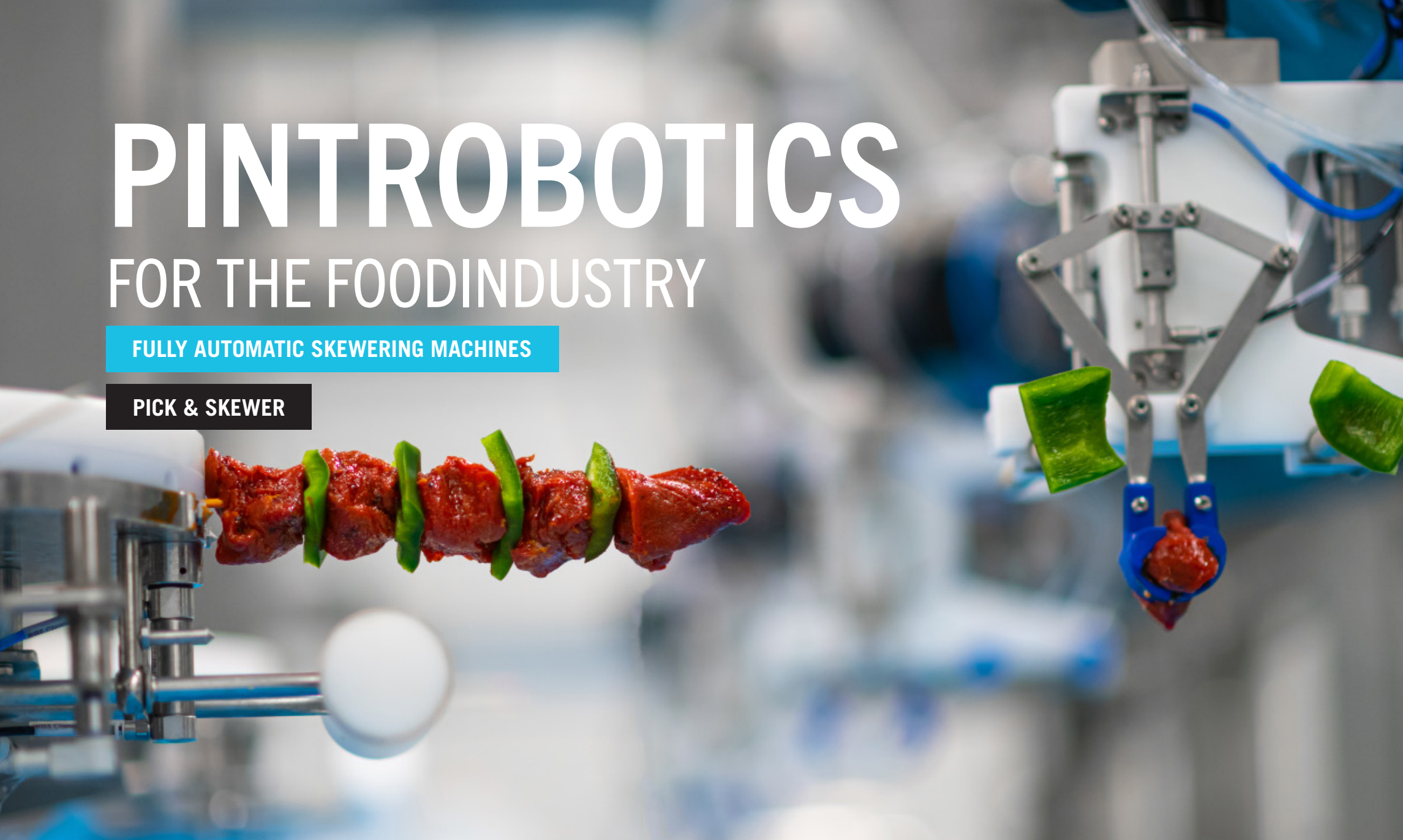


PINTROBOTICS

FOR THE FOODINDUSTRY

FULLY AUTOMATIC SKEWERING MACHINES

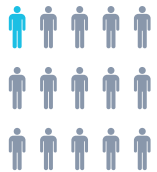
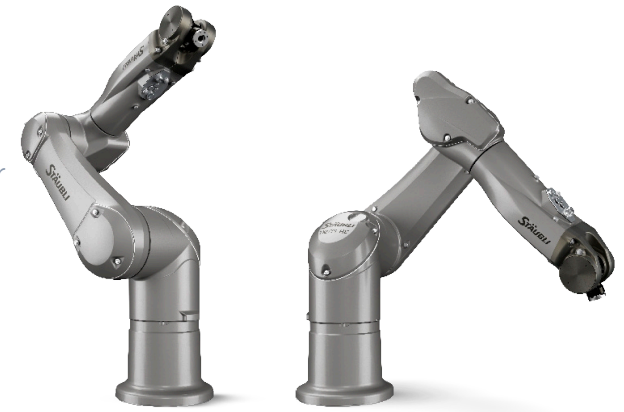
PICK & SKEWER



