again rolls out unique and innovative solutions for its customers, facilitating the elaboration of products and helping them to achieve success in the market place.

*Simple to operate,
highly versatile and
easy to clean,
the **GESAME MH Series**
are the perfect solution
for your needs.*



Additional Accessories



Plates for oval hamburgers, meatballs, croquettes, cannelloni and also customised plates for different shapes.



Hopper for continuous filling bowl.

Technical Characteristics

MH 75

- Makes hamburgers up to 100 mm wide Ø
- Up to 30 mm depth
- Approximate production per hour : 1,800 hamburgers or 3,600 meatballs
- With speed controller
- Hopper capacity: 11 L
- Easy to handle : 40 kg weight
- CE certified

MH 100

- Makes hamburgers up to 130 mm wide Ø
- Up to 30 mm depth
- Approximate production per hour : 1,800 hamburgers or 3,600 meatballs
- With speed controller
- Hopper capacity: 24 L
- Easy to handle : 62 kg weight
- CE certified



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