

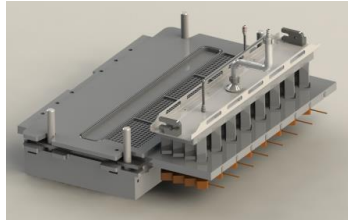


P. Verbruggen

Machinehandel & Revisie B.V.

www.pverbruggen.com

“Stick Inserter”



The stick inserter is special made for pushing wooden sticks into a formed product. With this machine you can make quickly, easily and good quality satay. The stick inserter needed to work in combination with a forming machine from GEA.



The stick inserter can be provided with different conveyors to ensure that the satay is not cooked in the fryer against each other. This helps to avoid white spots on the satay and satay which is not cooked.

The cocktail unit also can be executed with a cassette system. With this system you can easily refill the magazine with new sticks to get less down time.

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.

Benefits

Easy to clean

With the design of the machine there is a lot attention paid for cleaning the machine. The complete machine is build from stainless steel and plastic parts and so there are no problems with cleaning and moisture. The control of the stick inserter is regulated by the forming machine. So there are almost no valves or swithes on the machines.

Easy to adjust

The stick inserter is easy to adjust on the former because the complete stick inserter is build on one frame with adjustable wheels.

Safe for use

The machine is provided with a CE label. This mean all dangerous spots are covered and provided with a safety switch.

Specifications

- Complete stainless steel frame
- Standard stick length 70-200mm
- \pm 40 cycles per minute
- In combination with forming machine 400 of 600
- Manual and CE
- Power and air from forming machine
- Weight: 200 kg

