

Processing

Find the ideal piece of equipment to blend, slice, prepare, mix, convert or preserve. Choose from our range of world leading brands such as Hamilton Beach, Robot Coupe and Rheninghaus amongst others.

Section Index

Bandsaws	128 - 129	Mincer Knives & Plates	130
Bar Blenders	151 - 153	Miners	130 - 132
Biltong Slicers/Cutters	133	Mixing Machine	132
Blades	117	Patty Formers/Machines	144
Blenders	150 - 153	Planetary Mixers	146 - 149
Blixers	120 - 121	Potato Peeler	122
Bowl Cutters	119 - 120	Power Mixers	111 - 112
Chippers	133	Robot Cook	118
D-Cleaning Kit	116	Sausage Filler Funnels	143
Dough Roller	149	Sausage Fillers	141 - 142
Food Processors	113 - 114	Slicers	122 - 127
Food/Culinary Blenders	150 - 151, 157	Spiral Dough Mixers	145
French Fry Cutter	134	Tenderiser	144
Heat Sealing Machines	135	Tomato Slicer	134
Ice Crushers	158	Vacuum Pack Machines	136 - 140
Ice Shaver	158	Vegetable Cutter & Blades	121
Immersion Mixer	111	Vegetable Mill	134
Juice Extractors	156 - 157	Vegetable Preparation Machines	114 - 116
Milkshake Mixers	154 - 155	Wrapping Machines	134
Mincer Funnels	143		



5 REASONS WHY

- 2 Year warranty
- National spare parts support
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international safety standards



5 REASONS WHY

- International brand established in 1961
- French designed and manufactured to the highest international standards
- At the cutting edge of technology, innovation, and excellence
- Undisputed leader in food preparation equipment
- World leader in more than 130 countries



5 REASONS WHY

- Established brand since 2009
- Designed and manufactured to withstand commercial kitchen demands
- Ideal for front and back of house applications
- Sleek and modern designs to enhance any establishment
- Practical and robust products for everyday use

5 REASONS WHY

- 2 Year warranty
- International brand established in 1950
- Italian designed and manufactured to the highest international standards
- A strong and innovative tradition coupled with creativeness
- Uncompromised safety complying with European standards

5 REASONS WHY

- International brand established in 1910
- American designed and manufactured to the highest international standards
- Award winning products at the forefront of technology and innovation
- The global leader in blending solutions
- More than 500 approved American patents

5 REASONS WHY

- A trusted brand within the industry
- Ranges to suit a variety of needs
- Manufactured to withstand demanding hospitality environments
- Sleek and modern designs for front and back of house applications
- Continuous expansion to meet changing needs

PROCESSING

COMMERCIAL IMMERSION MIXER

Fully portable, ideal to mix soups or salsas directly in the bowl. Suitable for small restaurants, coffee shops or any other light duty application.



HAND HELD MMH1000-R01

SPECIFICATIONS

LENGTH OF TUBE	: 230MM
POWER	: 0.175kW - 220V - 50Hz
SIZE	: 445 X 76MM
MOTOR	: 1HP



POWER MIXERS

Through the dedication and hard work of Robot Coupe's staff, the company has become the foodservice industry leader in the development and refinement of food processors, vegetable preparation units, and combination processing units.

FEATURES

- S/Steel knife, bell and tube
- Removable foot and knife, a Robot Coupe exclusive patented system
- Delivered with 1 S/Steel wall support
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system



MP 160 V.V. - MINI PMM0160

(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 160MM
TOTAL LENGTH	: 455 X Ø78MM
VARIABLE SPEED	: From 2000 to 12500RPM
MOTOR POWER	: 240W SINGLE PHASE 230V - 50Hz
WEIGHT	: 1.4KG



MICROMIX PMM0165

(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE	: 165MM
TOTAL LENGTH	: 430 X Ø61MM
MOTOR POWER	: 220W - SINGLE PHASE 230V - 50Hz
VARIABLE SPEED	: From 1500 to 14000RPM
WEIGHT	: 1KG



POWER MIXERS



MP 190V.V. - MINI
PMM0190
(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE : 190MM
TOTAL LENGTH : 470 X 485 X Ø78MM
VARIABLE SPEED : From 2000 to 12500RPM
MOTOR POWER : 250W - SINGLE PHASE
230V - 50Hz
WEIGHT : 2.5KG



MP 240 COMBI - MINI
PMC1240
(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE : 240MM - Ø78MM
TOTAL LENGTH : 535MM
WITH WHISK : 550MM
VARIABLE SPEED : From 2000 to 12500RPM
(Mixer function)
From 350 to 1560RPM
(Whisk function)
MOTOR POWER : 270W SINGLE PHASE
230V - 50Hz
WEIGHT : 2.8KG



300 V.V. - COMPACT
PMC0300
30LT
(KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE : 300MM
TOTAL LENGTH : 660 X Ø94MM
VARIABLE SPEED : From 2300 to 9600RPM
MOTOR POWER : 350W - SINGLE PHASE
230V - 50Hz
WEIGHT : 3.4KG



