

SPECIAL APPLICATIONS **ASR 300**

THE PERFECT SOLUTION FOR YOUR
KEBAB PRODUCTION



SPECIAL APPLICATIONS

ASR 300

Technical data

Output
Depending on the recipe, approx. 200 – 400 kg/h

Dimensions
4.100 x 3.000 x 2.200 mm [L x W x H]
approx. 1.650 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)

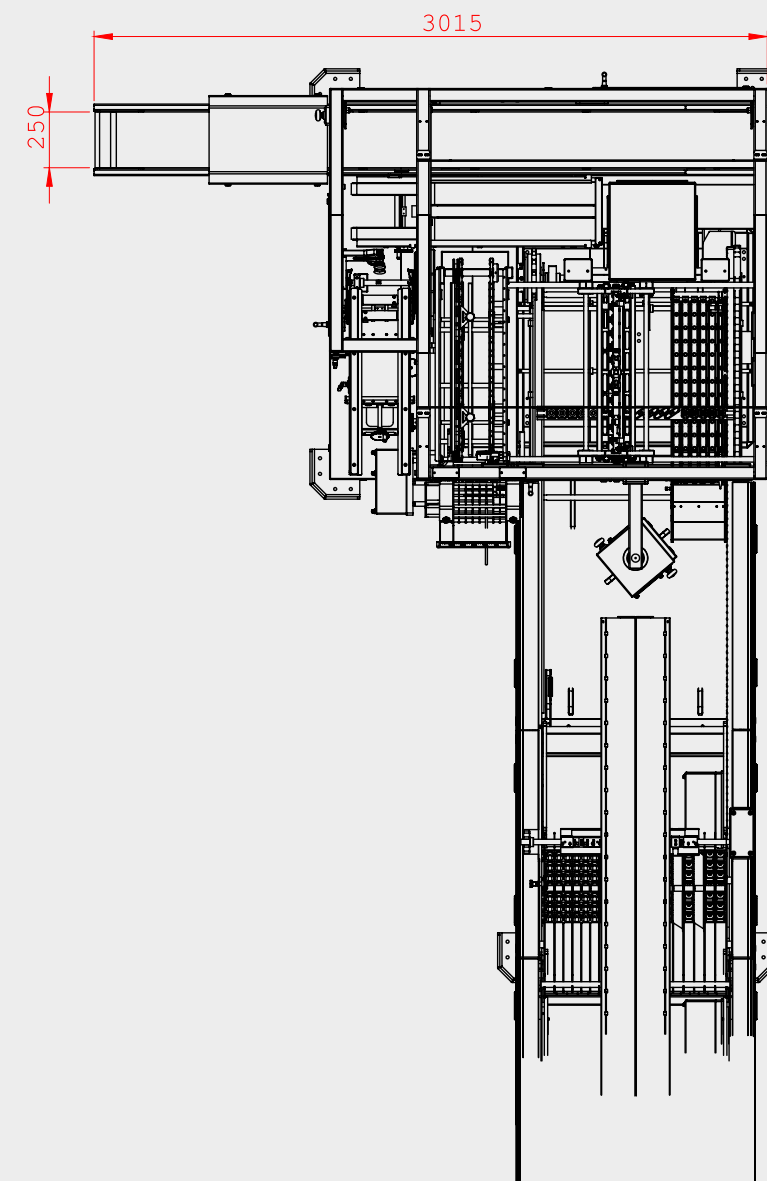
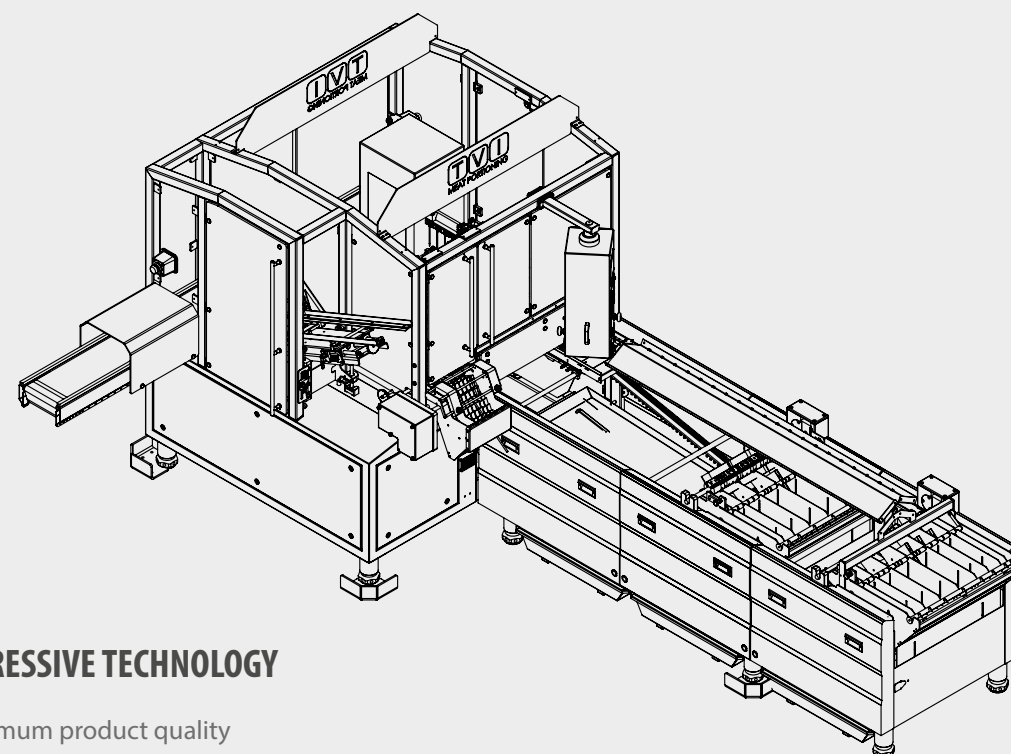
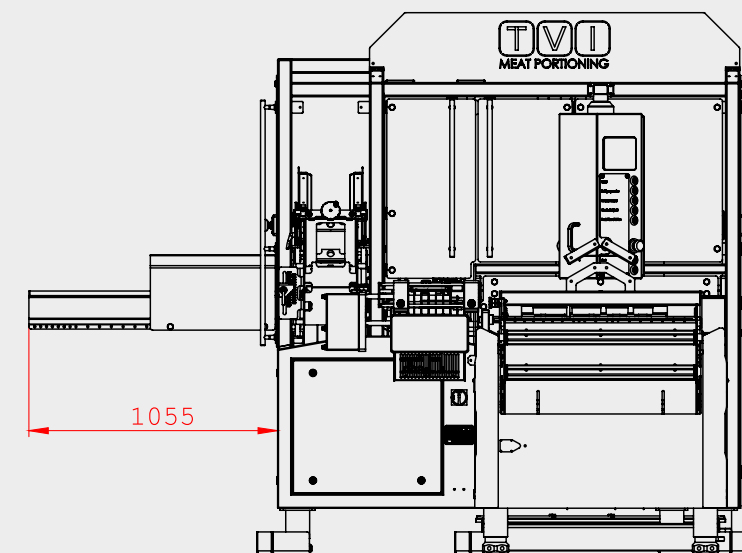
