



WORKS FOR YOU



SKEWER AND KABOB MACHINES



PINTRO® P1000



PINTRO® P720



PINTRO® artisanal result

Length of the visible end of the stick can be defined

Different types of sticks

Clean components, no marinade stains on vegetables or sticks

Various stick sizes

400 mm

120 mm

Visibility of the tip of the stick can be defined

All skewers have an even look

Various ingredients

Adjustable space between ingredients

Artisanal, handmade result

Variable number of components

Precise and central piercing

The image features a central vertical skewer with a variety of ingredients including meat, vegetables, and cheese. Red arrows point from text labels to specific parts of the skewer. To the left, three different types of sticks are shown: a wooden stick, a metal skewer, and a metal skewer with a hook. Below these, a diagram shows various stick sizes from 400 mm to 120 mm. At the bottom left, a cluster of skewers is shown with a callout stating they all have an even look. To the right, a circular inset shows a skewer with a red 'X' over it, indicating it is not the desired result. Below this, two diagrams show skewers with precise and central piercing, one with a green checkmark and one with a red 'X'.

PINTRO® P1000



PINTRO® P720



Nominal capacity	1000 skewers / hour	720 skewers / hour
Skewers per cycle	10 skewers	10 skewers
Type of stick	Wood & bamboo (round / gun shaped), and stainless steel	Wood & bamboo (round / gun shaped), and stainless steel
Length of stick	60 mm - 300 mm	120 mm - 400 mm
Weight of the skewer	Up to 400 g	Up to 400 g
Automatic	<ul style="list-style-type: none"> Stacking product trays Selection of sticks Skewering 	n / a
Utilities	<ul style="list-style-type: none"> Voltage: 230 V Compressed air: 6 bar 	n / a
Maximum dimensions	113 x 70 x 206 cm	60 x 70 x 60 cm
Net weight	270 kg	22 kg
Materials	Mainly stainless steel and HDPE	Mainly stainless steel and HDPE
Mobility	Stationary (movable with pallet truck)	Mobile (with work rack*)
Extra	<ul style="list-style-type: none"> Stick container capacity: 2000 sticks Remote monitoring 	

*take a look at the accessories

All of our machines are built according to the applicable CE norms, using high-quality materials. The parts are mainly made of polyethylene and stainless steel. Many of the parts are IP69K, clean design that is suitable for the food industry. All parts resist temperature differences and can be used in cool and humid environments.

Method



P1000:

Sticks are automatically selected in sets of 10 and ingredients are pricked onto the sticks.



P720:

Sticks are manually loaded in the machine and ingredients are pricked onto the stick using a lever.



Accessories



Work rack:

Work in an ergonomic, mobile and compact way with handy stainless steel mobile rack that can be used to store up to 9 standard trays for the P1000 or the P720. Can also be used as a table for the P720. 4 castors, including 2 lockable ones (excluding trays, moulds and P1000/P720)
Dimensions: 43 x 65 x 95 cm.



Storage rack:

A **handy** stainless steel **mobile** rack that can be used to store up to 20 standard trays for the P1000 or the P720 in a compact way. Provided with 4 castors, including 2 lockable ones (excluding trays and moulds).
Dimensions: 43 x 65 x 180 cm.



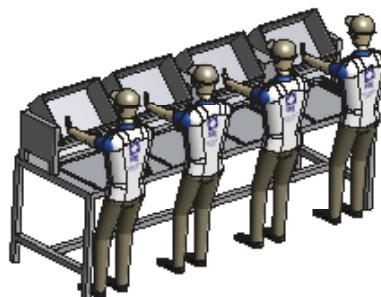
Product trays:

A wide range of product trays allow you to obtain optimal results. You can easily produce a completely different type of skewer by switching just 1 product tray! We offer standard, as well as customised product trays.



Stainless steel skewers:

Create added value by using stainless steel sticks for the PINTRO® manual skewer machines. Available in various standard lengths.



Loading table PINTRO®:

High-quality filling table for the ergonomic preparation of the trays. Custom-made to the customer's requirements. Indispensable for an optimal workflow.



PINTRO®
in action on our
YouTube channel



YouTube channel: <https://goo.gl/CUgYg7>

www.pintro.be

PINTRO'S advantages



PINTRO processes



PINTRO'S target audiences



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