



Machines for small and medium-sized food businesses

Product brochure



Machines for the food industry

PINTRO® guarantees quality, innovative and labor-saving machines for small business, SMEs and large industry companies. At the core of our business lie the product's end result and the operator's ease of use. PINTRO® builds both standard model machines as well as custom solutions for clients' needs.

PINTRO® machines help you produce artisanal kebabs, satays, hamburgers and meatballs.

The parent company SMO bvba is the technical driving force behind these products. Its in-house engineering, production and assembly ensures SMO bvba stays on top of things.

SMO bvba continues to work with the highest precision and to make use of high quality materials in order to keep delivering you a top product.



For questions and information please contact SMO bvba,
the Belgian inventor and manufacturer of the PINTRO® Skewer Machines.
E info@pintro.be T +32 (0)9 219 93 85 W www.pintro.be



PINTRO® machines help you produce artisanal kebabs, skewers, hamburgers and meatballs.



PINTRO'S advantages



PINTRO processes



PINTRO'S target audience



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Why PINTRO® skewer machines

PINTRO® enables you to mount products onto a skewer easily and hygienically, without sacrificing the artisanal appearance of the kebab, skewer or shashlik. PINTRO® has a solution for smaller and mid-sized businesses as well as for industrial use. Meat, poultry, fish, vegetables, fruit, candies... PINTRO® skewers them all.

- The PINTRO can be used to make several types of skewers: Meat, poultry, fish, vegetables, fruit, candies...
- Together with the fact that the resulting skewer looks artisanal, they all look uniform.
- When using a PINTRO you produce up to two times faster than with manual labour!
- The working rhythm can be maintained longer.
- PINTRO has machines suitable for small and medium enterprises as well as for industrial companies.



Maintenance: Machine and parts can easily be cleaned with a pressure washer or in a dishwasher (max. 80°C).



PINTRO® P160



PINTRO® P480



PINTRO® P720



Maximum dimensions (L x W x H, including tray)	512 x 380 x 427 mm	581 x 486 x 595 mm	601 x 701 x 599 mm
Net weight	9 kg	18 kg	22 kg
Materials	Mainly stainless steel and HDPE	Mainly stainless steel and HDPE	Mainly stainless steel and HDPE
Nominal capacity	Up to 160 skewers/h (1 pers.)	Up to 480 skewers/h (2-3 pers.)	Up to 720 skewers/h (3-4 pers.)
Weight of skewer	Up to 250 g	Up to 990 g	Up to 400 g
Length of stick	120 mm - 300 mm	120 mm - 410 mm	120 mm - 410 mm
Type of stick	wood & bamboo (round/gun shaped), and stainless steel*	wood & bamboo (round/gun shaped), and stainless steel*	wood & bamboo (round/gun shaped), and stainless steel*

* Not every type of stainless steel can be used. Contact us for more info.

PINTRO® P160



Meat and vegetables are easily combined. Peppers or onions can be placed next to the meat, and you can decide the number of pieces on each skewer.

PINTRO® P160



PINTRO® P160

Depending on the type of the machine and the length of the stick, you can pierce anywhere from 1 to 10 pieces of meat and vegetables.



PINTRO® P480



PINTRO® P480



The end result will remain uniform and look homemade!

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Why PINTRO® hamburger shapers?

PINTRO®'s hamburger shaper offers a solution for producing hamburgers on a small and semi-industrial scale. Suitable for use in small to large butchers, catering companies, industrial kitchens, party services, etc.

A wide assortment of different weights and shapes come standard. There are two types of hamburger shapers available: standard and XL for large-sized hamburgers ($\varnothing > 120\text{mm}$).

The semi-industrial hamburger shaper is easy to use and can easily produce hundreds of hamburgers per hour.

Maintenance is very simple, and most parts are dish washer proof (up to 80°C).



HAMBURGER SHAPER



HAMBURGER SHAPER XL



**Maximum dimensions
(L x W x H , including disc)**

350 x 377 x 114 mm

542 x 415 x 140 mm

Net weight

5,2 kg

6,40 kg

Materials

stainless steel and HDPE

stainless steel and HDPE

Nominal capacity

up to 700 burgers per hour

up to 700 burgers per hour

Standard flange:

$\varnothing 58\text{mm}$, $\varnothing 63\text{mm}$, $\varnothing 72\text{mm}$, $\varnothing 85\text{mm}$

(1 size of your choice is delivered to you. In order to connect it, you need a flange in a size equal to the diameter of the largest point of your nozzle's collar)



The hamburger shaper can be connected to most existing sausage fillers or stuffers and can be used in combination with a hydraulic or vacuum stuffer.



Can't find what you're looking for in our standard product line? We can make your desired size!



Available shapes:

- diameter: 90 mm | thickness: 17 mm | weight: +-110 gr
- diameter: 100 mm | thickness: 17 mm | weight: +-130 gr
- diameter: 110 mm | thickness: 17 mm | weight: +-160 gr
- diameter: 90 mm | thickness: 25 mm | weight: +-160 gr
- diameter: 150 mm | thickness: 10 mm | weight: +-180 gr (hamburger shaper XL)



Available shapes:

- sides 95 x 95 mm | thickness: 17 mm | weight: +/-150 gr
- sides 80 x 80 mm | thickness: 25 mm | weight: +/-160 gr



Available shapes:

- diameter: 100 x 75 mm | thickness: 17mm | weight: +-100 gr
- diameter: 100 x 75 mm | thickness: 25mm | weight: +-150 gr



Available shapes:

- thickness: 17 mm | weight: +-75 gr

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Why PINTRO® meatball shapers?

PINTRO®'s meatball shaper is the appliance of choice for producing large quantities of meatballs in different shapes and sizes.

You can choose smaller soup meatballs to medium and large party-sized meatballs.

Changing sizes is easy and quick.

The semi-industrial meatball shaper is very easy to use and can easily produce thousands of meatballs per hour.

Maintenance is very easy, and most parts are dishwasher proof (up to 80°C).

Technical specifications:

Ø balls	weight	capacity
18 mm	+4 gr	200 kg/h
30 mm	+20 gr	250 kg/h
42 mm	+40 gr	200 kg/h

Basic machine weight: 12,5 kg

Weight caliber: 1,50 kg

Standard flange:

Ø58 mm

Ø63 mm

Ø72 mm

Ø85 mm

(1 size of your choice is delivered to you. In order to connect it, you need a flange in a size equal to the diameter of the largest point of your nozzle's collar)

Voltage: ~230V

Overheating protection: Thermic fuse 1A





The meatball shaper can be connected to most existing sausage fillers or stuffers and can be used in combination with a hydraulic or vacuum stuffer.

Simply swap the container for another size to make larger or smaller meatballs.



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FAQ

Why PINTRO® for small and medium-sized businesses?

- Time saving solutions
- Investments that will pay off in a very short time
- Artisan, uniform-looking end product
- Work hygienically and ergonomically
- Sturdy machines
- Easy maintenance

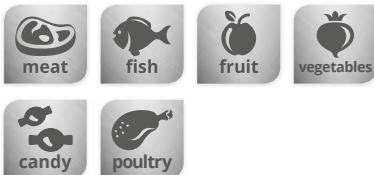


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PINTRO'S advantages



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