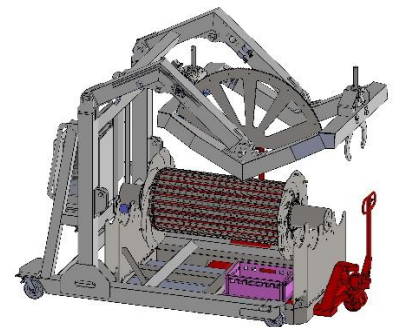
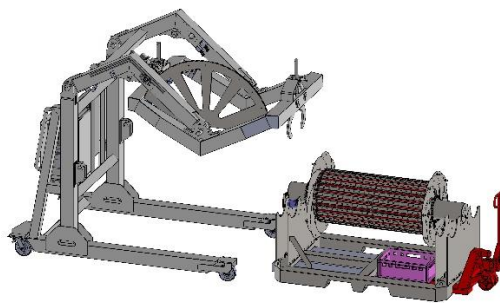
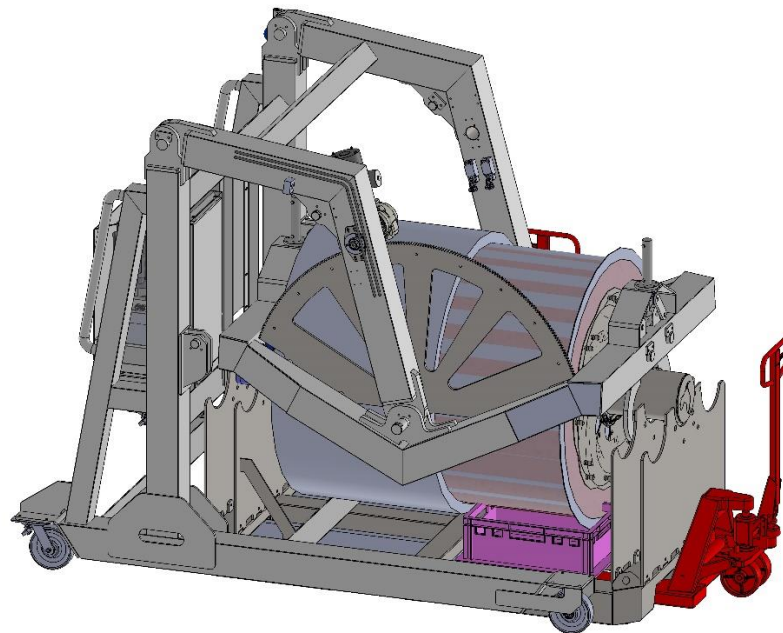
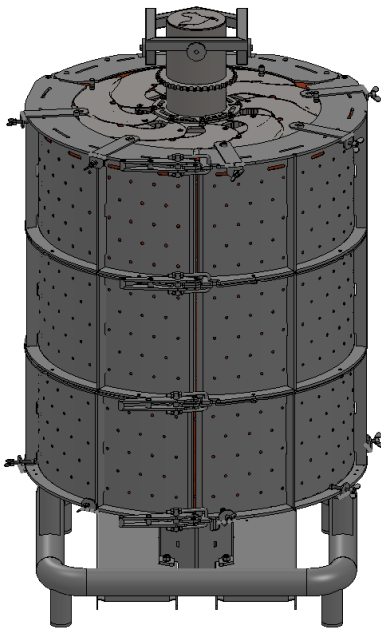


Detailed instructions

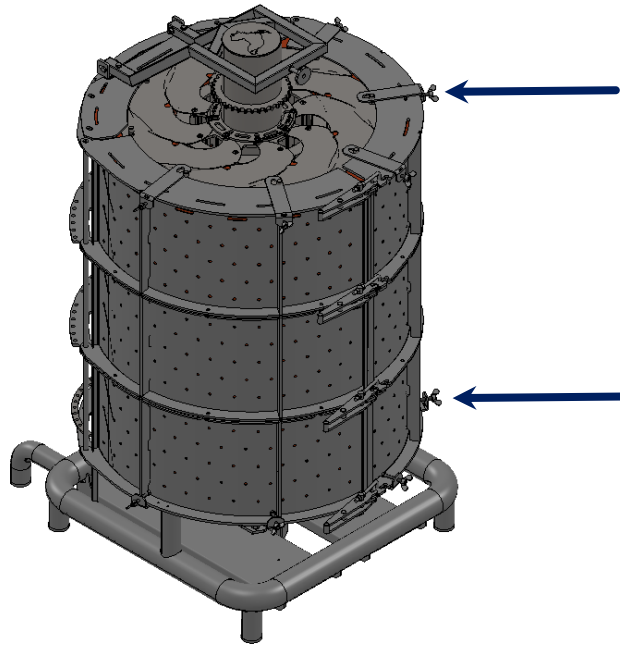
Handling moulds – opening and loading new döner skewer



