

Gaser Equipment

Gaser Meatball & Croquette Machine and Kebab Skewering Machine

The Gaser Meatball & Croquette Machine is a high-performance, stainless steel solution designed for efficiency and versatility in meatball and croquette production. Compatible with any filler, this machine is ideal for high-volume food production environments.

Meatball Production: Capable of producing up to 7,500 meatballs per hour, with weights ranging from 20g to 30g, depending on the speed and mix type.

Croquette Production: Can produce up to 10,000 croquettes per hour, with varying weights up to 60g; the output doubles at 30g.

Air Consumption: 150 litres per minute.

Cleaning & Maintenance: Designed for ease of cleaning, ensuring minimal downtime and optimal hygiene standards.

Key Specifications:

Dimensions: 1000 x 450 x 360 mm

Weight: 38 kg

Gaser SK-5000 Skewer/Kebab Machine

Models

TECHNICAL SPECIFICATIONS

Completely autonomous machine

Produces up to 1500 units/hour

For skewers of Ø3.8mm and from 120 mm to 300mm length

Adjustable skewer length and shape

Automatic cleaning

Pneumatic operation at 6 bar (kg/cm²)

Air consumption: 20 litres/minute

Electrical power: 400W

Electric current 230V, 50/60Hz

Dimensions: 1,305 × 1,130 × 1,320 mm

Weight: 120kg

Made of Stainless Steel

Noise: acoustic pressure under 70dB (A)

Fully automatic Machine to produce skewers and brochettes with a maximum production of 1500 pieces / hour. It can make different sizes by changing the length of the stick. Electric and pneumatic functioning.

Total Food Machines supplies Gaser meatball and croquette machines alongside efficient kebab skewering solutions for food manufacturers, butchers and catering producers.

These versatile machines deliver consistent portion sizes, uniform product presentation and reliable production across meatballs, croquettes, koftas, kebabs and other formed products.

Designed to reduce manual labour and increase output,

Gaser equipment provides an efficient solution for both small processors and high-volume production facilities.

Our range includes standalone machines and complete food processing lines tailored to your product, capacity and factory requirements.

Total Food Machines offers expert advice, installation and ongoing support throughout the UK and Ireland.

Contact us today to discuss the ideal Gaser meatball, croquette or kebab skewering machine for your business.

For more details please contact Total Food Machines at 02890 994 202 or email us at sales@totalfoodmachines.com.





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TOTAL FOOD MACHINES

GASER SK-5000 KEBAB SKEWERING MACHINE

AUTOMATIC, FAST & CONSISTENT

PROFESSIONAL SKEWER PRODUCTION

Completely autonomous machine for fully automatic production of skewers and brochures. Adjustable stick length and product format provide flexible, consistent output for meat, poultry, seafood and vegetable products.

- UP TO 1,000 SKEWERS/HOUR
- SKEWER DIAMETER: 8-18 MM
- SKEWER LENGTH: 100-300 MM
- ADJUSTABLE LENGTH & FORMAT
- ELECTRIC & PNEUMATIC OPERATION
- AIR CONSUMPTION: 20 LITRES/HR
- POWER: 800W / 230V / 50/60HZ
- AUTOMATIC CLEANING
- QUIET OPERATION (BELOW 70 DBA)
- STAINLESS STEEL

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TOTAL FOOD MACHINES

GASER S-1500-PC MEATBALL & CROQUETTE MACHINE

HIGH-SPEED, CONSISTENT FORMING

PRECISION PORTIONING FOR FOOD PRODUCERS

Connects to virtually any suitable filler with a 30 mm outlet. This compact pneumatic table-top machine delivers consistent portions and can integrate with battering and breading equipment for a complete production line.

- UP TO 1,000 MEATBALLS/HOUR
- UP TO 10,000 CROQUETTES/HOUR
- MEATBALL FORMER: 200 - 250 - 300
- CROQUETTES: UP TO 50G
- OUTPUT CAN DOUBLE BELOW 30G
- CONNECTS TO 30 MM FILLER OUTLET
- PNEUMATIC OPERATION & BAK
- NO ELECTRICAL SUPPLY REQUIRED
- STAINLESS STEEL - EASY CLEAN

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