

# Каталог продукции La Minerva

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Ноябрьск (3496)41-32-12  
Новосибирск (383)227-86-73  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37  
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Саранск (8342)22-96-24  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35  
Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97  
Тверь (4822)63-31-35

Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93

**Россия** +7(495)268-04-70

**Казахстан** +7(727)345-47-04

**Беларусь** +(375)257-127-884

**Узбекистан** +998(71)205-18-59

**Киргизия** +996(312)96-26-47

эл.почта: [ava@nt-rt.ru](mailto:ava@nt-rt.ru) || сайт: <https://laminerva.nt-rt.ru/>

**Minerva Omega Group s.r.l.** was set up in 2012 after merging two leading Italian companies in the design and production of meat and other food processing machines and systems: **La Minerva di Chiodini Mario** from Bologna and **Omega Ceg** from Varese.

Both companies have a long-standing history, tradition and experience.

**La Minerva di Chiodini Mario**, which has celebrated 75 years in business in 2020, was founded by Mario Chiodini in 1945 in Bologna, a city traditionally renowned for mechanical and motoring expertise. It designs and produces machines for meat processing, catering, the food processing industry and packaging centres, and offers a high quality range with an excellent quality/price/duration ratio. The company is managed by the second and third generation of the Salati Chiodini family, and is still firmly rooted in its local tradition, culture and territory. It is thanks to this entrepreneurial leadership and to a market-led managerial mindset that La Minerva has acquired and incorporated the following competitors: first Artex of Bologna, then Omega, the owner of other long-standing and globally renowned brands such as Ceg, General Machine, Regina, and Suprema.

**Omega Ceg**, founded in 1950, manufactures slicers and other food processing machines. It is a well-known and admired brand that **La Minerva** wanted to maintain localised to its original site, in the province of Varese, as a clear sign of the will to maintain the quality product and service that has always distinguished the brand, thanks to the strong specialisation and experience of local allied industries.

La Minerva's acquisition of the Omega brand and associated company, specialised in manual and automatic mincers and slicers, brought a dual-purpose process to a close: on the one hand, to save a long-standing brand with a strong presence and recognisability in Italy and abroad, and on the other to complete the range of **La Minerva** machines and give a renewed boost to the brand, thanks to the strong commercial links with Europe and the wider world.

Today, **Minerva Omega Group**, with its international renown now further boosted thanks to an efficient, modern management system, can boast one of the most comprehensive ranges on the market, a consolidated client portfolio with a presence in every food sector with both large wholesalers and retailers in every country in the world. It also offers first-class customer service.

**Minerva Omega Group S.r.l.** is now a consolidated business with all-Italian excellence in the sector, investing strongly in the design and development of new models, equipment and automated production lines: "We believe in quality, brought about by the group-wide commitment from our employees and collaborators. Despite the substantial difficulties and competition from countries where production costs are much lower, we are defending and sustaining Made in Italy production with all of our strength, without moving production of our main components and machine assembly from our Bologna and Varese premises. Our commitment is considerable, our investment in keeping ourselves technologically and qualitatively competitive is continuous and involves the entire production chain. Excellence, skills and quality are crucial values for us. The company's continued development on all markets is the best possible response to the question whether it is worth investing in Italian manufacturing."

The production line, centralised and automated in modern, new 5,000 m<sup>2</sup> covered premises opened in 2003, together with the Omega production plant, includes an extremely diverse range of food processing, storing and packaging machines catering to every possible requirement.

#### Meat processing

- bone saws
- countertop and industrial mincers
- mixers
- automatic hamburger forming machines
- sausage filling machines
- automatic portioning machines

#### Food processing

- gravity, vertical, automatic and manual slicing machines
- vegetable peelers
- mussel cleaners
- vegetable processors
- graters

#### Packaging

- vacuum packing machines
- automatic destacker

#### Food preservation

- ice makers

#### Sectors of reference:

- food counter professionals
- large wholesalers
- catering
- food processing industry
- hotel and restaurant chains

Brand lines:



The entire product range is made with high quality materials and components for durability, reliability and operator safety, ease of use and cleaning/maintenance.

All designed and manufactured in-house.

Long-standing brands owned:





## NEMOSY (NEXUS MONITORING SYSTEM)

**NEMOSY (Nexus Monitoring System)** is a system that collects data for the management of machines used in the food industry, and then integrates them smoothly into the in-house processes.

The objectives:

**NEMOSY** is a complete management system, specifically designed to meet three primary needs:

- flawless centralised control of each department in a hypermarket, and the whole chain
- complete safety for operators and machines
- longer machine life depending on cycles of use, thanks to dynamic maintenance and spare parts planning

### Advantages of NEMOSY (Nexus Monitoring System):

- Low initial investment
- Easy and quick to install
- Lower overhead costs
- Improved machine management
- Ease of access and control
- Transfer of machine data (open safety devices signals, alarms, working temperatures, absorbed current, hours in use, hours worked, machine downtimes, quantities and weights of processed products, other diagnostics...)
- Sending messages to the person in charge of maintenance, h&s officer, email messages
- Signalling non-conformities with the safety procedures set by the company policy or for unrecognised operators (identification by means of rfid code)
- Saving digitally instruction manuals, lists of replacement parts, certifications, safety procedures, installation photos, maintenance operations, etc.
- Periodic management of machine maintenance times and relative costs
- Energy management of individual pieces of equipment/departments/supermarkets
- Management of spare parts and relative costs



## MEAT PROCESSING

<b>MEAT MINCERS</b> .....	pag. 07
• TABLE TOP MEAT MINCERS .....	pag. 08
• FLOOR MEAT MINCERS .....	pag. 17
• MIXER-GRINDERS .....	pag. 19
• REFRIGERATED TABLE TOP MEAT MINCERS .....	pag. 20
• REFRIGERATED FLOOR MEAT MINCERS .....	pag. 26
• REFRIGERATED FLOOR MEAT MIXER-GRINDERS .....	pag. 27

<b>BONE SAWS</b> .....	pag. 29
• TABLE TOP BONE SAWS .....	pag. 30
• FLOOR BONE SAWS .....	pag. 33

<b>MEAT MIXERS</b> .....	pag. 35
--------------------------	---------

<b>SAUSAGE FILLERS</b> .....	pag. 39
------------------------------	---------

<b>HAMBURGER/FORMING MACHINES</b> .....	pag. 43
• HAMBURGER FORMING MACHINE .....	pag. 44
• REFRIGERATED HAMBURGER FORMING MACHINE .....	pag. 44
• MEAT BALL FORMING MACHINE .....	pag. 45
• AUTOMATIC HAMBURGER/MEATBALL FORMING MACHINE .....	pag. 47

<b>MANUAL MEAT PRESSERS &amp; OTHERS</b> .....	pag. 49
• MANUAL MEAT PRESSERS .....	pag. 50
• SEMI AUTOMATIC PATTY FORMER .....	pag. 51

<b>TENDERIZER/STRIP CUTTING MACHINES</b> .....	pag. 53
--	---------

<b>HORIZONTAL CUTTER</b> .....	pag. 55
--------------------------------	---------

<b>PORTIONER</b> .....	pag. 57
------------------------	---------



## FOOD PROCESSING

<b>SLICERS</b> .....	pag. 59
• GRAVITY SLICERS .....	pag. 60
• AUTOMATIC GRAVITY SLICERS .....	pag. 69
• VERTICAL SLICERS .....	pag. 70
• SLICERS WITH SCALE .....	pag. 76
• FLYWHEEL SLICERS .....	pag. 78

<b>PEELERS &amp; CLEANERS</b> .....	pag. 79
• POTATO PEELERS .....	pag. 80
• ONION PEELERS & GARLIC PEELERS .....	pag. 83
• MUSSEL CLEANERS .....	pag. 84

<b>VEGETABLE CUTTERS</b> .....	pag. 85
--------------------------------	---------

<b>CHEESE CUTTER</b> .....	pag. 89
----------------------------	---------

<b>CHEESE GRATERS</b> .....	pag. 91
-----------------------------	---------

<b>FOOD CUTTER</b> .....	pag. 95
--------------------------	---------



## PACKAGING & OTHERSO

<b>VACUUM MACHINES</b> .....	pag. 99
• VACUUM PACKING MACHINES - SLAM LINE .....	pag. 100
• VACUUM PACKING MACHINES - DERBY LINE .....	pag. 102
• VACUUM PACKING MACHINES - RECORD LINE .....	pag. 106
• EXTERNAL VACUUM PACKAGING MACHINES .....	pag. 108

<b>HAND WRAPPERS</b> .....	pag. 109
----------------------------	----------

<b>SOUS-VIDE COOKING DEVICES</b> .....	pag. 111
--	----------

## SANITIZING / STERILIZING

<b>UV-C AND OZONE MULTI PURPOSE STERILIZERS</b> .....	pag. 113
---	----------

<b>KNIVES STERILIZERS</b> .....	pag. 116
---------------------------------	----------







## MEAT PROCESSING - MEAT MINCERS

The Minerva Omega Group range of industrial mincers has been designed and developed over time based on the specific requirements from those working with these professional processing systems.

Robust, mechanically perfect, easy and quick to dismantle and re-assemble for cleaning purposes - they are veritable production machines. The refrigerated versions highlight bonus features never before seen in similar machines: containment of bacterial load, absence of product oxidation, maintenance of sensory properties, etc.



### TABLE TOP MEAT MINCERS



PAG. 08

### FLOOR MEAT MINCERS



PAG. 17

### MIXER-GRINDERS



PAG. 19

### REFRIGERATED TABLE TOP MEAT MINCERS



PAG. 20

### REFRIGERATED FLOOR MEAT MINCERS



PAG. 26

### REFRIGERATED MIXER-GRINDERS



PAG. 27



### A/E 12

- Stainless steel body machine
- Stainless steel external 12 head
- Removable feed pan
- Start-Stop
- Productivity: approx. 150 kg/h
- Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 24 kg

### SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

### ACCESSORIES

- **BRC/22** - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



## EVO 22E

- Stainless steel body machine
- Stainless Steel External 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 230 kg/h
- Power: 1,1 kW/HP 1,5
- CE Model
- Net weight: 29 Kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz)

- Enterprise version
- Unger S3 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version

## ACCESSORIES

- **BRC/22** - Receiving inox tray
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)



## A/E 22

- Stainless steel body machine
- Stainless steel external 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 28 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz)

- Enterprise version
- Unger S3 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version

## ACCESSORIES

- **BRC/22** - Receiving inox tray
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)



## A/22

- Stainless steel body machine
- Stainless steel external 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 28 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz)

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

## ACCESSORIES

- **BRC/22** - Receiving inox tray



## EVO 22

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable Feed Pan
- Start-Stop-Reverse
- Productivity: approx. 230 kg/h
- Power: 1,1 kW/HP 1,5
- CE Version
- Net weight: 33 Kg

- Enterprise Cutting System (nr. 1 stainless steel plate and nr. 1 stainless steel knife)
- Unger S3 Cutting System (nr. 2 stainless steel plates and nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz)

- Enterprise version
- Unger S3 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version

## ACCESSORIES

- **BRC/22** - Receiving inox tray
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)



## A/22 L

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 32 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**

## SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

## ACCESSORIES

- **BRC/22** - Receiving inox tray



## C/E 22N

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 33 kg
- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**
- **Unger S3 version**
- **Unger S5 version**

## SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**
- **Unger S3 version**
- **Unger S5 version**

## ACCESSORIES

- **BRC/22** - Receiving inox tray
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)



## TE 22

- Anodized aluminum body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- Power: 0,75 kW/HP 1,0 (Tph) - 1,0 kW/HP 1,33 (Sph)
- CE version
- Net weight: 35 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**

## SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

## ACCESSORIES

- **TM/22** - Large feed pan
- **BRC/22** - Receiving inox tray



## TE 22

- Anodized aluminum body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- Power: 0,75 kW/HP 1,0 (Tph) - 1,0 kW/HP 1,33 (Sph)
- **Export version**
- Net weight: 35 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**

## SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

## ACCESSORIES

- **TM/22** - Large feed pan
- **BRC/22** - Receiving inox tray





### TE 22V

- Red and silver/grey or silver/grey painted no anodized alloy machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- Power: 0,75 kW/HP 1,0 (Tph) - 1,0 kW/HP 1,33 (Sph)
- **Export version**
- Net weight: 35 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**

**SINGLEPHASE** (V230/1/50 Hz)

- **Enterprise version**

### ACCESSORIES

- **TM/22** - Large feed pan
- **BRC/22** - Receiving inox tray



### TE 22X

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 37 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**

**SINGLEPHASE** (V230/1/50 Hz)

- **Enterprise version**

### ACCESSORIES

- **BRC/22** - Receiving inox tray



### TE 22X

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 270 kg/h
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 37 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**

**SINGLEPHASE** (V230/1/50 Hz)

- **Enterprise version**

### ACCESSORIES

- **BRC/22** - Receiving inox tray



### TCS 22N

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 42 kg

**Minimum order quantity: 10 units**

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz)

- **Enterprise version**

**SINGLEPHASE** (V230/1/50 Hz)

- **Enterprise version**





## EVO 32E

- Stainless steel body machine
  - Stainless steel external 32 head
  - Removable Feed Pan
  - Start-Stop-Reverse
  - Productivity: approx. 430 kg/h
  - Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
  - CE Version
  - Net weight: 42 Kg
- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
  - Unger S5 Cutting System (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Ø 52 mm feeding neck - Enterprise Version
  - Ø 52 mm feeding neck - Unger S5 Version
  - Ø 82 mm feeding neck\* - Enterprise Version
  - Ø 82 mm feeding neck\* - Unger S5 Version
- \*with hand guard and safety microswitch

## SINGLEPHASE (V230/1/50 Hz)

- Ø 52 mm feeding neck - Enterprise Version
  - Ø 52 mm feeding neck - Unger S5 Version
  - Ø 82 mm feeding neck\* - Enterprise Version
  - Ø 82 mm feeding neck\* - Unger S5 Version
- \*with hand guard and safety microswitch

## ACCESSORIES

- BRC/32 - Receiving inox tray
- TC/T - Stainless steel table with shelve and self breaking wheels (660 x 600 x h=740 mm)



## A/E 32

- Stainless steel body machine
  - Stainless steel external 32 head
  - Removable feed pan with safety switch
  - Start-Stop-Reverse
  - Productivity: approx. 450 kg/h
  - Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
  - CE version
  - Net weight: 44 kg
- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
  - Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S5 version

## ACCESSORIES

- BRC/32 - Receiving inox tray
- TC/T - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)



## A/32

- Stainless steel body machine
- Stainless steel external 32 head
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- Export version
- Net weight: 44 kg

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

## ACCESSORIES

- BRC/32 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



## A/32 L

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- Export version
- Net weight: 43 kg

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

## ACCESSORIES

- BRC/32 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



## EVO 32

- Stainless steel body machine
  - Stainless steel internal 32 head
  - Removable Feed Pan
  - Start-Stop-Reverse
  - Productivity: approx. 430 kg/h
  - Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
  - CE Version
  - Net weight: 43 Kg
- Enterprise Cutting System (nr. 1 stainless steel plate and nr. 1 stainless steel knife)
  - Unger S5 Cutting System (nr. 3 stainless steel plates and nr. 2 stainless steel knives plus nr.2 rings)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Ø 52 mm feeding neck - Enterprise Version
  - Ø 52 mm feeding neck - Unger S5 Version
  - Ø 82 mm feeding neck\* - Enterprise Version
  - Ø 82 mm feeding neck\* - Unger S5 Version
- \*with hand guard and safety microswitch

## SINGLEPHASE (V230/1/50 Hz)

- Ø 52 mm feeding neck - Enterprise Version
  - Ø 52 mm feeding neck - Unger S5 Version
  - Ø 82 mm feeding neck\* - Enterprise Version
  - Ø 82 mm feeding neck\* - Unger S5 Version
- \*with hand guard and safety microswitch

## ACCESSORIES

- BRC/32 - Receiving inox tray
- TC/T - Stainless steel table with shelve and self breaking wheels (660 x 600 x h=740 mm)



## C/E 32N

- Stainless steel body machine
  - Stainless steel internal 32 head
  - Removable feed pan with safety switch
  - Start-Stop-Reverse
  - Productivity: approx. 500 kg/h
  - Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
  - CE version
  - Net weight: 44 kg
- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
  - Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S5 version

## ACCESSORIES

- BRC/32 - Receiving inox tray
- TC/T - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)



## M 32

- Stainless steel and aluminum body machine
- Stainless steel external 32 head
- Start-Stop-Reverse
- Productivity: approx. 200 kg/h
- Power: 0,8 kW/HP 1,1
- CE version
- Net weight: 27 kg

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

## ACCESSORIES

- TM/32 - Larger feed pan
- BRC/32 - Receiving inox tray



## M 32

- Stainless steel and aluminum body machine
- Stainless steel external 32 head
- Start-Stop
- Productivity: approx. 200 kg/h
- Power: 0,8 kW/HP 1,1
- **Export version**
- Net weight: 27 kg

