



P. Verbruggen

Machinehandel & Revisie B.V.

www.pverbruggen.com

“Continuous Stick Inserter”

The “Continuous Stick Inserter” is specifically designed for working together with a continue filler. The function of this machine is to make formed products on a stick.

The form can be easily changed to different kind of diameters and shapes. Also the length and form of sticks can be easily changed on the machine.



REVISION

A regular review of your machines reduces the possibility of failure and improves the production process.

PURCHASE/SALE

To buy or sell new or used equipment in the meat industry and food you can rightly in P. Verbruggen.

DESIGN

Together with our qualified mechanical staff design your new machines or modifications to existing machines. All this for an improvement of your product or production process.

Working principle

The product which is coming out of the continue filler go through a divider. This divider divide the product in strokes. When the product is on the required weight, sticks will be pushed in. These sticks can be round, flat or another customer specific shape. When the sticks are pushed into the product the filler starts again with filling the divider with the required weight. When the required weight is reached the first products with stick will be cut from the second products. Without the use of water. These products come on the outfeed conveyor of the machine. Again 6 new sticks will be pushed into the second formed product etc.

Capacity

The speed of the “Continuous Stick Inserter” depends on the type of filler and the weight of the required product. But one thing is for sure the “Continuous Stick Inserter” is much faster than producing with hand.



Cleaning

In the development of the “Continuous Stick Inserter” a lot of attention is paid to clean and change over time of the machine. The machine is completely made up of Stainless Steel and plastic. The control of the machine is in a Stainless steel box. The change over time to another product is less than 5 minutes work also the switch over time to another kind of stick is in a few minutes done. Further is it also possible to produce only formed product so without sticks with one switch on a button.

So a machine with very different kind of setups.

Benefits

- In combination with Continue filler
- All kind of sticks possible
- All kind of products possible
- Very high capacity possible
- Easy to clean
- Easy to operate
- Easy to change from one product to another

Specification

- Length sticks 70-250mm
- Voltage: 220V
- Power: 0.18kW
- Air connection required: 6bar
- Weight: 250 kilo
- Manual and CE

