

EMSENS

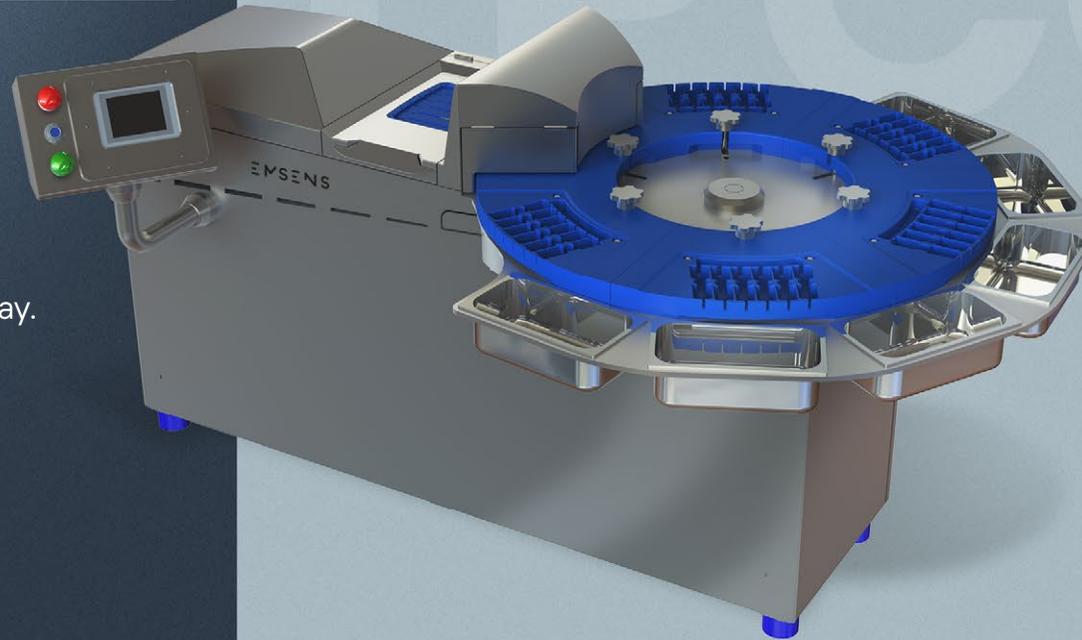
Today,  
the machine  
of tomorrow.



SQUARE / RECTANGULAR KEBABS

# TPC01

The interchangeability of the trays allows an instant and fast change of production without cleaning the machine. The automatic skewering accepts cylindrical or Gunshaped wooden skewers. Version Yakitori / Satay.



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



**Maximum production rate of the machine: 800 cycles/hour.**

One cycle corresponds to the passage of one mold in front of the skewering unit that **allows simultaneously the production of 4 to 6 kebabs.**



**The quantity of shapes/mold depends on the size and complexity of the kebab to produce. The shape study is personalized: it is specific to your product/machine.**



**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

- The Kebabs made are identical to the handmade kebabs.
- The kebab's handle is not stained by marinades, thanks to an automatic horizontal skewering.
- Easy disassembly and cleaning.
- Easy to clean thanks to the design made according to agri-food requirements.
- High speed to change molds without tools which allows to switch from one type of kebab or marinade to another very quickly.
- Large configuration diversity: Gunshaped or round skewers, manual selection
- A touch screen makes the communication easier between the operator and the machine. The touch screen display includes a self-diagnostic system.