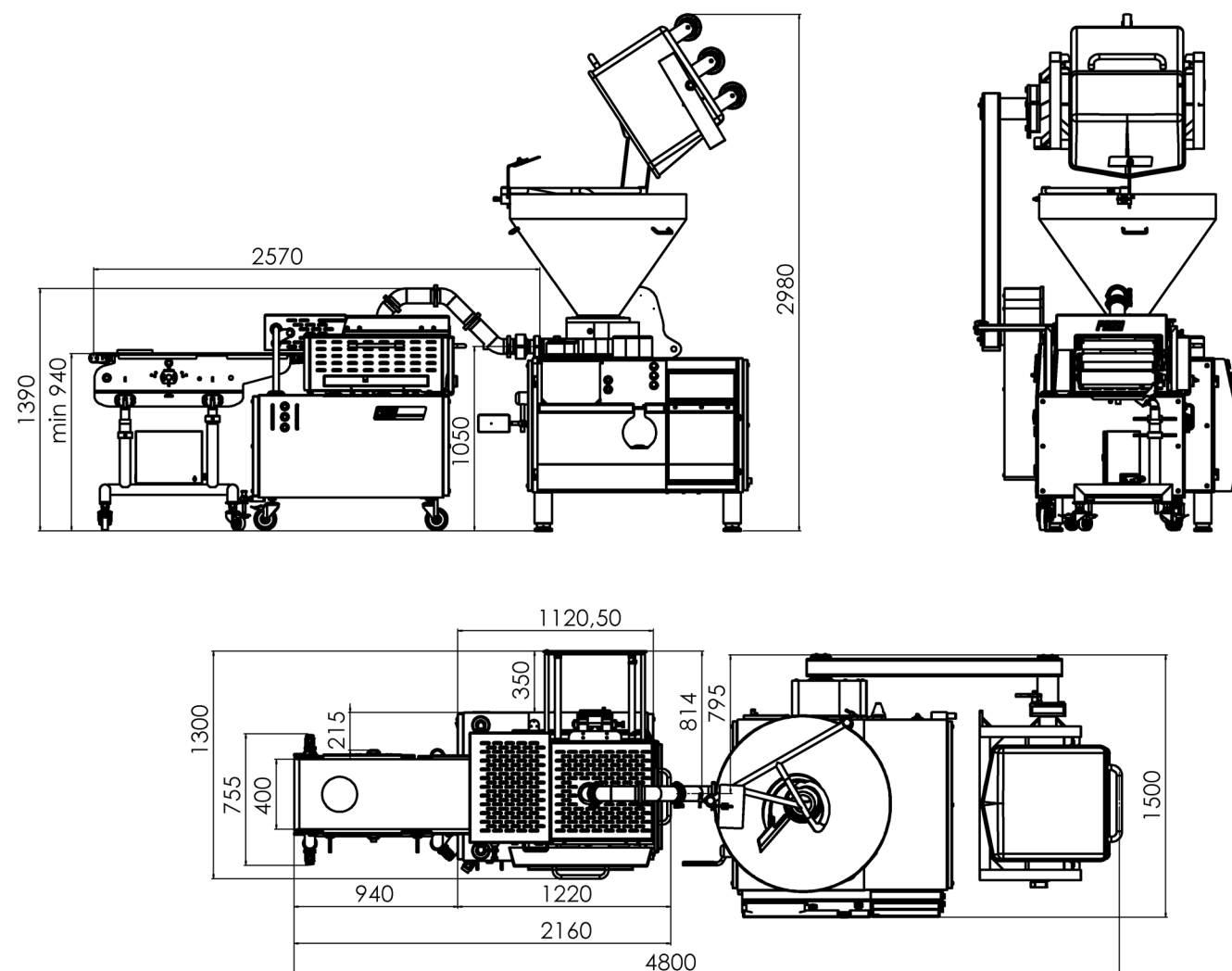




**FREY**  
Maschinenbau



**Kebab Line  
KLB 40**

For many years now FREY had been offering a comprehensive service network operated by specialist advisors for application-specific questions and, naturally, also our competent customer service engineers who can perform maintenance and repair work quickly and economically. We recommend entering into one of our maintenance contracts. They provide you with a high degree of security, reliability and readiness for operation of your packing machine.

We reserve the right to make technical changes.

