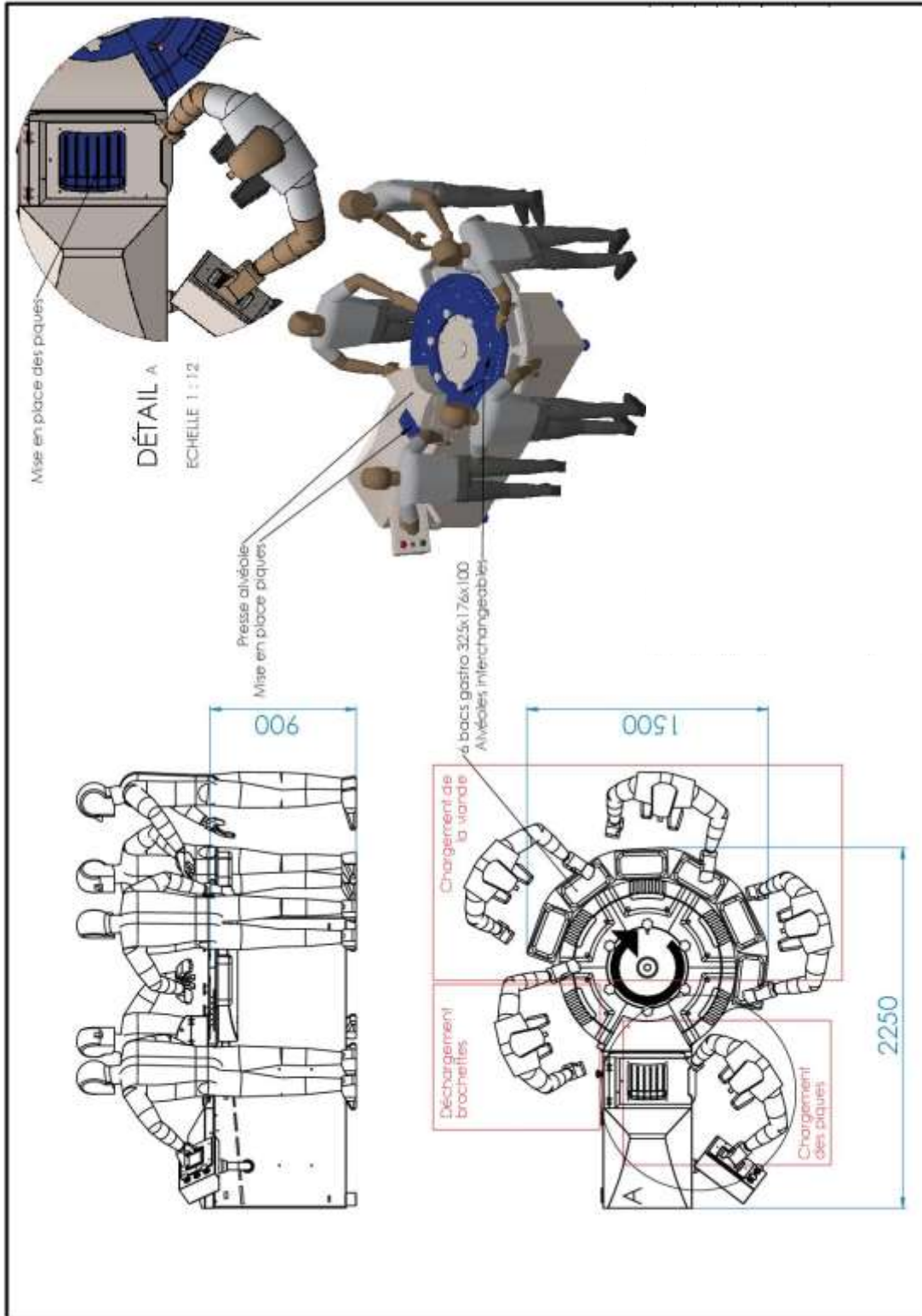
