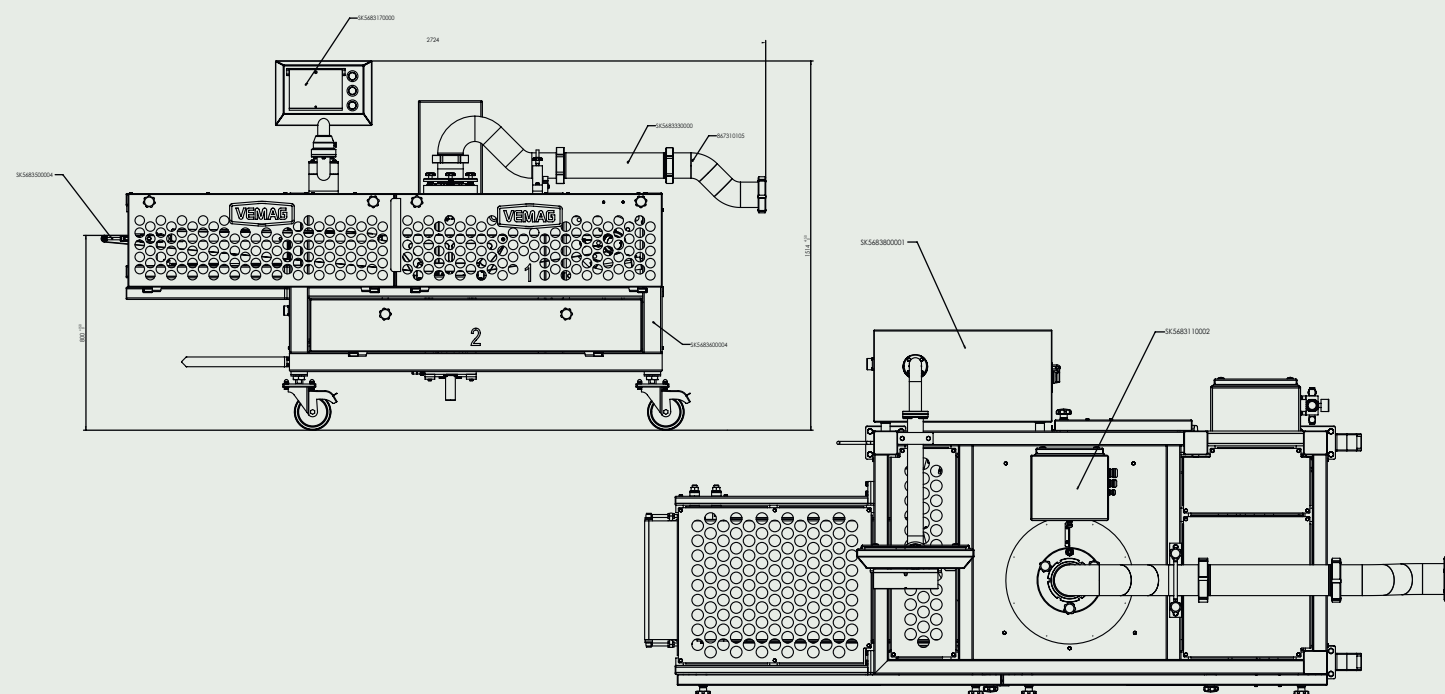




KEBAB LAYER SYSTEM

HP30E WITH GRINDER AND CONTINUOUS SEPARATOR 813

DATA SHEET



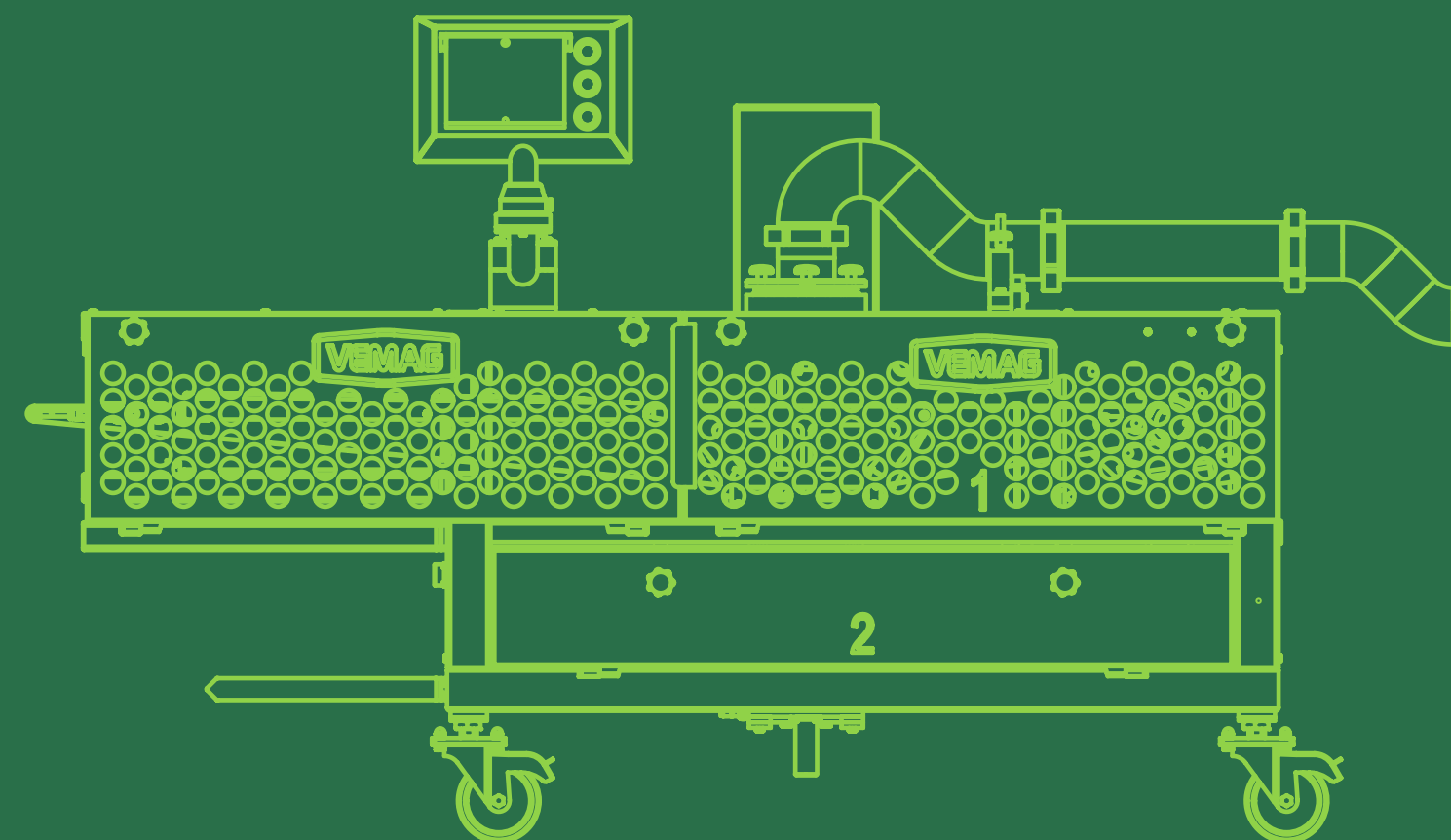
Technical drawing

A = Air connection E = Electrical connection W = Water connection

TECHNICAL SPECIFICATIONS

Kebab Layer System

Maximum diameter of layers	350mm
Portioning weights	from 200g to 3000g
Layer height	up to 80mm



A REVOLUTION IN DONER KEBAB PRODUCTION

The new top class

Traditional kebab line for manufacturing kebab slices of different weights and diameters. Minced meat and solid meat slices can both be used because the slices are stacked manually to form the kebab cone.

The filler portions the meat into different weights depending on its setting. Once a portion has been shaped and flattened, a blade driven by a servo motor cuts it off. Each separate portion is transported to the manual slots by conveyor belt. The portions can then be taken off the conveyor belt and used to manually shape the kebab cone. If you need more workplaces, additional conveyor belts can be added.

