

Type: KB 750



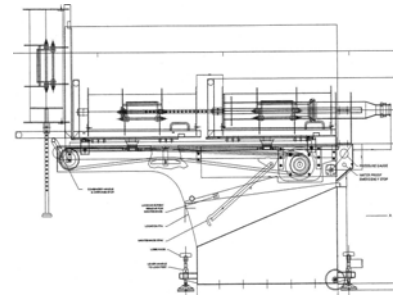
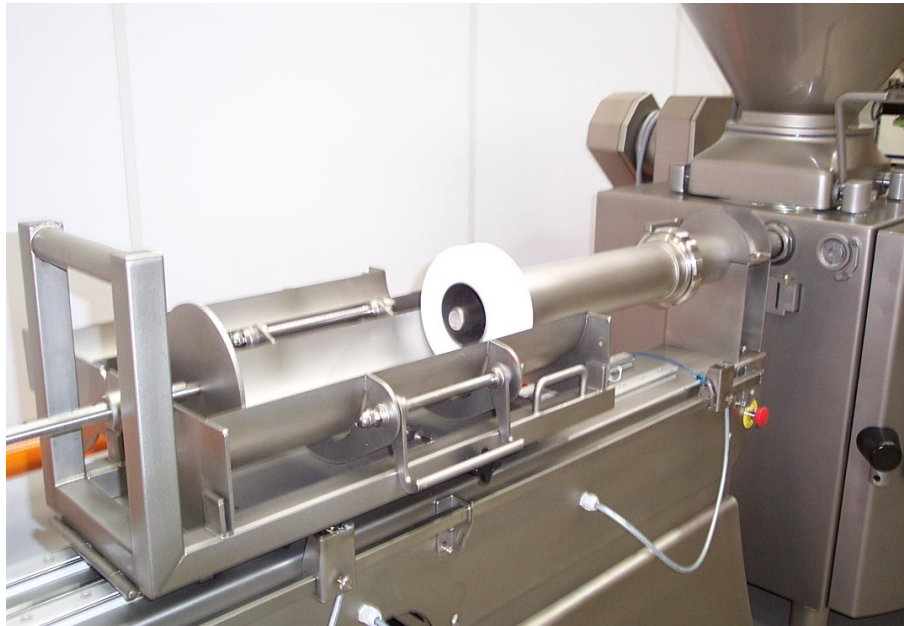
Kebab Mould Filling Machine

- ◆ Manufacturing system for 'Doner' kebab production
- ◆ Direct connection to VF 600 series Vacuum Filling Machines
- ◆ Horizontal design for efficient operation
- ◆ Constant filling pressure for even product distribution
- ◆ Available with three Stainless Steel, cylindrical moulds 165x685, 205x685 and 240x685mm diameters
- ◆ Variable length control via Length-Adjuster Rod
- ◆ Quality product solution



handtmann
Ideas for the future.

KB 750 Kebab Mould Filling Machine



The Standard KB 750 is delivered with a Cylindrical Stainless Steel Kebab Mould, size 205 x 685mm, and includes a Spacer Plate, Adjuster Rod, HDP Block and two Skewers to support centre Kebab core (customer supplied). Moulds are also available to order in the following sizes: 165 x 685 mm and 240 x 685 mm.

KB 750 - Specifications

Net Weight	190 kg
Compressed Air Requirement	6 bar, 0.05 cfm
Control Voltage	24v from VF Auxiliary Cable
Typical 205mm Cylindrical Mould Capacity	3 Burner: 17 kg (37lb) 4 Burner: 23 kg (50lb)