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

## ACCESSORIES

- TM/32 - Larger feed pan
- BRC/32 - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)



## TA 32

- Red and silver/grey or silver/grey painted no anodized alloy machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 - 1,8 kW/HP 2,5 (Sph)
- CE version
- Net weight: 63 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**

## SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

## ACCESSORIES

- **TM/32** - Larger feed pan
- **BRC/32** - Receiving inox tray



## TA 32

- Red and silver/grey or silver/grey painted no anodized alloy machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 - 1,8 kW/HP 2,5 (Sph)
- **Export version**
- Net weight: 63 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**

## SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

## ACCESSORIES

- **BRC/32** - Receiving inox tray



## TA 32X

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- CE version
- Net weight: 50 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**

## SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

## ACCESSORIES

- **BRC/32** - Receiving inox tray



## TA 32X

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- **Export version**
- Net weight: 50 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**

## SINGLEPHASE (V230/1/50 Hz)

- **Enterprise version**

## ACCESSORIES

- **BRC/32** - Receiving inox tray



## C/E 680N

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0 (Tph) - 2,2 kW/HP 3,0 (Sph)
- CE version
- Net weight: 61 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S5 version

## ACCESSORIES

- **FPEK** - Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A or HAMB)
- **PED** - Foot control pedal
- **PH-A** - Semi-automatic hamburger attachment
- **HAMB** - Semi-automatic hamburger attachment
- **BRC/32** - Receiving inox tray
- **TC/T** - Stainless steel table with shelf and self-braking wheels (660 x 600 x h=740 mm)



## TCS 32N

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 470 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- **Export version**
- Net weight: 50 kg

**Minimum order quantity: 10 units**

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version



## C/42

- Stainless steel body machine
- Stainless steel internal 42 head
- Start-Stop-Reverse
- Productivity: approx. 800 kg/h
- Power: 2,9 kW/HP 4,0
- **Export version**
- Net weight: 50 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**

## ACCESSORIES

- **BRC/32** - Receiving inox tray

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)





## C/E 660F

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety microswitch
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0 (Tph) - 2,2 kW/HP 3,0 (Sph)
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 74 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**
- **Unger S5 version**

## ACCESSORIES

- **PED** - Foot control pedal
- **PH-A** - Semi-automatic hamburger attachment
- **HAMB** - Semi-automatic hamburger attachment



## C/660F

- Stainless steel body machine
- Stainless steel external 32 head
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0
- **Export version**
- Net weight: 72 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**



## TA 32X MAXI

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety microswitch
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 80 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**

## ACCESSORIES

- **PED** - Foot control pedal
- **PH-A** - Semi-automatic hamburger attachment
- **HAMB** - Semi-automatic hamburger attachment



## TA 32X MAXI

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0
- **Export version**
- Net weight: 80 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**



## C/E 800

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety microswitch
- Start-Stop-Reverse
- Productivity: approx. 1500 kg/h
- Power: 4,1 kW/HP 5,5
- CE version
- Net weight: 117 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

## ACCESSORIES

- C/E 800/7 - Motor 5,2 kW / HP 7,0
- FP-S - Additional amount for the feed pan with side loading
- FP-F - Additional amount for the flat feed pan



## C/E 242X

- Stainless steel body machine
- Stainless steel external 42 head
- Start-Stop-Reverse
- Productivity: approx. 1980 kg/h
- Power: 5,2 kW/HP 7,0
- CE version
- Net weight: 138 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version



#### C/E 901

- Table top machine
- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 42 l
- Start-Stop-Reverse
- Productivity: approx. 800 kg/h
- Safe device on head\*
- Mincing Power: 2,2 kW/HP 3,0
- Mixing Power: 0,75 kW/HP 1,0
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 119 kg
- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

#### THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

#### SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S5 version

#### ACCESSORIES

- PED - Foot control pedal
- SAUSAGE FILLER - Set composed of joining part and Nr. 1 set of 3 funnels (Ø 14 mm, 20 mm and 30mm)
- TROLLEY - 95 l
- TC/T - stainless steel table (660 x 600 x h=740mm)
- PH-A - Semi-automatic hamburger attachment
- HAMB - Semi-automatic hamburger attachment



#### C/E 901 T

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 42 l
- Start-Stop-Reverse
- Productivity: approx. 800 kg/h
- Safe device on head\*
- Mincing Power: 2,2 kW/HP 3,0
- Mixing Power: 0,75 kW/HP 1,0
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 130 kg
- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

#### THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

#### SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S5 version

#### ACCESSORIES

- PED - Foot control pedal
- SHELF - Tilting shelf
- SAUSAGE FILLER - Set composed of joining part and Nr. 1 set of 3 funnels (Ø 14 mm, 20 mm and 30mm)
- TROLLEY - 95 l
- PH-A - Semi-automatic hamburger attachment
- HAMB - Semi-automatic hamburger attachment



#### C/E 902

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 84 l
- Start-Stop-Reverse
- Productivity: approx. 1200 kg/h
- Safe device on head\*
- Mincing Power: 2,9 kW/HP 4,0
- Mixing Power: 1,1 kW/HP 1,5
- Electrical kit needed for foot control pedal
- CE version
- Net weight: 210 kg

#### THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

#### ACCESSORIES

- PED - Foot control pedal
- TROLLEY - 95 l



#### C/E 900

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 117 l
- Start-Stop-Reverse
- Productivity: approx. 1500 kg/h
- Safe device on head\*
- Mincing Power: 5,2 kW/HP 7,0
- Mixing Power: 1,85 kW/HP 2,5
- Electrical kit needed for foot control pedal
- CE version
- Net weight: 258 kg

#### THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

#### ACCESSORIES

- PED - Foot control pedal
- VARIABLE SPEED DEVICE
- TROLLEY - 95 l



## EVO 22 R

- Stainless steel body machine
- Stainless steel internal 22 Head
- Removable Feed Pan
- Start-Stop-Reverse
- Productivity: approx. 230 kg/h
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 42 Kg

- Enterprise Cutting System (nr. 1 stainless steel plate and nr. 1 stainless steel knife)
- Unger S3 Cutting System (nr. 2 stainless steel plates and nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version



## A/E 22R

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 41 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version



## A/22R

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- **Export Version**
- Net weight: 41 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version

## ACCESSORIES

- **BRC/22** - Receiving Inox Tray



## A/E 22R HD

- Stainless steel body machine
- Stainless steel internal 22 Head
- Hinged lid
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- CE Version
- Net weight: 41 Kg

- Enterprise Cutting System (nr. 1 stainless steel plate and nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version



## A/E 22R HDR

- Stainless steel body machine
- Stainless steel internal 22 Head
- Removable feed pan
- Hinged lid
- Start-Stop-Reverse
- Productivity: approx. 250 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- CE Version
- Net weight: 41 Kg

- Enterprise Cutting System (nr. 1 stainless steel plate and nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version



## C/E R22

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on 5 sides
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 47 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version
- Unger S5 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version
- Unger S5 version



## C/E R22H

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on 5 sides
- Power: 1,1 kW/HP 1,5
- Semi-automatic hamburger attachment\*
- CE version
- Net weight: 48 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)

\* Available 14 and 17 mm thickness (to be confirmed at the moment of purchase order). Adjustable format/weight

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version



## C/E W22

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on 5 sides
- Power: 1,1 kW/HP 1,5
- Frontal refrigerated plexiglass window
- CE version
- Net weight: 55 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version
- Unger S5 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version
- Unger S5 version





## C/E W22H

- Stainless steel body machine
- Stainless steel internal 22 head
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on 5 sides
- Power: 1,1 kW/HP 1,5
- Semi-automatic hamburger attachment\*
- Frontal refrigerated plexiglass window
- CE version
- Net weight: 56 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)

\* Available 14 and 17 mm thickness (to be confirmed at the moment of purchase order). Adjustable format/weight

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version



## C/E 22SR

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 47 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version
- Unger S5 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version
- Unger S5 version



## C/E 22SRH

- Stainless steel body machine
- Stainless steel internal 22 head
- Removable feed pan
- Start-Stop-Reverse
- Productivity: approx. 300 kg/h
- Refrigerated feed pan on bottom only
- Power: 1,1 kW/HP 1,5
- Semi-automatic hamburger attachment\*
- CE version
- Net weight: 50 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S3 cutting system (nr. 2 stainless steel plates, nr. 1 stainless steel knife)

\* Available 14 and 17 mm thickness (to be confirmed at the moment of purchase order). Adjustable format/weight

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S3 version

## SINGLEPHASE (V230/1/50 Hz)

- Enterprise version
- Unger S3 version



## HAMBURGER ATTACHMENT

SEMI AUTOMATIC SYSTEM FOR C/E 22SRH, C/E R22H and C/E W22H

- Available 14 and 17 mm thickness (to be confirmed at the moment of purchase order)
- Adjustable format



## EVO 32R

- Stainless steel body machine
- Stainless steel internal 32 Head
- Removable Feed Pan
- Start-Stop-Reverse
- Productivity: approx. 430 kg/h
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- CE version
- Net weight: 50 Kg

- Enterprise Cutting System (nr. 1 stainless steel plate and nr. 1 stainless steel knife)
- Unger S5 Cutting System (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Ø 52 mm feeding neck - Enterprise Version
  - Ø 52 mm feeding neck - Unger S5 Version
  - Ø 82 mm feeding neck\* - Enterprise Version
  - Ø 82 mm feeding neck\* - Unger S5 Version
- \*with hand guard and safety microswitch

## SINGLEPHASE (V230/1/50 Hz)

- Ø 52 mm feeding neck - Enterprise Version
  - Ø 52 mm feeding neck - Unger S5 Version
  - Ø 82 mm feeding neck\* - Enterprise Version
  - Ø 82 mm feeding neck\* - Unger S5 Version
- \*with hand guard and safety microswitch



## A/E 32R

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3,0
- CE version
- Net weight: 53 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version



## A/32R

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3,0
- **Export Version**
- Net weight: 53 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version

## ACCESSORIES

- BRC/22 - Receiving Inox Tray



## A/E 32R HD

- Stainless steel body machine
- Stainless steel internal 32 Head
- Hinged lid
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3
- CE Version
- Net weight: 48 Kg

- Enterprise Cutting System (nr. 1 stainless steel plate and nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version



## A/E 32R HDR

- Stainless steel body machine
- Stainless steel internal 32 Head
- Removable feed pan with safety microswitch
- Hinged lid
- Start-Stop-Reverse
- Productivity: approx. 450 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3
- CE Version
- Net weight: 48 Kg

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

- Enterprise Cutting System (nr. 1 stainless steel plate and nr. 1 stainless steel knife)



## C/E R32

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Refrigerated feed pan on 5 sides
- Power: 2,2 kW/HP 3,0 (Tph) - 1,7 kW/HP 2,2 (Sph)
- CE version
- Net weight: 60 kg

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)



## C/E R32H

- Stainless steel body machine
- Stainless steel internal 32 head
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Refrigerated feed pan on 5 sides
- Power: 2,2 kW/HP 3,0
- Semi-automatic hamburger attachment\*
- CE version
- Net weight: 61 kg

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

\* Available 14 and 17 mm thickness (to be confirmed at the moment of purchase order). Adjustable format/weight



## C/E 32SR

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3
- CE version
- Net weight: 61 kg

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

## ACCESSORIES

- LID - Lid for feed pan

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)



## C/E 32SRH

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity: approx. 500 kg/h
- Refrigerated feed pan on bottom only
- Power: 2,2 kW/HP 3
- Semi-automatic hamburger attachment\*
- CE version
- Net weight: 64 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

\* Available 14 and 17 mm thickness (to be confirmed at the moment of purchase order). Adjustable format/weight

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

- Enterprise version
- Unger S5 version

## ACCESSORIES

- LID - Lid for feed pan



## HAMBURGER ATTACHMENT

SEMI AUTOMATIC SYSTEM FOR C/E 32SRH and C/E R32H

- Available 14 and 17 mm thickness (to be confirmed at the moment of purchase order)
- Adjustable format



## TA 32X MAXI R

- Stainless steel body machine
- Stainless steel internal 32 head
- Removable feed pan with safety microswitch
- Refrigerated feed pan on bottom only
- Start-Stop-Reverse
- Productivity: approx. 750 kg/h
- Power: 2,9 kW/HP 4,0
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 95 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**

### ACCESSORIES

- **PED** - Foot control pedal
- **PH-A** - Semi-automatic hamburger attachment
- **HAMB** - Semi-automatic hamburger attachment



## C/E 800 R

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan with safety microswitch
- Refrigerated feed pan on bottom only
- Start-Stop-Reverse
- Productivity: approx. 1500 kg/h
- Power: 5,3 kW/HP 7,0
- CE version
- Net weight: 150 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

- **Enterprise version**
- **Unger S5 version**

### ACCESSORIES

- **FP-S** - Additional amount for the feed pan with side loading
- **FP-F** - Additional amount for the flat feed pan



## C/E 842 R

- Stainless steel body machine
- Stainless steel external 42 head
- Removable feed pan with safety microswitch
- Refrigerated feed pan on bottom only
- Start-Stop-Reverse
- Productivity: approx. 1700 kg/h
- Power: 5,3 kW/HP 7,0
- Net weight: 160 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)

**THREEPHASE** (V400/3/50 HZ) 

- **Enterprise Cutting System**

### ACCESSORIES

- **MOTOR 9 HP** - Enlarged Moto (6,7 kW/HP 9)





## C/E 901 R

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 42 l
- Start-Stop-Reverse
- Productivity: approx. 800 kg/h
- Safe device on head\*
- Power: 2,2 kW/HP 3,0
- Mixer power: 0,75 kW/HP 1,0
- Electrical kit needed for foot control pedal or semi-automatic hamburger attachment (PH-A)
- CE version
- Net weight: 173 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**
- **Unger S5 version**

## ACCESSORIES

- **PED** - Foot control pedal
- **SAUSAGE FILLER** - Set composed of joining part and Nr. 1 set of 3 funnels (Ø 14 mm, 20 mm and 30 mm)
- **TROLLEY** - 95 l
- **PH-A** - Semi-automatic hamburger attachment
- **HAMB** - Semi-automatic hamburger attachment



## C/E 900 R

- Stainless steel body machine
- Stainless steel external 32 head
- Removable feed pan 117 l
- Start-Stop-Reverse
- Productivity: approx. 1500 kg/h
- Safe device on head\*
- Power: 5,2 kW/HP 7,0
- Mixer power: 1,85 kW/HP 2,5
- Electrical kit needed for foot control pedal
- CE version
- Net weight: 310 kg

- Enterprise cutting system (nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- Unger S5 cutting system (nr. 3 stainless steel plates, nr. 2 stainless steel knives)

## THREEPHASE (V400/3/50 Hz or V230/3/50 Hz) ⚠

- **Enterprise version**
- **Unger S5 version**

## ACCESSORIES

- **PED** - Foot control pedal
- **VARIABLE SPEED DEVICE**
- **TROLLEY** - 95 l



## MEAT PROCESSING - BONE SAWS

The range of bone saws represented in this section is among the most comprehensive on the market, catering to every food processing requirement. Models ideal for butchers, catering, large wholesale or the meat processing industry, and for the fishing industry. Minerva Omega Group bone saws are highly professional, robust machines constructed in stainless steel and certified compliant with EC hygiene and safety standards.