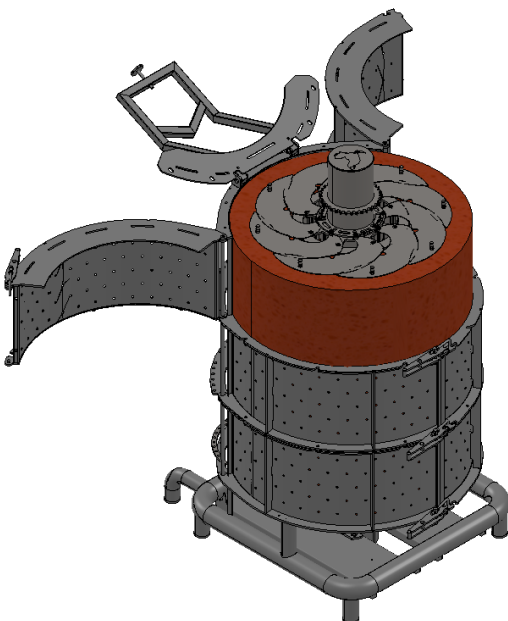
Handling moulds – opening new skewer



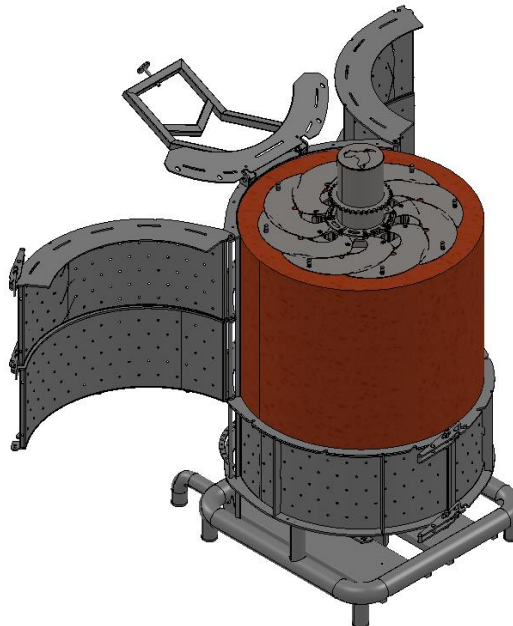
Complete mould assembly
Closed doors



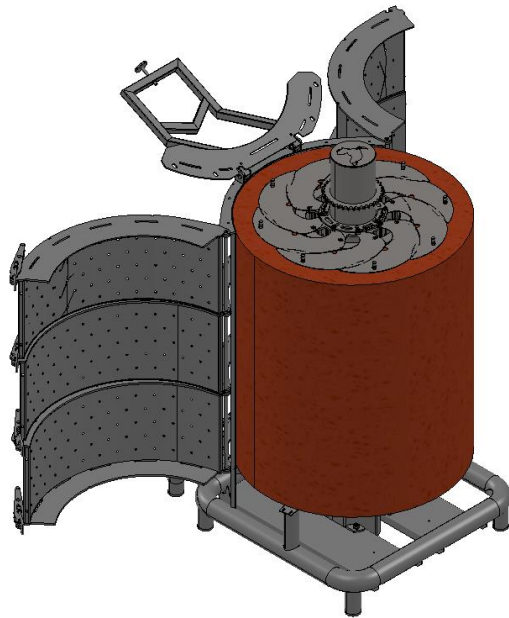
Remove 10 diaphragm locks



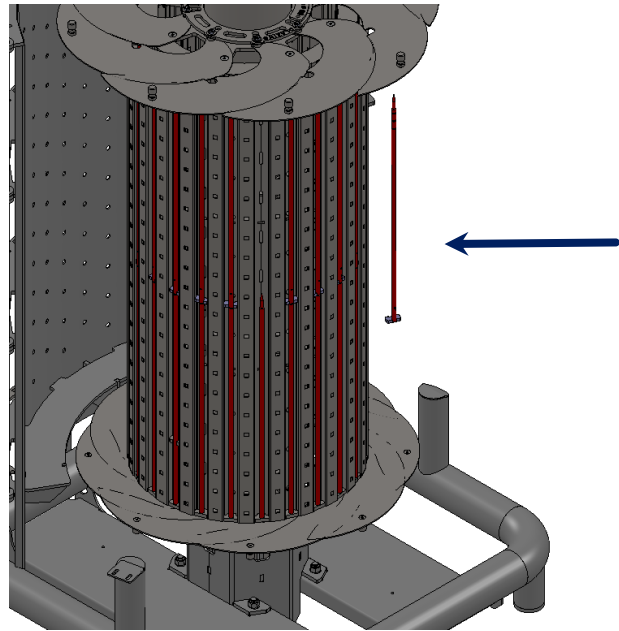
opening layer 1



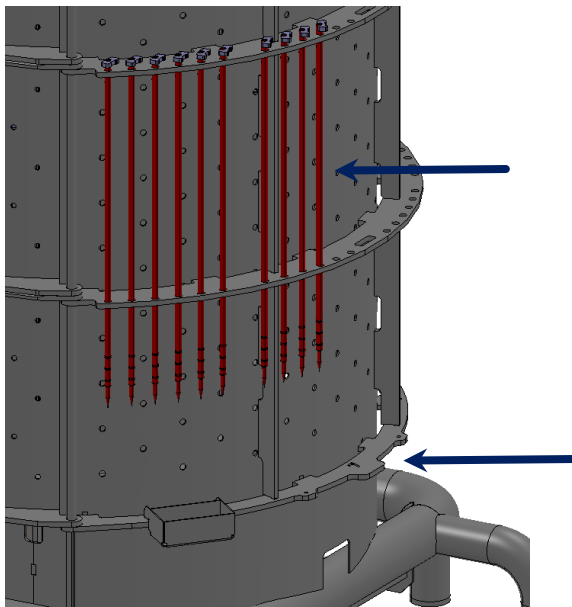