01

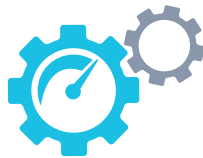
PINTRO WORKS FOR YOU

Our PINTRO Pick & Skewer is the world's first fully automatic skewer machine. The process of feeding the ingredients, the picking & placing on the skewering sticks and the evacuation of the finished products are fully automatic. The sophisticated vision system permanently monitors the quality of the product.



MINIMAL STAFF

Save up to 95% labour cost. Only one logistics worker is needed to operate and re-supply one or more machines. The feeding of the ingredients, skewering and the transportation of the finished skewers out of the installation is fully automated.



EFFICIENCY

The Pick & Skewer enables an accurate and quick production planning. You know in advance how long a production run will take to produce the target number of skewers



EASE OF USE

Select a recipe, add the ingredients and press start. Working with the Pick & Skewer is that easy. Re-supplying the machine during production can be done without stopping the process. The self-cleaning function ensures that the machine is kept clean automatically and that the most important parts are disinfected.



PRODUCTIVITY

Thanks to the well thought out system, the Pick & Skewer installation achieves high capacity & productivity. One installation can process up to 15.000 components per hour. The machine works several shifts in a row and also doesn't need breaks.



RELIABILITY

The sophisticated vision system permanently monitors the quality of the product. The machine can be connected to your network. You can follow-up on operations in real-time, monitor the production capacity, consult the number of skewers produced today, notifications, ...



SERVICE

PINTRO's mother company is machine builder SMO bv. The core businesses of SMO bv consists of automation, construction and manufacture of custom-made machinery. Our team offers worldwide (remote or physical) service, support and training. From development to production, programming and support, all done under one and the same roof.

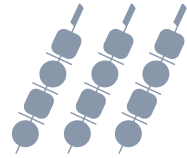
02

CONSTANT QUALITY THROUGH PRECISION

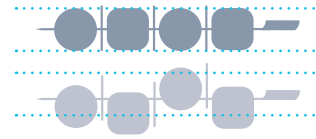
The sophisticated vision system permanently monitors the quality of the product. The location and orientation of the ingredients, as well as the position of the skewer tip are closely monitored during the pricking process.



1 Artisanal, handmade result



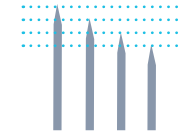
2 All skewers have a constant and even look



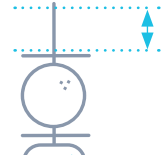
3 Precise and central piercing



4 Different types of sticks



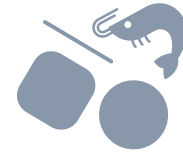
5 Various stick sizes (6 - 25 cm)



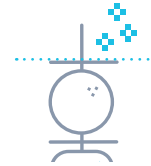
6 Visibility of the stick can be defined



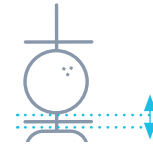
7 Variable number of components



8 Various ingredients



9 Clean components, no marinade stains on vegetables or sticks



10 Adjustable space between ingredients

THE PICK & SKEWER IN ACTION

Watch the Pick & Skewer in action on our website. Discover the unique operation and benefits of the PINTRO Pick & Skewer principle. Or ask for a demonstration in our **own demoroom** in Eeklo, Belgium. The core business of our mother company SMO bv is custom made machinery. We develop and produce machines that meet your needs and requirements.










www.pintro.be/en/pick-skewer

03

UNIQUE WORLDWIDE PATENT

The PINTRO Pick & Skewer is a world first and a fine example of Belgian craftsmanship in which efficiency, hygiene, reliability, user-friendliness and a quality end result are central.

-  UP TO 15.000 COMPONENTS / H
-  REMOTE MONITORING
-  2-5 ROBOTS
-  PRECISION
-  USER-FRIENDLINESS
-  CONSTANT QUALITY
-  CLEANING AND DISINFECTING



Under the brand name PINTRO, SMO bv designs, produces and sells machines for the food industry. PINTRO produces machines in series as well as tailor-made for the client. Its clientele consists of both small enterprises and large industrial production companies.

CONTACT US

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