Benefits at a glance

- Top class portioning rate
- Up to 4 slots per belt
- Less layers needed thanks to unbeatable layer thickness
- Stable kebab structure in tailored weight groups
- 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

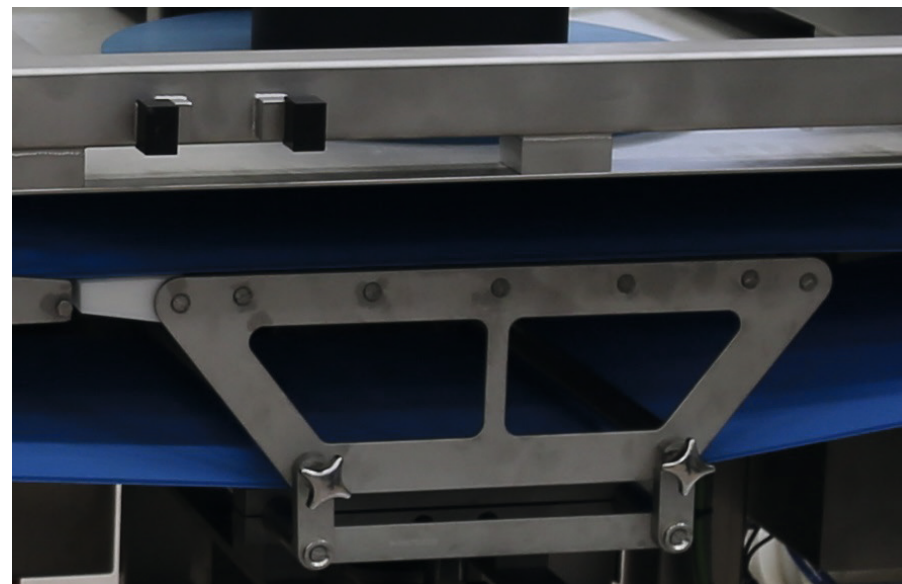
The lifting table

The Principle

- Height-adjustable lifting table for a layer thickness of up to 80 mm
- Blade diameter up to 380 mm

The benefits

- Fewer layers per skewer
- Flexible layer thicknesses according to your needs



The lifting table

The cutting blade

The Principle

- Perfect separation
- Rotating blade with servo drive

The benefits

- Each slice is separated off to a precise weight
- A servo-driven blade cuts safely and reliably. No fault-prone, unsafe process as with comparable pneumatic systems



Cutting blade

Product Quality

The Principle

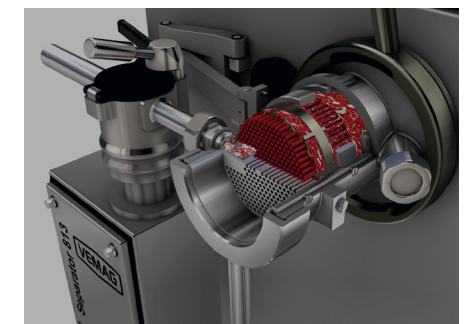
- 100 mm piping for the lowest possible friction
- Short piping
- No filling “through tight angles”
- High product density due to layer thickness of up to 80 mm
- Uses filler-grinder g82 with continuous separator 813

The benefits

- Better product profile
- More gentle processing
- No unwanted ‘memory effects’
- Small particles such as small bones and gristle are ejected



Piping



Gristle separator 813

Utmost efficiency

The Principle

- The latest VEMAG feeding technology is used to achieve maximum weight accuracy
- Weight groups setting possible
- Unique layer thickness
- Up to four workplaces on each belt, extendible using additional belts
- Up to 35 portions per minute (HP30E, portion weight 1500 g)

The benefits

- Fewer slices per kebab skewer
- Quick to set up
- No additional product treatment such as kneading required at the workplace
- Greater stability, less product collapsing during production
- More staff on each conveyor belt, more conveyor belts possible
- Easy to adapt weight groups to the number of staff