



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-S-1100 · Rev. 01 · 10/2026

GASER S-1100 BURGER FORMER

Semi-automatic burger former · 20 to 40 burgers/min

GASER

SEMI-AUTOMATIC

20 TO 40 BURGERS/MIN

STAINLESS



DESCRIPTION

The Gaser S-1100 is a semi-automatic former that attaches to the stuffer and forms round or oval burgers with cellophane on both sides.

It produces 20 to 40 burgers per minute, from 60 to 130 g, and needs no electricity: it is the most affordable option in the range.

Built in stainless steel, easy to clean.

CONSTRUCTION AND STANDARD EQUIPMENT

- Fits the outlet of any stuffer.
- Places cellophane on both sides and cuts it to the burger shape.
- Thickness adjusted with a screw.
- Works without electricity.

KEY DATA

Output	20-40/min	Burger	60-130 g	Shape	Ø 108 / oval
Paper	2 sides	Power	Not needed	Net weight	18 kg

VERSIONS

REF.	MODEL	TYPE	OUTPUT
S-1100	S-1100	Semi-automatic	20 to 40 burgers/min

Ref. = Gaser model.

APPLICATIONS

Butcher shops and delicatessens wanting to form paper-interleaved burgers from their stuffer.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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