Gesame's MH series
dispensers are the ideal
solution for butchers, pork
butchers and food industries
wishing to speed up the
production process.
With a capacity for producing up to 3,500
hamburgers at a time, the dispensers can also
be used to make meatballs, cannelloni,
croquettes and any made to measure shape.
The thickness is adjustable, allowing burgers
to be made up to 130 mm in diameter and of the desired weight. Its practical design makes it quick and easy to assemble and dismantle, thereby simplifying the cleaning process, and reducing this to less than 5 minutes.





MH SUPER 114



It allows burgers of up to 100 mm in diameter and 25 mm thick.

Approximate production per hour: 1,800 burgers or 3,600 meatballs.

Equipped with a speed controller Safety micro switch on the lid

Motor: 0,35 HP

Power supply: Single phase

Low voltage movement (24v)

Tank capacity: 11 litres

47 kg width/length/height 380x420x710mm

It allows burgers of up to 130 mm in diameter and 25 mm thick

Approximate production per hour: 1,800 burgers or 3,600 meatballs.

Equipped with a speed controller Safety micro switch on the lid Motor: 0,50 HP

Power supply: Single phase

Low voltage movement (24v) Tank capacity: 24 litres

width/length/height 410x540x710mm



It allows round portions from 40mm up to 115mm, oval burgers and special shapes. Thickness is adjustable from 20mm up to 30mm maximum. Thereafter the portions can be conveniently flattened with the roller.

Approximate production per hour: 3,600 burgers or 6,000 meatballs

Equipped with 2 speed controllers Safety micro switch on the lid and on the conveyor belt

Forming machine motor: 0,50 HP

Conveyor belt motor: 0,12 HP

Power supply: Single phase

Low voltage movement (24v) Tank capacity: 24 litres





width/length/height 630x1200x1370mm





All machines are equipped with a Mitsubishi FR D 700 Frequency Inverter.

Adjusting the speed of operation Improves the kick-start system

Better optimization of energy consumption Motor Thermal Overload Protection

Automatic adjustment of the motor





Measurements: 700x250 mm



Special plates available on request

Safety foot switch

65 / 100 115 / 130 mm 65 / 100 / 115 mm 65 / 100 mm burguers Oval 110 x 80 mm 110 x 80 mm 110 x 80 mm burguers Meatballs 22 / 32 / 40 mm 22 / 32 / 40 mm 40 mm Croquettes 50 x 25 mm 50 x 25 mm Cannelloni 70 x 25 mm 70 x 25 mm

Comparison of three different models:

Features	Gesame MH-75	Gesame MH-100	Gesame MH-114
Standard Certification	CE	CE	CE
Optional Certification	ESA	NSF/UL or ESA	NSF/UL or ESA
Production	1,800 burgers or 3,600 meatballs.	1,800 burgers or 3,600 meatballs.	3600 burgers or 6000 meatballs
Motor	0.35 HP	0.50 HP	0.50 HP
Conveyor belt Motor	N/A	N/A	0.12 HP
Power Supply	Single phase	Single phase	Single phase
Low Voltage movement	24 V	24 V	24 V
Tank Capacity	11 liters	24 liters	24 liters
Measurement	380x420x710mm	410x540x710mm	630x1200x1370 mm
	(14.96"x16.53"x27.95")	(16.14"x21.25"x27.95")	(24.80"x47.24"x53.93")
Machine Weight	47 Kg (104 lb)	75 Kg (166 lb)	167 Kg (369 lb)

Below is simulation of ground meat as per video, the purpose of this example is to get an idea of product weight range. Results may vary depending on customer product meat types and temperatures. Changing the value in diameter or thickness will automatically adjust the approximate weight

Diameter (mm)	Thickness (mm)	Weight (grams)	Weight in OZ
130	25	332	12
130	20	265	9
130	15	199	7
130	10	133	5
115	30	312	11
115	25	260	9
115	20	208	7
115	15	156	5
115	10	104	4
100	30	236	8
100	25	196	7
100	20	157	6
100	15	118	4
100	10	79	3
90	30	191	7
90	10	64	2
80	30	151	5
80	10	50	2
70	30	115	4
70	15	58	2
70	10	38	1
65	25	83	3
65	20	66	2
65	15	50	2
65	10	33	1
40	25	31	1
40	25	31	1
40	20	25	1
40	20	25	1
40	15	19	1
40	15	19	1
40	10	13	0
40	10	13	0
32	25	20	1
32	20	16	1

Diameter (mm)	Thickness (mm)	Weight (grams)	Weight in OZ
32	15	12	0
32	10	8	0
22	25	10	0
22	20	8	0
22	15	6	0
22	10	4	0