



# PINTRO®

WORKS FOR YOU



## SKEWER AND KABOB MACHINES



**PINTRO® P3000**



**PINTRO® P1000**



# PINTRO® artisanal result

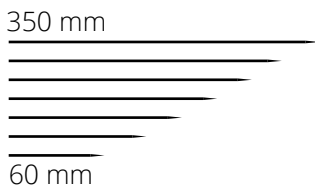
Length of the visible end of the stick can be defined

Different types of sticks



Clean components, no marinade stains on vegetables or sticks

Various stick sizes



Visibility of the tip of the stick can be defined



All skewers have an even look

Various ingredients

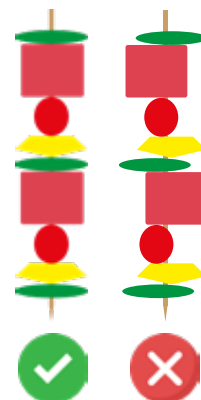
Adjustable space between ingredients

Artisanal, handmade result



Variable number of components

Precise and central piercing



## PINTRO® P3000



## PINTRO® P1000



<b>Nominal capacity</b>	3000 skewers / hour	1000 skewers / hour
<b>Skewers per cycle</b>	12 skewers	10 skewers
<b>Type of skewers</b>	Wood & bamboo (round / gun shaped), and stainless steel	Wood & bamboo (round / gun shaped), and stainless steel
<b>Length of stick</b>	150 mm - 350 mm	60 mm - 300 mm
<b>Weight of the skewer</b>	Up to 400 g	Up to 400 g
<b>Automatic</b>	<ul style="list-style-type: none"> <li>Stacking product trays</li> <li>Convey product trays</li> <li>Stick selection</li> <li>Skewering</li> </ul>	<ul style="list-style-type: none"> <li>Stacking product trays</li> <li>Stick selection</li> <li>Skewering</li> </ul>
<b>Maximum dimensions (L x W x H)</b>	900 x 400 x 250 cm	113 x 70 x 206 cm
<b>Mobility</b>	Stationary	Stationary (movable with pallet truck)
<b>Extra</b>	<ul style="list-style-type: none"> <li>Stick container capacity: 2000 sticks</li> <li>Remote monitoring</li> </ul>	<ul style="list-style-type: none"> <li>Stick container capacity: 2000 sticks</li> <li>Remote monitoring</li> </ul>

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.

# P3000



P3000 in action

# P1000



P1000 in action



# P3000 & P1000



## Remote monitoring:

Our PINTRO P3000 and P1000 can be connected to a network (via Ethernet cable). This allows to monitor the operation live and from a distance. You can follow-up on operations in real-time, monitor the actual production capacity, consult the number of skewers produced today and the total number of completed machine cycles. Error messages will display instantly.

## Training and support:

We gladly provide training so that you can get the most out of your installation right from the beginning. Our team will share tips & tricks on how to setup the equipment, to assemble and disassemble it and clean the installation. Training will be held on all necessary levels; operators, technical staff as well as cleaning staff will attend specific modules.



## Maintenance and repairs:

The machines were built to allow for easy access during the cleaning process. Most of its components are built to IP69K clean design specifications and are suited for operation in cold and humid environments. Our experienced technical team is always ready to perform maintenance and repairs, both onsite and at our facilities.

# PINTRO®

WORKS FOR YOU



PINTRO®  
in action on our  
YouTube channel



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

[www.pintro.be](http://www.pintro.be)

### PINTRO'S advantages



### PINTRO processes



### PINTRO'S target groups



Contact us for more information:

E [info@pintro.be](mailto:info@pintro.be) T +32 9 224 91 01 W [www.pintro.be](http://www.pintro.be)

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