MP450 COMBI ULTRA - LARGE
PML1450
(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE : 450MM
TOTAL LENGTH : 890 X Ø125MM
WITH WHISK : 840MM
VARIABLE SPEED : From 1500 to 9000RPM (Mixer function)
From 250 to 1500RPM (Whisk function)
MOTOR POWER : 500W - SINGLE PHASE
230V - 50Hz
WEIGHT : 8.2KG



UNIVERSAL PAN SUPPORT
PMC0001
(ONLY APPLICABLE TO SMALLER MIXERS)



MP800 TURBO
PML0800
(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE : 740MM
TOTAL LENGTH : 1130 x Ø 125MM
SINGLE SPEED : 9500 RPM
MOTOR POWER : 1000W - SINGLE PHASE
230V - 50Hz
WEIGHT : 9.2KG



MP450 ULTRA - LARGE
PML0450
(KNIFE INCLUDED)

SPECIFICATIONS
LENGTH OF TUBE : 450MM
TOTAL LENGTH : 485 X Ø78MM
SINGLE SPEED : 9500RPM
MOTOR POWER : 270W SINGLE PHASE
230V - 50Hz
WEIGHT : 6.3KG



FOOD PROCESSORS

2 MACHINES IN 1

A cutter bowl and a vegetable preparation attachment on the same motor base. They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice and julienne to perfection. They can perform any number of tasks, which you will gradually discover as you use them.

FEATURES

- Induction motor
- Mechanical safety system for R201 Ultra and magnetic safety system for R301 Ultra and motor brake
- Complete selection of S/Steel discs available



2.9 LITRE BOWL

1 TO 10 SERVINGS

R201 XL ULTRA (1 TO 50 SERVINGS)
FPR1201

- SPECIFICATIONS**
POWER : 550W - SINGLE PHASE - 230V - 50Hz
SINGLE SPEED : 1500RPM - Pulse function
DIMENSIONS : 495 X 220 X 280MM
WEIGHT : 10KG

LID EQUIPPED WITH TWO HOPPERS

- A large hopper for large veg and a cylindrical hopper for long or fragile veg (carrots, cucumbers, etc.)
- Supplied with: 2 discs: slicer 2MM and grater 2MM

Selection of discs for R201 XL Bistro available, see pg 117

Note

The machine is also delivered with 2.9LT S/Steel cutter bowl with ergonomic handle
Smooth blade

FEATURES

- Induction motor
- Magnetic safety system for R301 Ultra and motor brake
- Complete selection of S/Steel discs available



3.7 LITRE BOWL

1 TO 100 SERVINGS

R301 ULTRA (1 TO 100 SERVINGS)
FPR0301

- SPECIFICATIONS**
POWER : 650W - SINGLE PHASE - 230V - 50Hz
SINGLE SPEED : 1500RPM - Pulse function
DIMENSIONS : 550 X 325 X 300MM
WEIGHT : 19KG

VEGETABLE SLICER WITH EJECTION,
EQUIPPED WITH TWO HOPPERS
1 LARGE HOPPER (AREA : 104CM²) and one cylindrical hopper (Ø:58MM)

SUPPLIED WITH

- 4 DISCS: Slicer 2MM and 4MM, Grater 2MM and Julienne 2 X 2MM

Complete selection of discs for R301 ULTRA Bistro available, see pg 117

Note

The machine is also delivered with 3.7LT S/Steel cutter bowl with brushed finish and ergonomic handle
Smooth blade



FOOD PROCESSOR



5.9 LITRE BOWL

R502 ULTRA (50 TO 300 SERVINGS)
FPR0502

SPECIFICATIONS

POWER	: 900W - 3 PHASE - 400V - 50Hz
2 SPEEDS	: 750 and 1500RPM - PULSE FUNCTION
DIMENSIONS	: 378 X 347 X 660MM
WEIGHT	: 18KG

Note
The machine is also delivered with Exactitube pusher
5.9LT S/Steel bowl with handle
Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS

- Large hopper of 139CM² and cylindrical hopper (Ø: 58MM)
- No discs included

Selection of discs for R502 ULTRA Bistro available, see pg 117

50 TO 300 SERVINGS

VEGETABLE PREPARATION MACHINE

Today, we are encouraged to eat at least 5 portions of fresh fruit and vegetables each day. As variety is the spice of life, your Robot Coupe vegetable preparation machine can be fitted with a large range of discs and cutting sets for slicing, grating, julienne and dicing any fruit or vegetable you wish. Let your imagination and creativity go wild

- FEATURES**
- Magnetic safety system and motor brake
 - Automatic restart of the machine with the pusher



20 TO 80 SERVINGS

CL30 BISTRO (20 TO 80 SERVINGS)
VPR0030

SPECIFICATIONS

POWER	: 500W - SINGLE PHASE - 250V - 50Hz
SINGLE SPEED	: 500RPM
DIMENSIONS	: 590 X 320 X 304MM
OPERATING TIME	: Up to 80KG/H
WEIGHT	: 15.2KG