TABLE TOP BONE SAWS



PAG. 30

FLOOR BONE SAWS



PAG. 32





**A/E 155**

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 155 cm
- Cut height: 21 cm
- Cut width: 18 cm
- Power: 0,75 kW/HP 1 (with brake)
- CE model
- Net weight: 33 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **STAND** - Stainless steel stand



**A/155**

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 155 cm
- Cut height: 21 cm
- Cut width: 18 cm
- Power: 0,75 kW/HP 1
- **Export version**
- Net weight: 33 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **STAND** - Stainless steel stand



**N/155**

- Stainless steel frame, casing, door and worktop
- Aluminum pulleys
- Left side column
- Band length: 155 cm
- Cut height: 19 cm
- Cut width: 18 cm
- Power: 0,9 kW/HP 1,25
- **Export Version**
- Net weight: 33 kg

**SINGLEPHASE** (V230/1/50 Hz)

**Minimum Order Quantity: 10 Units**



**C/E 165**

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 165 cm
- Cut height: 24 cm
- Cut width: 19 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE model
- Net weight: 47 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **STAND** - Stainless steel stand



#### C/165

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 165 cm
- Cut height: 24 cm
- Cut width: 19 cm
- Power: 1,1 kW/HP 1,5
- **Export version**
- Net weight: 45 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **STAND** - Stainless steel stand



#### A/E 182

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 24,9 cm
- Cut width: 19 cm
- Power: 0,75 kW/HP 1 (with brake)
- CE model
- Net weight: 36 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **STAND** - Stainless steel stand



#### A/182

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 30 cm
- Cut width: 19 cm
- Power: 0,75 kW/HP 1,0
- **Export version**
- Net weight: 36 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **STAND** - Stainless steel stand



#### N/182

- Stainless steel frame, casing, door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 29 cm
- Cut width: 19 cm
- Power: 0,9 kW/HP 1,25
- **Export Version**
- Net weight: 35 kg

**SINGLEPHASE** (V230/1/50 Hz)

**Minimum Order Quantity: 10 Units**





## C/E 182

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 30 cm
- Cut width: 19 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE model
- Net weight: 53 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **STAND** - Stainless steel stand



## C/182

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 30 cm
- Cut width: 19 cm
- Power: 1,1 kW/HP 1,5
- **Export Version**
- Net weight: 53 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **STAND** - Stainless steel stand



## N/205

- Stainless steel frame, casing, door and worktop
- Aluminum pulleys
- Left side column
- Band length: 205 cm
- Cut height: 30 cm
- Cut width: 23 cm
- Power: 0,9 kW/HP 1,25 (Singlephase)  
1,1 kW/HP 1,5 (Threephase)
- **Export Version**
- Net weight: 45 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

**SINGLEPHASE** (V230/1/50 Hz)

**Minimum Order Quantity: 10 Units**





### C/E 205

- Stainless steel frame, casing, safety door and worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Left side column
- Band length: 205 cm
- Cut height: 33 cm
- Cut width: 23 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE model
- Net weight: 86 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **TROLLEY** - Sliding trolley assembled on fixing table



### C/E 243 F

- Stainless steel frame, casing, safety door and worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Left side column
- Band length: 243 cm
- Cut height: 35 cm
- Cut width: 29 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE model
- Net weight: 138 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

### ACCESSORIES

- **TROLLEY** - Sliding trolley assembled on fixing table
- **ELECTROMECC** - Electromechanical board



### C/E 243 P

- Stainless steel frame, casing, safety door and sliding worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Left side column
- Band length: 243 cm
- Cut height: 35 cm
- Cut width: 29 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE model
- Net weight: 140 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

### ACCESSORIES

- **ELECTROMECC** - Electromechanical board



### C/E 249 P

- Stainless steel frame, casing, safety door and sliding worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 249 cm
- Cut height: 30,0 cm
- Cut width: 29 cm
- Power: 1,1 kW/HP 1,5 (with brake)
- CE model
- Net weight: 167 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠



### C/E 285 F

- Stainless steel frame, casing, safety door and worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 285 cm
- Cut height: 40 cm
- Cut width: 33 cm
- Power: 1,5 kW/HP 2,0 (with brake)
- CE model
- Net weight: 165 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

#### ACCESSORIES

- **ELECTROMECC** - Electromechanical board



### C/E 285 P

- Stainless steel frame, casing, safety door and sliding worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 285 cm
- Cut height: 40 cm
- Cut width: 33 cm
- Power: 1,5 kW/HP 2,0 (with brake)
- CE model
- Net weight: 170 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

#### ACCESSORIES

- **ELECTROMECC** - Electromechanical board



### C/E 320 F

- Stainless steel frame, casing, safety door and worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 320 cm
- Cut height: 41 cm
- Cut width: 41 cm
- Power: 2,2 kW/HP 3,0 (with brake)
- CE model
- Net weight: 256 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

#### ACCESSORIES

- **ELECTROMECC** - Electromechanical board



### C/E 320 P

- Stainless steel frame, casing, safety door and sliding worktop
- Stainless steel pulleys
- Blade tightening device with friction brake
- Right side column
- Band length: 320 cm
- Cut height: 41 cm
- Cut width: 41 cm
- Power: 2,2 kW/HP 3,0 (with brake)
- CE model
- Net weight: 270 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

#### ACCESSORIES

- **ELECTROMECC** - Electromechanical board
- **COVERAGE** - Covering plate (for completing the plan)



## MEAT PROCESSING - MEAT MIXERS

Professional mixers for different types of meat and spices, available in various sizes for every type of requirement. Reliable, easy to dismantle, clean and re-assemble, they are ideal for meat processing centres, pork processing centres, supermarkets and hypermarkets.

Both the single- and the double-paddle versions are built for intensive use, providing well-blended mixtures that easily discharge from the tipping chambers. Minerva Omega Group meat mixers are professional machines constructed in stainless steel and certified compliant with EC hygiene and safety standards.





**C/E MM30**

- Counter top machine
- Stainless steel body machine
- One-blade mixing system
- Max. loading capacity: 30 l
- Tipping pan
- Start-Stop-Reverse
- Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 55 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)



**C/E MM50**

- Stainless steel body machine
- One-blade mixing system
- Max. loading capacity: 50 l
- Tipping pan
- Start-Stop-Reverse
- Power: 1,5 kW/HP 2,0
- CE version
- Net weight: 85 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **ELECTRO-POLISHING** - Electro-polished structure and pan



**C/E MB50**

- Stainless steel body machine
- Two-blades mixing system
- Max. loading capacity: 50 l
- Tipping pan
- Start-Stop-Reverse
- Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 127 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **ELECTRO-POLISHING** - Electro-polished structure and pan



**C/E MB90**

- Stainless steel body machine
- Two-blades mixing system
- Max. loading capacity: 90 l
- Tipping pan
- Start-Stop-Reverse
- Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 137 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**ACCESSORIES**

- **ELECTRO-POLISHING** - Electro-polished structure and pan





**C/E MB120**

- Stainless steel body machine
- Two-blades mixing system
- Max. loading capacity: 120 l
- Tipping pan
- Start-Stop-Reverse
- Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 147 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**ACCESSORIES**

- **ELECTRO-POLISHING** - Electro-polished structure and pan



**C/E MB180**

- Stainless steel body machine
- Two-blades mixing system
- Max. loading capacity: 180 l
- Tipping pan (with braking spring)
- Start-Stop-Reverse
- Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 166 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**ACCESSORIES**

- **ELECTRO-POLISHING** - Electro-polished structure and pan





## MEAT PROCESSING - SAUSAGE FILLERS

### Vertical hydraulic sausage filling machines in stainless steel

These professional sausage filling machines are constructed to withstand high work cycles whilst remaining perfectly ergonomic for the operator. Made entirely of stainless steel, the outfeed speed is adjustable with start and stop commands available as either a foot or knee pedal.

The workmanship, finish, ease of use and precision operation make these sausage filling systems ideal for large community kitchens, food industries, pork processing centres, supermarkets and hypermarkets, meat processing centres and large butcher's shops.

### Manual sausage fillers

Available in 3 different sizes: 6/9/13 litres. Two working speeds: slow forward and fast backwards. The body and cylinder of the machine are made in stainless steel. All equipment are supplied with Nr 4 Funnels Ø 15/20/30/40 and two fixing hooks. Easy to clean thanks to removable pistons and cylinder



HYDRAULIC SAUSAGE  
FILLERS



PAG. 40

MANUAL SAUSAGE  
FILLERS



PAG. 41



## C/E VINS22

- Vertical hydraulic machine
- Loading capacity: 22 litres
- Stainless steel casing, cover, piston and removable cylinder
- Nr. 1 set of 3 inox funnels: Ø 14 mm, 20 mm and 30 mm
- Adjustable speed
- Automatic start-stop operation with knee control
- Reverse running
- Power: 0,52 kW/HP 0,70
- CE model
- Net weight: 119 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **FOOT CONTROL PEDAL** (instead of knee control. To be ordered with the machine)
- **FUN40** - Funnel Ø 40 mm



## C/E VINS32

- Vertical hydraulic machine
- Loading capacity: 32 litres
- Stainless steel casing, cover, piston and removable cylinder
- Nr. 1 set of 3 inox funnels: Ø 14 mm, 20 mm and 30 mm
- Adjustable speed
- Automatic start-stop operation with knee control
- Reverse running
- Power: 0,52 kW/HP 0,70
- CE model
- Net weight: 125 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **FOOT CONTROL PEDAL** (instead of knee control. To be ordered with the machine)
- **FUN40** - Funnel Ø 40 mm



## C/E VINS45

- Vertical hydraulic machine
- Loading capacity: 45 litres
- Stainless steel casing, cover, piston and removable cylinder
- Nr. 1 set of 3 inox funnels: Ø 14 mm, 20 mm and 30 mm
- Adjustable speed
- Automatic start-stop operation with knee control
- Reverse running
- Power: 0,52 kW/HP 0,70
- CE model
- Net weight: 137 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

### ACCESSORIES

- **FOOT CONTROL PEDAL** (instead of knee control. To be ordered with the machine)
- **FUN40** - Funnel Ø 40 mm



## A/E INS6

- Manual machine
- Loading capacity: 6 litres
- Stainless steel frame and cylinder
- Steel rack and hardened steel pinion
- Aluminum reduction block
- Nylon piston
- Nr. 1 set of 4 funnels: Ø 10 mm, 20 mm, 30 mm and 40 mm
- Forward (slow) and reverse (fast) senses
- With clamps for locking
- Net weight: 11 kg



## A/E INS9

- Manual machine
- Loading capacity: 9 litres
- Stainless steel frame and cylinder
- Steel rack and hardened steel pinion
- Aluminum reduction block
- Nylon piston
- Nr. 1 set of 4 funnels: Ø 10 mm, 20 mm, 30 mm and 40 mm
- Forward (slow) and reverse (fast) senses
- With clamps for locking
- Net weight: 15 kg



## A/E INS13

- Manual machine
- Loading capacity: 13 litres
- Stainless steel frame and cylinder
- Steel rack and hardened steel pinion
- Aluminum reduction block
- Nylon piston
- Nr. 1 set of 4 funnels: Ø 10 mm, 20 mm, 30 mm and 40 mm
- Forward (slow) and reverse (fast) senses
- With clamps for locking
- Net weight: 21 kg





## MEAT PROCESSING - HAMBURGER/FORMING MACHINES

These automatic forming machines are ideal for mass production of hamburgers, patties, round sticks or special shapes, with adjustable weights, with red or white meats, also mixed with other ingredients. High productivity: up to 2100 cycles/hour.

All hamburger forming machine models in this line are equipped with a fully extractable stainless steel chamber and the components that come into contact with meat or other mixtures are certified food safe, in compliance with HACCP procedure.

Some models feature an outfeed belt that can be connected to other automatic packaging systems. Maximum hygiene, ease of use and cleaning for operators.

Machines comply with EC hygiene and safety standards.



**HAMBURGER FORMING MACHINE**



PAG. 44

**REFRIGERATED HAMBURGER FORMING MACHINE**



PAG. 44

**MEAT BALL FORMING MACHINE**



PAG. 45

**AUTOMATIC HAMBURGER/MEATBALL FORMING MACHINE**



PAG. 47



**C/E 652**  
HAMBURGER FORMING MACHINE  
**Delryn Cylinder® NOT Included**  
(See accessories)

**Supplied as standard:**  
Standard Shaft if the machine is ordered with cylinders smaller than Ø 110 mm  
Enlarged shaft if the machine is ordered with cylinders equal or bigger than Ø 110 mm  
(\*\*\*\*)

- Made of stainless steel, Delrin® and aluminum
- Removable 18 litres feed pan
- Manual wire scraper device
- Equipped with plexiglass lid and frontal door
- NVR device
- Power: 0,3 kW/HP 0,4
- Productivity: 1000 pcs/h
- Adjustable hamburger thickness/weight
- CE model
- Net weight: 45 kg

## HAMBURGER PATTY DIMENSIONS



Max. Ø 120 mm  
Max thickness: 23 mm



**C/E 653**  
HAMBURGER FORMING MACHINE  
**Delryn Cylinder® NOT Included**  
(See accessories)

**Supplied as standard:**  
Standard Shaft if the machine is ordered with cylinders smaller than Ø 110 mm  
Enlarged shaft if the machine is ordered with cylinders equal or bigger than Ø 110 mm  
(\*\*\*\*)

Net weight: 53 kg

**C/E 653R**  
REFRIGERATED HAMBURGER FORMING MACHINE  
**Delryn Cylinder® NOT Included**  
(See accessories)

**Supplied as standard:**  
Standard Shaft if the machine is ordered with cylinders smaller than Ø 110 mm  
Enlarged shaft if the machine is ordered with cylinders equal or bigger than Ø 110 mm  
(\*\*\*\*)

Net weight: 63 kg

- Made of stainless steel, Delrin® and aluminum
- Removable 22 litres feed pan
- Manual wire scraper device
- Equipped with plexiglass lid and frontal door
- Standard 40 cm conveyor
- NVR device
- Power: 0,75 kW/HP 1,0
- Productivity: 2100 pcs/h
- Adjustable hamburger thickness/weight
- CE model

## HAMBURGER PATTY DIMENSIONS



Max. Ø 120 mm  
Max thickness: 23 mm

(\*\*\*\*)

If 2 or more cylinders are ordered, and 1 is smaller than Ø 110 mm and the other(s) equal or bigger than Ø 110 mm, accessory PALA (additional shaft) is needed  
(See accessories)



For more information see page 03

(\*) to be ordered with the machine

(\*\*) some examples on page 47

(\*\*\*) final diameter; possibly needed to change the format in the cylinder assembled on hamburger machine



Voltage to be confirmed at the order

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

## ACCESSORIES (\*)

- **CYL-S** - Delrin® cylinder hamburger shape Ø 90 mm or Ø 100 mm or Ø 110 mm or Ø 120 mm (please see "PALA" here below)
- **CYL-P** - Delrin® cylinder "cylindrical meat ball" 2 x Ø 36 mm
- **CYL-C** - Delrin® cylinder - shapes/forms to be chosen between the ones available at page 46
- **CYL-D** - Delrin® cylinder customized shape (under our approval \*\*)
- **PALA** - Additional Shaft - needed if 2 or more cylinders are ordered, and 1 is smaller than Ø 110 mm and the other(s) equal or bigger than Ø 110mm
- **PED** - Foot control unit

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

## ACCESSORIES FOR C/E 653 & C/E 653R (\*)

- **CYL-S** - Delrin® cylinder hamburger shape Ø 90 mm or Ø 100 mm or Ø 110 mm or Ø 120 mm (please see "PALA" here below)
- **CYL-P** - Delrin® cylinder "cylindrical meat ball" 2 x Ø 36 mm
- **CYL-C** - Delrin® cylinder - shapes/forms to be chosen between the ones available at page 46
- **CYL-D** - Delrin® cylinder customized shape (under our approval \*\*)
- **PALA** - Additional Shaft - needed if 2 or more cylinders are ordered, and 1 is smaller than Ø 110 mm and the other(s) equal or bigger than Ø 110mm
- **PED** - Foot control unit
- **INCAR** - Paper interleaver device (paper not included)
- **PAPER** - Paper for interleaver device
- **TRAM** - Special 40 lit feed pan (instead of standard 22 lit)
- **NAS** - Special 80 cm length conveyor (instead of standard 40 cm)
- **PFA** - Special automatic scraper device (pneumatic system needed compressed air min 4 bar; instead of standard manual system)
- **VVE** - Speed variator (800 to 4000 cycle/h (add the special conveyor and automatic scraper)
- **COP/X** - Special stainless steel lid (instead of standard plastic)
- **VET/X** - Special stainless steel frontal door (instead of standard plastic)
- **WTR** - Water atomizing device
- **TC/T** - Stainless steel table with shelve and self-braking wheels (660 x 600 x h=740 mm)
- **TC/T-MX** - Stainless steel table with shelve and self-braking wheels - (860 x 600 x h=850 mm; strictly required for machines equipped with Special 80 cm length conveyor, speed variator or joined with meat ball forming machine.