opening layer 2



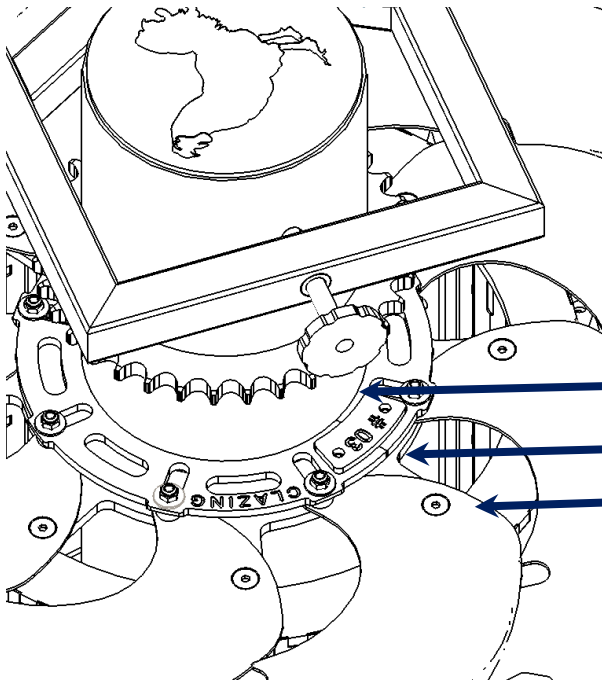
opening layer 3



insert second skewer pins to stack to full height



24 skewer pins cleaning and storage position
Serial number position

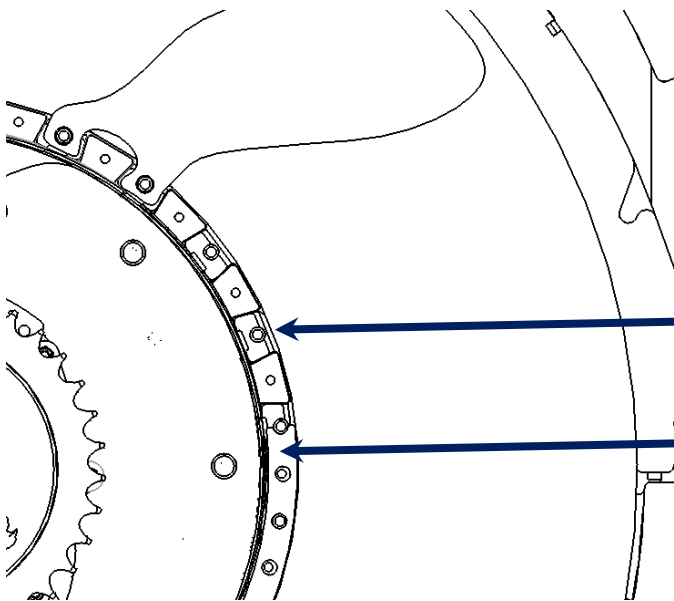


Grease and maintenance points

Serial number product drum