Note
The machine is also delivered with a removable bowl and lid in abs equipped with a large Hopper (area: 104CM²) and a cylindrical hopper (Ø:58MM)



Complete selection of 28 discs for CL30 BISTRO available see pg 117

VEGETABLE PREPARATION MACHINES

- FEATURES**
- Industrial induction motor for heavy duty use guarantees durability and reliability
 - Magnetic safety system and motor brake
 - Automatic restart of the machine with the pusher



50 TO 300 SERVINGS

CL50 - (300 SERVINGS)
VPR0050

SPECIFICATIONS

POWER	: 550W - SINGLE PHASE - 250V - 50Hz
SINGLE SPEED	: 375RPM
DIMENSIONS	: 590 X 350 X 320MM
OPERATING TIME	: Up to 250KG/H
WEIGHT	: 18KG

Note
The machine is also delivered with Exactitube pusher
Removable lid equipped with a large half moon
Hopper (area: 139CM²) and a cylindrical Hopper (Ø:58MM)

Complete selection of discs for CL50 Bistro available, see pg 117

- FEATURES**
- Industrial induction motor for heavy duty use guarantees durability and reliability
 - Magnetic safety system and motor brake
 - Automatic restart of the machine with the pusher



200 TO 600 SERVINGS

CL52E (200 TO 600 SERVINGS)
VPR0052

SPECIFICATIONS

POWER	: 750W - SINGLE PHASE - 230V - 50Hz
SINGLE SPEED	: 375RPM
DIMENSIONS	: 690 X 340 X 360MM
OPERATING TIME	: Up to 300KG/H
WEIGHT	: 26KG

Note
The machine is also delivered with Exactitube pusher
Removable lid equipped with a cylindrical hopper (Ø: 58MM)

Complete selection of discs for CL52E Bistro available, see pg 117



Extra large hopper

Extra powerful

Extra precise

Exactitube pusher

VEGETABLE PREPARATION MACHINE



ALL S/STEEL
EXCEPT FEED
HEAD BASE
(ALUMINIUM)

CL60 WITH AUTOMATIC FEED HEAD
(3000 SERVINGS)
VPR2060

SPECIFICATIONS
(300 to over 3000 servings with auto feed head)
POWER : 1500W - 3 - PHASE - 400V - 50Hz
2 SPEEDS : 375 and 750RPM
DIMENSIONS : 1260 X 404 X 545MM
OPERATING TIME : Up to 900KG/H
WEIGHT : 57KG

OTHER ORDER CODES
CL60 WITH PUSHER FEED
(3000 SERVINGS)
VPR0060
CL60 TROLLEY ONLY (TROLLEY SOLD SEPARATELY
EXCLUDES CONTAINERS)
VPR4060

(Complete selection of discs)



CL60 PUSHER
FEED HEAD
ONLY
VPR3060



CL60
AUTOMATIC
FEED HEAD
ONLY
VPR1060

300 TO 3000 SERVINGS

D-CLEANING KIT

Cleaning tool dicing grids

ROBOT COUPE
D-CLEANING KIT
XFPR0065

Grid holder
• One side for
CL30 Bistro
• One side for
R502 and
CL50 to CL60



Dicing grid cleaning
tool 5MM, 8MM,
10MM, 12MM and
14MM



Scraper tool



Blade Holder
Robot Coupe



Wall mounted
blade holder
Robot coupe

BLADES

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
SLICERS		
Almonds 0,6 MM		UPR0006
0,8 MM		UPR1008
1 MM	FPR0001	UPR0001
2 MM	FPR0002	UPR0002
3 MM	FPR0003	UPR0003
4 MM	FPR0004	UPR0004
5 MM	FPR0005	UPR0005
6 MM	FPR0006	UPR2006
8 MM		UPR0008
10 MM		UPR0010
14 MM		UPR0014
6 MM for cooked potatoes		
RIPPLE CUT SLICERS		
2 MM	FPR1002	UPR2002
3 MM		UPR2003
5 MM		UPR2005
GRATERS		
1,5 MM	FPR2015	UPR3015
2 MM	FPR2002	UPR3002
3 MM	FPR2003	UPR3003
4 MM		UPR3004
5 MM		UPR3005
6 MM	FPR2006	
7 MM		UPR3007
9 MM	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes		UPR4002
0,7 MM for horseradish paste	FPR3004	
1 MM for horseradish paste		
1,3 MM for horseradish paste		

SLICERS



RIPPLE CUT SLICERS



GRATERS



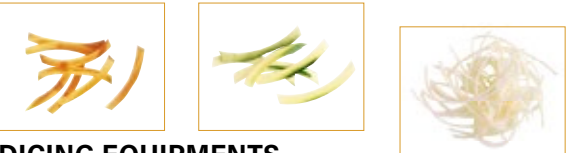
* Not available for CL60 with pusher feed head

Note

French fry and cubing discs must be used with dedicated blade supplied with cuber

