ACCUPAT™ FOOD SHAPER

BRIDGE MACHINE COMPANY, INC.

Model DA



The Model DA provides precise portion control for the forming of hamburgers, meatballs, croquettes, fish cakes, butter, cheese, as well as certain cookie and pie dough.

The Bridge Accupat Model DA Food Shaper is designed to produce up to 3,000 "homemade" style patties or 9,000 meatball size portions per hour. Product can be formed in a variety of shapes including, but not limited to, round, square, oval, and choppette with custom designs available.

Ease of operation and versatility. The Model DA uses rotating propellers in the hopper to gently feed the product into the turntable cavities. The Model DA offers precise weight control, versatility, and safety. No tools are required to disassemble for cleaning. It is ideal for restaurants, caterers, schools, butcher shops, churches, hospitals, and cruise ships.



For information:
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ACCUPAT™ FOOD SHAPER Model DA

Benefits/Features

Fluffy "homemade" style patties gently formed to preserve natural flavor of product.

High Speed

The Model DA can produce up to 3,000 "homemade" style patties or 9,000 meatball size portions per hour.

Reduced Food Costs

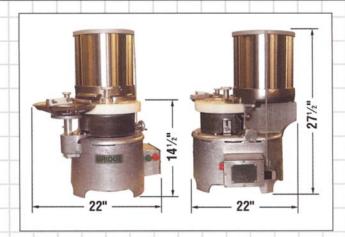
Fingertip portion control adjusts from 1/4" to 1" for consistent control of shape and weight.

Easy to Clean

Food contact parts can be disassembled without tools.

Construction/Operation

Rotating propellers flow the product gently into the turntable cavities to be formed into the shape and weight you want. The thickness of the portion is easily regulated, by turning an adjusting knob, to allow for precise weight control. The pistons gently lift the formed product to the top of the turntable where a revolving spatula lifts and spins the portion onto a conveyor or tray provided by the user.



Number of patties per pound	Individual Patty Weight (ounces)	Patty Thickness Adjustments (inches for Popular Diameters (inches)			
		3"	3 1/2"	4"	
12	1.33	19/64"	_	_	
11	1.45	21/64"	_	_	
10	1.6	23/64"	1/4"	-	
9	1.77	25/64"	9/32"	-	
8	2	7/16*	5/16"	1/4"	
7	2.29	1/2"	3/a"	9/32"	
6	2.67	19/32*	7/16"	21/64*	
5	3.2	23/32"	33/64*	13/32*	
4	4	57/64"	21/32"	1/2"	
-	5	_	13/16"	5/8"	
-	6	-	63/64"	3/4"	
_	7	-	-	7/8"	
2	8	-	-	1"	
PRODUCTION RATES PER HOUR		3000	3000	2400	

Based on Meat Density of 1.57 cubic incl	hes per ounce)				
Meatball Weight	Meatball Thickness Adjustments (inches) for Popular Diameters (inches)					
(ounces)	1"	11/4"	11/2"	13/4"	2*	
1/8 oz	1/4"	-	-	-	_	
1/4 oz	1/2*	5/16"	7/32*		-	
3/8 oz	3/4*	31/64"	21/64"	1/4" -	_	
1/2 oz	1"	41/64"	29/64"	21/64*	1/4"	
5/8 oz	-	51/64"	9/16"	13/32"	5/16"	
3/4 oz		61/64"	43/64*	31/64"	3/8"	
7/8 oz	-	-	25/32*	37/64"	7/16*	
1 oz	-	-	57/64"	21/32"	1/2"	
11/4 oz	-	_	_	13/16"	5/8"	
11/2 oz	-	-	-	63/64"	3/4"	
2 or	-	_	-	-	1"	
PRODUCTION RATES PER HOUR	9000	6000	6000	6000	4800	