Diaphragm check and grease points

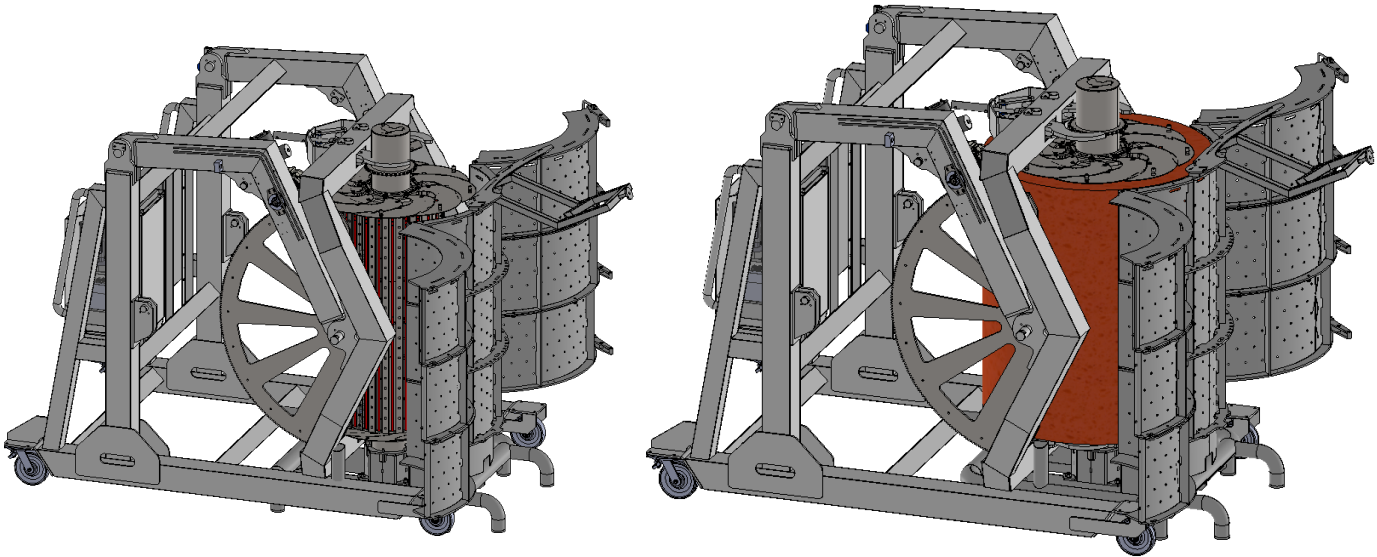
Use all 24 spears skewers pins



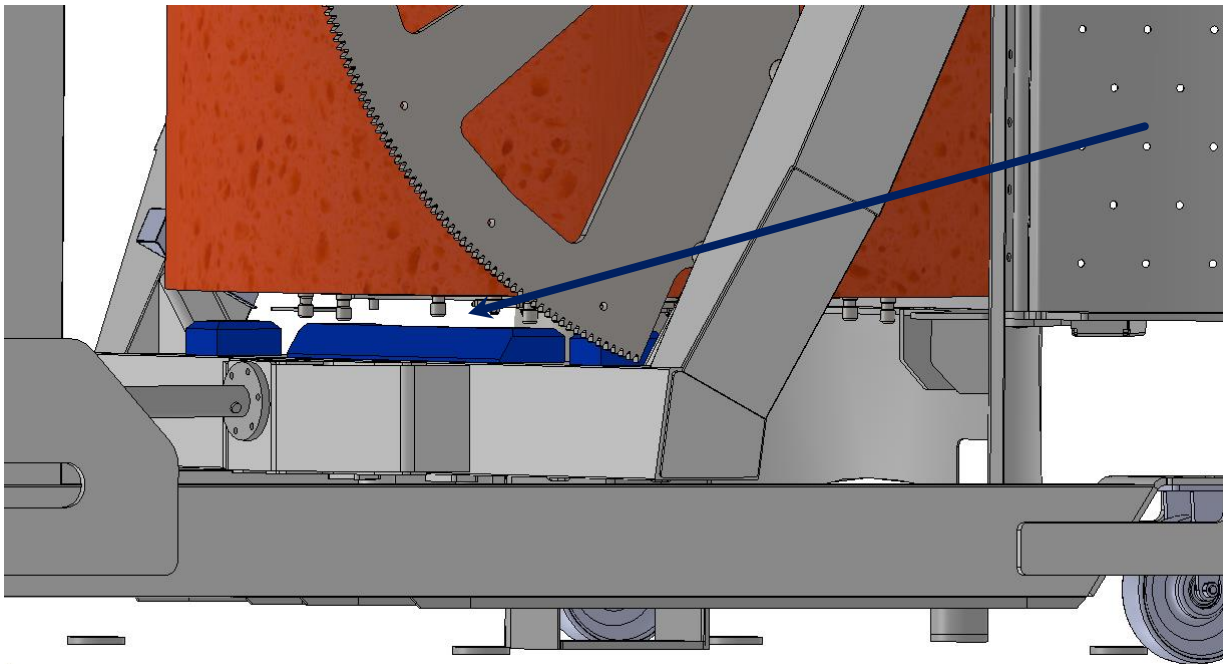
Use all 24 spears skewers pins

Use all skewer pin lock plates

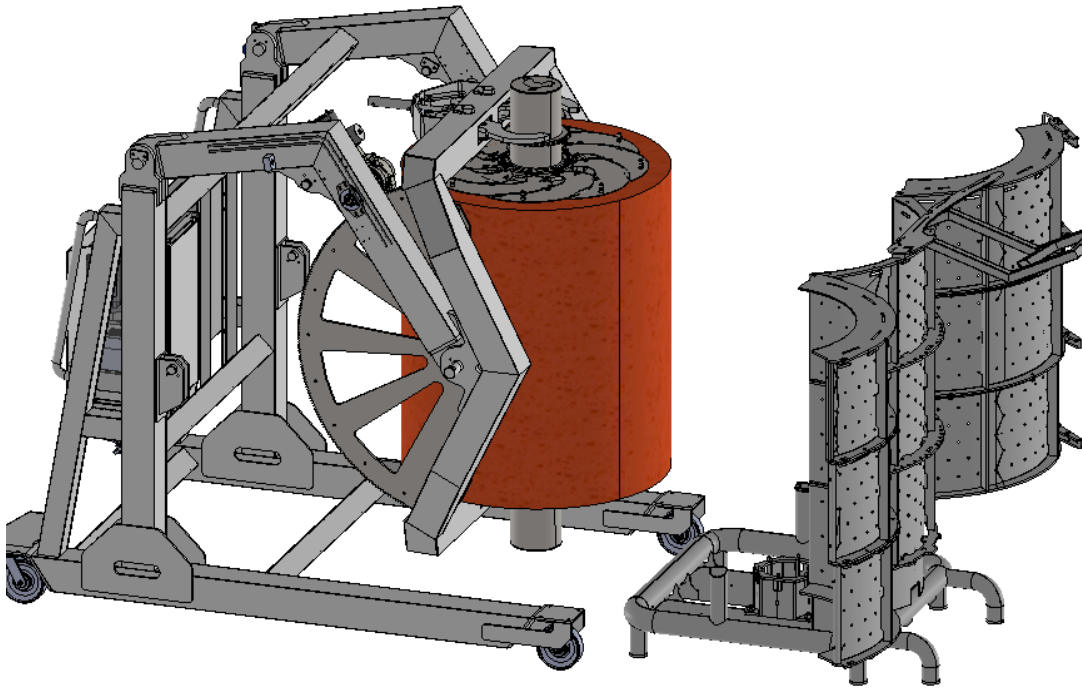
Handling moulds – load or unload new skewer