**C/E H**  
**HAMBURGER FORMING MACHINE**  
**Delryn Cylinder® NOT Included**  
 (See accessories)

**Supplied as standard:**  
**Standard Shaft** if the machine is ordered with  
 cylinders smaller than Ø 110 mm  
**Enlarged shaft** if the machine is ordered with  
 cylinders equal or bigger than Ø 110 mm  
 (\*\*\*\*)

Net weight: 75 kg

**C/E HR**  
**REFRIGERATED HAMBURGER FORMING MACHINE**  
**Delryn Cylinder® NOT Included**  
 (See accessories)

**Supplied as standard:**  
**Standard Shaft** if the machine is ordered with  
 cylinders smaller than Ø 110 mm  
**Enlarged shaft** if the machine is ordered with  
 cylinders equal or bigger than Ø 110 mm  
 (\*\*\*\*)

Net weight: 85 kg

- Made of stainless steel and Delrin®
- Removable 30 litres feed pan with integrated bottom
- Manual wire scraper device
- Equipped with plexiglass lid and frontal door
- Standard 40 cm conveyor
- NVR device
- Power: 0,75 kW/HP 1,0
- Productivity: 2100 pcs/h
- Adjustable hamburger thickness/weight
- CE model

#### HAMBURGER PATTY DIMENSIONS



Max. Ø 120 mm  
 Max thickness: 23 mm

(\*\*\*\*)  
 If 2 or more cylinders are ordered, and 1 is smaller than Ø 110 mm and the other(s)  
 equal or bigger than Ø 110 mm, accessory **PALA** (additional shaft) is needed  
 (See accessories)



**C/E MBF - MEAT BALL FORMING MACHINE (\*\*\*\*)**  
**FORMING MACHINE**  
**Delryn Cylinder® NOT Included**  
 (See accessories)

- Made of stainless steel and Delrin®
- Adjustable belt (height)
- NVR device
- CE model
- Net weight: 70 kg

**REMARK:** the hamburger machine must be  
 complete of special length conveyor

#### MEATBALLS DIMENSIONS



Min. Ø 28 mm  
 Max. Ø 39 mm

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES FOR C/E H & C/E HR (\*)

- **CYL-S** - Delrin® cylinder hamburger shape  
 Ø 90 mm or Ø 100 mm or Ø 110 mm or Ø 120 mm  
 (please see "PALA" here below)
- **CYL-P** - Delrin® cylinder "cylindrical meat ball"  
 2 x Ø 36 mm
- **CYL-C** - Delrin® cylinder - shapes/forms to be  
 chosen between the ones available at page 46
- **CYL-D** - Delrin® cylinder customized shape  
 (under our approval \*\*)
- **PALA** - Additional Shaft - needed if 2 or more  
 cylinders are ordered, and 1 is smaller than Ø 110  
 mm and the other(s) equal or bigger than Ø 110mm
- **PED** - Foot control unit
- **INCAR** - Paper interleaver device (paper not included)
- **PAPER** - Paper for interleaver device
- **TRAM** - Special 50 lit feed pan (instead of  
 standard 30 lit)
- **NAS** - Special 80 cm length conveyor (instead  
 of standard 40 cm)
- **PFA** - Special automatic scraper device  
 (pneumatic system needed compressed air min  
 4 bar; instead of standard manual system)
- **VVE** - Speed variator (800 to 4000 cycle/h  
 (add the special conveyor and automatic scraper)
- **COP/X** - Special stainless steel lid (instead of  
 standard plastic)
- **VET/X** - Special stainless steel frontal door  
 (instead of standard plastic)
- **WTR** - Water atomizing device
- **TC/T** - Stainless steel table with shelve and  
 self-braking wheels (660 x 600 x h=740 mm)
- **TC/T-MX** - Stainless steel table with shelve and  
 self-braking wheels - (860 x 600 x h=850 mm;  
 strictly required for machines equipped with  
 Special 80 cm length conveyor, speed variator  
 or joined with meat ball forming machine.

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES (\*)

- **CYL-28** - Delrin® set (cylinder + "half-moon" \*\*\*)  
 for spherical shape Ø 28 mm (requested meat  
 portions Ø 28 on the hamburger machine)
- **CYL-33** - Delrin® set (cylinder + "half-moon" \*\*\*)  
 for spherical shape Ø 33 mm (requested meat  
 portions Ø 36 on the hamburger machine)
- **CYL-36** - Delrin® set (cylinder + "half-moon" \*\*\*)  
 for spherical shape Ø 36 mm (requested meat  
 portions Ø 39 on the hamburger machine)
- **CYL-39** - Delrin® set (cylinder + "half-moon" \*\*\*)  
 for spherical shape Ø 39 mm (requested meat  
 portions Ø 45 on the hamburger machine)
- **VVE** - Speed variator (800 to 4000 cycle/h; if  
 present on hamburger machine)
- **WTR** - Water atomizing device
- **OIL FEEDER** - Oil feeder for particularly gluey  
 and sticky products



For more information see page 03

(\*) to be ordered with the machine

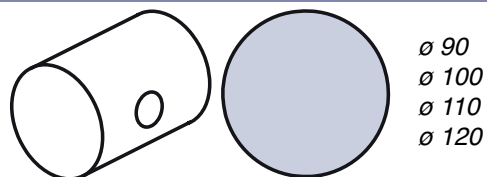
(\*\*) some examples on page 47

(\*\*\*\*) final diameter; possibly needed to change the format in the cylinder assembled on hamburger machine

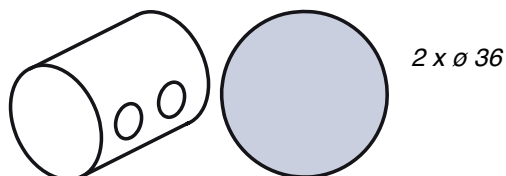
(\*\*\*\*) to be joined to C/E 653, C/E 653R, C/E H, C/E HR hamburger machine complete of special 80 cm conveyor

Voltage to be confirmed at the order ⚠

STANDARD FORMS



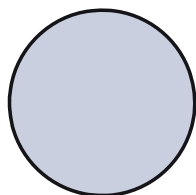
**SINGLE**



**DOUBLE**

SPECIAL FORMS

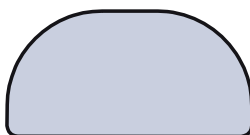
**ROUND SHAPE**



min. ø 40 ø 125  
max. ø 89 (Special)

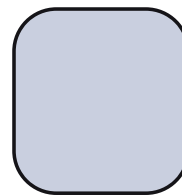
**HALF OVAL**

min. ø 60  
max. ø 70



min. 80  
max. 120

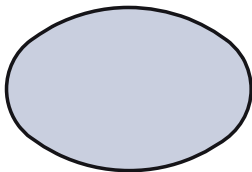
**SQUARE**



min. 50  
max. 115

**ELLIPSE**

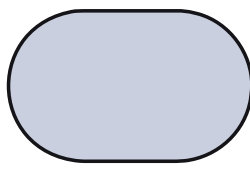
min. ø 30  
max. ø 80



min. 50  
max. 120

**OVAL**

min. 50  
max. 100



min. 80  
max. 120

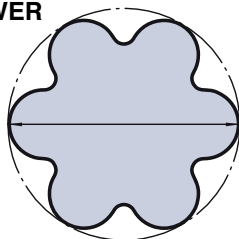
**NUGGET / STICK**

min. 25  
max. 60



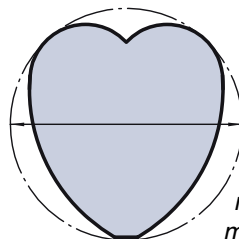
min. 60  
max. 120

**FLOWER**



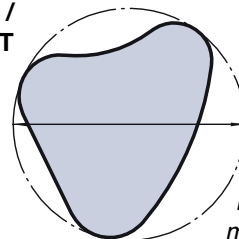
min. 85  
max. 120

**HEART**



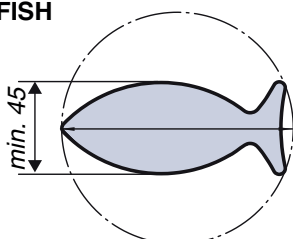
min. 40  
max. 120

**STEAK / CUTLET**



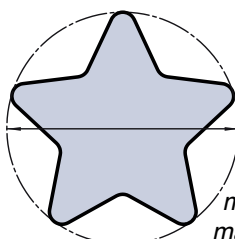
min. 60  
max. 120

**FISH**



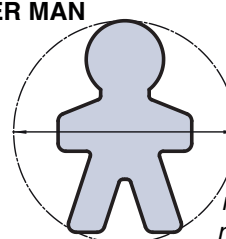
min. ø 95  
max. ø 120

**STAR**



min. ø 60  
max. ø 120

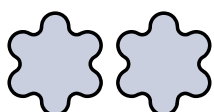
**BURGER MAN**



min. ø 115  
max. ø 120

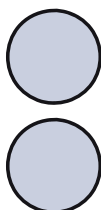
SPECIAL DOUBLE FORMS

**DOUBLE FLOWER**



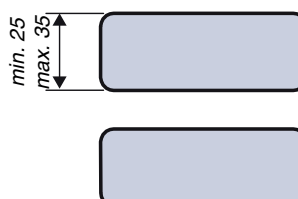
2 - min. ø 36  
2 - max. ø 45

**DOUBLE ROUND SHAPE**



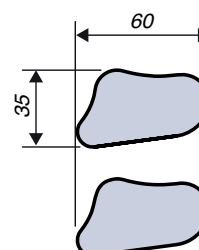
min. ø 25  
max. ø 45

**DOUBLE NUGGET/STICK**



min. 50  
max. 120

**DOUBLE STEAK/CUTLET**



2 - 35 x 60



## C/E HF HAMBURGER/MEATBALL FORMING MACHINE **Delryn Cylinder® NOT Included** (See accessories)

### MAIN FUNCTIONS:

- **Hamburger/Patties Production**
- **Hamburger Stacking function\*\***
- **Meatball Production**

- Made of stainless steel and Delryn
- Machine on trolley with self-breaking wheels
- Removable 40 litres feed pan
- Special automatic scraper device included (pneumatic system needed compressed air min 4 bar)
- Paper interleaver device included\*
- Equipped with speed variator
- Equipped with oil feeder
- NVR Device
- CE Model
- Power: 0,9 kW/HP 1,2
- Net weight: 160 kg

- **Max Hamburger Productivity:**  
~ 3000 pcs/h (Single Shape)
- **Hamburger Max Thickness: 30 mm**
- **Max Meatballs Productivity:**  
~ 6000 pcs/h (Double Shape)

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

#### HAMBURGER PRODUCTION



- **CYL-HAMB** - Delryn Cylinder - Hamburger (round) shape - (Diameter to be advised at the time of the order, choosing in a range between Ø 27 mm (minimum diameter) and Ø 135 mm (maximum diameter))

#### MEATBALL PRODUCTION

- **CYL-POLP** - Set of Cylinders and side parts for meatball production (diameter of the final meatball to be advised at the time of the order, choosing between the following ones: Ø 25 mm - Ø 28 mm - Ø 36 mm - Ø 39 mm)

#### OTHER

- **CYL-SPEC** - Delryn Cylinder customized shape (under our approval)
- **PAPER** - Paper for interleaver device

HAMBURGER PATTY	DIMENSIONS
	Max. Ø 135 mm Max thickness: 30 mm
MEATBALLS	DIMENSIONS
	Min. Ø 25 mm Max. Ø 39 mm



\*Paper Not Included (See accessories)

\*\* for a maximum height of 80 mm



## MEAT PROCESSING - MANUAL MEAT PRESSERS & OTHERS

Compact and indestructible, these meat pressers are essential for the preparation of perfectly round hamburgers. They can be used with beef or fish, and in combination with other ingredients. Ideal for butchers, fast food outlets, delicatessens, supermarkets and catering. The models are constructed in compliance with EC hygiene and safety standards.



### MANUAL MEAT PRESSERS



PAG. 48

### SEMI AUTOMATIC PATTY FORMER



PAG. 49





## C/94

- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 100 mm
- Net weight: 5 kg



## MP 100

- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 100 mm
- Net weight: 5 kg



## C/95D

- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape: Ø 110 mm
- Net weight: 4 kg



## C/95F

- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 130 mm
- Net weight: 5 kg





**C/95G**

- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 150 mm
- Net weight: 6 kg



**C/95H**

- Made of anodized aluminum alloy (body machine) and stainless steel (cup and plate)
- Hamburger round shape Ø 180 mm
- Net weight: 7 kg



**PH-A**

**SEMI AUTOMATIC PATTY FORMER**

- Suitable for meat mincers TF 32/S (\*) - C/E 32S (\*) - CE 680N (\*) - TA 32X MAXI - CE 660F and the mixer-grinders CE 901 - CE 901T - CE 902.

PH-A/100-8	Ø 100 mm and fix thickness 8 mm
PH-A/100-12	Ø 100 mm and fix thickness 12 mm
PH-A/120-8	Ø 120 mm and fix thickness 8 mm
PH-A/120-12	Ø 120 mm and fix thickness 12 mm
PH-A/130-11	Ø 130 mm and fix thickness 11 mm
PH-A/130-14	Ø 130 mm and fix thickness 14 mm
PH-A/150-11	Ø 150 mm and fix thickness 11 mm
PH-A/150-14	Ø 150 mm and fix thickness 14 mm

(\*) it has to be ordered the additional electrical kit



**HAMBURGER ATTACHMENT**

SEMI AUTOMATIC SYSTEM FOR C/E 680N (\*), C/E R22H, C/E 22SRH, C/E W22H, C/E 32SRH AND C/E R32H

- Available 14 and 17 mm thickness (to be confirmed at the moment of purchase order)
- Adjustable format

- **Thickness 14 mm**
- **Thickness 17 mm**

(\*) it has to be ordered the additional electrical kit



## FILLING FUNNELS

- Set of 3 inox funnels Ø 14 mm, Ø 20 mm and Ø 30 mm
- Suitable for table top meat mincers (32 head)



## MEAT PROCESSING - TENDERIZER / STRIP CUTTING MACHINES

Constructed in stainless steel, stable and robust cutting machines for meat, fish or vegetables, or tenderizers for cutting fibres and nerves to tenderize meat and give an improved appearance.

The machines have an easily removable blades unit for thorough cleaning and are safe to use. Constructed in stainless steel, they are ideal for butchers' shops, large-scale food processing plants and delicatessens.





### TSC 300

- Tenderizer
- Tenderizing blade assembly (included)
- Stainless steel structure
- Removable cover with safety microswitch
- Equipped with plastic pan
- Easy detachable blade assembly for a deeper cleaning
- Entry product slot dimension: 30x170 mm
- Power: 0,18 kW/HP 0,25 (Sph)
- CE Version
- Net weight: 24 kg

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES\*

- **INOX** - Stainless steel pan (instead of plastic pan)



### TSC 500

- Tenderizer / Strip cutting machine
- **Blade assembly NOT Included (see accessories)**
- Stainless steel structure
- Removable cover with safety microswitch
- Equipped with plastic pan
- Easy detachable blade assembly for a deeper cleaning
- Entry product slot dimension: 30x170 mm
- Power: 0,55 kW/HP 0,75 (Tph) - 0,37 kW/HP 0,50 (Sph)
- CE Version
- Net weight: 24 kg.

**THREEPHASE** (V400/3/50 Hz or V230/30/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES\*

- **INOX** - Stainless steel pan (Instead of plastic pan)
- **INT** - Tenderizing blade assembly
- **STR/C5** - 5 mm strip cutting blade assembly (for meat)
- **STR/C10** - 10 mm strip cutting blade assembly (for meat)
- **STR/C15** - 15 mm strip cutting blade assembly (for meat)
- **STR/V5** - 5 mm strip cutting blade assembly (for fish and vegetables)
- **STR/V10** - 10 mm strip cutting blade assembly (for fish and vegetables)
- **STR/V15** - 15 mm strip cutting blade assembly (for fish and vegetables)



### TSC 700

- Tenderizer / Strip cutting machine
- **Blade assembly NOT Included (see accessories)**
- Stainless steel structure
- Removable cover with safety microswitch
- Equipped with plastic pan
- Easy detachable blade assembly for a deeper cleaning
- Entry product slot dimension: 30x250 mm
- Power: 0,75 kW/HP 1,00 (Tph) - 0,55 kW/HP 0,75 (Sph)
- CE Version
- Net weight: 34 kg.

**THREEPHASE** (V400/3/50 Hz or V230/30/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES\*

- **INOX** - Stainless steel pan (Instead of plastic pan)
- **INT** - Tenderizing blade assembly
- **STR/C5** - 5 mm strip cutting blade assembly (for meat)
- **STR/C10** - 10 mm strip cutting blade assembly (for meat)
- **STR/C15** - 15 mm strip cutting blade assembly (for meat)
- **STR/V5** - 5 mm strip cutting blade assembly (for fish and vegetables)
- **STR/V10** - 10 mm strip cutting blade assembly (for fish and vegetables)
- **STR/V15** - 15 mm strip cutting blade assembly (for fish and vegetables)

(\*) to be ordered with the machines





## MEAT PROCESSING - HORIZONTAL CUTTER

An essential piece of equipment for professional caterers. Designed and built to blend, grind, chop, mix and homogenize meat, vegetables and dried fruit. The blade and the tank rotate simultaneously at high speed to allow optimum processing. Blade unit and tank easily removable for cleaning. Safe to use thanks to magnetic sensors and the blade unit brake if the cover is opened.







**CTE 6**

- Stainless steel structure
- Blades and lid completely removable (and dishwasher safe)
- Maximum safety: coded magnetic sensor on bowl and lid
- Blade brake (when the lid is opened)
- Thermally protected motor
- Easily removable 3 blades hub
- Blade Revolutions N°: 1.400 r.p.m
- Bowl Capacity: 6 l.
- Bowl Revolutions: 20 r.p.m.
- CE Model
- Power: 0,37 kW/HP 0,5
- Net weight: 43 kg

**SINGLEPHASE** (V230/1/50 Hz)



## MEAT PROCESSING - PORTIONER

These portioning machines are designed to be connected in a line to our automatic feed mincers and are a complete and highly hygienic system for preparing and handling precise meat portions in "free flow" and "patty form" mode.

Fully compliant with EC meat hygiene and operator safety standards, they are ideal for maximum productivity at supermarkets, packaging centres and meat processing centres.





