EMSENS

Today, the machine of tomorrow.



ZA du Parc 42490 FRAISSES - FRANCE Tél.: +33 (0)4 77 56 03 78 SQUARE / RECTANGULAR KEBABS

TRADITION

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.

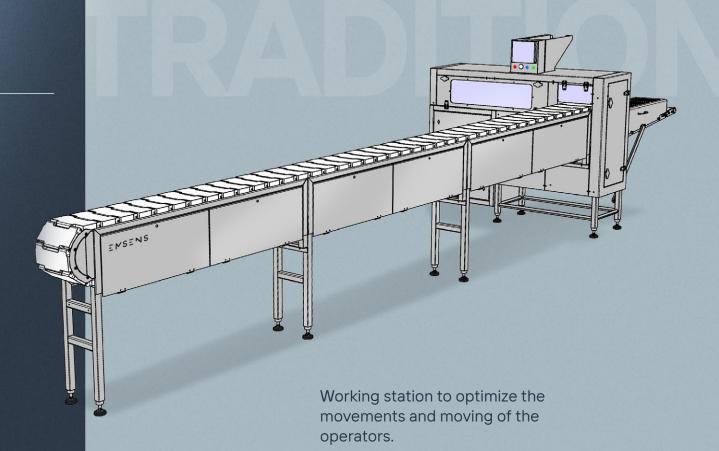


Maximum production rate of the machine: 1200 cycles/hour that is to say 2400 kebabs/hour.

The quantity of staff working on the machine defines the length of the ingredients introduction area.



The productivity information is only indicative.
A study can be made with your specifications.



- The kebabs produced have a home-made looking.
- 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.



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