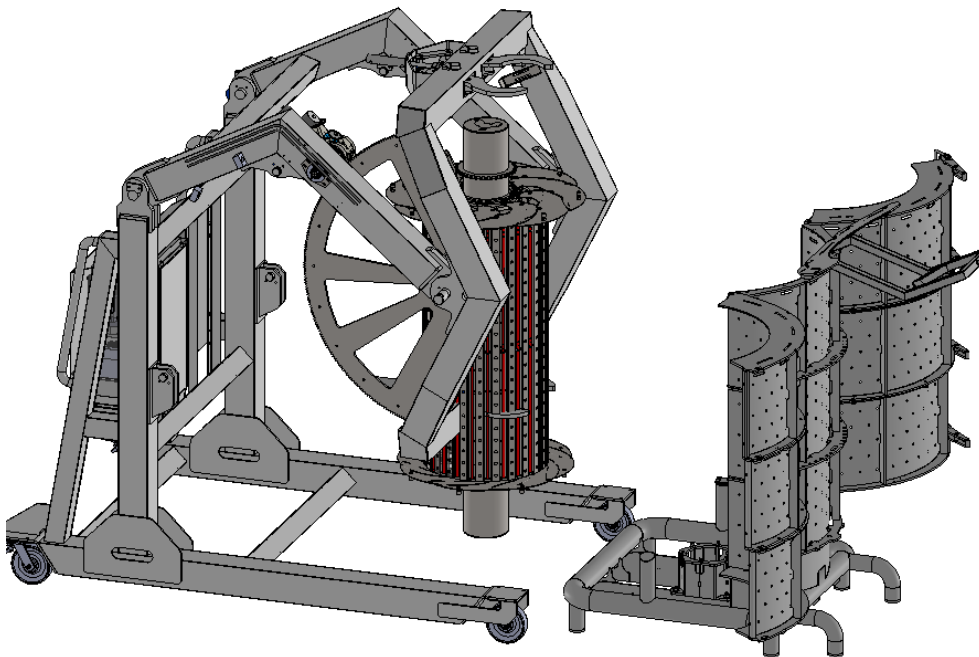
Removing döner skewer from mould



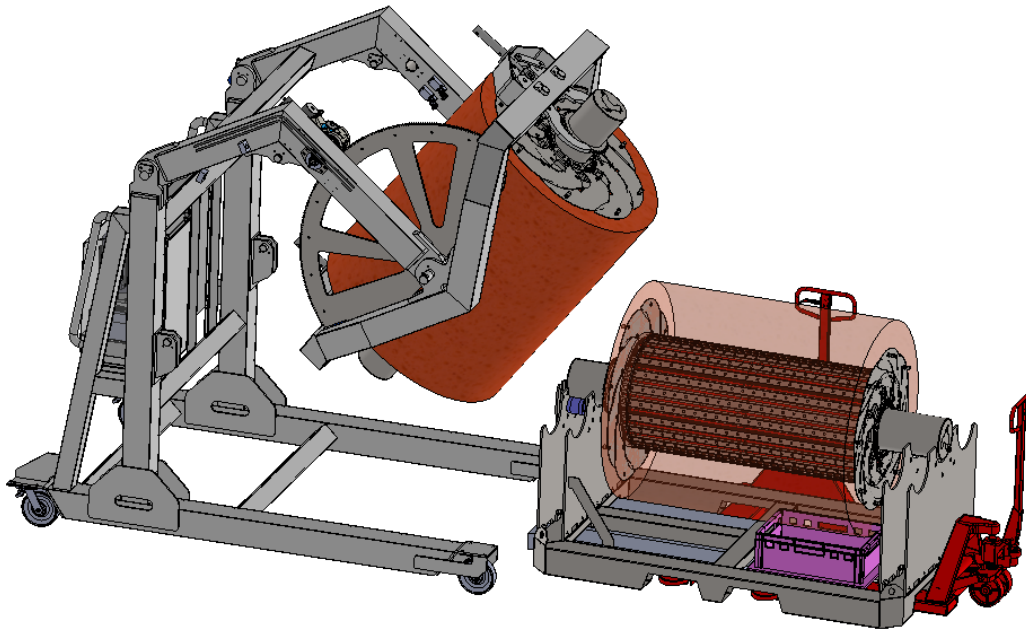
Carefully lift drum in to lift frame



Removing döner skewer from mould

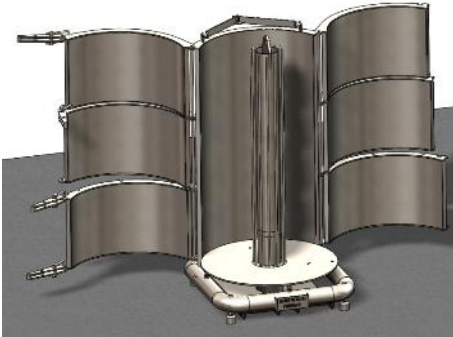


