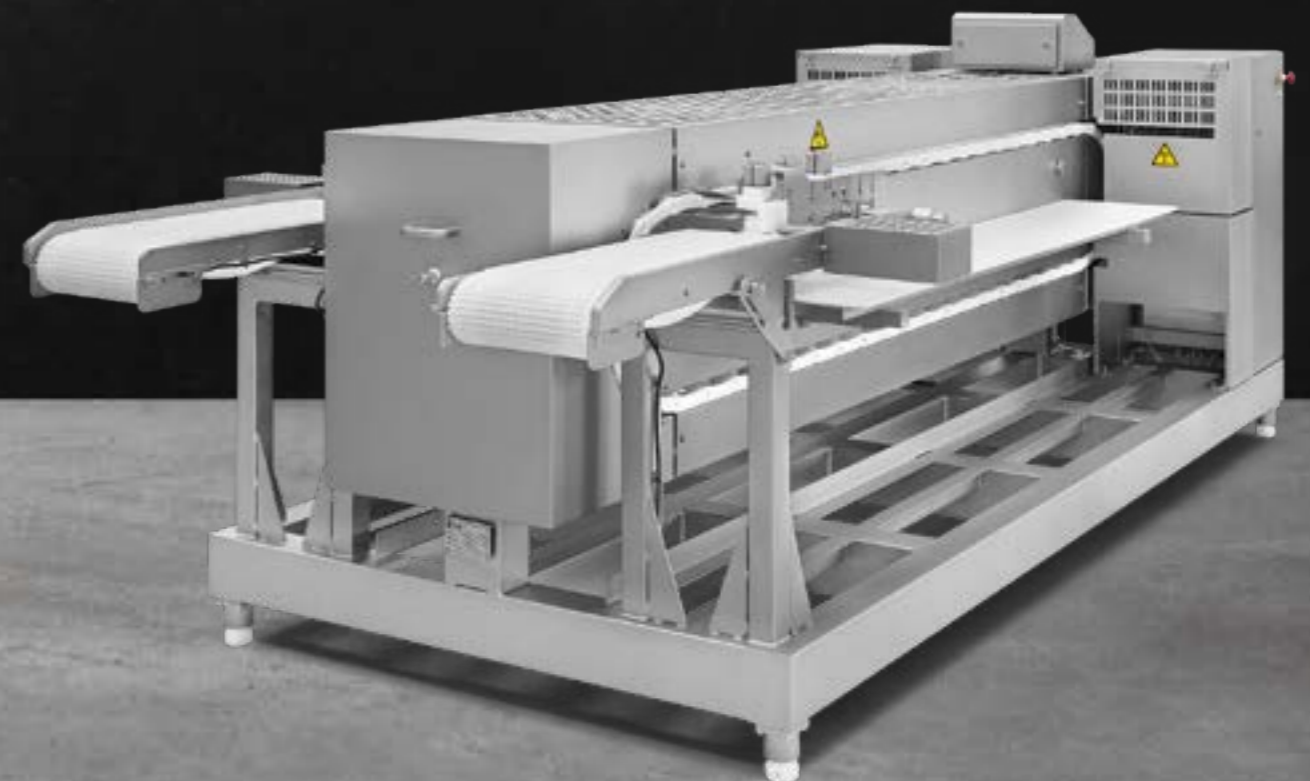


SPECIAL APPLICATIONS
GFW 3600

THE EFFICIENT ROUTE TO GRILL STICKS



SPECIAL APPLICATIONS

GFW 3600

Technical Data

Output
2.400 / 3.600 / 4.200 Skewers/h
Freely adjustable via program

Dimensions
3.800 x 1.900 x 1.500 mm [L x W x H]
Working height: approx. 1.100 mm

Electrical connection
3x 400 V /N/PE, 16 A
Power input: 0,8 kW

Compressed air
6 bis 8 bar (dry, oil-free)
Consumption: approx. 2 m³ /h

Mode of operation

The GFW 3600 barbecue skewer machine feeds the sticks, winds the meat onto the skewers and discharges them. First, the sticks are separated and fed into the skewer bushings. Then two to three operators on each side of the machine slide meat onto the skewers: That's it for the manual part of the operation! The winding device winds the meat onto the skewer and then ejects it onto a conveyor belt. Finally the skewers are transported on a conveyor belt to the marinating area.