## MPM 500

### PORTIONING MACHINE

- Stainless steel frame and casing
- Equipped with protected knife, conveyor belt, speed setting device and 4 steering wheels;
- Cutter Power: 0,26 kW/HP 0,35
- Conveyor belt Power: 0,18 kW/HP 0,24
- CE model
- Suitable for mixers-grinders with 32 head
- Complete of nr. 2 drain/outlet devices (approx. 95 x 65 mm and 95 x 85 mm section)
- Complete of joining kit for Minerva mixer-grinders (C/E 900 - C/E 900R; 32 head)
- Suitable for other brands of mixer-grinders with the relevant interface kit under our approval (32 head; the kit must be ordered separately)
- Net weight: 131 kg

**REMARK:** a speed variator must be assembled on the joined mixer-grinder

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) !

### ACCESSORIES

- **INTERFACE KIT** - Additional joining kit for connecting the portioning machine with other brands of mixer-grinders. Under our approval only.



## MEAT PORTIONING LINE

(C/E 900 + MPM 500)

## MEAT PORTIONING LINE

(C/E 900R + MPM 500)

Composed of: (ready for running)

- Mixer-grinder C/E 900 or C/E 900R (see page 19) complete of speed setting device
- Joining parts/interface kit
- Portioning machine MPM 500

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) !

- **Enterprise version**

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) !

- **Enterprise version**





## FOOD PROCESSING - SLICERS

The line of professional slicers we offer is among the most comprehensive and reliable on the market because it is historically linked to a brand and a district renowned for its expertise with these machines.

With the acquisition of Omega, La Minerva has managed to keep production of these slicers local with the very same level of product and service quality recognised around the world.

The range includes the latest generation gravity, vertical and automatic slicers, ideal for cutting cured or fresh meats in retail shops and supermarkets, or manual slicers (with flywheel) where no power is available.



GRAVITY SLICERS



PAG. 60

AUTOMATIC GRAVITY SLICERS



PAG. 69

VERTICAL SLICERS



PAG. 70

SLICERS WITH SCALE



PAG. 76

FLYWHEEL SLICERS



PAG. 78





### 220 GSE/D

- 220 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 220 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 245 mm
- Cutting Height: Ø 160 mm
- Cutting Height:  $\nearrow$  190 x 160 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 13 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 220L** - Teflon coated blade (instead of standard blade)
- **MICRO/E** - Microswitch on blade-cover



### 220 GSE/I

- 220 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 220 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 245 mm
- Cutting Height: Ø 160 mm
- Cutting Height:  $\nearrow$  190 x 160 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 13 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 220L** - Teflon coated blade (instead of standard blade)
- **MICRO/E** - Microswitch on blade-cover



### 220 GSE/E

- 220 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 220 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 245 mm
- Cutting Height: Ø 160 mm
- Cutting Height:  $\nearrow$  190 x 160 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- **Export version**
- Net weight: 13 kg

**SINGLEPHASE (V230/1/50 Hz)**



## 250 GSE/D

- 250 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 250 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting Height: Ø 190 mm
- Cutting Height:  $\nearrow$  220 x 190 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 16 kg

SINGLEPHASE (V230/1/50 Hz)

## ACCESSORIES

- **TEFLON 250L** - Teflon coated blade (instead of standard blade)
- **BEK/E** - Blade extraction kit
- **MICRO/E** - Microswitch on blade-cover



## 250 GSE/I

- 250 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 250 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting Height: Ø 190 mm
- Cutting Height:  $\nearrow$  220 x 190 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 16 kg

SINGLEPHASE (V230/1/50 Hz)

## ACCESSORIES

- **TEFLON 250L** - Teflon coated blade (instead of standard blade)
- **BEK/E** - Blade extraction kit
- **MICRO/E** - Microswitch on blade-cover



## 250 GSE/R

- 250 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 250 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting Height: Ø 190 mm
- Cutting Height:  $\nearrow$  220 x 190 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- **Export version**
- Net weight: 16 kg

SINGLEPHASE (V230/1/50 Hz)



### 275 GSE/D

- 275 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 275 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  220 x 210 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 17 kg

SINGLEPHASE (V230/1/50 Hz)

### ACCESSORIES

- **TEFLON 275L** - Teflon coated blade (instead of standard blade)
- **BEK/E** - Blade extraction kit
- **MICRO/E** - Microswitch on blade-cover



### 275 GSE/I

- 275 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 275 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  220 x 210 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 17 kg

SINGLEPHASE (V230/1/50 Hz)

### ACCESSORIES

- **TEFLON 275L** - Teflon coated blade (instead of standard blade)
- **BEK/E** - Blade extraction kit
- **MICRO/E** - Microswitch on blade-cover



### 275 GSE/E

- 275 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 275 mm
- Power: 0,22 kW/HP 0,30
- Carriage stroke: 270 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  220 x 210 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- **Export version**
- Net weight: 17 kg

SINGLEPHASE (V230/1/50 Hz)



## 300 GLT/D

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,18 kW/HP 0,25
- Carriage stroke: 290 mm
- Cutting Height: Ø 200 mm
- Cutting Height:  $\nabla$  170 x 230 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 21 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



## 300 GLT/I

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,18 kW/HP 0,25
- Carriage stroke: 290 mm
- Cutting Height: Ø 200 mm
- Cutting Height:  $\nabla$  170 x 230 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 21 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



## 300 GLT/E

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,18 kW/HP 0,25
- Carriage stroke: 290 mm
- Cutting Height: Ø 200 mm
- Cutting Height:  $\nabla$  170 x 230 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- NVR system
- **Export version**
- Net weight: 21 kg

**SINGLEPHASE (V230/1/50 Hz)**



## GC 300/I

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting Height: Ø 220 mm
- Cutting Height:  $\nabla$  190 x 270 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 30 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover





#### GC 300/E

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting Height: Ø 220 mm
- Cutting Height:  $\nearrow$  190 x 270 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- **Export version**
- Net weight: 30 kg

**SINGLEPHASE** (V230/1/50 Hz)



#### 300 GXE K/I

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,30 kW/HP 0,40
- Carriage stroke: 320 mm
- Cutting Height: Ø 190 mm
- Cutting Height:  $\nearrow$  170 x 290 mm
- Cutting thickness adjustable from 0 to 15 mm
- Gear drive in oil bath
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 30 kg

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



#### 300 GXE K/E

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,30 kW/HP 0,40
- Carriage stroke: 320 mm
- Cutting Height: Ø 190 mm
- Cutting Height:  $\nearrow$  170 x 290 mm
- Cutting thickness adjustable from 0 to 15 mm
- Gear drive in oil bath
- **Export version**
- Net weight: 30 kg

**SINGLEPHASE** (V230/1/50 Hz)



#### BF 300/I

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,23 kW/HP 0,30
- Carriage stroke: 325 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  170 x 210 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 34 kg

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)



### BF 300/E

- 300 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,23 kW/HP 0,30
- Carriage stroke: 325 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  170 x 210 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- **Export version**
- Net weight: 34 kg

**SINGLEPHASE** (V230/1/50 Hz)



## GC 350/I

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting Height: Ø 260 mm
- Cutting Height:  $\nearrow$  200 x 270 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 31 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **INOX** - Inox guard



## GC 350/E

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting Height: Ø 260 mm
- Cutting Height:  $\nearrow$  200 x 270 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- **Export version**
- Net weight: 31 kg

**SINGLEPHASE (V230/1/50 Hz)**



## 350 GLE K

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,31 kW/HP 0,41
- Carriage stroke: 340 mm
- Cutting Height: Ø 240 mm
- Cutting Height:  $\nearrow$  205 x 295 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 35 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **INOX** - Inox guard
- **ALUM** - Aluminum handle (full set)



## 350 GXL

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 340 mm
- Cutting Height: Ø 250 mm
- Cutting Height:  $\nearrow$  200 x 280 mm
- Cutting thickness adjustable from 0 to 15 mm
- Gear drive in oil bath
- Start/stop buttons at 24VDC. NVR system
- CE model
- Tilting product support (locked gauge plate)
- Net weight: 41 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **INOX** - Inox guard



## BF 350/I

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting Height: Ø 230 mm
- Cutting Height:  $\nearrow$  180 x 250 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 36 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)



## BF 350/E

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 325 mm
- Cutting Height: Ø 230 mm
- Cutting Height:  $\nearrow$  180 x 250 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- **Export version**
- Net weight: 36 kg

**SINGLEPHASE (V230/1/50 Hz)**



## G5

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 365 mm
- Cutting Height: Ø 250 mm
- Cutting Height:  $\nearrow$  210 x 320 mm
- Cutting thickness adjustable from 0 to 24 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 48 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard





## 370 GLE K

- 370 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,31 kW/HP 041
- Carriage stroke: 340 mm
- Cutting Height: Ø 250 mm
- Cutting Height:  $\nearrow$  215 x 295 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 38 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **BEK** - Blade extraction kit
- **INOX** - Inox guard
- **ALUM** - Aluminum handle (full set)



## G7

- 370 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 365 mm
- Cutting Height: Ø 265 mm
- Cutting Height:  $\nearrow$  225 x 320 mm
- Cutting thickness adjustable from 0 to 24 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 50 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 370L** - Teflon coated blade (instead of standard blade)
- **TEFLON 370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard


**BF 300 A**

- 300 Automatic Gravity Slicer
- Stainless Steel and anodized Aluminum alloy
- Built-in sharpener
- Blade transmission: Poly V belt
- Automatism transmission: chain
- Blade Ø 300 mm
- Blade Motor: 0,23 kW/HP 0,30
- Carriage motor 0,19 kW/HP 0,25
- Carriage stroke: 325 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  170 x 210 mm
- Cutting thickness adjustable from 0 to 23 mm
- Fix speed, removable product support (locked gauge plate)
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 62 kg

**SINGLEPHASE (V230/1/50 Hz)**
**ACCESSORIES**

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **SPEED** - adjustable carriage speed: 15-44 carriage strokes per minute
- **MICRO** - Microswitch on blade-cover


**G5A**

- 350 Automatic Gravity Slicer
- Made of aluminum alloy treated with anodic oxidation
- Built-in sharpener
- Blade transmission: Poly V belt
- Automatism transmission: toothed belt, high performance, brushless motor
- Production capacity: 3 speeds per set stroke, changeable while automatism is running
- Slice counter: ascending/descending count
- Autoshutdown within 30" if the slicer is not used
- Blade Ø 350 mm
- Blade Motor: 0,38 kW/HP 0,5
- Carriage motor 0,20 kW/HP 0,25
- Carriage stroke: 365 mm
- Cutting Height: Ø 250 mm
- Cutting Height: 210 x 320 mm
- Cutting thickness adjustable from 0 to 24 mm
- Start/stop buttons at 24VDC
- NVR system
- CE model
- Net weight: 62 kg

**SINGLEPHASE (V230/1/50 Hz)**
**ACCESSORIES**

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard
- **MICRO** - Microswitch on blade-cover


**BF 350 A**

- 350 Automatic Gravity Slicer
- Stainless Steel and anodized Aluminum alloy
- Built-in sharpener
- Blade transmission: Poly V belt
- Automatism transmission: chain
- Blade Ø 350 mm
- Blade Motor: 0,37 kW/HP 0,50
- Carriage motor 0,19 kW/HP 0,25
- Carriage stroke: 325 mm
- Cutting Height: Ø 230 mm
- Cutting Height:  $\nearrow$  180 x 250 mm
- Cutting thickness adjustable from 0 to 23 mm
- Fix speed, removable product support (locked gauge plate)
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 64 kg

**SINGLEPHASE (V230/1/50 Hz)**
**ACCESSORIES**

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **SPEED** - adjustable carriage speed: 15-44 carriage strokes per minute
- **MICRO** - Microswitch on blade-cover


**G7A**

- 370 Automatic Gravity Slicer
- Made of aluminum alloy treated with anodic oxidation
- Built-in sharpener
- Blade transmission: Poly V belt
- Automatism transmission: toothed belt, high performance, brushless motor
- Production capacity: 3 speeds per set stroke, changeable while automatism is running
- Slice counter: ascending/descending count
- Autoshutdown within 30" if the slicer is not used
- Blade Ø 370 mm
- Blade Motor: 0,38 kW/HP 0,5
- Carriage motor 0,20 kW/HP 0,25
- Carriage stroke: 365 mm
- Cutting Height: Ø 265 mm
- Cutting Height: 225 x 320 mm
- Cutting thickness adjustable from 0 to 24 mm
- Start/stop buttons at 24VDC
- NVR system
- CE model
- Net weight: 61 kg

**SINGLEPHASE (V230/1/50 Hz)**
**ACCESSORIES**

- **TEFLON 370L** - Teflon coated blade (instead of standard blade)
- **TEFLON 370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard
- **MICRO** - Microswitch on blade-cover



### 300 TS K/D

- 300 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,26 kW/HP 0,35
- Carriage stroke: 260 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  210 x 220 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 23 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



### 300 TS K/I

- 300 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,26 kW/HP 0,35
- Carriage stroke: 260 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  210 x 220 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 23 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



### 300 TC K/D

- 300 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,26 kW/HP 0,35
- Carriage stroke: 260 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  210 x 220 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 23 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



### 300 TC K/I

- 300 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 300 mm
- Power: 0,26 kW/HP 0,35
- Carriage stroke: 260 mm
- Cutting Height: Ø 210 mm
- Cutting Height:  $\nearrow$  210 x 220 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 23 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 300L** - Teflon coated blade (instead of standard blade)
- **TEFLON 300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



## 350 TS K/D

- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 300 mm
- Cutting Height: Ø 222 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 29 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit



## 350 TS K/I

- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 300 mm
- Cutting Height: Ø 222 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 29 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit



## 350 TC K/D

- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 300 mm
- Cutting Height: Ø 222 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Net weight: 29 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit



## 350 TC K/I

- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,19 kW/HP 0,25
- Carriage stroke: 300 mm
- Cutting Height: Ø 222 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 29 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit



## 350 VERTICAL SLICERS



### 350 ASE K

- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,31 kW/HP 0,41
- Carriage stroke: 340 mm
- Cutting Height: Ø 260 mm
- Cutting Height:  $\nearrow$  260 x 318 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 41 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **ALUM** - Aluminum handle (full set)



### 350 ACE K

- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,31 kW/HP 0,41
- Carriage stroke: 340 mm
- Cutting Height: Ø 260 mm
- Cutting Height:  $\nearrow$  260 x 305 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 42 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **INOX** - Inox guard
- **ALUM** - Aluminum handle (full set)



### S5

- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting Height: Ø 270 mm
- Cutting Height:  $\nearrow$  265 x 335 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 45 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)



### C5

- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting Height: Ø 270 mm
- Cutting Height:  $\nearrow$  265 x 325 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 45 kg

**SINGLEPHASE (V230/1/50 Hz)**

### ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard



## VS 350 K

- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Aluminum handle (full set)
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 400 mm
- Cutting Height: Ø 270 mm
- Cutting Height:  $\nearrow$  260 x 300 mm
- Cutting thickness adjustable from 0 to 22 mm
- Gear drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 53 kg

**SINGLEPHASE** (V230/1/50 Hz)

## ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



## VM 350 K

- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Aluminum handle (full set)
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 400 mm
- Cutting Height: Ø 270 mm
- Cutting Height:  $\nearrow$  260 x 300 mm
- Cutting thickness adjustable from 0 to 22 mm
- Gear drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 55 kg

**SINGLEPHASE** (V230/1/50 Hz)

## ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **INOX** - Inox guard



## 370 ASE K

- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,31 kW/HP 0,41
- Carriage stroke: 340 mm
- Cutting Height: Ø 270 mm
- Cutting Height:  $\nearrow$  270 x 310 mm
- Cutting thickness adjustable from 0 to 23mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 42 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **BEK** - Blade extraction kit
- **ALUM** - Aluminum handle (full set)



## 370 ACE K

- 370 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,31 kW/HP 0,41
- Carriage stroke: 340 mm
- Cutting Height: Ø 270 mm
- Cutting Height:  $\nearrow$  270 x 305 mm
- Cutting thickness adjustable from 0 to 23 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 43 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **BEK** - Blade extraction kit
- **INOX** - Inox guard
- **ALUM** - Aluminum handle (full set)



## S7

- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting Height: Ø 285 mm
- Cutting Height:  $\nearrow$  280 x 335 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 46 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)



## C7

- 370 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting Height: Ø 285 mm
- Cutting Height:  $\nearrow$  280 x 325 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 46 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard



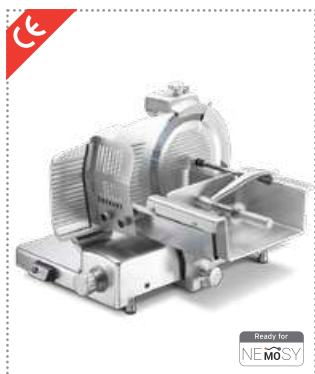
## VS 370 K

- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Aluminum handle (full set)
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 400 mm
- Cutting Height: Ø 280 mm
- Cutting Height:  $\neq$  270 x 300 mm
- Cutting thickness adjustable from 0 to 22 mm
- Gear drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 55 kg

