

# MODULAR AUTOMATED KEBAB / BROCHETTE LINE



**KEBÖB™**  
*System* TECHNOLOGY

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# *A KST automated line will help you:*

- **Increase your plant output.**

UP to 12,000 kebabs / hour!

- **Increase your plant's adaptability.**

Adapts to any floor.

Quick change Fittings.

- **Produce a more consistent, superior kebab.**

Extra thin blades make quick, precise cuts.

- **Decrease time spent on maintenance issues.**

Easy to clean. Advanced controllers reduce breakdowns.

# Kebab Output by Model with Basket Specifications\*

Model	Kebabs /Basket	Kebabs /Hour	Size of Kebab (Square dim.)	Weight
100	100	12,000	22 x 22 mm	60 to 105 gr
81	81	9,720	25 x 25 mm	80 to 130 gr
64	64	7,680	27.5 x 27.5 mm	100 to 160 gr
49	49	5,880	32 x 32 mm	160 to 200 gr

\* All Models Produce 120 Baskets /  
Hour.

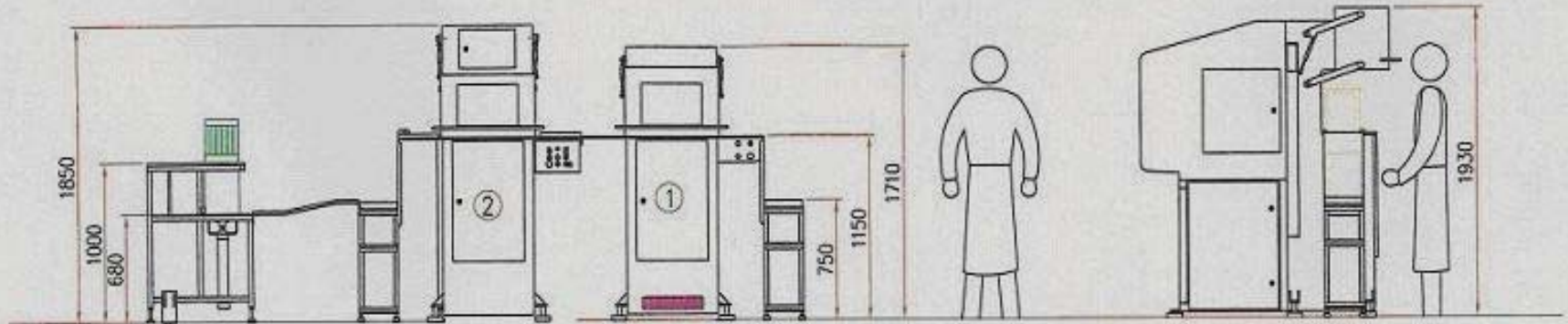
# Meet the Components

## Typical 1200 kg/hour Line

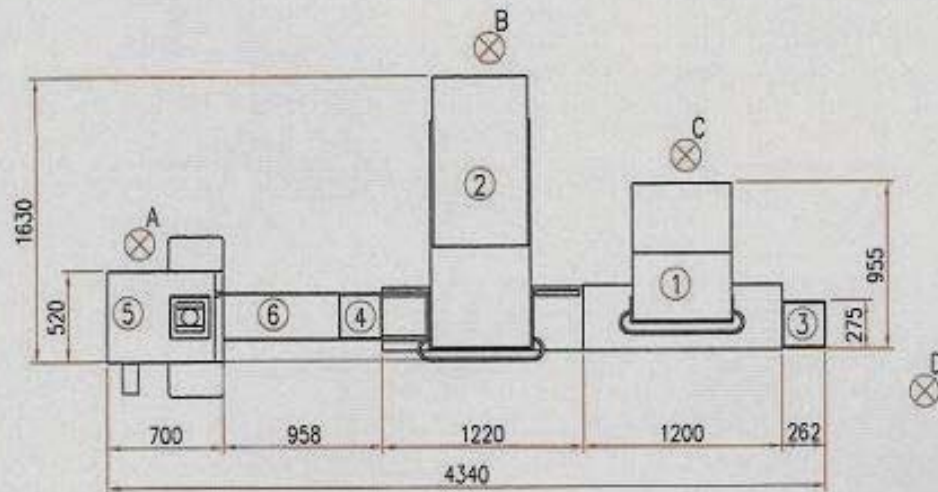
- **Model PP Pneumatic Skewerer**
- **Model TPR Electro-pneumatic Cutter**
- **Model CPA Skewer Loader**
- **Pneumatic Demolder**
- **Pneumatic Lift**