Application area

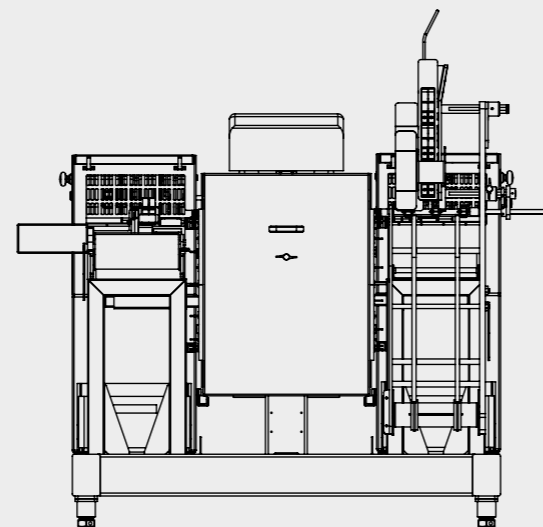
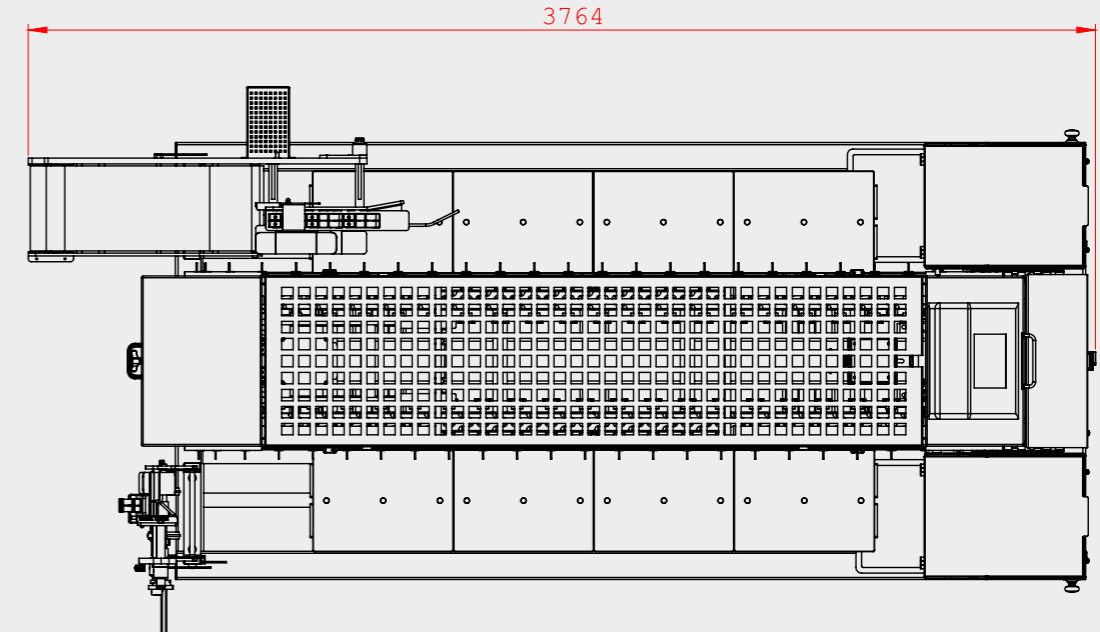
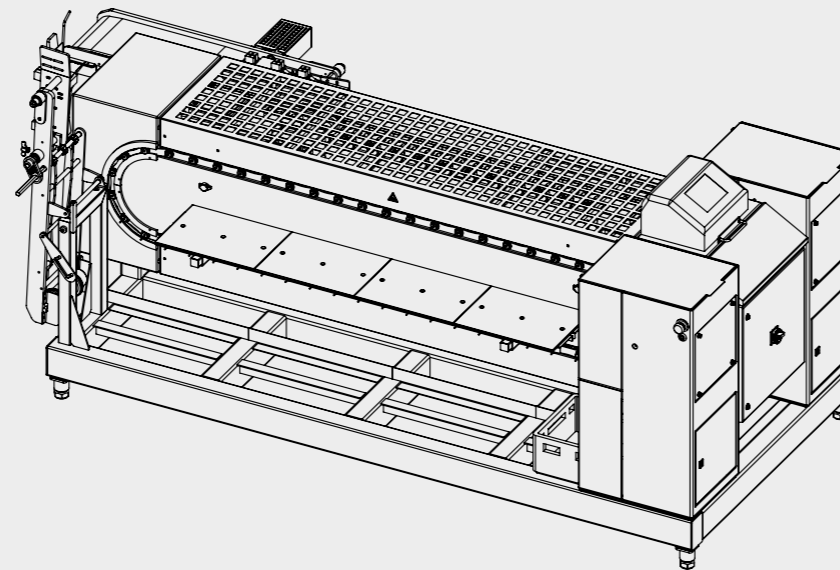
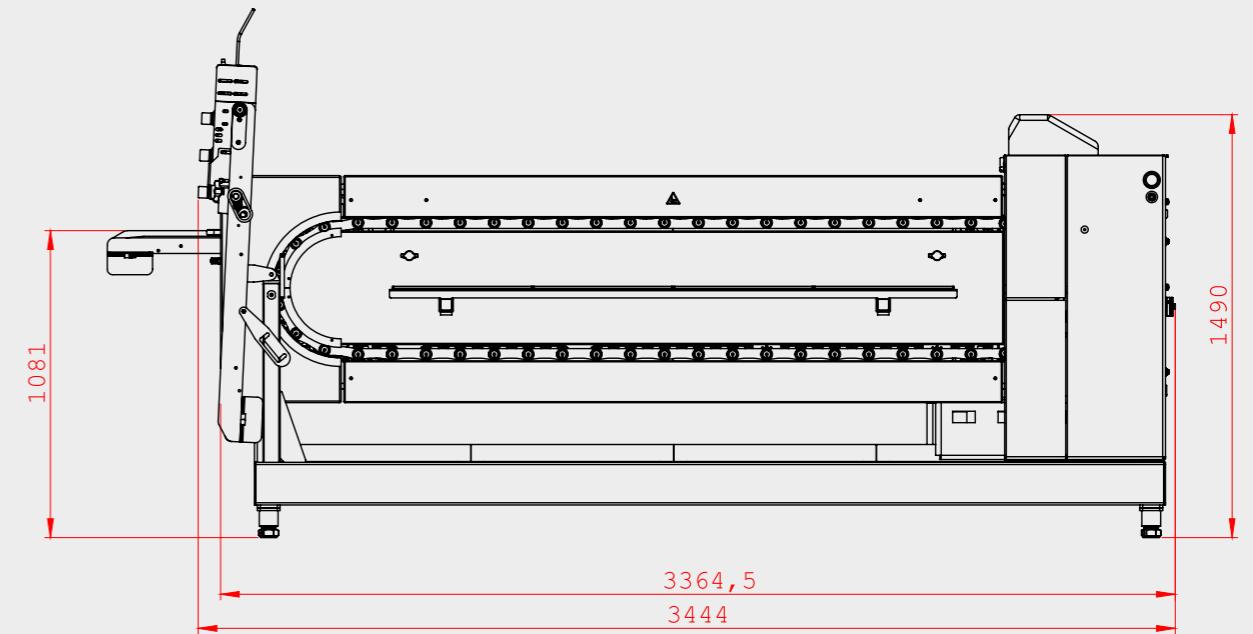
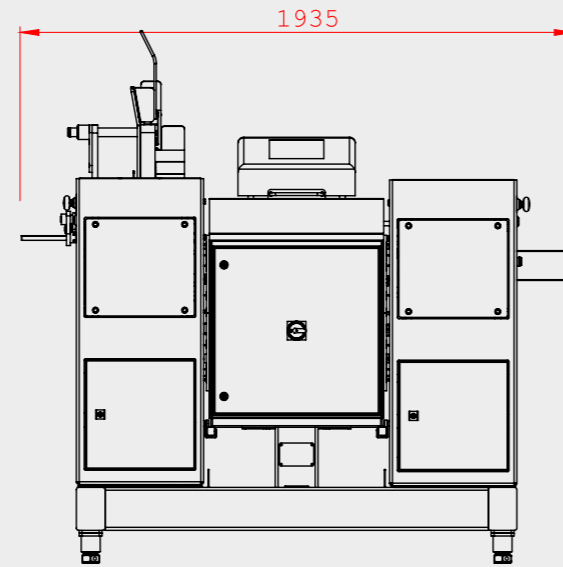
- Barbecue skewers with a stick diameter of 3.2 – 4.5 mm
- Barbecue skewers with a length of 180 – 350 mm
- Barbecue skewers with a weight of 20 – 100 g

Ideal supplement Ideal belly strips for barbecue skewers:

- The raw goods are bellies with a width of 20 – 30 cm and a length of up to 60 cm.
- The rind is removed, the ribs are skinned as a whole

TVI portioning systems can cut barbecue skewer strips perfectly:

- High yield
- Less than 10% waste
- Precise weigh



IMPRESSIVE TECHNOLOGY

- Very high level of personnel efficiency due to reduction in manual work
- Simplification of the manual processes; this means simple training of new staff
- Consistent grill stick quality
- Flexibility in skewer length
- High level of productivity thanks to full automation of part-processes (skewer separation and transport, winding and placement)
- Modular integration in TVI line systems is possible