



# P. Verbruggen

**Machinehandel & Revisie B.V.**

[www.pverbruggen.com](http://www.pverbruggen.com)

## “Traditional Satay Unit”

The “Traditional Satay Unit” is specifically designed for pushing satay sticks into fresh meat. The “Traditional Satay Unit” is a standalone unit. This means that there is no other machinery needed to make Satay. There are a variety of finished products, such as satay and cocktail Satay.



The machine is simple and rapid change of stick length. Also, the form plates are easily to change. As a result, for example, you can switch from four pieces meat 180mm to two pieces on a 100 mm stick length. The machine can run approximately 15 strokes per minute, depending on the number of products on a stick and staff that the machine is using. In each stroke 8 sticks are pushed into the products.

There is in the development of the “Traditional Satay Unit” a lot of attention paid to clean the machine. The machine is completely made up of RVS and plastic. The upper frame can easily be open for cleaning. The machine is executed with a simple control system which is mounted in a Stainless steel box under 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.

## Benefits

- Handed made product
- Different kind of products and dimensions possible
- Different length of sticks
- Different kind of sticks
- Short change over time between products
- Easy to clean
- Easy to operate

## Specification

- Speed : ± 15 cycles per minute
- 8 product pro cycle
- Length sticks 70-250mm
- Voltage: 220V
- Power: 0.18kW
- Air connection required: 6bar
- Weight: 250 kilo
- Manual and CE