# Top and Side Views of an Automated Line



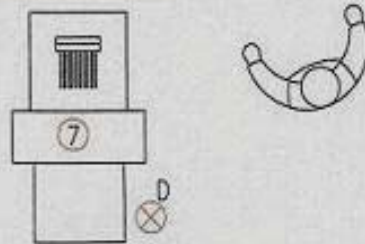
SIDE VIEW without Demolder  
TPR SECURITY SHIELD opened



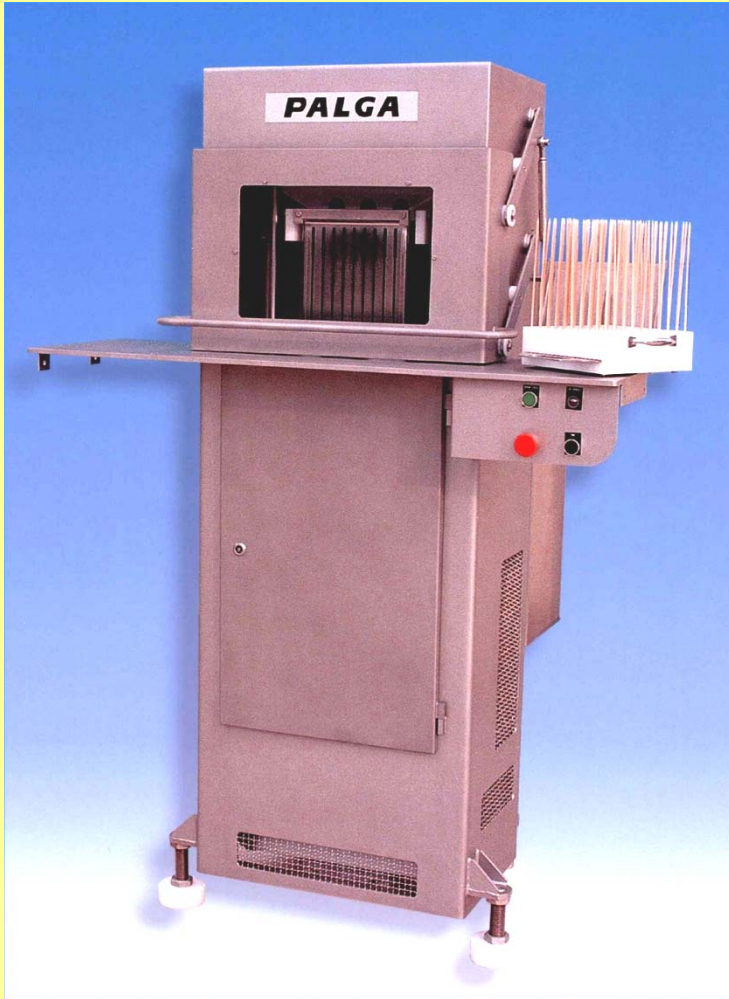
ITEM	DESIGNATION
1	PP (skewerer)
2	TPR (cutter)
3	LIFT
4	LIFT
5	DEMOLDER
6	LINK BETWEEN LIFT AND DEMOLDER
7	CPA ( AUTOMATIC SKEWER LOADER )

⊗ ENERGY

- A : Demolder 6 bars 1 m<sup>3</sup> /h
- B : TPR 6 bars 10 m<sup>3</sup> /h 400V threephased 2 A
- C : PP 6 Bars 10 m<sup>3</sup> /h
- D : CPA 6 bars 3 m<sup>3</sup> /h 400 V triphasé 2 A



# Pneumatic Skewerer – Model PP



- **Function:**

Inserts up to 100 wooden skewers into a block of up to 10 kg of ingredients contained in the one-piece basket.

- **Equipment:**

304L Stainless Steel Frame.

- **Drive:**

Pneumatic : compressed air 10 m<sup>3</sup>/h. Pressure 6 bars.

- **Cycle:**

15 seconds.

- **Dimensions:**

L. 1.20 x Th. 0.86 x H. 1.9 m.

- **Weight:**

160 kg.

CE / EU standard.

# Special Features of Model PP

- Meat stays on skewers, thanks to Tube and Rod unit (patented system). No product loss!
- Excellent for marinated meats.
- Skewer length easy to change. 140-250 mm.  
(Change parts required)
- Easily handles most irregular skewers.

# Electro-pneumatic Cutter—Model TPR

## ● Function:

Automatically cuts meat in specially designed one-piece baskets.

