Still using hands to skewer your satay or yakitori?

Try our Automatic Skewer today.

The Automatic Skewer skewers your Satay, Yakitori or any on-stick product automatically with speed and precision.

Description

Design to reduce time and labour compared to skewering by hand.

Capable of reaching up to 1,100 sticks per hour, with only 2 to 3 people. 1 to 2 to place the meat, the other to collect and pack.

The meat or product is loaded manually into the blue moulds as the conveyor moves along. Once the sensor detects the meat, it will activate the skewering mechanism.

How it works
Features

**Precise and fast skewering**
Top and bottom moulds clamp down on the product, holding it firmly in place, allowing the bamboo stick to skewer it centrally.

**Easy to remove & install moulds**
Made from Delrin, a food safe material, it is both strong and safe.

Moulds can be tailored to fit your product specifications, by default the mould designs are for satay and yakitori.

**Accommodates 2 different stick length**
The Automatic Skewer can accommodate 2 different length of bamboo sticks, 150mm and 200mm. Allowing users to cater to different product requirements.
Options

Customised mould

The moulds are customised to fit meat of up to 170mm (length) x 38mm (width) x 10mm (thickness).

Customised mould designs

The moulds showcased are designs previously done up for existing clients to cater to their requirements.

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**We are able to cater to**

- Satay
- Yakitori
- Kebab with capsicum
- Hot dog
- Fish ball

**Suitable for**

- Chicken, Pork, Beef, Lamb satay
- Yakitori variety
- Kebab
- Basically anything that needs skewering

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Advancing through Automation
**Technical Specifications**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
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<tbody>
<tr>
<td>Skewering speed</td>
<td>600 to 1,100 sticks/hour (dependant on operator familiarity with the machine)</td>
</tr>
<tr>
<td>No. of moulds</td>
<td>60 (bottom), 1 (top)</td>
</tr>
<tr>
<td>Air pressure</td>
<td>6 bar (min), constant</td>
</tr>
<tr>
<td>Air consumption</td>
<td>15 liters/min</td>
</tr>
<tr>
<td>Operating voltage</td>
<td>Single phase, 13amps, 230V, 5 Hz</td>
</tr>
<tr>
<td>Power consumption</td>
<td>1 kW/hour</td>
</tr>
<tr>
<td>Material for moulds</td>
<td>Delrin</td>
</tr>
<tr>
<td>Material for machine</td>
<td>Stainless Steel 316 (contact with food)</td>
</tr>
<tr>
<td></td>
<td>Stainless Steel 304 (non-contact with food)</td>
</tr>
<tr>
<td>Weight</td>
<td>164kg</td>
</tr>
<tr>
<td>Dimension (L x W x H)</td>
<td>1700mm x 930mm x 1450mm</td>
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