

KKS-860

COMPACT SKEWERER

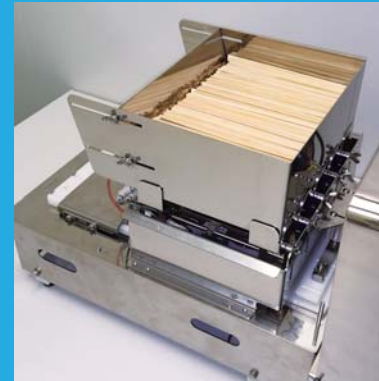
THRIVE TOGETHER

Food machines from Kyoei 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 Kyoei Engineering.



AIR SUPPLY

0.6 MPa

Air consumption: 40 LPM max.

Pneumatic connection: Rc 1/4

DIMENSIONS

W: 330 mm, D: 650mm, H 370 mm
(small projected parts not included)

WEIGHT

30 kg approx.

SKEWERS

Round, square, flat, paddle, etc.



KYOEI ENGINEERING

ENHANCING YOUR PROCESSING CAPABILITIES

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COMPACT

Extremely small footprint allows you to install anywhere from a small stand to a processing factory.



HIGH CAPABILITY

You can process five skewers in three seconds. Please be noted that this includes skewering process only, and doesn't calculate time required to put products onto molds. Actual processing time vary depending on various factors. We also have a machine with much higher production capacity for factories with higher demands.



WASHABLE

Due to its pneumatic operation system without a motor, the machine is fully washable. Easily disassembled parts are kept hygienic without any complicated work.

VERSATILE

Customized trays are provided to suit the sizes and shapes of your products. Also, various skewers, such as round, square, flat, and paddle skewers, with different lengths and diameters can be processed. Skewers are automatically fed from a hopper.



EASY OPERATION

Installed and adjusted very easily. No need to master expert skills to skewer.

LOW OPERATION COST

Machine is pneumatically operated. Since it doesn't use a motor, there is less mechanical fatigue and no expendable parts to be replaced.

NOTE: Compressed air is needed to run a machine.