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
JULIENNE		
1 X 8 MM		UPR4008
1 X 26MM For Onions/Cabbage		UPR4030
2 X 2 MM	FPR4002	UPR5002
2.5 X 2.5 MM		UPR5025
2 X 4 MM	FPR4004	UPR5004
2 X 6 MM	FPR4006	UPR5006
2 X 8 MM		UPR5008
2 X 10 MM		UPR5010
3 X 3 MM		UPR6003
4 X 4 MM	FPR5004	UPR6004
6 X 6 MM	FPR5006	UPR6006
8 X 8 MM	FPR5008	UPR6008
DISCS	CL 30 Bistro	R 502 CL 50 - CL 60
DICING EQUIPMENTS (1 dicing grid + 1 slicer)		
5 X 5 X 5 MM		UPR6005
8 X 8 X 8 MM	FPR8008	UPR6018
10 X 10 X 10 MM	FPR8010	UPR6010
12 X 12 X 12 MM	FPR8012	
14 X 14 X 14 MM		UPR6014
14 X 14 X 5 MM (mozzarella)		UPR6015
14 X 14 X 10 MM		UPR6111
20 X 20 X 20 MM		UPR6020
25 X 25 X 25 MM		UPR6025
50 X 70 X 25 MM		UPR6050
FRENCH FRIES EQUIPMENTS*		
8 X 8 MM		UPR7008*
10 X 10 MM	FPR9010	UPR7010*
10 X 16 MM		UPR7016*

JULIENNE



DICING EQUIPMENTS



FRENCH FRIES EQUIPMENTS



ROBOT COOK



The 1st professional Cooking Cutter-Blender! The kitchens assistant for Chefs.

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is moduable heating capacity up to 140°C, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.

The Robot Cook® stimulates the chef's imagination. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.

FEATURES

- Easy to use with its variable speed function of 100 to 3500 RPM
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4500 RPM
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from - 100 to - 500 RPM
- Keeps the food preparation hot thanks to the intermittent function
- The powerful Robot Cook® relies on a very robust industrial induction motor



ROBOT COOK®
RCR0001

SPECIFICATIONS

- POWER : 1800W
- VOLTAGE : 230V 50Hz
- 4 SPEED FUNCTIONS : VARIABLE SPEED
- : From 100 to 3500 RPM
- : Turbo/Pulse of 4500 RPM
- HIGH SPEED : From - 100 to - 500 RPM
- R-MIX BLEND SPEED : Slow speed blade rotation every 2 seconds
- INTERMITTENT SPEED : Up to 140°C
- HEATING CAPACITY : +/- 1°C
- PRECISE TEMPERATURE CONTROL : 3.7LT with handle
- S/STEEL BOWL CUTTER : 3.7LT
- LIQUID CAPACITY : Fine serrated blade - special for blender function
- 2 BLADES : Smooth blade - special for cutter function
- SCRAPER ARM : Yes
- PROGRAMMING FUNCTION : 9 Recipes
- DIMENSIONS : 226 X 338 X 522MM
- WEIGHT : 15KG

OTHER ORDER CODES

ADDITIONAL BOWL SET
RCR0002

FINE SERRATED BLADE - BLENDER FUNCTION
RCR0003

SMOOTH BLADE - CUTTER FUNCTION
RCR0004



BOWL CUTTERS

Robot Coupe table top cutters have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a couple of minutes for the longest preparation.

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake



2.9 litre bowl



10 TO 20 SERVINGS

R2A - 2.9LT
BCR0002

SPECIFICATIONS

- POWER : 550W - SINGLE PHASE - 250V - 50Hz
- SINGLE SPEED : 1500RPM - pulse function
- DIMENSIONS : 350 X 200 X 280MM
- DELIVERED WITH : S/Steel bowl with ergonomic handle, 2.9LT capacity and smooth blade
- WEIGHT : 9KG



3.7 litre bowl



10 TO 30 SERVINGS

R3 - 3.7LT
BCR0003

SPECIFICATIONS

- POWER : 650W - SINGLE PHASE - 250V - 50Hz
- SINGLE SPEED : 1500RPM - pulse function
- DIMENSIONS : 400 X 210 X 320MM
- DELIVERED WITH : S/Steel bowl with ergonomic handle, 3.7LT capacity and smooth blade
- WEIGHT : 10KG



4.5 litre bowl



10 TO 50 SERVINGS

R4 - 4.5LT
BCR0004

SPECIFICATIONS

- POWER : 700W - SINGLE PHASE - 250V - 50Hz
- SINGLE SPEED : 1500RPM - pulse function
- DIMENSIONS : 440 X 226 X 304MM
- DELIVERED WITH : S/Steel bowl with ergonomic handle, 4.5LT capacity and smooth blade
- WEIGHT : 13KG

BOWL CUTTER

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake





R10 - 11.5LT
BCR0010

SPECIFICATIONS

POWER : 2600W - 3 PHASE - 400V - 50Hz

2 SPEEDS : 1500 and 3000RPM - pulse function

DIMENSIONS : 660 X 345 X 560MM

DELIVERED WITH : S/Steel bowl with handles, 11.5LT capacity and S/Steel 3 smooth blade assembly