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**Döner 4.0 - an optimal forming process for Doner kebab slices**

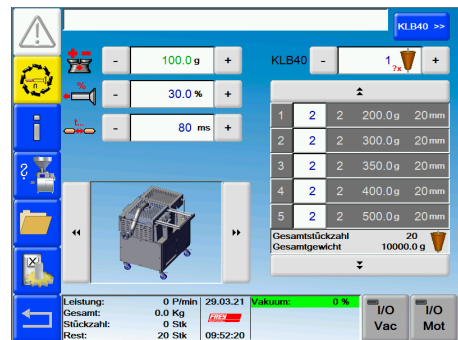
The KLB40 is an attachment for the manufacture of exactly defined Doner kebab slices. Using programmable control technology, Doner kebab slices of various defined diameters and thicknesses can be portioned and formed, one after the other, in the required numbers. From the individual portions one can create an individually designed kebab skewer in terms of its form, weight and size.



# From the inventor of the doner slice filling system

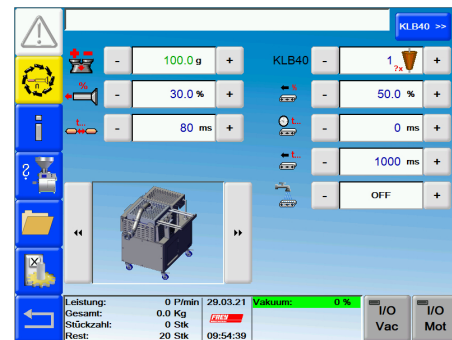
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## Advantages for the KLB 40 user



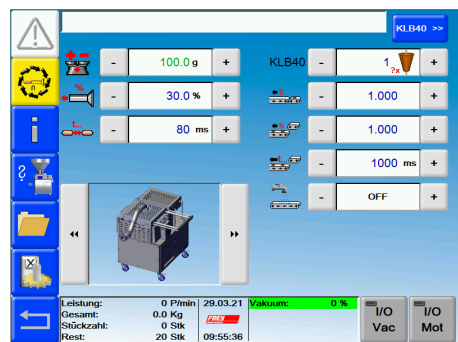
Parameter page - structure of a doner slice:

- Tabular form
- Adjustable slice thickness
- Up to 30 different doners slices can be stored
- Up to 4 skewers
- Step indication during production



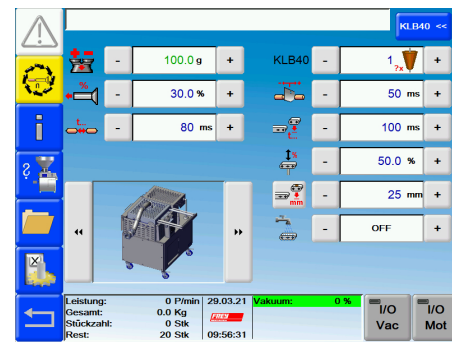
Parameter page - lifting unit conveyor belt:

- Flexible adjustment of the frequency-controlled conveyor belt
- A separate cleaning mode



Parameter page - removal of the conveyor belt:

- Flexible adjustment of the frequency-controlled conveyor belt
- A separate cleaning mode
- Three control types (cycle operation, duration, 2nd Speed) for simple removal of the Doner kebab slices



Parameter page - lifting unit:

- Flexible adjustment for the servo-controlled lifting unit
- Adjustment of the hand-over height

- Homogeneous and exactly formed Doner kebab slices
- Patented fill pressure controlled forming of the slices
- Patented Doner kebab slices of various defined diameters and thicknesses can be manufactured in the required numbers.
- An intelligent, servomotor-controlled lifting and lowering movement of the hoisting table
- Precision-bearing guided movement of the blade
- A High-Line controlled conveyor belt
- Conveyor belt removal and also a blade change can be undertaken without the use of tools
- Hygienic design
- Controlling of the production capacity
- The least amount of heat is generated due to rapid processing of the product
- The best cohesion between slices and the skewer is achieved thanks to use of a vacuum
- The best shelf life is obtained due to the removal of residual air from the product due to use of a vacuum
- Rapid and simple change of the skewer form and size due to programming
- A pleasant ergonomic workplace
- A high performance Doner line in combination with a FREY filler KK500 or F260P

The form and size of the Doner kebab slices are adjustable over the filler control. The highest levels of productivity are achieved through splitting the work into slice and meat feeding. The perfect Kebab line is combined with a FREY attachment KLB40 and a KK500 piston stuffer. The KLB40 is best connected with an F222 or an F260 F-line.

The KLB40 is combined with our KK500 to achieve best product quality.



### Technical data for the KLB 40:

Connected load	approx. 3.5 kW
Fuse	16A
Slices Ø	approx. 100 – 400 mm
Slices height	max. 90 mm
Performance	max. 40 portions/min.
Compressed air connection	max. 6 bar
Air consumption	max. 40 portions/min. 192NI
Weight	660 kg

