

# P. Verbruggen

Machinehandel & Revisie B.V.

www.pverbruggen.com

## “Stick Inserter Customer made”

This "Satay unit" is specially designed for the sticks where the customer wants to produce with. This can be a flat stick or for example the type of Gun shaped with an print. With this you get a more exclusive satay than the standard Satay with round stick. The capacity of this unit is lower than the standard unit. Because the use of an envelope system. As a result of this there are fewer forms in the form plate possible. Advantage of this unit is that the magazine for refilling the sticks standing still. So you can refill the magazine during production this as opposed to the standard unit. With this machine is going to make Satay's quick, easy and is of good quality. This machine will always in combination with a forming machine should be used.



### 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.

### 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.

### Exclusive Satay

Through use of better quality stick the satay becomes a more exclusive look with the same product.

## Specifications

- Complete stainless steel
- ± 25 cyclus per minute
- In combination with forming machine 400 of 600
- Manual and CE
- 380 V and air 6 bar from formingmachine
- Power 0.18 kW
- Weightt: 200 kg