## ● Equipment:

304L Stainless Steel frame, rams, pneumatic and electric enclosures.

Electric motor and programmable controller.

## ● Drive:

**Pneumatic:** Compressed air 10 m<sup>3</sup>/h with a pressure 6 bars.

**Electric:** 400 V three phase 4 A.

**Cable :** 4 x 1.5 mm<sup>2</sup>.

## ● Cycle:

25 seconds.

## ● Dimensions:

L. 1.22 x Th. 1.94 x H. 1.9 m.

## ● Weight:

520 kg.

CE / EU standard.



# Special Features of the Palga TPR

- Strong, easy to clean, one-piece “monobloc” baskets are made of 4mm 304L Stainless. No particles in meat. One-piece means no assembly/disassembly!
- Thin blades. Quick cuts at constant pressure.
- Warning signal detects wear before breakdowns occur.
- Superior, uniform kebab quality.

# Automatic Skewer Loader – Model CPA



- **Function:**

Places wooden skewers into a plastic skewer holder/depositor which then drops them into the machine's stainless tubes to be inserted into the meat block.

- **Equipment:**

304L Stainless Steel frame and anodised aluminium.  
Pneumatic rams, pneumatic control module, Waterproof electric enclosure and programmable controller.

- **Drive:**

**Pneumatic:** Compressed air 3 m<sup>3</sup>/h. Pressure 6 bars

**Electric:** 400V AC single-phase. 4A.

**Cable:** 3 x 1.5 mm<sup>2</sup>

- **Cycle:**

15 seconds = 4 holders/minute

- **Dimensions:**

L 0.86m x W 1.25m x H 1.86 m

- **Weight:** 520 kg

# Special features of the Model CPA

- Designed to keep up with (2) Model PP skewering machines, for greater line productivity.
- Need only 2 minutes to adjust skewer size.
- Accepts most twisted or deformed skewers.
- Automatic setup for 100, 81, or 64 skewers.
- Processes 4 batches of skewers per minute.

# Pneumatic Demolder



- **Function:**

Automatic demolding of kebabs from the one-piece basket.

- **Equipment:**

304L Stainless steel  
Pneumatic ram.

- **Drive:**

**Pneumatic:** Compressed air 1 m<sup>3</sup>/h. Pressure 6 bars.

- **Cycle:**

4 seconds.

- **Dimensions:**

L. 0.70 x Th. 0.92 x H. 0.9 m.

- **Weight:** 50 kg.

CE / EU standard.

# Demolding Process

- Made simple and easy by the monobloc basket concept.
- Single pneumatic thrust easily pushes the kebab block from the monoblock basket.
- Complete demolding takes 4 seconds.

# Pneumatic Lift

- **Function:**

Ergonomically and efficiently transfers skewered kebabs, a full basket at a time.

- **Equipment:**

304L Stainless Steel.  
Pneumatic ram.

- **Drive:**

**Pneumatic:** Compressed air 1 m<sup>3</sup>/h at a pressure of 6 bars.

- **Cycle:**

4 seconds

- **Dimensions:**

L. 0.26 x Th. 0.26 x H. 1.2 m

- **Weight:** 30 kg

CE / EU standard.



# Pneumatic Lift Option

- Lifts or lowers a filled basket to working level.
- Provides efficient interface between line operations.

**Here is what you can expect**

**From a PALGA Kebab System.**

# A PALGA Kebab System

- Is Reliable
  - Produces a uniform kebab which stays on the skewer.
  - Lowers breakdown incidence through the use of advance warning sensors.

# A PALGA Kebab System

- Is Versatile
  - Variable skewer lengths from 100-250mm.
  - Variable basket sizes which produce 100, 81, 64, or 49 kebabs.
  - Quick, simple change over.

**Here is what you can expect**

**From a PALGA Modular Kebab line.**

# A PALGA Modular Kebab Line

- Delivers Greater Productivity
  - 2 baskets of kebabs / minute.
  - Reduced down time due to new generation sensor technology.
  - Keeps yield loss below 1%.

# A PALGA Modular Kebab Line is

- Easy to Maintain & Use
  - Open design allows for easy wash down.
  - Latest pneumatic technology facilitates door opening and maintenance.
  - One-piece (monobloc) baskets require no assembly / disassembly.

Isn't it time you considered  
upgrading to  
...PALGA  
... to the Modular Line?

**Palga – First & Still Best**

**Call 479-443-0081 for**

**Pricing & Details on the**

**Palga Modular Line**