



RANGE SKEWERS

TRADITION FOR VERTICAL SKEWERS

Tradition for vertical skewers



DESCRIPTION : Machine which allows to skewer ingredients onto skewers previously positioned onto a belt. It is possible to skewer many ingredients such as meat, fish, vegetables, fruits and any other processed product. Ingredients are prepared and cut, they are introduced manually onto the skewers. The introduction of round skewers is automatic. Manual systems can be studied for other skewers (stainless steel skewers, flat skewers, gun-shaped skewers....).

ADVANTAGES : The kebabs produced have a home-made looking. The flexibility of the machine allows the production of a wide range of products. 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.



Power : electrical control, pneumatic and electrical 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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