

T V O I

MEAT PORTIONING

*...Together
for your success!*

ASR 300 multipick

The perfect solution for
your shish kebab production.



- ✓ Highest, consistent quality of shish kebab
- ✓ 70-80% personnel savings
- ✓ 1500 – 4200 kebabs/saté per hour
- ✓ Different recipes by the push of a button
- ✓ Automatic product filling with manual correction

Mode of operation

- › The ASR 300 multipick robot takes care of feeding skewers and trays, as well as the product skewering and the tray loading. The employees focus solely on providing the products.
- › The product conveyors are loaded semi-automatically from a bunker. The operators check the position of the products and correct only the position and fill empty cavities. This cuts down on manual work significantly.
- › The machine reliably separates round sticks, flag sticks or steel sticks and feeds them to the robotic hand.
- › The robotic hand grasps 12 sticks at a time and skewers the individual products according to the recipe.
- › The skewers are then placed on a conveyor belt or in the denested trays and conveyed out.
- › It is possible to skewer marinated raw product or to marinate an entire skewer in a dip.

Hands off:

Shish kebab skewers with great product quality and minimum staff.



Sophisticated, compact, highly efficient

- Exact product cavities and precise robot positions produce an outstanding product quality
- Highest level of repetitive accuracy, irrespective of the operator
- Central skewering thanks to symmetrical cavities and stick centering



Application area

- Skewers with 2 to 18 individual pieces
- Skewers made of multiple products
- Meat, onions, peppers, tomatoes, olives, sausages, meatballs, vegetables, fruit, cheese
- Round sticks with a length of 120 - 260 mm
- Flag sticks with a length of 130 - 260 mm
- Marinated meat products

60-80% fewer personnel required

High output per employee

- With the ASR 300 multipick 2 to 4 employees produce as much skewer as 12 to 16 operators manually.
- Out of the bunker most of the products fall directly into the product cavities – the operators check and fill only empty cavities by hand.
- The operator can work quickly with both hands: approximately 100 to 150 individual pieces per employee per minute possible.
- New employees learn very quickly thanks to this simple process.
- Open, horizontal product cavities make the product loading very easy.



Ideal supplement



Perfect cubes for shish kebab skewers:

TVI GMS 500 can produce cubes without waste and with minimum amount of fines.

Various raw products can be used: Beef, pork, lamb or chicken.



ASR 300: Your advantages & savings

Sophisticated, ergonomic and compact

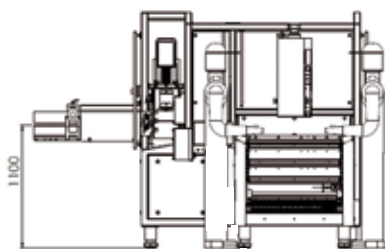
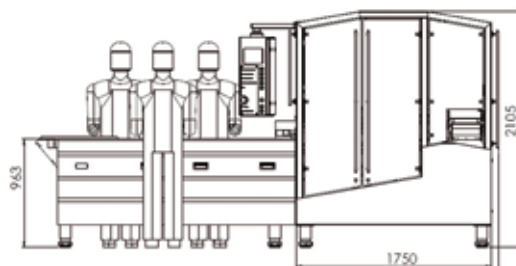
- Increased product quality
- Enormous savings in personnel costs
- High output
- Employees can be trained quickly
- Easy to use
- Very little space required

SPEED.
POWER.
FASCINATION.

ASR 300 multipick

Technical data:

Output:	Depending on the recipe, approx. 200 – 400 kg/h
Dimensions:	4100 x 3000 x 2200 mm [LxWxH], approx. 1650 kg (with discharge conveyor outlet rectangular to product inlet)
Working height:	Product conveyor belt: approx. 900mm
Discharge height:	Discharge conveyor: approx. 1100mm (in the standard design)
Electrical connection:	3x 400 V /N/PE, 16 A Connection power: max. 3.6 kW (depending on options)
Compressed air:	6-8 bar (dry, oil-free) Consumption: 8.3m ³ /h (at around 12 trays per min.)



See further information on our TVI-YouTube-Channel.

Simply scan this QR-Code.

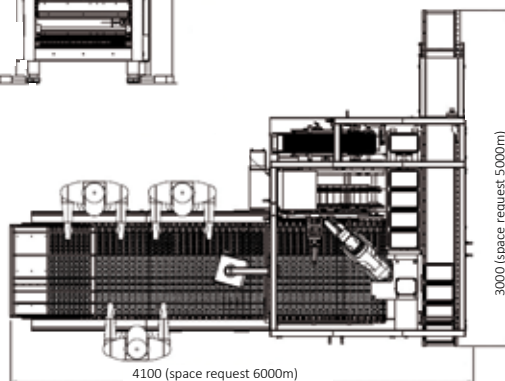


Image: ASR 300 multipick with rectangular tray outlet conveyor

Modifications reserved. To apply: Data of the offer and TVI standard warranty and contract terms.

Your specialist for profitable meat portioning

Perfectly matching components

TVI offers innovations in the area of meat portioning. Our services range from meat tempering, portioning of almost all types of red meat, across the manual and automatic tray filling, weighing and resorting to transferring the fixed weight portions to the packaging machine.

Customised production lines

The various GMS models are flexible meat processing centres that can carry out any portioning task perfectly thanks to the standard modules and customer-specific programmes. The various TVI machines create customised lines designed for your requirements.



TVI service packages:

Minimise your downtimes and machine stops! We offer you service packages which perfectly fit to your machines and production lines, for ideal prevention with our trained technicians on site.

Offline diagnosis:

Many machine types allow us to diagnose errors quickly online, thus enabling us to help you quickly.

Service hotline:

Feel free to call our experienced experts and they will find a solution for you as quickly as possible:

Tel. +49 (0)1805 725800

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