



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-Super-Smart · Rev. 01 · 10/2026

GASER SUPER-SMART BURGER FORMER

Automatic burger former · from 2,000 burgers/hour

GASER

AUTOMATIC

FROM 2,000 BURGERS/HOUR

STAINLESS



DESCRIPTION

The Gaser Super-Smart is an automatic stainless steel burger former, with adjustable thickness and burgers up to 135 mm in diameter.

It produces from 2,000 burgers per hour and is easy to clean: the hopper and conveyor are removable and the ejector wire cleans itself.

Built in stainless steel, easy to clean.

CONSTRUCTION AND STANDARD EQUIPMENT

- Fully removable hopper with base for easy cleaning.
- Removable Delrin® product conveyor.
- Automatic cleaning of the ejector wire, without compressed air.
- Quick-coupling paddle and standard conveyor belt.

KEY DATA

Output	≥ 2,000/h	Max. diameter	135 mm	Thickness	Adjustable
Power	0.75 kW	Cylinder	Delrin®	Net weight	77 kg

VERSIONS

REF.	MODEL	TYPE	OUTPUT
Super-Smart	Super-Smart	Automatic	from 2,000 burgers/hour

Ref. = Gaser model.

APPLICATIONS

Workshops and meat processors wanting to automate burger forming.

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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