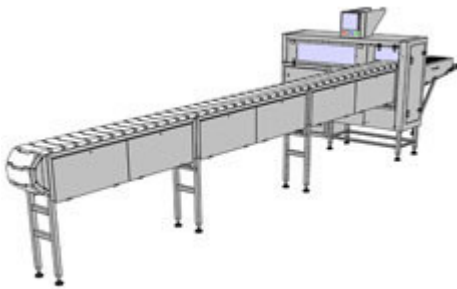




## RANGE SKEWERS

### SKEWERING MACHINES FOR HOME MADE LOOKING PRODUCTS

#### Double skewering machine Tradition



##### DESCRIPTION:

Machine which allows the introduction and skewering of various ingredients.

It is possible to skewer a wide range of ingredients including meat, fish, vegetables, fruits and all the other processed products.

Ingredients are prepared, cut and introduced manually into a mould especially designed for the kebab to be produced.

##### ADVANTAGES :

The kebabs produced have a home-made looking.

Adjustable speed.

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

The machine is easy to clean and takes into account the constraints of the food industry.

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 :

Maximum production rate of the machine : 1200 cycles/hour that is to say 2400 kebabs/hour. The quantity of staff working on the machine defines the length of the ingredients introduction area. This length may vary according to the complexity of the kebab to be produced and the quantity of ingredients.

Autonomy : about 2 hours (the hopper contains about 5000 skewers)

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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