

Hand Skewering Device



The **skewering machine for small kebab** inserts wood sticks (birch or similar) in meat to obtain **regular shape** skewers having a section from 15 x 15 mm till 37 x 37 mm, depending on the model (**standard or universal**).

The basic element of the machine is the **containing mold**, specifically realized for our skewering machine.

The sticks are positioned in the special guides cut into the loading surface to allow the action of the pusher equipped with a containment device.

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The mold, first filled with meat and vegetables, if any, is inserted in the machine from the top and the simple activation of a crank handle permits inserting a stick row at a time.

After stick insertion, a lever activation takes a step down the mold, preparing it for the next working phase.

Moving the crank handle in the opposite direction, the loader gets ready to receive the sticks and special devices pierce the product; in this way the sticks will not break.

After having inserted the last stick row, thanks to the action of the appropriate knob, the mold goes down under the machine body so that it can be taken out.

Cut has to be done manually, for the smallest skewers it will be necessary to lift the mold cover and to position a guide ring that helps the insertion of the knife.

For the biggest skewers it will be possible to remove the mold cover before the cut. It will be enough to remove the mold cover and to push up the mobile bottom for taking out the skewers.

We suggest buying at least three cubes for continuous production.

Our birch sticks are perfect for our skewering machine.