Replace döner skewer back to mould

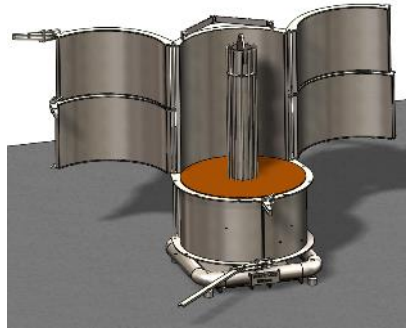


Place döner skewer for transport, cleaning or service inspection

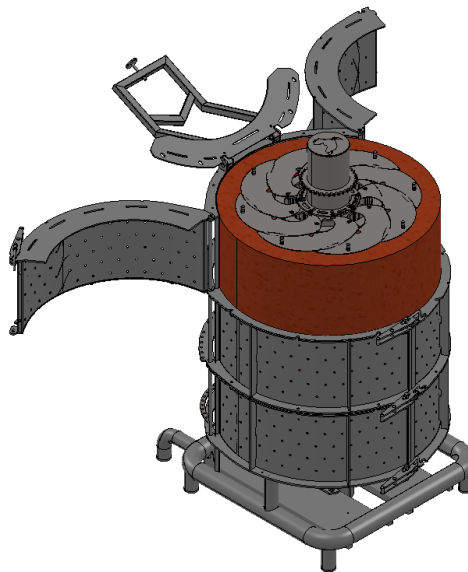
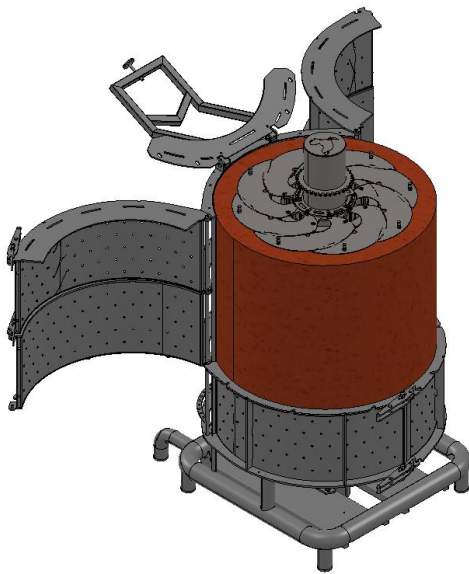
Handling moulds - making döner skewer



