



RANGE SKEWERS

SQUARE / RECTANGULAR

EAB01



DESCRIPTION :

Automatic machine including mould pressing for the production of square kebabs.

Skewering and cutting are automatic.

Joining an automatic skewer loader KAP optimizes the productivity and reduces the labor force.

ADVANTAGES :

The pressing of the mould makes its introduction easier, it optimizes its filling and reduces the weight differences between the kebabs.

Easy to clean taking into account the food industry constraints.

Working station to optimize the movements and moving of the operators.



A touch screen makes the communication easier between the operator and the machine. The screen includes a self-diagnostic system displaying a picture of the faulty component for example.

TECHNICAL FEATURES :

Cycle time of the machine : 20 seconds

Real productivity : 120 cycles/hour or about 1100 kg /hour for kebabs of 100gr

The productivity depends on the quantity of staff, the organization of the line, the tools and the technical features of the kebabs to be produced.

Standard versions :

Kebab of section of 23mm Length of the ingredients : 180mm Weight : about 100g

Kebab of section 27mm Length of the ingredients : 180mm Weight : about 130g

Power : electrical control and pneumatic power

Materials : stainless steel and polymers

This material is in conformity with the following directives and bills :

Food contact : EC1935/2004

Good manufacturing practice : EC2023/2006

Machines : EC2006/42

CEM : EC 2004/108



Situated near Saint-Etienne (Loire – France), Emsens has been designing and manufacturing machines for the food industry. Equipped with its own technical department, Emsens has the know-how to create machines able to answer to all the requests of its customer. The range of machines developed by Emsens specialized technicians includes : Skewering kebab machines (home-made looking, square or rectangular, manual or automatic skewering), cubing and dicing machines (bacon stripes, stamps, matches), osso buco cutting machine, automatic tray dispensers or even binding salami machines.

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