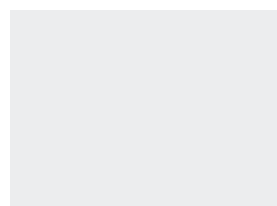




# Shish Kebab Maker DASM 10

## Design

- stainless steel body
- exchangeable trays
- high stability
- easy to use push buttons
- easy to clean because most parts can be exchanged
- safety switch in the stainless steel body
- max of 10 skewers can be used at a time
- 6 chamber can be filled per skewer (in the standard tray)



## Machine Description

The shish kebab maker DASM 10 is used to insert up to 10 skewers in a food-filled tray. The following shish kebabs can be produced:

- meat
- vegetables
- cheese
- fruits
- mixed

The chambers in the tray can be filled individually and to your liking.

# Shish Kebab Maker DASM 10



## Functionality

The skewers are placed in front of the machine in a positioning device.

Then they are pushed through the individual chambers of the tray by two rubber rolls.

The process of pushing the skewer through the chambers takes about 3 seconds.

With 1 person working with 1 tray an hourly rate of 200-250 shish kebabs is reasonable.

If there's a higher number of filled trays at hand and hourly rate of 1.000 shish kebabs is reasonable.

## Specifications

	DASM 10
Skewer diameter (mm)	2,5 - 5
Skewer length (mm)	120 - 300
Skewer type	Wood, bambus or stainless steel
Voltage	230
Power (W)	250
Dimensions (mm)	
Height	360
Width	450
Depth	450
Weight (kg)	29

## Cassette Dimensions

	Cassette 27x27 mm	Cassette 27x40 mm	Cassette 35x35 mm
Length (mm)	315	315	315
Width (mm)	200	250	250
Cavity size (mm)	27x27	27x40	35x35
Cavities per skewer	6	4	5
Skewers per cassette	10	10	8
Max. skewer length (mm)	250	300	300

## DMS Maschinensysteme

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