Removable blade for cleaning

WEIGHT : 42KG

50 TO 200 SERVINGS



BLIXER

THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE

- Since 1991, Robot Coupe has been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow
- With a Blixer®, preparing healthy, well balanced and tasty food is simplicity itself, due to it's ability to blend raw ingredients
- Robot Coupe Blixers® allow you to make any starter, main dish or dessert you choose with a modified texture for the health sector
- Handy polycarbonate lid equipped with a watertight seal and with a bowl and lid scraper
- All parts that are in contact with food can be easily removed for cleaning
- With a specific blade to process batches from 300GR to 2KG, the Blixer® has incredible small portion control

FEATURES

- S/Steel motor shaft
 - Pulse function
 - Induction motor
- Magnetic safety system and motor brake
 - High liquid capacity bowl
 - Sealed lid
 - Bowl and lid scraper made in two parts, easy to dismantle and to clean

Blixer® is the essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers, banquets and for health care facilities







BLIXER 3 - (MIXER / BLENDER)
BLX0003

SPECIFICATIONS

POWER : 750W - SINGLE PHASE - 250V - 50Hz

SINGLE SPEED : 3000RPM - pulse function

DIMENSIONS : 420 X 210 X 330MM

DELIVERED WITH : S/Steel 3.7LT capacity bowl with ergonomic handle and fine serrated blade

WEIGHT : 12KG





BLIXER

FEATURES

- Central lid opening for adding liquid or solid ingredients during processing
- High heat- and shock-resistant see-through lid to monitor processing from start to finish
- Leakproof lid and bowl unit with bowl scraper arm and lid wiper
- All parts are dishwasher-safe and can easily be removed for cleaning







BLIXER 5
BLX0005

SPECIFICATIONS

POWER : 1500W

SINGLE SPEED : 3000RPM

DIMENSIONS : 540 X 365 X 280MM

DELIVERED WITH : S/Steel 5.9LT capacity bowl ergonomic handle

WEIGHT : 21KG



VEGETABLE CUTTER



























FIMAR (NO BLADES)

VCF0001

SPECIFICATIONS

POWER : 0.37kW

VOLTAGE : 230V

DIMENSIONS : 220 X 610 X 520MM

WEIGHT : 25KG

OTHER ORDER CODES

PLATE FIMAR

VPC3002 - SLICING 2MM

VPC3003 - SLICING 3MM

VPC3010 - SLICING 10MM

VPC3005 - SERRATED SLICE 5MM

VPC5010 - CHIPPER 10MM

VPC6006 - JULIENNE 6MM

VPC6008 - JULIENNE 8MM

VPC7010 - CUBING 10MM

VPC8003 - GRATING 3MM

VPC8004 - GRATING 4MM

VPC8007 - GRATING 7MM

EJECTOR

VPE1001 - NORMAL (LOW)



POTATO PEELERS

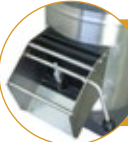
FEATURES

- Stand and sludge trap supplied as standard
 - Flat packed for easy delivery
 - Peels 12KG of potatoes in 2 minutes
- Removable gritting system
 - High grade S/Steel drum
 - Rubber lid, to minimise vibration noise

2 YEAR WARRANTY

IMPROVED





NEW DOOR HANDLE MECHANISM AND DOOR SEAL WHICH ALLOWS FOR EASY DISPENSING OF ALL SIZES OF POTATOES



SPLASH GUARD FITTED ONTO MOTOR TO PREVENT WATER DAMAGE

12KG
PPA0012
12KG WITH TIMER
PPA1012

SPECIFICATIONS
OUTPUT : Up to 240KG /HR
VOLTAGE : 230V - 50Hz
POWER : 0.55kW
DIMENSIONS : 775 X 540 X 1315MM



SLICERS

2 YEAR WARRANTY



MONDIAL - 300MM
SLM0300

SPECIFICATIONS
CUT CAPACITY : 290 X 140MM
CUT THICKNESS : 1 - 20MM
CUT LENGTH : 290MM
CUT HEIGHT : 140MM
POWER : 0.27kw - 230V - 50Hz
DIMENSIONS : 650 X 540 X 460MM
BLADE DIAMETER : 300MM
WEIGHT : 30KG

MONDIAL - 350MM
SLM0350

SPECIFICATIONS
CUT CAPACITY : 285 X 190MM
CUT THICKNESS : 1 - 20MM
CUT LENGTH : 285MM
CUT HEIGHT : 190MM
POWER : 0.27kW - 230V - 50Hz
DIMENSIONS : 700 X 540 X 500MM
BLADE DIAMETER : 350MM
WEIGHT : 34KG

Note
Built-in blade sharpener CSE: Clear slice exit

SLICERS

FEATURES

- Operates automatically, operator can do other work while machine cuts automatically
- Ideal for polonies in high volume mass catering establishments
- Automatic carriage return saves time and effort

