PINTRO®

WORKS FOR YOU

POWERED BY smo

ARTISANAL 100% MULTIFUNCTIONAL

SKEWER AND KABOB MACHINES

PINTRO® P3000

PINTRO® P1000

industry

PINTRO® artisanal result

Length of the visible end of the stick can be defined

Various ingredients

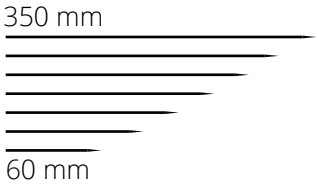
Different types of sticks

Adjustable space between ingredients

Clean components, no marinade stains on vegetables or sticks

Artisanal, handmade result

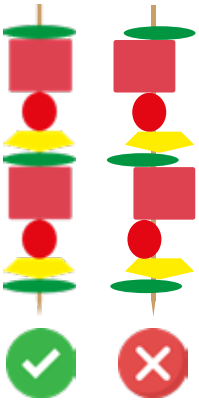
Various stick sizes



Variable number of components

Visibility of the tip of the stick can be defined

Precise and central piercing



All skewers have an even look

	PINTRO® P3000	PINTRO® P1000
Nominal capacity	3000 skewers / hour	1000 skewers / hour
Skewers per cycle	12 skewers	10 skewers
Type of skewers	Wood & bamboo (round)	Wood & bamboo (round)
Lenght of stick	150 mm - 350 mm	60 mm - 300 mm
Weight of the skewer	Up to 400 g	Up to 400 g
Automatic	• Stacking product trays • Convey product trays • Stick selection • Skewering	• Stacking product trays • Stick selection • Skewering
Maximum dimensions (L x W x H)	900 x 400 x 250 cm	113 x 70 x 206 cm
Mobility	Stationary	Stationary (movable with pallet truck)
Extra	• Stick container capacity: 2000 sticks • Remote monitoring	• Stick container capacity: 2000 sticks • Remote monitoring

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 diff erences and can be used in cool and humid environments.

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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.

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PINTRO®
in action on our
YouTube channel

YouTube

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

www.pintro.be

PINTRO'S advantages

ergonomic · artisanal · hygienic · time-saving · multi-functional · safe

PINTRO processes

meat · fish · fruit · vegetables · candy · poultry

PINTRO'S target groups

small enterprise · medium industry · industry

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Contact us for more information:

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