

Halbautomatische Spießmaschine KW-2001 Semi-Automated Skewering-System / Machine à embrocher semi-automatique KW-2001

**Spieße wie von Hand – bis zu 4.080 Stück pro Stunde
Skewers like handmade – up to 4.080 pieces per hour
Brochettes “faites maison” – jusqu’à 4.080 pièces par heure**

Art. Nr.	Beschreibung	Kapazität	Stück
KW-2001	<p>KW-2001 halbautomatische Spießmaschine</p> <p>Standard –Ausführung für 4 Personen, optional für 8 Personen ausgerüstet mit 2-und 4-fach Spießung, incl.</p> <p>Entlade Transportband für Übergabe auf Paktisch o.ä.</p> <p>Spieß Pusher</p> <p>1 Satz Magazine und Deckel nach Kundenwunsch gefertigt</p> <p>Programmierungen der Ladezeiten (Geschwindigkeiten) frei wählbar von 2 bis 76 Spießen pro Minute, „produktabhängig“</p>	bis zu 4.080 Spieße / Stunde	1



 *Handarbeit war gestern.*

Die halbautomatische Spießmaschine KW-2001 ist in zwei verschiedenen Längen erhältlich. Für maximal 4 Personen am Bestückungsband oder maximal 8 Personen am Bestückungsband.

 *Handmade was Yesterday!*

The semi-automated skewering-system KW-2001 is available in two different lengths. For max. 4 persons resp. max. 8 persons at the conveyor belt. Equipped with: double or quad skewering modus, take-away conveyor, pusher for skewers, 1 set of cavities built according to customer's requirements, programming/loading velocities.

 *Le travail manuel c'est du passé!*

La machine à embrocher semi-automatique KW-2001 est disponible en deux longueurs. Soit pour max. 4 personnes ou max. 8 personnes à la bande de chargement. Livrée avec embrochage par 2 ou 4 pics, bande de déchargement, pusher des broches, un kit de moules fabriqué selon demande du client, programmation de chargement (vitesse).



SEMI-AUTOMATED SKEWERING-SYSTEM KW-2001

The production rate of the **semi-automated skewering-system KW-2001** is up to 4080 kebabs per hour.

POSSIBILITIES OF THE SYSTEM

- Programming of loading time (speed) can be freely chosen from 2 to 76 skewers per minute, depending on product.
- skewering of various products is possible without requiring a long time to change the machine settings
- machine is able to process meat as well as poultry, vegetables, cheese and fish

THE EXACT PRODUCTION RATE DEPENDS ON

- the length, the weight and the style of the kebab
- the dexterity of the employees loading the machine
- the use of the double or quad skewering system

ADVANTAGES OF THE SYSTEM

- the complete kebabs are looking like handmade
- the cavities are designed according to the customers requirements, based upon a sample of the kebab type
- different weights from 40g up to 220g per skewer are possible
- the length of the skewers can vary between 100 mm and 250 mm
- no changeover time required for the use of different skewer lengths
- robust construction
- fast, easy and smooth cleaning
- each cavity can be taken off separately of the conveyor belt
- only little time is required for a complete removal / change of the cavities to produce another type of kebab

TECHNICAL DATA

- made of stainless steel, Delrin and other USDA-approved materials
- CE-approved, EU-Declaration of Conformity
- splash-proof according IP 65 / 66
- length: 4.50 m / 6.50 m with extension of the conveyor belt
- width: 1.50 m, height: 1.82 m
- electricity: 220 V / 2kW
- air pressure: 7.5 bar, 1000 ltr. / min
- levelling feet
- safety features including: guard panels and perimeter shut down cable