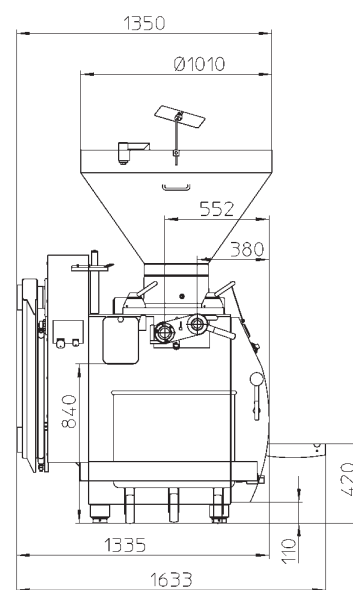
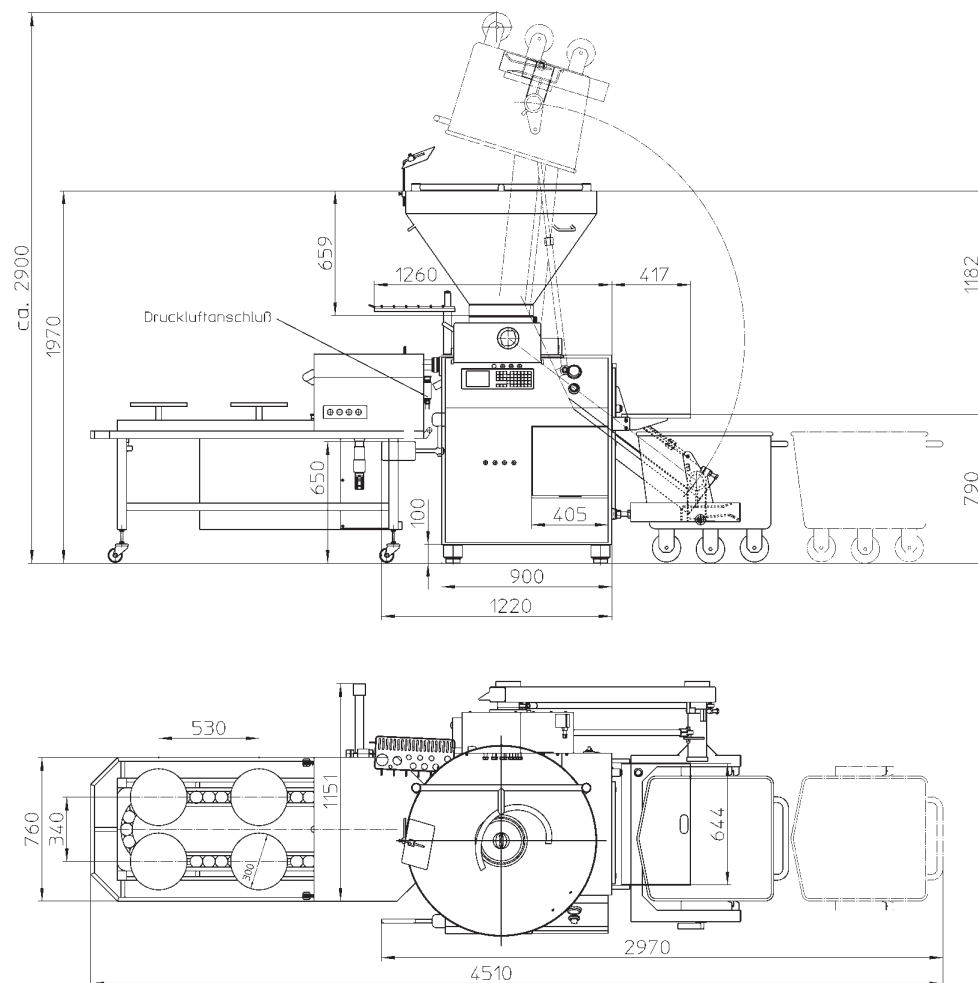


Kebap- Line

KL6/260
in
practice



Technical data KL6/260

6 charging stations = 2 working places
to take off the Kebap slices.

Adjustable for diameters of abt. 100-300 and a
height from 10 - 50 mm, depending on the
diameter.

Performance: appr. all 2 seconds a slice with a
weight of abt. 500 gr.

Control for 99 programs

Cutting device

Voltage/Tension: 400 Volt/50Hz

Total connected load : 16 KW

Oiled compressed-air supply as per DIN ISO 8573-
11 class 5 necessary

Operating pressure min.: 6-7 bar

Air consumption: 5.600 l/h

Connecting hose: D 10 mm

A filter has to be used separating
contaminations upto 0,040 mm.

Weight:

| | |
|---------------------|---------------|
| KL6 line | abt. 350 kg |
| T260/F260 with lift | abt. 1.120 kg |
| totally: | abt. 1.470 kg |

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Kebap-Line KL6/260

is an optimum attachment for manufacturing Kebap slices. By simply filling up the hopper of your stuffer and pressing the program button, the machine is producing ready Kebap slices. With an exact weight and without further work they can immediately be put onto the Kebap stick. For hygienic reasons the meat must be processed with cold temperatures. This fact is obviously leading to health problems. The Kebap line makes a faster producing possible, the health of your staff can be protected.

The form and size of your Kebap stick can individually be determined due to the programming possibilities. With KL6/260 you can select one to four slices per working process, depending on the number of the people working at the desk.

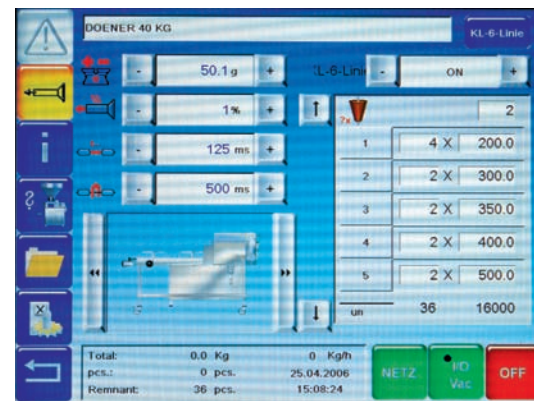
The thickness of the Döner slices can manually be set.

We recommend to use the F-LINE F260 and KONTI T260 as leading pump. They offer sufficient filling capacity to achieve the utmost performance of the KL6 line.

They are available with different type of controls such as TC733 (see on the right) with Touch Screen operation or with the well proven LCD3 control (see below).

Especially important for the use of the Kebap-line is the share of work.

The workers at the machine only should have to take off the slices from the plates to fill up the Kebap-sticks. Other workers have to prepare the meat slices. This is the best way to reach an optimum production output with your Kebap-line.



| Nr. | F | Stk. | Gewicht |
|--------|---|------|---------|
| 01 | 0 | 4 | 350 g |
| 02 | | 4 | 500 g |
| 03 | | 4 | 650 g |
| 04 | | 4 | 800 g |
| 05 | | 0 | 0 g |
| Summe: | | 64 | 36800 g |



Clear advantages for users of KL6/260

Increase of the production capacity while reducing the staff.

Minimum heating up of the product due to a quick processing.

Best holding together of slice and stick due to vacuum.

Better durability of the product due to vacuum evacuating air out of the product.

Quick and simple change of the form and size of stick due to programming.

Exact definition of the share of minced meat due to the weight input into the control.

Highest hygienic standard.

Comfortable ergonomic working place.

The slices can simply be taken off due to the cut-off device.

Loading of the machine with integrated lifting device.

Simple take-off of the slices due to a mutually working knife.