**SINGLEPHASE** (V230/1/50 Hz)

## ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover



## VM 370 K

- 370 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Aluminum handle (full set)
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 400 mm
- Cutting Height: Ø 280 mm
- Cutting Height:  $\neq$  270 x 300 mm
- Cutting thickness adjustable from 0 to 22 mm
- Gear drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Net weight: 57 kg

**SINGLEPHASE** (V230/1/50 Hz)

## ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **INOX** - Inox guard



## SLICERS WITH SCALE



### GB5

- 350 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 365 mm
- Cutting Height: Ø 250 mm
- Cutting Height:  $\nearrow$  210 x 320 mm
- Cutting thickness adjustable from 0 to 24 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's user only
- Weight range 10 kg/2 g - Display - Loading cell\*
- Removable receiving tray
- Net weight: 49 kg

SINGLEPHASE (V230/1/50 Hz)

### ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard



### GB7

- 370 Gravity Slicer
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 365 mm
- Cutting Height: Ø 265 mm
- Cutting Height:  $\nearrow$  225 x 320 mm
- Cutting thickness adjustable from 0 to 24 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's user only
- Weight range 10 kg/2 g - Display - Loading cell\*
- Removable receiving tray
- Net weight: 51 kg

SINGLEPHASE (V230/1/50 Hz)

### ACCESSORIES

- **TEFLON 370L** - Teflon coated blade (instead of standard blade)
- **TEFLON 370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard



### SB5

- 350 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting Height: Ø 270 mm
- Cutting Height:  $\nearrow$  265 x 335 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's user only
- Weight range 10 kg/2 g - Display - Loading cell\*
- Removable receiving tray
- Net weight: 46 kg

SINGLEPHASE (V230/1/50 Hz)

### ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)



### CB5

- 350 Vertical Slicer with Meat Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 350 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting Height: Ø 270 mm
- Cutting Height:  $\nearrow$  265 x 325 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's user only
- Weight range 10 kg/2 g - Display - Loading cell\*
- Removable receiving tray
- Net weight: 45 kg

SINGLEPHASE (V230/1/50 Hz)

### ACCESSORIES

- **TEFLON 350L** - Teflon coated blade (instead of standard blade)
- **TEFLON 350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard



#### SB7

- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting Height: Ø 285 mm
- Cutting Height:  $\nabla$  280 x 335 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's user only
- Weight range 10 kg/2 g - Display - Loading cell\*
- Removable receiving tray
- Net weight: 46 kg

**SINGLEPHASE (V230/1/50 Hz)**

#### ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)



#### CB7

- 370 Vertical Slicer with Ham Hopper
- Anodized aluminum alloy. Built-in sharpener
- Blade Ø 370 mm
- Power: 0,37 kW/HP 0,50
- Carriage stroke: 380 mm
- Cutting Height: Ø 285 mm
- Cutting Height:  $\nabla$  280 x 325 mm
- Cutting thickness adjustable from 0 to 15 mm
- Poly V belt drive
- Start/stop buttons at 24VDC. NVR system
- CE model
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's user only
- Weight range 10 kg/2 g - Display - Loading cell\*
- Removable receiving tray
- Net weight: 47 kg

**SINGLEPHASE (V230/1/50 Hz)**

#### ACCESSORIES

- **BEK** - Blade extraction kit
- **MICRO** - Microswitch on blade-cover
- **ALUM** - Aluminum handle (full set)
- **INOX** - Inox guard



**300V**

- Vertical Flywheel Slicer
- Stainless steel and Aluminum
- Built-in sharpener
- Blade: Ø 300 mm
- Cutting height: Ø 230 mm
- Cutting height: ≠ 190 x 230 mm
- Cutting thickness adjustable from 0 to 2,5 mm
- Net weight: 50 kg

**300V (black colour)**

**300V (red colour)**

**ACCESSORIES**

- **STAND 300** - Ral Colour on request

## FOOD PROCESSING - PEELERS & CLEANERS

### POTATOES, CARROTS, ONIONS, GARLIC

Automatic machines for washing and cleaning potatoes, carrots, onions and garlic with excellent cleaning results, considerable labour-savings and a minimum waste of product. Easy to use. Rapid work cycle. Specially designed for the purpose. Cleaning disc side canvas with abrasive coating (potato and carrots) or smooth surface (garlic), easily removable for cleaning.

Maximum hygiene in full respect of regulations. For catering, restaurants, canteens, community, food processing plants, hyper and supermarkets..

### MUSSELS

Automatic machines for washing and cleaning mussels; they remove the algae and incrustations with great results, considerable labour-savings and a minimum waste of product. Disc and stainless steel basket are easy to remove for cleaning. For fish-vendors, catering, restaurants, Community, hyper and supermarkets...



#### POTATO PEELERS



PAG. 80

#### ONION PEELERS & GARLIC PEELERS



PAG. 83

#### MUSSEL CLEANERS



PAG. 84







- C/E PP5**  
POTATO PEELER
- Table top configuration
  - Column stainless steel machine
  - Loading capacity: 5 kg
  - Interlocked lid
  - Power: 0,27 kW/HP 0,35
  - Productivity: 150 kg/h
  - Manual water inlet
  - CE model
  - Net weight: 30 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



- C/E PP5T**  
POTATO PEELER
- Floor configuration complete of trestle
  - Column stainless steel machine
  - Loading capacity: 5 kg
  - Interlocked lid
  - Power: 0,27 kW/HP 0,35
  - Productivity: 150 kg/h
  - Manual water inlet
  - CE model
  - Net weight: 35 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



- C/PP5**  
POTATO PEELER
- Table top configuration
  - Column stainless steel machine
  - Loading capacity: 5 kg
  - Power: 0,27 kW/HP 0,35
  - Productivity: 150 kg/h
  - Manual water inlet
  - **Export version**
  - Net weight: 27 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket



- C/E PP10T**  
POTATO PEELER
- Floor configuration complete of trestle
  - Column stainless steel machine
  - Loading capacity: 10 kg
  - Interlocked lid
  - Power: 0,75 kW/HP 1
  - Productivity: 300 kg/h
  - Manual water inlet
  - CE model
  - Net weight: 46 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

Voltage to be confirmed at the order ⚠



**C/PP10T**

**POTATO PEELER**

- Floor configuration with feet
- Column stainless steel machine
- Loading capacity: 10 kg
- Power: 0,75 kW/HP 1
- Productivity: 300 kg/h
- Manual water inlet
- **Export version**
- Net weight: 44 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket



**C/E PP20T**

**POTATO PEELER**

- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 20 kg
- Interlocked lid
- Power: 1,15 kW/HP 1,50
- Productivity: 480 kg/h
- Manual water inlet
- CE model
- Net weight: 60 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



**C/PP20T**

**POTATO PEELER**

- Floor configuration with feet
- Column stainless steel machine
- Loading capacity: 20 kg
- Power: 1,15 kW/HP 1,50
- Productivity: 480 kg/h
- Manual water inlet
- **Export version**
- Net weight: 57 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket



**C/E PP30T**

**POTATO PEELER**

- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 30 kg
- Interlocked lid
- Power: 1,15 kW/HP 1,50
- Productivity: 680 kg/h
- Manual water inlet
- CE model
- Net weight: 62 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



**C/PP30T**

POTATO PEELER

- Floor configuration with feet
- Column stainless steel machine
- Loading capacity: 30 kg
- Power: 1,15 kW/HP 1,50
- Productivity: 680 kg/h
- Manual water inlet
- **Export version**
- Net weight: 60 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket



**C/E PP50**

POTATO PEELER

- Floor configuration
- Column stainless steel machine
- Loading capacity: 50 kg
- Interlocked lid
- Power: 1,86 kW/HP 2,50
- Productivity: 1000 kg/h
- Manual water inlet
- CE model
- Net weight: 94 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**ACCESSORIES**

- **FILTER 50** - Stainless steel table structure. Complete of plastic tank and stainless steel basket
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



## C/E OP8

### ONION PEELER

- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 8 kg
- Power: 0,75 kW/HP 1
- Productivity: 240 kg/h
- Manual water inlet
- CE model
- Net weight: 46 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



## C/E OP30

### ONION PEELER

- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 30 kg
- Power: 1,15 kW/HP 1,50
- Productivity: 680 kg/h
- Manual water inlet
- Equipped with filter (Stainless steel tank and basket)
- CE model
- Net weight: 61 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

### ACCESSORIES

- **REMOTE** - Remote control (cable length on request)



## C/E GP3

### GARLIC PEELER

- Table top configuration
- Column stainless steel machine
- Loading capacity: 3 kg
- Interlocked lid
- Power: 0,27 kW/HP 0,35
- Productivity: 30 kg/h
- **Electrical water valve**
- CE model
- Net weight: 30 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)



## C/E GP8T

### GARLIC PEELER

- Floor configuration complete of trestle
- Column stainless steel machine
- Loading capacity: 8 kg
- Interlocked lid
- Power: 0,75 kW/HP 1
- Productivity: 80 kg/h
- **Electrical water valve**
- CE model
- Net weight: 44 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)





- C/E PC3**  
MUSSEL CLEANER
- Table top configuration
  - Column stainless steel machine
  - Loading capacity: 3 kg
  - Interlocked lid
  - Power: 0,27 kW/HP 0,35
  - Productivity: 60 kg/h
  - Manual water inlet
  - CE model
  - Net weight: 30 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



- C/E PC3T**  
MUSSEL CLEANER
- Floor configuration complete of trestle
  - Column stainless steel machine
  - Loading capacity: 3 kg
  - Interlocked lid
  - Power: 0,27 kW/HP 0,35
  - Productivity: 60 kg/h
  - Manual water inlet
  - CE model
  - Net weight: 35 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



- C/E PC8T**  
MUSSEL CLEANER
- Floor configuration complete of trestle
  - Column stainless steel machine
  - Loading capacity: 8 kg
  - Interlocked lid
  - Power: 0,75 kW/HP 1
  - Productivity: 150 kg/h
  - Manual water inlet
  - CE model
  - Net weight: 46 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **FILTER** - Stainless steel tank and basket
- **FILTER KIT** - Requested kit for assembling the filter (if the filter is bought separately)
- **REMOTE** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)



## FOOD PROCESSING - VEGETABLE CUTTERS

Other products designed for the catering or food processing sector include these professional vegetable processors, which can be used not only for cutting vegetables of any kind into slices, strips or cubes, but also fruit, cheeses, bread, chocolate or dried fruit, thanks to the series of discs and knives available as optional extras.

Versatile and efficient, they are ideal for quickly and precisely performing the job they were designed to do, and providing an excellent finish. All construction components used are food safe. The models comply with EC hygiene and safety standards.





#### C/E TV

- Stainless steel and aluminum body machine
- Aluminum pusher
- Power: 0,75 kW/HP 1
- Productivity: 150/450 kg/h
- CE model
- Net weight: 24 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES/DISCS

- DISCS series "E" (\* 1-2-3-4-6-8-10-14 mm)
- DISCS series "ES" (\* 2-3-4-5-10 mm)
- DISCS series "E/O" (\* 3-4-6-8-10-14 mm)
- DISCS series "H" (\* 2-2,5-4-6-8-10 mm)
- DISCS series "Z" (\* 2-3-4-6-7-9 mm)
- DISCS series "V"
- DISCS series "B" (\* 6-8-10 mm)  
(used with "E" discs)
- DISCS series "D" (\* 8-10-12-20 mm)  
(used with "E" discs)
- TV/RACK - Plastic rack for disks
- TV/PAN - Plastic receiving pan (10 l capacity)



#### MASTER

- Stainless steel and anodised Aluminum body machine
- Power: 0,55 kW/HP 0,73
- Productivity: 150/450 kg/h
- CE model
- Net weight: 25 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

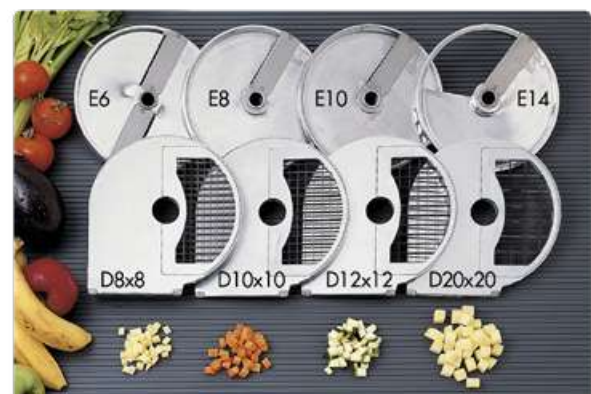
#### ACCESSORIES/DISCS\*

- DISCS series "E" (\* 1-2-3-4-6-8-10-14 mm)
- DISCS series "ES" (\* 2-3-4-5-10 mm)
- DISCS series "E/O" (\* 3-4-6-8-10-14 mm)
- DISCS series "H" (\* 2-2,5-4-6-8-10 mm)
- DISCS series "Z" (\* 2-3-4-6-7-9 mm)
- DISCS series "V"
- DISCS series "B" (\* 6-8-10 mm) - (used with "E" discs)
- DISCS series "D" (\* 8-10-12-20 mm)  
(used with "E" discs)
- TV/RACK - Plastic rack for disks
- TV/PAN - Plastic receiving pan (10 l capacity)

\* The numbers indicate the cut thickness (mm)

Voltage to be confirmed at the order ⚠







## FOOD PROCESSING - CHEESE CUTTER

Small enough to fit into any available worktop space yet equipped with high cutting power for portioning cheese of different consistencies.

A specially coated blade delivers precise, even, perfectly smooth and homogeneous cutting.





**CCM52**

- Cheese slice cutting machine
- Plastic Side Protections for maximum safety of the operator
- Two-hand safety control for optimum operator safety
- Blade length: 285 mm
- Cut height: 290 mm
- Workable product maximum diameter: 520 mm
- Power: 0,55 kW/HP 0,70
- CE Model
- Safety certified by third party laboratory
- Net weight: 60 kg

**SINGLEPHASE (V230/1/50 Hz)**





## FOOD PROCESSING - CHEESE GRATERS

Constructed for professional use, these cheese graters are ideal for a variety of uses at refectories, communities, food processing centres, supermarkets and hypermarkets, delicatessens, pizzerias, fast food outlets, etc. for grating: Parmigiano, mature cheeses, bread, almonds, chocolate, dry biscuits.

Made entirely of stainless steel, they are compact, stable, fast-working, safe and easy to clean. Machines comply with EC hygiene and safety standards.





#### C/E GFE

- Stainless steel body machine
- Anodized aluminum removable head
- Equipped with self-braking motor
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 1,1 kW/HP 1,5
- Productivity: 130 kg/h
- CE model
- Net weight: 26 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **VASCA** - Inox receiving pan
- **RULLO** - Inox milled roller



#### C/E GFX

- Stainless steel body machine
- Stainless steel removable head
- Equipped with self-braking motor
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 1,1 kW/HP 1,5
- Productivity: 130 kg/h
- CE model
- Net weight: 27 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **VASCA** - Inox receiving pan
- **RULLO** - Inox milled roller



#### A/GF1,5

- Stainless steel body machine
- Anodized aluminum removable head
- Inox punched roller
- Plastic receiving pan
- Power: 1,1 kW/HP 1,5
- Productivity: 120 kg/h
- **Export version**
- Net weight: 26 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **VASCA** - Inox receiving pan
- **RULLO** - Inox milled roller



#### C/E GF2

- Stainless steel body machine
- Stainless steel removable head
- Equipped with self-braking motor
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 1,5 kW/HP 2
- Productivity: 160 kg/h
- CE model
- Net weight: 31 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) ⚠

**SINGLEPHASE** (V230/1/50 Hz)

#### ACCESSORIES

- **VASCA** - Inox receiving pan
- **RULLO** - Inox milled roller





#### C/E GF3

- Painted steel body machine
- Painted Aluminum head
- Electro-mechanical brake
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 2,2 kW/HP 3
- Productivity: 200 kg/h
- CE model
- Net weight: 42 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

#### ACCESSORIES

- **TC/T** - Stainless steel table with shelf and self-braking wheels (740 x 450 x h=650 mm)



#### C/E GF5

- Painted steel body machine
- Painted Aluminum head
- Electro-mechanical brake
- Inox punched roller
- Plastic receiving pan with microswitch
- Power: 3,7 kW/HP 5
- Productivity: 500 kg/h
- CE model
- Net weight: 110 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 



## FOOD PROCESSING - FOOD CUTTERS

The kitchen cutter was designed for mincing, crumbling, cutting, homogenizing, kneading ,etc. different products (i.e. tomatoes, parsley,garlic, onion, chilly pepper, breadcrumbs, chocolate, dried fruit, mozzarella, meat, soft dough for cakes, vegetables,etc.). Ideal to reduce working time preparation in professional kitchens. The action of the rotating blades allows a quick and simple operation,by keeping all organic properties of the products completeley intact.