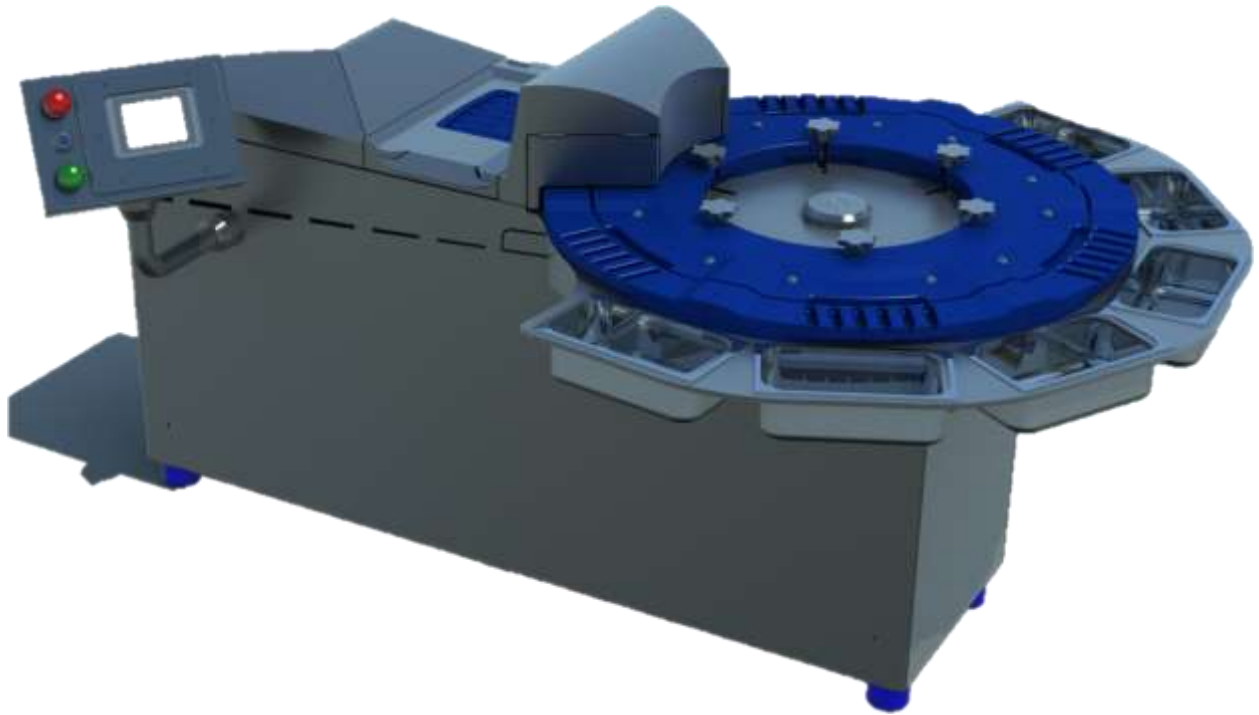