Place central part mould (skewer)



close layer 1 Start stacking meat



Put meat on every 24 skewers and stack it layer by layer

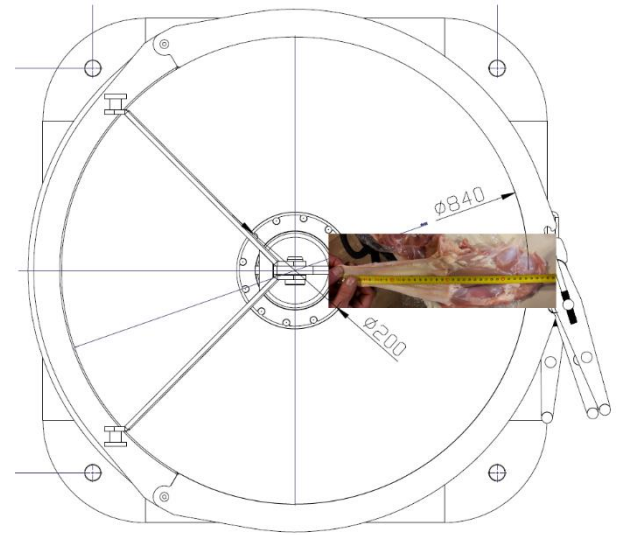


Put meat on every 24 skewers pin

Use every 24 skewer on the product drum.
Use the second skewer pins to stack to full height

Combine 2 pins on the layer 3 with product on top to prevent product from falling off during production preparation.

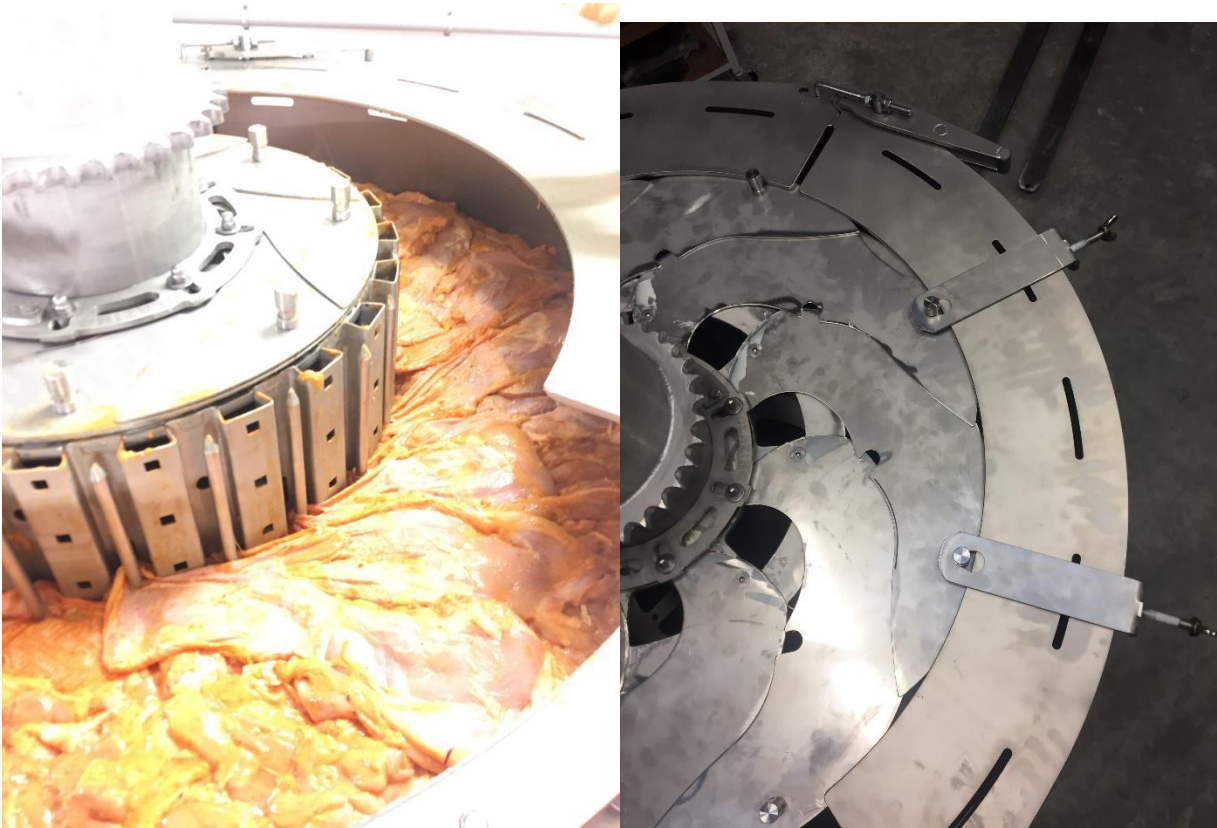
Work your way up towards layer 3 and tilt the centring bracket towards the centre.
Always lock and secure all skewer pins add the top.
Connect it to the centre. This way the mould will be as centric as possible and good to handle on the machine



