

KKS-850

AUTOMATIC SKEWER MACHINE

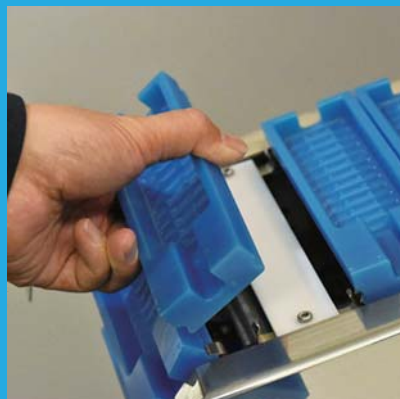
THRIVE TOGETHER

Food machines from Kyohei Engineering has been developed in response to the demands from customers.

Removal of links/ties of sausages, slitting device, patented mold replacement system, automatic hopper for flag/paddle skewers are some of those original developments we have achieved based on the requirements from customers.

“Thrive together with customers.”

Because, in Japanese, the first part of our company name, KYO, means “together” and the latter part of it, EI, means “thrive,” the idea of “thrive together” has always been an underlying driving force of Kyohei Engineering.



POWER SOURCE
AC 200 to 240 V
Single-phase 50 / 60 Hz, 200W 3A
(power source specifications can be modified to suit various countries)

AIR SUPPLY
0.6 MPa
Air consumption: 200 LPM
(at the time of 6,000 pcs/h processing)
Pneumatic connection: Rc 1/4

DIMENSIONS
W: 2,000 mm, D: 900 mm, H 1,550 mm
(differs depending on specs.)

WEIGHT
200 kg approx.

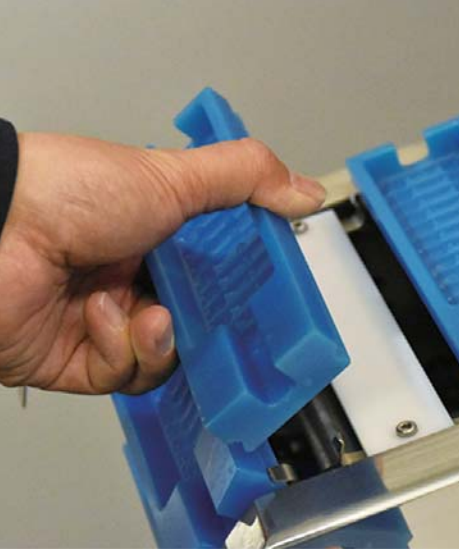
MATERIALS
Body casing: SUS304
Resin parts: polyacetal



KYOEI ENGINEERING

ENHANCING YOUR PROCESSING CAPABILITIES

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VERSATILITY →

With interchangeable molds, the machine can skewer various products, such as diced meat, loafed meat, meat balls, fish balls, frankfurter, and others.

Also, skewer hopper can handle various types of skewers, including round, square, and flag/paddle skewers, with different lengths and diameters. NOTE: flag/paddle skewers need a specialized hopper.



HIGH CAPABILITY

While the processing speed of our basic machine is 6,000 skewers per hour, up to 17,000 skewers per hour can be achieved with a customized version.

NOTE: sufficient number of skilled workers to fill molds is needed to achieve a certain production speed. We can arrange the length of conveyor so that you can have sufficient number of workers for the machine.



MAINTAINABILITY ↑

Molds and hopper can be removed for easier maintenance and cleaning. Our patented mold holding system doesn't release magnetic agent, making it a perfect food machine.

TOUCH PANEL ←

You can adjust various settings with easy-to-use touch panel. Memory function of the panel allows you to change settings instantaneously.

AIR SHOT PREVENTION

Optional blank shot prevention device will prevent skewers from being shot into molds with no food. No need to pick out wasted skewers from your finished products.