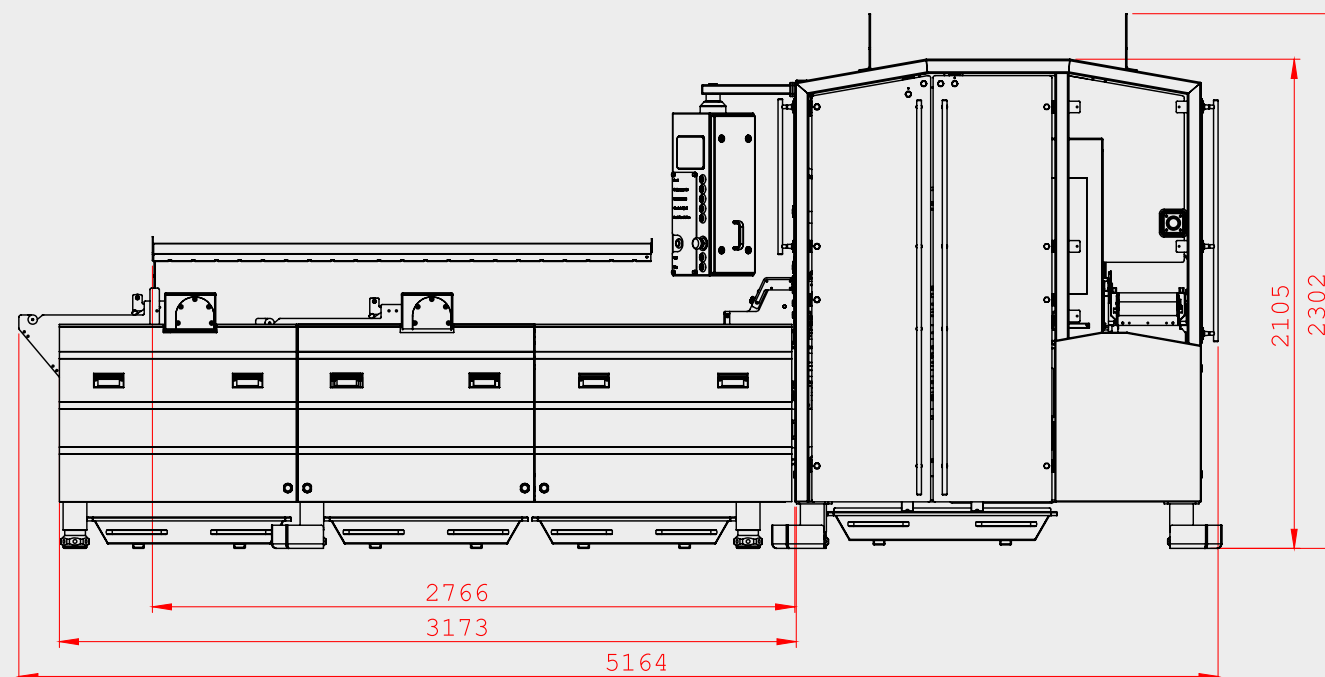
Compressed air
6 to 8 bar (dry, oil free)
Consumption: 8.3m³/h
(at around 12 trays per min.)

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.



IMPRESSIVE TECHNOLOGY

- Optimum product quality
- Enormous saving in personnel costs
- High production output
- Quick training of staff
- Simple operation
- Optimum flexibility

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