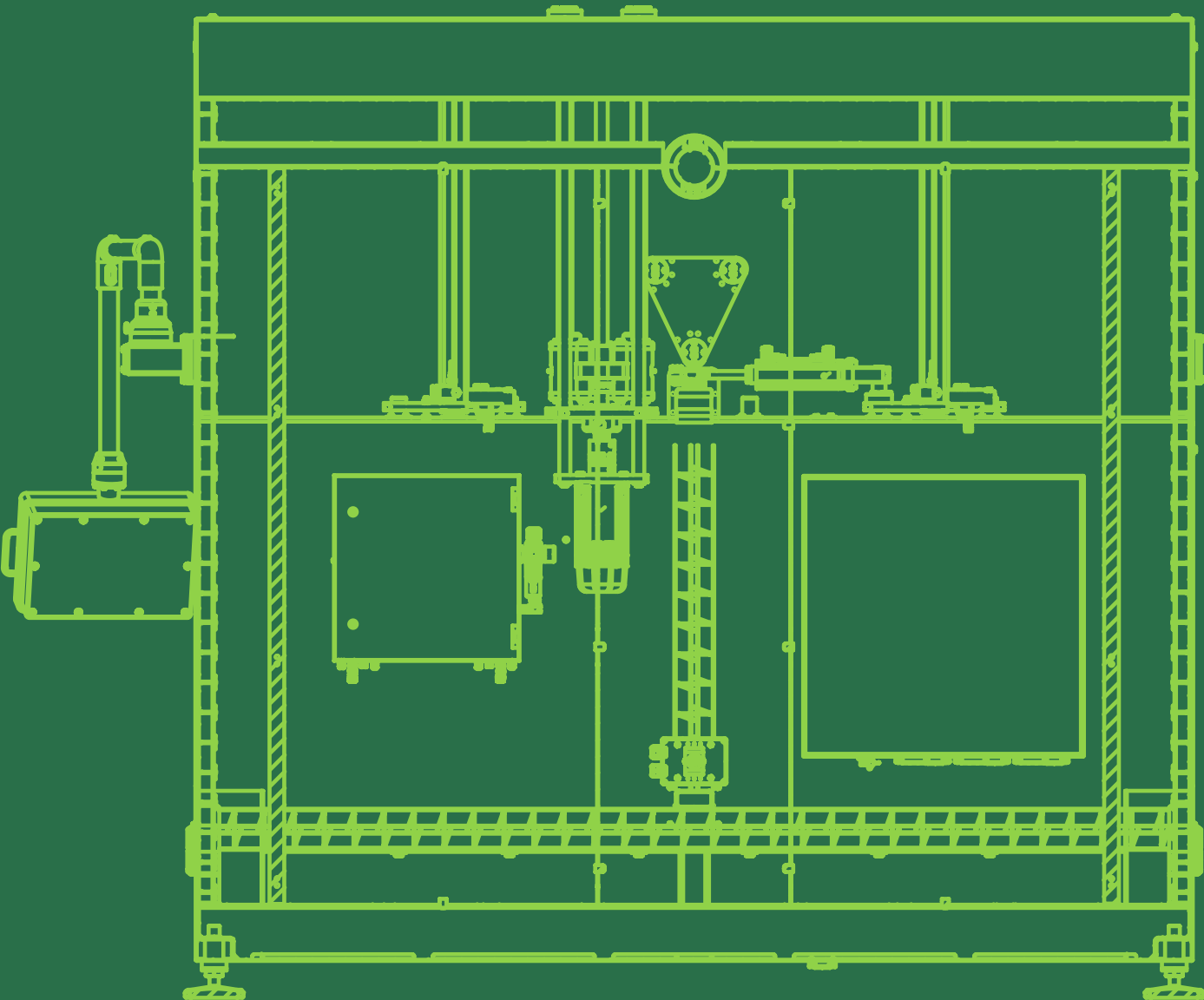
