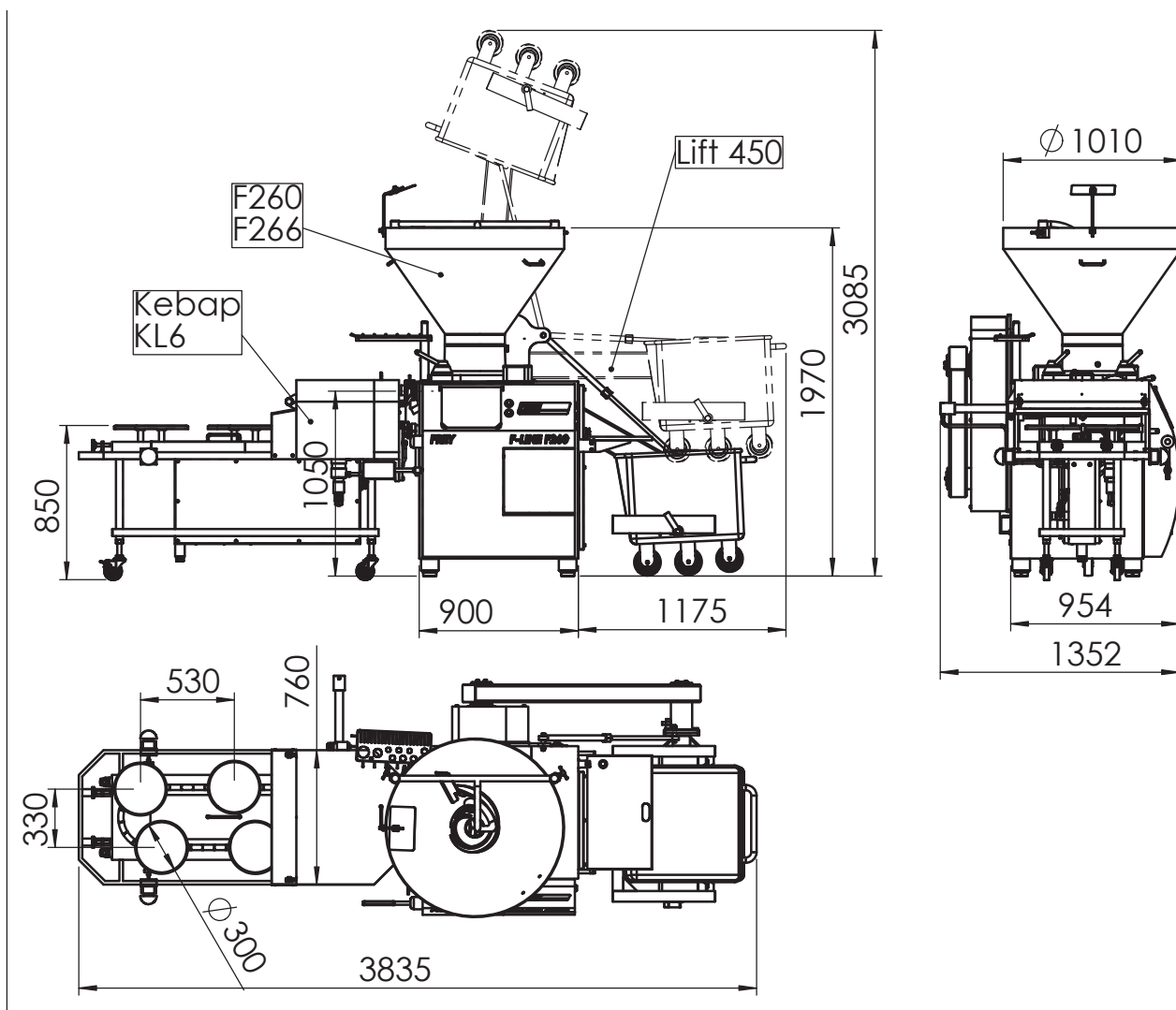




Kebab-line KL6

Services are nowadays more and more important.

The reliability of our demonstrators and technicians stands for the high quality of FREY products. Our stuffers are well-thought out even in the smallest details. They are well-known for their long service life.

Our trained staff gives you also advice by telephone, fax or email in order to help you immediately.

Technical modifications are subject to change.