2 YEAR WARRANTY



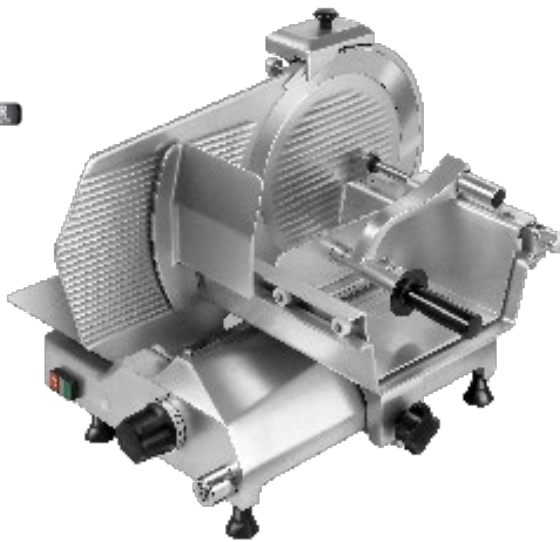
START (AUTO) - 300MM
SLS1301

SPECIFICATIONS
CUT CAPACITY : 280 X 160MM
CUT THICKNESS : 1 - 20MM
POWER : 0.42kW - 230V - 50Hz
DIMENSIONS : 660 X 665 X 595MM
BLADE DIAMETER : 300MM
VARIABLE SPEED : 0 - 60 slices P/min
WEIGHT : 43KG

Note
Built-in blade sharpener CSE: Clear slice exit

Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1MM to 30MM. Vertical slicer 90° - less product friction and a more comfortable working position.

2 YEAR WARRANTY



BETA - 350MM
SLB0350

SPECIFICATIONS
CUT CAPACITY : 270 X 205MM
CUT THICKNESS : 1 - 30MM
POWER : 0.27kW - 230V - 50Hz
DIMENSIONS : 840 X 690 X 555MM
BLADE DIAMETER : 350MM
WEIGHT : 36KG

Note
Built-in blade sharpener CSE: Clear slice exit



SLICERS

SAFE BLADE REMOVAL (SBR)

The unique Safe Blade Removal System of the Deluxe Slicer models allows for quick and safe removal of the blade during slicer cleaning, allowing multiple product processing with very little down time.



Ideal for cold cuts in medium sized establishments with some extra unique features:

FEATURES

- Safe blade removal device to facilitate easy cleaning of the unit
- S/Steel bearings to prolong the life of the blade drive
- Promotes a smooth sliding motion



START - DELUXE - 300MM
SLS3301

SPECIFICATIONS	
CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.27kW - 230V - 50Hz
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
WEIGHT	: 29KG

OTHER ORDER CODES
START - FROZEN MEAT SLICING BLADE ONLY
SLS9300

Note
Built-in blade sharpener

Designed to slice the perfect piece of cheese, QuanTanium coated surface prevents sticking and makes using and cleaning a pleasure. Avoid cross contamination of your dairy and meat products by using this dedicated cheese slicer for all your cheese requirements.



START - CHEESE - 300MM
SLS2301

SPECIFICATIONS	
CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.27kW - 230V - 50Hz
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
WEIGHT	: 29KG

Note
Built-in blade sharpener

Ideal for cold cuts and processed meats in medium size establishments



START - 300MM
SLS0301

SPECIFICATIONS - SLS0301	
CUT CAPACITY	: 240 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.27kW - 230V - 50Hz
DIMENSIONS	: 650 X 560 X 470MM
BLADE DIAMETER	: 300MM
WEIGHT	: 29KG

OTHER ORDER CODES
START - FROZEN MEAT SLICING BLADE ONLY
SLS9300

Note
Built-in blade sharpener

SLICERS

Multipurpose slicer ideal to slice bread, processed meats, parma ham and carppaccio in coffee shops, small restaurants and take-aways. Motor is situated below the blade which allows for larger moving area and larger cuts. Not suited for supermarket or institutional use.



PRIMA - 300MM
SLP0300

SPECIFICATIONS	
CUT CAPACITY	: 245 X 175MM
CUT THICKNESS	: 1 - 15MM
POWER	: 0.22kW - 230V - 50Hz
DIMENSIONS	: 625 X 430 X 415MM
BLADE DIAMETER	: 300MM
WEIGHT	: 25KG

Note
CSE - clear slice exit



START AUTO DELUX - 300MM
SLS4301

SPECIFICATIONS	
CUT CAPACITY	: 280 X 160MM
CUT THICKNESS	: 1 - 20MM
POWER	: 0.42kW - 230V - 50Hz
DIMENSIONS	: 660 X 665 X 595MM
BLADE DIAMETER	: 300MM
VARIABLE	: 0 - 60 slices P/min
WEIGHT	: 43KG

Note
Built-in blade sharpener



STELLINA - 220MM
SLS0220

SPECIFICATIONS	
CUT CAPACITY	: 195 X 135MM
CUT THICKNESS	: 1 - 14MM
CUT LENGTH	: 195MM
CUT HEIGHT	: 135MM
POWER	: 0.17kW - 230V - 50Hz
DIMENSIONS	: 470 X 420 X 340MM
BLADE DIAMETER	: 220MM
WEIGHT	: 15KG