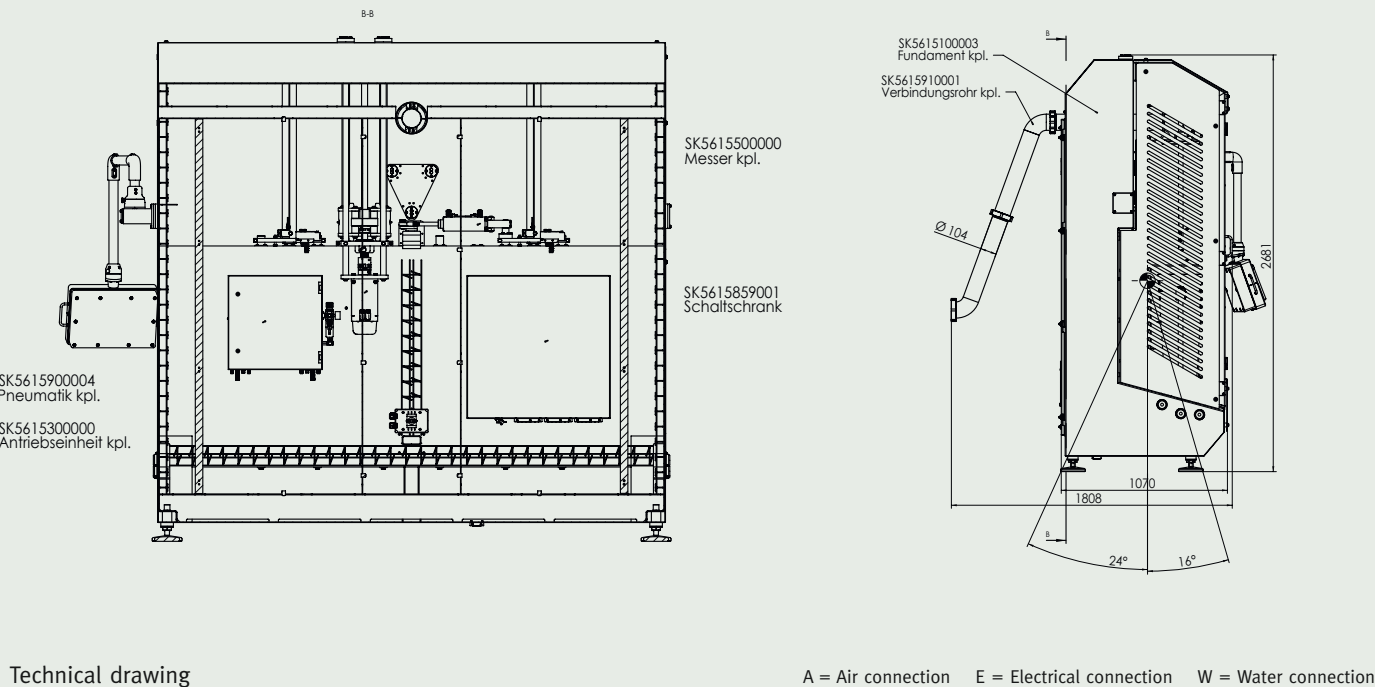


