

Innovation in grilled-minced meat sticks (ćevapčići) production

Automatic device for multi-row production of grilled minced-meat sticks, hamburgers or home-made biscuits has an output of 150 kilograms of prepared mincedmeat sticks per hour. The device consists of a standard meat feeding unit, a special extension for the multi-row deliver (ejecting) unit of minced-meat sticks, a conveyor and automatic cutter. The main feature of the device is that it automatically forms minced-meat sticks of fully identical shape and grammage, and parameters can be adjusted according to the customer's preferences and needs. The device is available in three versions, i.e. manual, semi-automatic and fully automatic version. In addition to minced-meat sticks, this device also produces meat patties (hamburgers), biscuits or special types of long minced-meat sticks (shish kebabs). It is ideal for producing large quantities in a short time. The device is presented at various innovation fairs and was given numerous awards (national and international). It is offered as a finished product with CE and HACCP certificate, and has been already used by various meat processors in Croatia, Bosnia, Slovenia, Austria, Turkey...

PRODUCTS AND SERVICES

* Operating principle – MANUAL TYPE:

When using the manually operated device, it is recommended that the feeder has capacity of 5-10 kg for easier manipulation. Using a polyethylene board with manual turning of the feeder enables the multi-row device to produce five equally formed rows of the mixture (stock) for minced-meat sticks, dia. 18 mm. A special cutter cuts the mixture and delivers the sticks of desired length and weight. The stick weight and length is regulated by the arrangement of knives on the device. This provides uniform minced-meat sticks and also saves time.

*** Operating principle – AUTOMATIC FEED-ING TYPE:** In automatic mode it is recommended to use a 14-16 kg feeder. The device features a special knife by which the mixture is cut to a specific length and weight. By using an endless conveyor it is possible to make electronic corrections of the conveyor's speed which depends on the operator's abilities.

*** Operating principle – ANGULAR TYPE:** For better efficiency in smaller spaces, the device can be set so that it is "at hand",

i.e. a 90° elbow is added, which allows efficient and comfortable work with the device in tight spaces. The units for regulation and control of the feeder, endless belt and an electric knife are located in a cabinet. These units provide direct control of the weight and length of mincedmeat sticks.

* AUTOMATIC FEEDER CAPACITY:

The automatic device for multi-row preparation of mincedmeat sticks significantly reduces operating time, while the mixture is quickly transformed into minced-meat sticks thus reducing the risk of creating bacteria. The production capacity is about 150-200 kg per hour (depending on the operator's skills).

* Operating principle - MEAT PATTY (HAMBURGER):

The most recent innovation relates to the multi-row production of hamburgers which can be either or automatically operated. In manual operation it is possible to produce cheese-filled hamburgers, while in the automatic mode it is possible to control burger's weight so that the entire series has the same grammage.



HIGHLIGHTS

- * A device for processing fresh meat or forming homemade biscuits
- * A multi-row production of minced-meat sticks, hamburgers or biscuits
- * Manual and automatic feeding
- * Patent for automatic device for production of minced meat-sticks obtained
- * CE mark for export to the European Union

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