

EMSENS

Today,
the machine
of tomorrow.



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SQUARE / RECTANGULAR KEBABS

TRADITION EVOLUTION

More production rate, up to 12 000 kebabs/h, more skillful, the TRADITION EVOLUTION allows various possibilities to produce home-made looking kebabs. It is possible to skewer a wide range of ingredients including meat, fish, vegetables, fruits and all the other processed products.



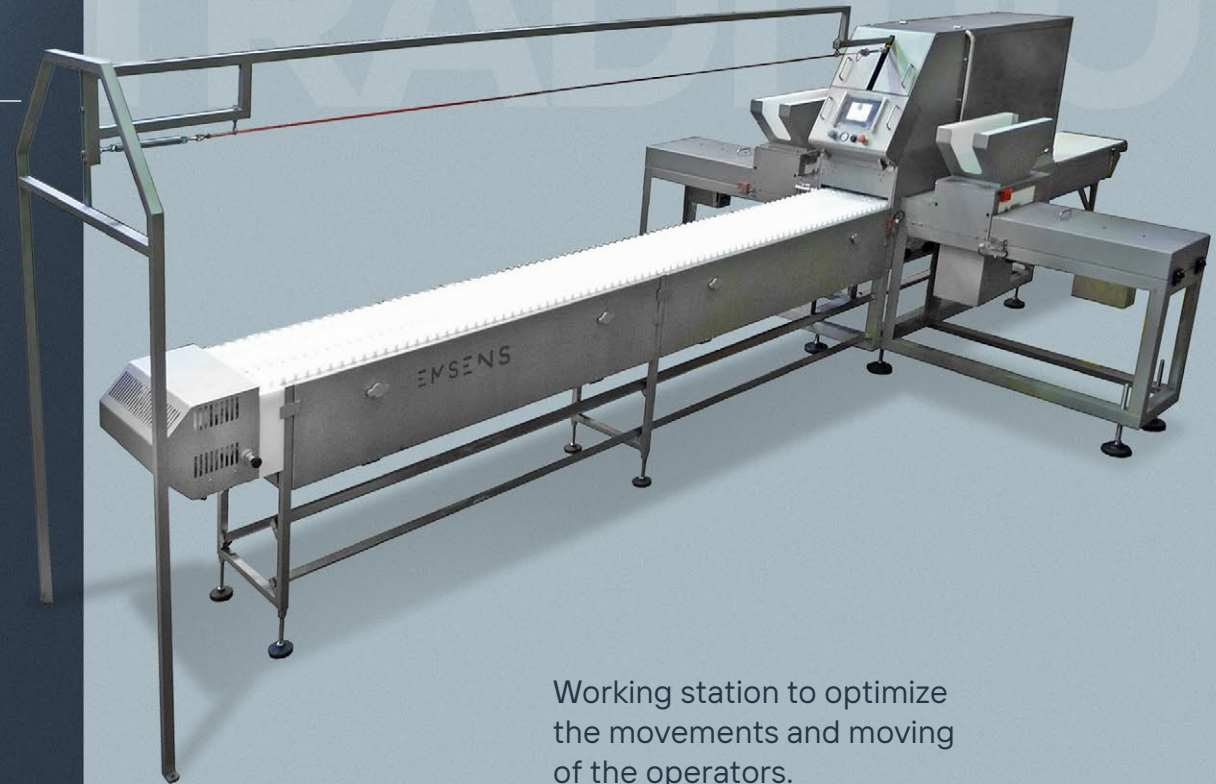
Maximum production rate of the machine:
850 cycles/hour that is to say 6 000 kebabs/hour with 1 skewering head and 12 000 kebabs/hour with 2 skewering heads.



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.



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



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

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