Note
Built-in blade sharpener

SLICERS



**XPRESS - 220MM
SLX0220**

SPECIFICATIONS	
CUT CAPACITY	: 150 X 200MM
CUT THICKNESS	: 1 - 15MM
POWER	: 0.13kW - 230V - 50Hz
DIMENSIONS	: 300 X 420 X 340MM
BLADE DIAMETER	: 220MM
WEIGHT	: 12.5KG

Note
Built-in blade sharpener

Ideal for medium size workloads in small restaurants and take-away operations



**ARGENTA - 250MM
SLA0250**

SPECIFICATIONS	
CUT CAPACITY	: 230 X 145MM
CUT THICKNESS	: 1 - 15MM
CUT LENGTH	: 230MM
CUT HEIGHT	: 145MM
POWER	: 0.21kW - 230V - 50Hz
DIMENSIONS	: 530 X 430 X 375MM
BLADE DIAMETER	: 250MM
WEIGHT	: 18KG

**ARGENTA - 280MM
SLA0280**

SPECIFICATIONS	
CUT CAPACITY	: 230 X 170MM
CUT THICKNESS	: 1 - 15MM
CUT LENGTH	: 230MM
CUT HEIGHT	: 170MM
POWER	: 0.21kW - 230V - 50Hz
DIMENSIONS	: 550 X 430 X 390MM
BLADE DIAMETER	: 280MM
WEIGHT	: 20KG

Note
Built-in blade sharpener



SLICERS

With three sizes to choose from, the Avenia meat slicers are an excellent choice for those who want superior quality at an affordable price. The S/Steel blades are durable, easy to clean, and the calibrated knob makes it very easy to adjust the meat thickness accurately.

FEATURES

- Precision carriage slides
- Safety guard
- Easy to adjust the thickness of the cut
- High quality aluminium finish
- Up to 5 hours of continuous use
- Blade sharpener



**220MM
SLA3220**

SPECIFICATIONS	
BLADE DIAMETER	: 220MM
MAXIMUM SLICE THICKNESS	: 10MM
CUT CAPACITY	: 160 X 190MM
POWER	: 0.28kW - 230V - 50Hz
NET WEIGHT	: 13KG



**250MM
SLA3250**

SPECIFICATIONS	
BLADE DIAMETER	: 250MM
MAXIMUM SLICE THICKNESS	: 12MM
CUT CAPACITY	: 170 X 190MM
POWER	: 0.42kW - 230V - 50Hz
NET WEIGHT	: 14.5KG



**300MM
SLA3300**

SPECIFICATIONS	
BLADE DIAMETER	: 300MM
MAXIMUM SLICE THICKNESS	: 17MM
CUT CAPACITY	: 240 X 150MM
POWER	: 0.52kW - 230V - 50Hz
NET WEIGHT	: 24KG

BANDSAW - TABLE TOP

FEATURES

- Ideal for for medium work loads in small resturants and take-away operations
- Safety switch on access doors
- Cast aluminium body easy to clean
- Food safe - 304 S/Steel for food contact points



TABLE TOP BSB6001

SPECIFICATIONS

POWER	: 11kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 610 X 650 X 1130MM
WEIGHT	: 92KG
CUT CAPACITY	: 210 X 250MM
CUT WIDTH	: 210MM
CUT HEIGHT	: 250MM

OTHER CODE ORDER
BANDSAW BLADE
XBSB6005
2000 X 19 X 55MM

SAFETY FEATURES

- Electro mechanical brake motor. Blade stops instantly when door is opened or unit is switched off



BANDSAWS - FLOOR STANDING - MILD STEEL

FEATURES

- Food safe - 304 S/Steel for food contact points
- Easy slide system - a smooth moving table reduces effort and increases productivity
- Easy cleaning - all parts are easily removable for easy cleaning
- Metal guides support blades
- Spring loaded blade tensioning system
- Ideal for butcheries, supermarkets and commercial meat processing applications



SINGLE PHASE BSB5001 THREE PHASE BSB5003

SPECIFICATIONS

POWER	: 1.5kW
VOLTAGE	: 380V - 3 PHASE - 50Hz 230V - 1 PHASE - 50Hz
DIMENSIONS	: 855 X 870 X 1800MM
BLADE	: 2845 X 16MM
WEIGHT	: 220KG

OTHER ORDER CODE
BAND SAW BLADE
BSB0112
2845 X 16MM (112")

SAFETY FEATURES

- Brake motor fitted to ensure the blade stops immediately when unit is switched off or the doors are opened
- Brake motor will stop automatically when doors are opened



MINCER

FEATURES

- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- The body and tray is made of high quality S/Steel
- Fitted with hand guard and rubber feet to prevent slipping
- S/Steel mincer head and worm



NO. 32 - 3 PHASE
MNB0032

SPECIFICATIONS	
THREE PHASE POWER	: 2.2kW
VOLTAGE	: 380V - 3 PHASE - 50Hz
WORM SPEED	: 206RPM
DIMENSIONS	: 670 X 1150 X 680MM
WEIGHT	: 78KG