CUTTERS MINI



PAG. 96

CUTTERS MEDIUM



PAG. 97

CUTTERS MAGNUM



PAG. 98



#### MINI 3

- Made of stainless steel and plastic approved for food contact
- Smooth blade
- Adjustable speed: 900 to 2200 rpm (with nine positions)
- Bowl capacity: 1,3 liters (liquid products); 2,9 liters (solid products)
- Power: 0,48 kW/HP 0,64
- CE model
- Net weight: 11 kg

**SINGLEPHASE (V230/1/50 Hz)**

#### ACCESSORIES

- **BLADE/L** - Smooth blade (additional)
- **BLADE/D** - Toothed blade
- **BLADE/F** - Piercing blade



#### MINI 5

- Made of stainless steel and plastic approved for food contact
- Smooth blade
- Adjustable speed: 900 to 2200 rpm (with nine positions)
- Bowl capacity: 2,3 liters (liquid products); 4,9 liters (solid products)
- Power: 0,96 kW/HP 1,28
- CE model
- Net weight: 18 kg

**SINGLEPHASE (V230/1/50 Hz)**

#### ACCESSORIES

- **BLADE/L** - Smooth blade (additional)
- **BLADE/D** - Toothed blade
- **BLADE/F** - Piercing blade



#### MINI 8

- Made of stainless steel and plastic approved for food contact
- Smooth blade
- Adjustable speed: 900 to 2200 rpm (with nine positions)
- Bowl capacity: 3,5 liters (liquid products); 7,9 liters (solid products)
- Power: 0,96 kW/HP 1,28
- CE model
- Net weight: 19 kg

**SINGLEPHASE (V230/1/50 Hz)**

#### ACCESSORIES

- **BLADE/L** - Smooth blade (additional)
- **BLADE/D** - Toothed blade
- **BLADE/F** - Piercing blade





### MEDIUM 3

- Made of stainless steel and plastic approved for food contact
- Smooth blade
- Single motor speed: 1400 rpm
- Bowl capacity: 1,3 liters (liquid products); 2,9 liters (solid products)
- Power: 0,55 kW/HP 0,73
- CE model
- Net weight: 14 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz)



**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **BLADE/L** - Smooth blade (additional)
- **BLADE/D** - Toothed blade
- **BLADE/F** - Piercing blade



### MEDIUM 5

- Made of stainless steel and plastic approved for food contact
- Smooth blade
- Bowl capacity: 2,3 liters (liquid products); 4,9 liters (solid products)
- Power: 1,1 kW/HP 1,5
- CE model
- Net weight: 20 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz)



- Vers. equipped with single motor speed: 1400 rpm
- Vers. equipped with double motor speed: 700/1400 rpm
- Vers. equipped with double motor speed: 1400/2800 rpm

**SINGLEPHASE** (V230/1/50 Hz)

- Vers. equipped with single motor speed: 1400 rpm

### ACCESSORIES

- **BLADE/L** - Smooth blade (additional)
- **BLADE/D** - Toothed blade
- **BLADE/F** - Piercing blade
- **STAND/C** - Stainless steel stand (\*)



### MEDIUM 8

- Made of stainless steel and plastic approved for food contact
- Smooth blade
- Bowl capacity: 3,5 liters (liquid products); 7,9 liters (solid products)
- Power: 1,1 kW/HP 1,5
- CE model
- Net weight: 21 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz)



- Vers. equipped with single motor speed: 1400 rpm
- Vers. equipped with double motor speed: 700/1400 rpm
- Vers. equipped with double motor speed: 1400/2800 rpm

**SINGLEPHASE** (V230/1/50 Hz)

- Vers. equipped with single motor speed: 1400 rpm

### ACCESSORIES

- **BLADE/L** - Smooth blade (additional)
- **BLADE/D** - Toothed blade
- **BLADE/F** - Piercing blade
- **STAND/C** - Stainless steel stand (\*)







#### MAGNUM 16

- Made of stainless steel
- Smooth blade
- Equipped with a electronic control of the food temperature
- Bowl complete of tilting system
- Digital timer
- Double blade rotating speed: 1.400 rpm // 2.800 rpm
- Absorbed power: 3,35 kW/HP 4,5
- Safety micro-switch / emergency push-button
- Self-braking motor
- Bowl capacity: 18 liters
- CE model
- Net weight: 110 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

#### ACCESSORIES

- **BLADE/L** - Smooth blade (additional)
- **BLADE/D** - Toothed blade
- **BLADE/F** - Piercing blade



#### MAGNUM 20

- Made of stainless steel
- Smooth blade
- Equipped with a electronic control of the food temperature
- Bowl complete of tilting system
- Digital timer
- Double blade rotating speed: 1.400 rpm // 2.800 rpm
- Absorbed power: 3,35 kW/HP 4,5
- Safety micro-switch / emergency push-button
- Self-braking motor
- Bowl capacity: 21 liters
- CE model
- Net weight: 112 kg

**THREEPHASE** (V400/3/50 Hz or V230/3/50 Hz) 

#### ACCESSORIES

- **BLADE/L** - Smooth blade (additional)
- **BLADE/D** - Toothed blade
- **BLADE/F** - Piercing blade



## PACKAGING - VACUUM PACKING MACHINES



**NEW  
LINE**

**AIRLESSS**  
VACUUM SYSTEMS

### The added **BONUS** of natural storage: **AIRLESSS VACUUM SYSTEM**

Extending food storage times simply by removing the air. A natural process that slows down the proliferation of micro-organisms and moulds in cooked or raw food, even for freezing. It's a trend increasingly demanded by sector operators, to which we have responded with a brand-new line including models suited to any sector:

- wholesalers (delicatessens, fresh or pre-cooked products, bulk frozen goods)
- catering services
- restaurants and refectories
- butchers
- fisheries

No food waste, better protection for consumers, and a more modern, professional image.



**SLAM LINE**



PAG. 100

**DERBY LINE**



PAG. 102

**RECORD LINE**



PAG. 108



NEW  
LINE



**SLAM 270**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**270** mm
- Vacuum Pump: 8 m<sup>3</sup>/h (0,25 kW/HP 0,35)
- Vacuum Chamber: 280x330xh (95+60) mm
- CE model
- Net weight: 35 kg
- 6 pre-set Vacuum Times
- 6 pre-set Sealing times

**SINGLEPHASE (V230/1/50 Hz)**

**ACCESSORIES**

- **TAGLIERE** - Inclined filling plane (for liquids)
- **TAVOLETTE** - Filling tiles/plates - 2 pieces



**SLAM 310**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**310** mm
- Vacuum Pump: 8 m<sup>3</sup>/h (0,25 kW/HP 0,35)
- Vacuum Chamber: 320x350xh (115+60) mm
- CE model
- Net weight: 47 kg
- 6 pre-set Vacuum Times
- 6 pre-set Sealing times

**SINGLEPHASE (V230/1/50 Hz)**

**ACCESSORIES**

- **TAGLIERE** - Inclined filling plane (for liquids)
- **TAVOLETTE** - Filling tiles/plates - 2 pieces



**SLAM 350**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**350** mm
- Vacuum Pump: 10 m<sup>3</sup>/h (0,45 kW/HP 0,6)
- Vacuum Chamber: 360x405xh (115+60) mm
- CE model
- Net weight: 55 kg
- 6 pre-set Vacuum Times
- 6 pre-set Sealing times

**SINGLEPHASE (V230/1/50 Hz)**

**ACCESSORIES**

- **TAGLIERE** - Inclined filling plane (for liquids)
- **TAVOLETTE** - Filling tiles/plates - 2 pieces



**SLAM 410**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**410** mm
- Vacuum Pump: 20 m<sup>3</sup>/h (0,75 kW/HP 1,00)
- Vacuum Chamber: 435x455xh (110+60) mm
- CE model
- Net weight: 80 kg
- 6 pre-set Vacuum Times
- 6 pre-set Sealing times

**SINGLEPHASE (V230/1/50 Hz)**

**ACCESSORIES**

- **TAGLIERE** - Inclined filling plane (for liquids)
- **TAVOLETTE** - Filling tiles/plates - 2 pieces

In SLAM series the filling tiles/plates are not supplied as standard.  
They are available on request ( see accessories )

NEW  
LINE



**SLAM 460**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**460** mm
- Vacuum Pump: 20 m<sup>3</sup>/h (0,75 kW/HP 1,00)
- Vacuum Chamber: 470x530xh (110+95) mm
- CE model
- Net weight: 90 kg
- 6 pre-set Vacuum Times
- 6 pre-set Sealing times

SINGLEPHASE (V230/1/50 Hz)

**ACCESSORIES**

- **TAGLIERE** - Inclined filling plane (for liquids)
- **TAVOLETTE** - Filling tiles/plates - 2 pieces



**SLAM 520**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**520** mm
- Vacuum Pump: 20 m<sup>3</sup>/h (0,75 kW/HP 1,00)
- Vacuum Chamber: 530x530xh (110+95) mm
- CE model
- Net weight: 98 kg
- 6 pre-set Vacuum Times
- 6 pre-set Sealing times

SINGLEPHASE (V230/1/50 Hz)

**ACCESSORIES**

- **TAGLIERE** - Inclined filling plane (for liquids)
- **TAVOLETTE** - Filling tiles/plates - 2 pieces



**SLAM 520C**

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**520** mm
- Vacuum Pump: 20 m<sup>3</sup>/h (0,75 kW/HP 1,00)
- Vacuum Chamber: 530x530xh (110+95) mm
- CE model
- Net weight: 120 kg
- 6 pre-set Vacuum Times
- 6 pre-set Sealing times

SINGLEPHASE (V230/1/50 Hz)

**ACCESSORIES**

- **TAGLIERE** - Inclined filling plane (for liquids)
- **TAVOLETTE** - Filling tiles/plates - 2 pieces

In SLAM series the filling tiles/plates are not supplied as standard.  
They are available on request ( see accessories )



NEW  
LINE



**DERBY 270**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**270** mm
- Vacuum Pump: 6 m<sup>3</sup>/h (0,25 kW/HP 0,35)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 280x330xh (95+60) mm
- CE model
- Net weight: 35 kg

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **P8** - Enlarged 8 m<sup>3</sup>/h pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **DOUBLE SEAL** - two parallel sealing tracks/ wires - ea. Bar
- **GAS KIT/S\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)



**DERBY 310**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**310** mm
- Vacuum Pump: 8 m<sup>3</sup>/h (0,25 kW/HP 0,35)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 320x350xh (115+60) mm
- CE model
- Net weight: 47 kg

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **P12** - Enlarged 12 m<sup>3</sup>/h pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **DOUBLE SEAL** - two parallel sealing tracks/ wires - ea. Bar
- **GAS KIT/S\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)



**DERBY 350**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**350** mm
- Vacuum Pump: 12 m<sup>3</sup>/h (0,45 kW/HP 0,6)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 360x405xh (115+60) mm
- CE model
- Net weight: 55 kg

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **P20** - Enlarged 20 m<sup>3</sup>/h pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **DOUBLE SEAL** - two parallel sealing tracks/ wires - ea. Bar
- **GAS KIT/S\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)



**DERBY 410**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x**410** mm
- Vacuum Pump: 20 m<sup>3</sup>/h (0,75 kW/HP 1,00)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 435x455xh (115+60) mm
- CE model
- Net weight: 80 kg

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **P25** - Enlarged 25 m<sup>3</sup>/h pump (instead of standard pump)
- **EXT-VAC** - Disposal for vacuuming in external pan
- **DOUBLE SEAL** - two parallel sealing tracks/ wires - ea. Bar
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **GAS KIT/M\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)

\* REMARK ON THE USE OF GAS INJECTION KIT: Due to possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in anyway in case of use of the machine not in accordance with above mentioned instructions and with the ones included in the user manual.

NEW  
LINE



**DERBY 460**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x460 mm
- Vacuum Pump: 20 m<sup>3</sup>/h (0,75 kW/HP 1,00)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 470x530xh (115+95) mm
- CE model
- Net weight: 90 kg

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **P25** - Enlarged 25 m<sup>3</sup>/h pump (instead of standard pump)
- **EXT-VAC** - Disposal for vacuuming in external pan
- **DOUBLE SEAL** - two parallel sealing tracks/wires - ea. Bar
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **GAS KIT/M\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)



**DERBY 520**

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- Vacuum Pump: 20 m<sup>3</sup>/h (0,75 kW/HP 1,00)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 530x530xh (115+95) mm
- CE model
- Net weight: 98 kg

**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

- **P25** - Enlarged 25 m<sup>3</sup>/h pump (instead of standard pump)
- **EXT-VAC** - Disposal for vacuuming in external pan
- **DOUBLE SEAL** - two parallel sealing tracks/wires - ea. Bar
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **GAS KIT/M\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)



**DERBY 520C**

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- Vacuum Pump: 25 m<sup>3</sup>/h (0,9 kW/HP 1,2)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 530x530xh (115+95) mm
- CE model
- Net weight: 120 kg

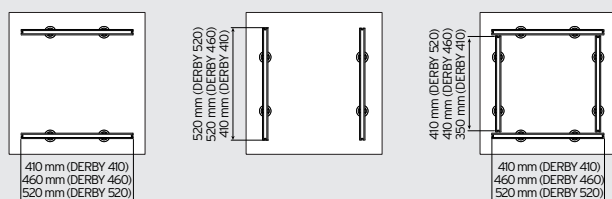
**SINGLEPHASE** (V230/1/50 Hz)

**ACCESSORIES**

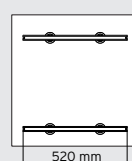
- **P40** - Enlarged 40 m<sup>3</sup>/h pump (400/3/50 Hz) - (instead of standard pump)
- **EXT-VAC** - Disposal for vacuuming in external pan
- **DOUBLE SEAL** - two parallel sealing tracks - ea. Bar
- **BAR** - Additional parallel sealing bar
- **GAS KIT/M\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)
- **PIT\*\*** - Pit/Vertical Chamber - Suitable for vacuum packaging both solid products (Horizontal Chamber) and liquid/semiliquid products (Vertical Chamber)

**\*\*ATTENTION:** To be ordered with the machine - not possible to be retrofitted / equipped on already existing machines

**Optional Sealing Bar configuration**  
for models DERBY 410 - DERBY 460 - DERBY 520



**Optional Sealing Bar configuration**  
for model DERBY 520C



\* **REMARK ON THE USE OF GAS INJECTION KIT:** Due to possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in anyway in case of use of the machine not in accordance with above mentioned instructions and with the ones included in the user manual.

NEW  
LINE



**DERBY 600C**

- Floor Configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x600 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum pump: 40 m<sup>3</sup>/h (1,10 kW/HP 1,50)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 610x515x h(115+95) mm
- CE Model
- Net weight: 180 kg

**THREEPHASE (V400/3/50 HZ 0 V230/3/50 HZ)**

**ACCESSORIES**

- **P40/BUSCH** - 40 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
- **P63/BUSCH** - Enlarged 63 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
- **EXT-VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)



**DERBY 750C**

- Floor Configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x750 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum pump: 60 m<sup>3</sup>/h (1,5 kW/HP 2)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 760x615x h(120+100) mm
- CE Model
- Net weight: 195 kg

**THREEPHASE (V400/3/50 HZ 0 V230/3/50 HZ)**

**ACCESSORIES**

- **P63/BUSCH** - 63 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
- **P100/BUSCH** - Enlarged 100 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
- **EXT-VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)



**DERBY 960C**

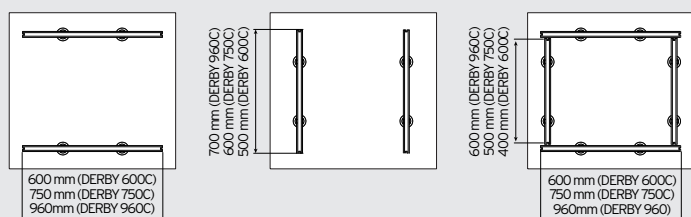
- Floor Configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x960 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum pump: 100 m<sup>3</sup>/h (2,2 kW/HP 3)
- Analogic vacuum reader
- 10 working programs
- Vacuum Chamber: 970x715x h(120+100) mm
- CE Model
- Net weight: 320 kg

**THREEPHASE (V400/3/50 HZ OR V230/3/50 HZ)**

**ACCESSORIES**

- **P100/BUSCH** - 100 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
- **EXT-VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)

**Optional Sealing Bar configuration**  
for models: DERBY 600C-750C-960C



\* REMARK ON THE USE OF GAS INJECTION KIT: Due to possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in anyway in case of use of the machine not in accordance with above mentioned instructions and with the ones included in the user manual.