Rotary Tradition is designed to produce home-made-looking kebabs on gun shaped skewers with meat, minced meat, marinated meat, sausages, fruits, vegetables, seafood and fish.

GENERAL VIEW AND DIMENSIONS OF THE MACHINE





PRODUCTIVITY

450 cycles / hour



The production rate stated above does not correspond to the production line rate. The real productivity depends on the complexity of the kebab produced and on the various options chosen for the machine. It depends also on the habit and easiness of the operators working on the machine.



RUNNING PRINCIPLE

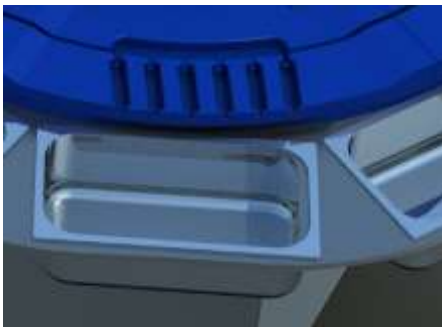
It is possible to produce several kinds of kebabs onto the same machine with various skewer lengths. Set of moulds and extra tools can be foreseen from the beginning or later on to produce different kebabs.

The following steps are realized simultaneously:

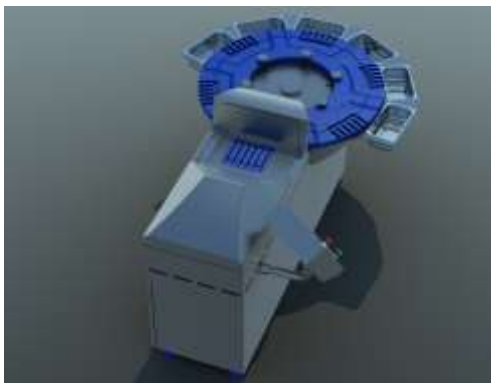
- 1) Introduction of the products by hand in the shapes foreseen,
3 loading stations on this machine: On the drawing: "*Chargement de la viande*"

3 operators load ingredients in moulds the shape of which is studied according to kebabs to be realized. The number of moulds per set depends of the width of the product.

In front of them, several boxes (325mm x 176mm x 100mm) containing ingredients are disposed in shape defined in the frame of the rotary platform.



- 2) Introduction of the products by hand in the shapes foreseen,
An operator puts down manually wooden skewers (sticks) in the grooves of a drawer according to the number of kebabs by set of moulds.

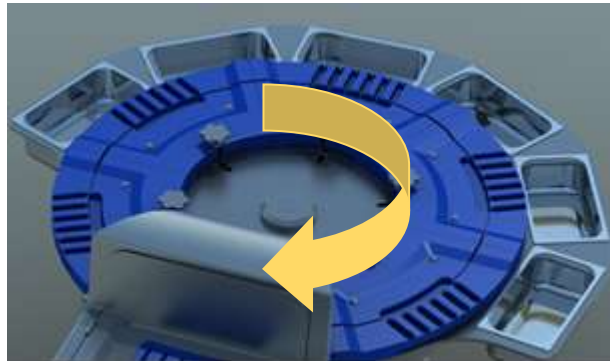


The drawer loads automatically the inlet guides before skewering.

In option, an automatic system of selection with storage of skewers (sticks) will be possible but defined before ordering machine.

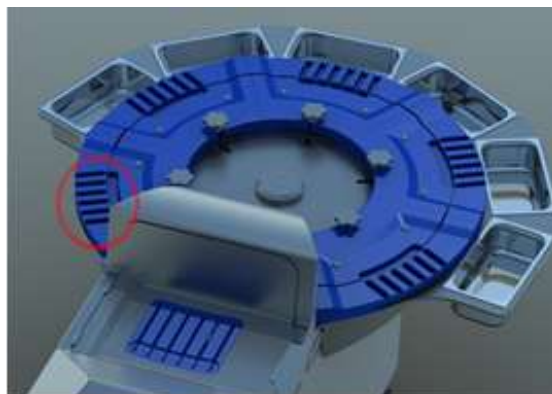


3) Step by step movement of the rotary platform with sets of moulds with adjustable output,



4) Automatic introduction of the skewer into the products,
Before skewering the kebabs, the set of moulds is closed automatically by a lid to have a good quality of skewering (good centring of the stick in the ingredients).

5) An operator discharges manually the kebabs from the set of moulds, and can load directly kebabs in a tray.



By our experience, EMSENS has chosen not to have an automatic ejection. On this machine, the handle of the kebabs exceeds the rotary platform, and is clean even if ingredients are marinated. This point is very important to pack the kebabs at the following step.

The speed is controlled directly with the touchscreen (with or without password). So, it is possible to adjust the productivity of the machine according to the operators and the complexity of kebabs...

By changing the sets of molds, you can produce other kebabs or use other marinades without losing time. This system is totally hygienic

The six sets of molds are disposed and locked on the rotary platform.
The set of molds are interchangeable quickly and without tools.





DEFINITION OF THE SHAPE OF MOULD

With all your details and dimensions of your kebabs, we draw a shape, and we sent it to you.
If you agree with our proposal, we produce a sample of mold, and sent it to you to test it directly with your ingredients in your factory.

POWER

Necessary pressure: 6 bars or about 90 PSI

Air consumption 15 m³/ hour (700 cubic foot/hour) under 6 bars of pressure (90 PSI).

Electricity: 220 V monophasic 1 Kw

Air quality: for a good running of the machine, we recommend to use an air dryer. (Dew point: between + 2° and + 3 °C (5.5 to 6 g of water / M3 of air).