Heinrich Frey Maschinenbau GmbH

Fischerstr. 20
89542 Herbrechtingen

Deutschland / Germany

Phone: +49 7324 172 0

Fax: +49 7324 172 44

www.frey-online.com

info@frey-online.com



Kebab 4.0 - Optimal molding process for Kebab slices

KL6 is an attachment for the production of exactly defined Kebab slices.

Thanks to a programmable control technology different diameters can be portioned and formed one after the other in the required number.

With the single portions a Kebab skewer can be produced individually in shape, weight and size.

By the innovator of the sliced Kebab filling system

Advantages for KL6 users

Most important for the use of the Kebab line is the work-share.
The member of staff working on the machine should only take off the slices from the plates and fill up the Kebab skewers.
Other members of the staff should prepare the meat slices.
By this way an optimum production performance of the Kebab line can be achieved.

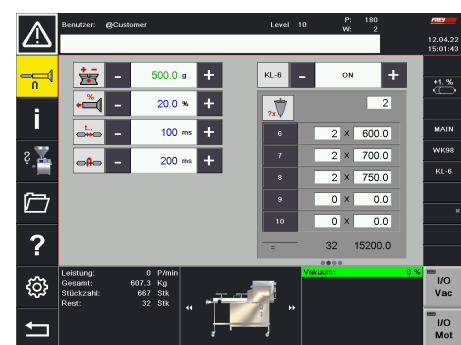
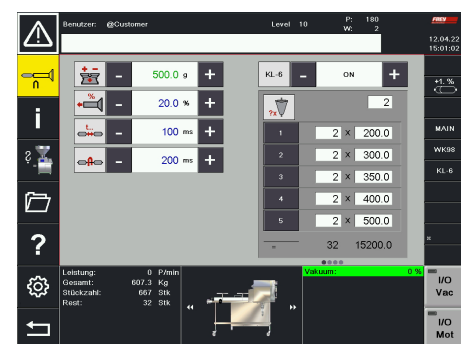
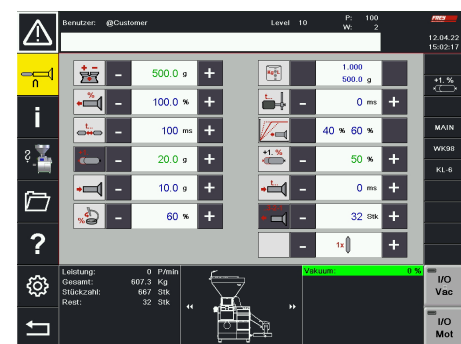
TC 766 or TC1000 filler control:
Various programming possibilities enable to determine individual forms and sizes of your Kebab skewers. With KL6 1-2 slices per working process can be selected depending on the number of people working at the working desk.

The thickness of the Kebab slices can be set mechanically.

Parameter page - structure of Kebab slices:

- Tabular form
- Filling weight and speed adjustable
- Pauses between the portions free selectable
- Number of Kebab slices adjustable
- 1-2 working places maximum
- Step indication during production
- The complete skewer with all parameters is saved in a program.
- The Frey filling stuffer can be used universally with other attachments.

- Increase of the production capacity while reducing the staff.
- Minimum heating up of the product due to a quick processing.
- Best sticking together of slice and skewer thanks to vacuum.
- Better durability of the product due to the evacuation of resting air with vacuum.
- Quick and easy change of the skewer form and size by programming.
- Exact definition of the share of minced meat by help of weight input in the control.
- Highest hygienic standard.
- Comfortable ergonomic working place.
- Simple take-off of the slices thanks to the cut-off device.
- Simple take-off of the slices thanks to reciprocal working knife.
- Highest performance Kebab line in connection with filler KK500 or F260P



Form and diameter of the Kebab slices are adjustable via the filler control. The highest level of productivity is achieved by a task sharing of loading slices and meat. The perfect Kebab line is combined with the attachment KL6 from FREY and a piston stuffer KK500.

We recommend to combine KL6 with a F-line F222 or a F-line F260. To achieve best product quality the KL6 is combined with our K-Line KK500.



Technical data KL6:

Connected load	400 V/50Hz 1,5 KW
Fuse protection:	16A
Slice diameter	abt. 100 - 300mm
Slice height to	max. 15 - 50 mm
Capacity	max. 25 portions/min.
Compressed air	6-7 bar
cleaned, water free, oiled compressed air	
DIN ISO 8573-5 class 5, required	
Air consumption	max. 8,500 l / h
Weight	360 kg