DONER KEBAB FILLING SYSTEM

THE NEW TOP CLASS

DATA SHEET



TECHNICAL SPECIFICATIONS	
Dönerfüllanlage	
Product weight	max. 60 kg
Product height	max. 780 mm
Product shapes	cylindrical, conical
For conical doner kebabs	
Max. upper doner kebab diameter	380 mm
Max. lower doner kebab diameter	265 mm
For cylindrical doner kebabs (max)	
doner kebab diameter	265 mm

A REVOLUTION IN DONER KEBAB PRODUCTION

The new top class

From now on, new rules apply for the best-seller doner kebab. The current VEMAG doner kebab filling system does not follow the traditional paths: It fills the meat into moulds automatically, inserts the skewer and thereby produces the finest quality doner-style rotisserie.

The doner kebab filling system is the economic, automated solution for producing doner-style minced meat skewers for any manufacturer of doner kebab skewers who wants to increase their production output. It processes a variety of meats — such as veal, lamb, chicken and turkey.

Benefits at a glance

- Maximum portioning rate
- Only one operator required
- Automatic skewer insertion
- Versatility of application: Skewers in various sizes and weights
- Filling of cylindrical and conical forms
- Fast, tool-free format change
- Drive and electrics encapsulated in machine housing – VEMAG Box-in-Box principle
- Hygienic design: System is made entirely of stainless steel
- Ensuring the highest hygienic requirements
- Easy-to-operate graphical control
- Sturdy design for long lifespan and availability
- Low level of maintenance
- Maximum weight precision
- The simplest program selection at the push of a button
- Reduced staff costs due to short training times

The mould

The Principle

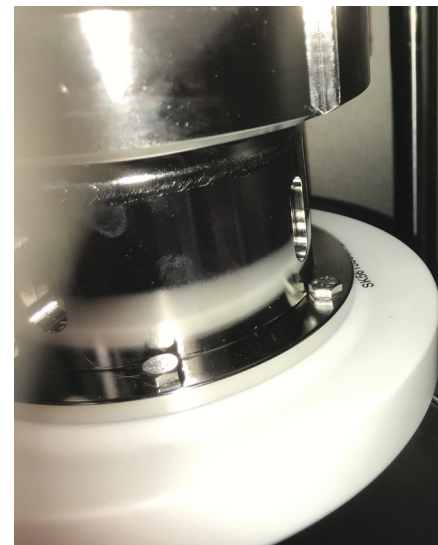
- Sturdy mould can be changed without tools
- Skewer easy to remove
- Fill different sizes and moulds

The benefits

- Every one of your doner kebabs has exactly the same shape. Today, tomorrow and for all time
- Because you can change the mould quickly, you can switch to a different weight within the shortest set-up time



The mould



The skewer

The Principle

- The skewer is inserted interchangeably using a low-maintenance pneumatic cylinder
- Various user programmable skewer lengths of up to 785 mm, and moulds

The benefits

- The skewer is reliably and precisely positioned in the middle
- Round or square skewers made of card or metal

The skewer



The lifting table

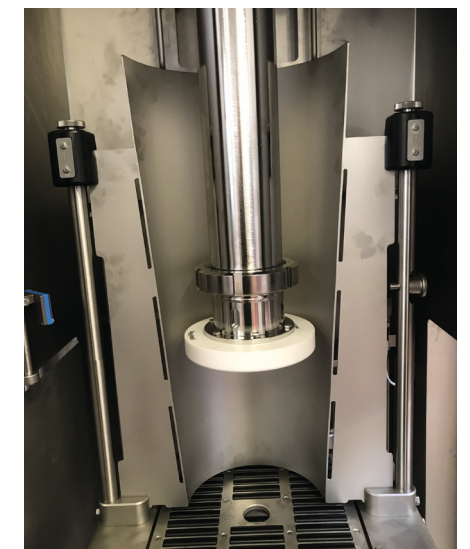
The Principle

- Moves automatically to the preset height beneath the product pipe
- The mould lowers itself at a constant or variable speed accordingly
- Guarantees high product density

The benefits

- Perfectly filled skewer
- Reproducible day after day
- Automatic process
- Rollers on the lifting table make it easier to remove the skewer

The lifting table



Efficiency

The Principle

- Low-labour production of minced meat doner kebabs
- The latest VEMAG feeding technology means portions with precise weights
- Filler-grinder 982 with continuous separator 813
- System made of materials of the highest quality

The benefits

- The line can produce up to two doner kebabs per minute with one operator
- Less operators required
- Outstanding weight accuracy means big cost savings
- Small bones and gristle are ejected
- Low maintenance costs

Hygiene

The Principle

- Cardboard boxes / bags placed into the moulds serve simultaneously as packaging
- Operators do not touch the product
- High-quality stainless steel making

The benefits

- Touch-free production of minced meat doner kebabs for the ultimate in product safety
- Packaging easy to remove
- Packaging goes precisely around product; that means no air bubbles or frost burn on the outside
- Any common cleaning product can be used