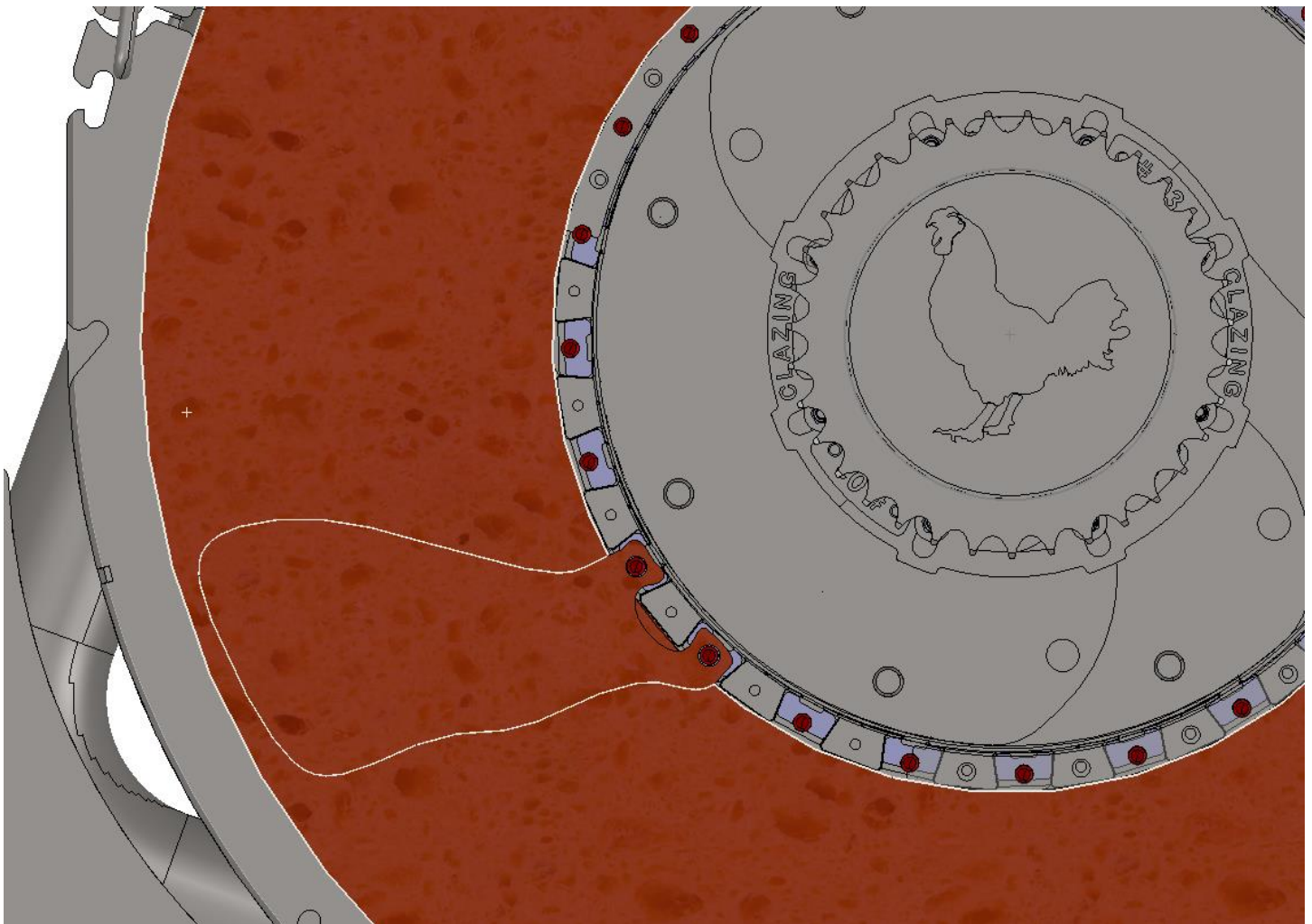
An extra tool is provided to create more leverage when opening or closing the sections/layers

NOTE!

The complete mould + meat will weigh over 1800 kg
It may only be moved with a pallet truck and not lifted higher than 50mm

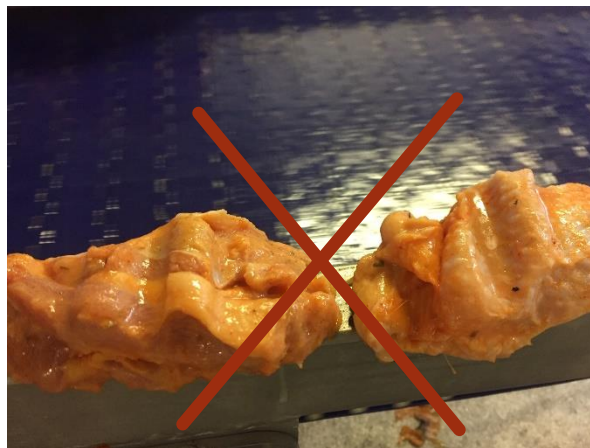


Put meat on every 24 skewers and stack it layer by layer
Combine 2 pins on the layer 3 with product on top to prevent product from falling off during production preparation.





**3D FOOD
MACHINERY** B.V.



3D Food Machinery B.V.

Noordeindseweg 198A
2651 LK Berkel en Rodenrijs
The Netherlands

+31 85 040 8043

✉ info@3dfm.nl

🏠 www.3dfm.nl

- KVK 60485582

- BTW nr NL8561.24.965.B.01

Thinking Outside The 