NEW  
LINE



#### RECORD 410

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x410 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum Pump: 16 m<sup>3</sup>/h BUSCH (0,55 kW/HP 0,75)
- Electronic Vacuum Control
- 10 working programs
- Vacuum Chamber: 435x455xh (115+60) mm
- CE model
- Net weight: 82 kg

SINGLEPHASE (V230/1/50 Hz)

#### ACCESSORIES

- **P20/BUSCH** - Enlarged 20 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)
- **PRINTER** - Thermal printer (built-in the machine)

**ATTENTION:** To be ordered with the machine- not possible to be retrofitted / equipped on already existing machines



#### RECORD 460

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x460 mm · Double Seal -
- Two parallel sealing tracks/wires · Vacuum Pump: 20 m<sup>3</sup>/h BUSCH (0,75 kW/HP 1,00)
- Electronic Vacuum Control
- 10 working programs
- Vacuum Chamber: 470x530xh (115+95) mm
- CE model
- Net weight: 90 kg

SINGLEPHASE (V230/1/50 Hz)

#### ACCESSORIES

- **P25/BUSCH** - Enlarged 25 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars -ea. Bar)
- **BI-ACTIVE SEAL** - Opposite sealing Bar installed on the lid (1 to 2 bars - ea. Bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)
- **PRINTER** - Thermal printer (built-in the machine)

**ATTENTION:** To be ordered with the machine- not possible to be retrofitted / equipped on already existing machines



#### RECORD 520

- Table top configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum Pump: 20 m<sup>3</sup>/h BUSCH (0,75 kW/HP 1,00)
- Electronic Vacuum Control
- 10 working programs
- Vacuum Chamber: 530x530xh (115+95) mm
- CE model
- Net weight: 100 kg

SINGLEPHASE (V230/1/50 Hz)

#### ACCESSORIES

- **P25/BUSCH** - Enlarged 25 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **BI-ACTIVE SEAL** - Opposite sealing Bar installed on the lid (1 to 2 bars - ea. Bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)
- **PRINTER** - Thermal printer (built-in the machine)

**ATTENTION:** To be ordered with the machine- not possible to be retrofitted / equipped on already existing machines



#### RECORD 520C

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x520 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum Pump: 25 m<sup>3</sup>/h BUSCH (0,9 kW/HP 1,2)
- Electronic Vacuum Control
- 10 working programs
- Vacuum Chamber: 530x530xh (115+95) mm
- CE model
- Net weight: 122 kg

SINGLEPHASE (V230/1/50 Hz)

#### ACCESSORIES

- **P40/BUSCH** - Enlarged 40 m<sup>3</sup>/h BUSCH pump (400/3/50 Hz) - (instead of standard pump)
- **EXT VAC** - Disposal for vacuuming in external pan
- **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
- **BI-ACTIVE SEAL** - Opposite Sealing Bar installed on the lid (1 to 2 bars - ea. Bar) - (Available ONLY for front bars - NOT for side bars)
- **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
- **TAGLIERE** - Inclined filling plane (for liquids)
- **PRINTER** - Thermal printer (built-in the machine)

**ATTENTION:** To be ordered with the machine- not possible to be retrofitted / equipped on already existing machines

\* REMARK ON THE USE OF GAS INJECTION KIT: Due to possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in anyway in case of use of the machine not in accordance with above mentioned instructions and with the ones included in the user manual.



NEW  
LINE



**RECORD 600C**

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x600 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum Pump: 40 m<sup>3</sup>/h BUSCH (1,10 kW/HP 1,50)
- Electronic Vacuum Control
- 10 working programs
- Vacuum Chamber: 610x515xh (120+95) mm
- CE model
- Net weight: 180 kg

**THREEPHASE (V400/3/50 HZ OR V230/3/50 HZ)**

**ACCESSORIES**

- **P63/BUSCH** - Enlarged 63 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
  - **EXT VAC** - Disposal for vacuuming in external pan
  - **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
  - **BI-ACTIVE SEAL** - Opposite sealing bar installed on the lid (1 to 2 bars - ea. Bar) - (Available ONLY for front bars - NOT for side bars)
  - **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
  - **TAGLIERE** - Inclined filling plane (for liquids)
  - **PRINTER** - Thermal printer (built-in the machine)
- ATTENTION: To be ordered with the machine- not possible to be retrofitted / equipped on already existing machines**



**RECORD 750C**

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x750 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum Pump: 63 m<sup>3</sup>/h BUSCH (1,5 kW/HP 2)
- Electronic Vacuum Control
- 10 working programs
- Vacuum Chamber: 760x615xh (120+100) mm
- CE model
- Net weight: 195 kg

**THREEPHASE (V400/3/50 HZ OR V230/3/50 HZ)**

**ACCESSORIES**

- **P100/BUSCH** - Enlarged 100 m<sup>3</sup>/h BUSCH pump (instead of standard pump)
  - **EXT VAC** - Disposal for vacuuming in external pan
  - **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
  - **BI-ACTIVE SEAL** - Opposite sealing bar installed on the lid (1 to 2 bars - ea. Bar) - (Available ONLY for front bars - NOT for side bars)
  - **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
  - **TAGLIERE** - Inclined filling plane (for liquids)
  - **PRINTER** - Thermal printer (built-in the machine)
- ATTENTION: To be ordered with the machine- not possible to be retrofitted / equipped on already existing machines**



**RECORD 960C**

- Floor configuration
- Stainless steel body machine and vacuum chamber
- Sealing bar: 1x960 mm
- Double Seal - Two parallel sealing tracks/wires
- Vacuum Pump: 100 m<sup>3</sup>/h BUSCH (2,2 kW/HP 3)
- Electronic Vacuum Control
- 10 working programs
- Vacuum Chamber: 970x715xh (120+100) mm
- CE model
- Net weight: 305 kg

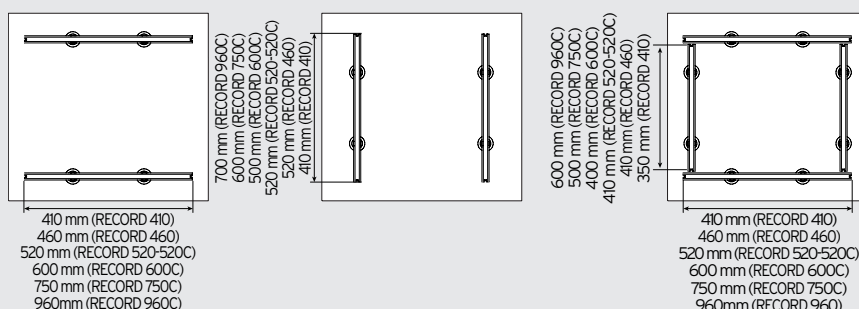
**THREEPHASE (V400/3/50 HZ OR V230/3/50 HZ)**

**ACCESSORIES**

- **EXT VAC** - Disposal for vacuuming in external pan
  - **BAR** - Additional sealing bar (1 bar to 3 bars - ea. Bar)
  - **BI-ACTIVE SEAL** - Opposite sealing bar installed on the lid (1 to 2 bars - ea. Bar) - (Available ONLY for front bars - NOT for side bars)
  - **GAS KIT/L\*** - Gas Injection kit for protective atmosphere
  - **TAGLIERE** - Inclined filling plane (for liquids)
  - **PRINTER** - Thermal printer (built-in the machine)
- ATTENTION: To be ordered with the machine- not possible to be retrofitted / equipped on already existing machines**

**Optional Sealing Bar configuration**

or model RECORD 410 - 460 - 520 - 520C - 600C - 750C - 960C



\* REMARK ON THE USE OF GAS INJECTION KIT: Due to possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (about 21% approximately). Our company is not responsible in anyway in case of use of the machine not in accordance with above mentioned instructions and with the ones included in the user manual.



## A/E SVE 340

- Stainless steel structure
- External vacuum machine
- Self-lubricating pump
- Sealing Bar: 340 mm
- Sealing bar power: 0,34-0,40 kW
- Net weight: 7,5 kg

**SINGLEPHASE** (V230/1/50 Hz)



## A/E SVE 430

- Stainless steel structure
- External vacuum machine
- Self-lubricating pump
- Sealing Bar: 430 mm
- Sealing bar power: 0,46-0,62 kW
- Net weight: 10,5 kg

**SINGLEPHASE** (V230/1/50 Hz)



## A/E SVE 530

- Stainless steel structure
- External vacuum machine
- Self-lubricating pump
- Sealing Bar: 530 mm
- Sealing bar power: 0,93-0,98 kW
- Net weight: 14,6 kg

**SINGLEPHASE** (V230/1/50 Hz)

## ACCESSORIES

- External vacuum kit for making vacuum in external pans ( not included ) with value



## DSP 5/E (\*)

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Film brake
- Wide film coil: 500 mm
- Power: 0,15 kW/HP 0,20
- CE model
- Net weight 7 kg

SINGLEPHASE (V230/1/50 Hz)



## DSP 5/ER (\*)

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Raised coil
- Film brake
- Wide film coil: 500 mm
- Power: 0,15 kW/HP 0,20
- CE model
- Net weight 8 kg

SINGLEPHASE (V230/1/50 Hz)



## DSP 5 (\*)

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Adjustable cutting/sealing temperature
- Film brake
- Wide film coil: 500 mm
- Power: 0,60 kW/HP 0,80
- CE model
- Net weight 12 kg

SINGLEPHASE (V230/1/50 Hz)



## DSP 15 (\*)

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Raised coil
- Adjustable cutting/sealing temperature
- Film brake
- Wide film coil: 500 mm
- Power: 0,60 kW/HP 0,80
- CE model
- Net weight 13 kg

SINGLEPHASE (V230/1/50 Hz)



**DSP 105 (\*)**

- Stainless steel floor standing manual packing station
- Designed to house an electronic checkweigher and a labelling machine; equipped with 3 power sockets (snot included)
- Teflon coated cutting edge and welding plate
- Adjustable cutting/sealing tempeature
- Film Brake
- Wide film coil: 500 mm
- Power: 0,15 kW/HP 0,20
- CE model
- Net weight 31 kg

**SINGLEPHASE** (V230/1/50 Hz)





## SOUS-VIDE - SOUS-VIDE COOKING DEVICES

Sous-vide cooking is a technique that is rapidly growing in popularity due to the advantages it offers. Rediscovered in the early '70s and subsequently improved and applied to the industrial sector, sous-vide cooking is a revelation: in addition to allowing healthy, light cooking, it also enhances the flavour and prevents nutrients being lost, as occurs when using conventional cooking methods at higher temperatures, due to precision temperature control.

The fact the food is cooked inside a bag and does not come into contact with water has other advantages too:

- the food loses less weight than with conventional methods and stays soft as no evaporation occurs
- the food's substances and nutrients are kept unchanged, leaving the organoleptic properties and flavour intact
- inside the special bag the food is protected from external pollutants

A healthy, modern cooking method.



**NEW**  
**LINE**



## SC 25

- Low temperature sous-vide cooking device
- Stainless steel structure
- Control board with 5 programs
- screen to display the temperature of water
- drain cock with safety valve
- machine stop with no water
- Power: 2 kW
- Bowl capacity: 25 lt.
- Dimensions: 640 x 350 x 330(h) mm
- Net weight: 13 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **SFERE** - Bag of Sous vide insulating balls (nr. 250 units) - for temperature stabilization and limitation of the evaporation - Balls Ø 20 mm



## PSC 2

- Low temperature sous-vide portable cooking device
- Stainless steel structure
- Control board with 5 programs
- screen to display the temperature of water
- drain cock with safety valve
- machine stop with no water
- Power: 2 kW
- Dimensions: 240 x 150 x 390(h) mm
- Net weight: 4 kg

**SINGLEPHASE (V230/1/50 Hz)**

## ACCESSORIES

- **SFERE** - Bag of Sous vide insulating balls (nr. 250 units) - for temperature stabilization and limitation of the evaporation - Balls Ø 20 mm

**\* NOTE WELL:** A separation/heat insulation lid (or sous vide insulating balls) are strongly recommended over 60°C

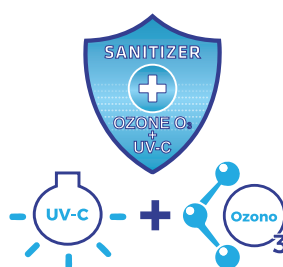




## SANITIZING - UV-C AND OZONE MULTI PURPOSE STERILIZERS

### NEW LINE

Sanitising objects, equipment and clothing for everyday and professional use has become a serious issue. The need to use professional, certified systems is fundamental. The MPS sanitisers range works with the combined simultaneous action of Ozone and UV-C rays to bring the microbial load back within estimated limits quickly and safely by reaching even the most inaccessible surfaces. Sanitisation process certified by an accredited laboratory.



## STERILIZING - KNIVES STERILIZERS

The line of UV-C ray knife sterilisers is designed to destroy germs, bacteria, spores and mould. This makes it essential for restaurants, butchers' shops and refectories.



SANITIZER  
OZONE O<sub>3</sub>  
UV-C



## MPS 30

- Cabinet for the sanitification of small sized objects
- Wall configuration (or table top configuration with adjustable feet)
- Stainless steel structure
- Plexiglas Anti-UV-C door with magnetic closure
- Digital timer with double setting: operating time and ozone decay time, with safety warning light
- Reduced size that guarantees further optimisation in terms of footprint
- Standard equipment: 1 Rack - adjustable feet for table top configuration
- Operating mode: **Combined action of UV-C lamp and ozone**
- **Certified Results: Effectively sanitising results guaranteed by certified laboratory tests**
- Power: 10 W/HP (0,01)
- Dimensions: 565 x 370 x h= 528 mm
- Net weight: 8 kg

SINGLEPHASE (V230/1/50 Hz)



## MPS 50

- Cabinet for the sanitification of the most common Personal Protective Equipment, other professional tools and objects of daily use
- Wall configuration (or table top configuration with adjustable feet)
- Stainless steel structure
- Plexiglas Anti-UV-C door with magnetic closure
- Digital timer with double setting: operating time and ozone decay time, with safety warning light
- Standard equipment: 2 Rack - adjustable feet for table top configuration
- Operating mode: **Combined action of UV-C lamp and ozone**
- **Certified Results: Effectively sanitising results guaranteed by certified laboratory tests**
- Power: 25 W/HP (0,03)
- Dimensions: 565 x 370 x h= 695 mm
- Net weight: 14 kg

SINGLEPHASE (V230/1/50 Hz)





## MPS 600

- Cabinet for the sanitification of big sized objects (clothes, jackets, pants, footwear and garment)
- Floor configuration
- Stainless steel structure
- **Plexiglass anti UV-C door with Hermetic closure with key**
- **Activated charcoal filters that allow to remove the ozone in a safe way**
- Digital timer with double setting: operating time and ozone decay time, with safety warning light
- Standard equipment: 3 Racks - 1 Coatrack
- **2 Operating modes: Combined action of UV-C lamp and ozone or UV-C lamp only.**
- **Certified Results: Effectively sanitising results guaranteed by certified laboratory tests**
- Power: 120 W/HP (0,16)
- Dimensions: 700 x 690 x h= 1830 mm
- Net weight: 90 kg

SINGLEPHASE (V230/1/50 Hz)



MPS 600: RIPIANI – RACKS – GRILLE PORTE-OBJETS  
PLANOS DE APOYO



MPS 600: RIPIANI – RACKS – GRILLE PORTE-OBJETS  
PLANOS DE APOYO



MPS 600: APPENDI ABITI - COAT-RACK - PORTE-VÊTEMENTS  
VARILLA PARA COLGAR ROPA



MPS 600: FILTRO ESTERNO - EXTERNAL FILTER  
FILTRE EXTÉRIEUR - FILTRO EXTERNO

## STERILIZING KNIVES STERILIZERS



### A/E KS 8

- Stainless steel machine
- Complete of plexiglass frontal door and timer
- "UV-C" ray technology (in accordance with HACCP norms)
- Capacity: 8 knives
- CE model
- Net weight: 8 kg

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **KS/KEY** - Locking closure with key



### A/E KS 16

- Stainless steel machine
- Complete of plexiglass frontal door and timer
- "UV-C" ray technology (in accordance with HACCP norms)
- Capacity: 16 knives
- CE model
- Net weight: 12 kg

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **KS/KEY** - Locking closure with key



### A/E KS 32

- Stainless steel machine
- Complete of plexiglass frontal door and timer
- "UV-C" ray technology (in accordance with HACCP norms)
- Capacity: 32 knives
- CE model
- Net weight: 20 kg

**SINGLEPHASE** (V230/1/50 Hz)

### ACCESSORIES

- **KS/KEY** - Locking closure with key



## По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Ноябрьск (3496)41-32-12  
Новосибирск (383)227-86-73  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37  
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Саранск (8342)22-96-24  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35  
Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97  
Тверь (4822)63-31-35

Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93

**Россия** +7(495)268-04-70

**Казахстан** +7(727)345-47-04

**Беларусь** +(375)257-127-884

**Узбекистан** +998(71)205-18-59

**Киргизия** +996(312)96-26-47

эл.почта: [ava@nt-rt.ru](mailto:ava@nt-rt.ru) || сайт: <https://laminerva.nt-rt.ru/>