OTHER ORDER CODES
NO. 32 - STAND ONLY
MNB4032

Note
Comes standard with 1 stomper, 1 splash paddle, 1 knife, 2 plates (1 X 4.5MM and 1 X 13MM)

MINCER PLATES - NO. 32



MPB3204 - 4.5MM
MPB3208 - 8MM
MPB3212 - 12MM

32 MINCER KNIFE
MKE1032

S/STEEL MINCER KNIVES - ELECTRIC



NO. 8
MKE5008
NO. 10/12
MKE5010

NO. 22
MKE5022
NO. 32
MKE5032

S/STEEL MINCER PLATES - ELECTRIC



NO. 12
MPE4204 - 4.5MM
MPE4206 - 6MM
MPE4208 - 8MM
MPE4210 - 10MM
MPE4212 - 12MM
NO. 22
MPE5204 - 4.5MM
MPE5206 - 6MM
MPE5208 - 8MM
MPE5210 - 10MM
MPE5212 - 12MM

NO. 32
MPE6204 - 4.5MM
MPE6206 - 6MM
MPE6208 - 8MM
MPE6210 - 10MM
MPE6212 - 12MM



ELECTRIC MINCERS

FEATURES

- The ideal mincer for farmers, hunters, game lodges, home industries, etc. and well suited as a back up unit in large butcheries
- S/Steel base
- S/Steel motor cover



NO. 12 - PROFESSIONAL
MNT0012

SPECIFICATIONS	
OUTPUT	: Up to 120KG/HR
POWER	: 0.48kW - 240V - 50Hz
WORM SPEED	: 160RPM
DIMENSIONS	: 270 X 370 X 390MM
WEIGHT	: 15KG
PACKED DIMENSIONS	: 270 X 370 X 390MM
PACKED WEIGHT	: 15KG

Note
Supplied standard with 1 mincer knife and 1 6MM mincer plate

NO. 22 - PROFESSIONAL
MNT0022

SPECIFICATIONS	
OUTPUT	: Up to 180KG/HR
POWER	: 0.6kW - 240V - 50Hz
WORM SPEED	: 80RPM
DIMENSIONS	: 400 X 505 X 240MM
WEIGHT	: 18.5KG
PACKED DIMENSIONS	: 440 X 585 X 390MM
PACKED WEIGHT	: 20.5KG

Note
Supplied standard with 1 mincer knife and 1 8MM mincer plate

NO. 32 - PROFESSIONAL
MNT0032

SPECIFICATIONS	
OUTPUT	: Up to 450KG/HR
POWER	: 1.1kW - 240V - 50Hz
WORM SPEED	: 120RPM
DIMENSIONS	: 280 X 570 X 340MM
WEIGHT	: 25KG
PACKED DIMENSIONS	: 390 X 585 X 440MM
PACKED WEIGHT	: 27KG

Note
All outputs based on medium hard meat, processed with standard plate
Supplied standard with 1 mincer knife and 1 8MM mincer plate

TENDERISER ATTACHMENT
FOR MNT0032 ONLY
TAT0001



HAND MINCERS

Make your own delicious hamburgers, sausages or bratwurst at home or small establishment. Our Tre Spade hand mincers are easy to use and are great both for commercial use or home use. They are made from cast iron and are easy to dismantle for cleaning purposes. Our mincers provide a fast and efficient way to process your meat.

NEW



NO. 22
MHP1022
SPECIFICATIONS
WEIGHT : 6.7 KG
DIMENSIONS : 34 X 15 X 32CM

NEW



NO. 32
MHP1032
SPECIFICATIONS
WEIGHT : 11KG
DIMENSIONS : 34 X 18 X 32CM

Note
Designed to be bolted to a table or stand
Mincer Funnels - pg 143



BILTONG SLICERS / CUTTERS



SLICER HAND OPERATED
ALUMINIUM TABLE MOUNTED
BSH2002
SPECIFICATIONS (PACKAGED)
DIMENSION : 345 X 220 X 200MM
WEIGHT : 14KG



CUTTER MANUAL
ALUMINIUM CAST
BCM0001
SPECIFICATIONS (PACKAGED)
DIMENSION : 300 X 125 X 120MM
WEIGHT : 14KG

Perfect for small bars, clubs or restaurants

FEATURES

- The cutting disc is dynamically balanced with the blade for vibration free operation
- Hinged door facilitating easy access for cleaning
- Hooks fitted for holding packet in position while slicing
- Machine designed to be bolted to a table or stand
- Die-cast aluminium body



SLICER - ELECTRIC
BSB2001
SPECIFICATIONS
POWER : 0.75kW
VOLTAGE : 230V - 50Hz
SPEED : 1440RPM
WEIGHT : 14KG

OTHER ORDER CODES
REPLACEMENT BLADE ONLY
XBSV0002



CHIP CUTTERS

Use a chipper bridge to mount the potato chipper safely on the vegetable sink. This allows hygienic collection of the raw chips in the bowl. The chipper is spring loaded and therefore cannot be operated as a free standing unit. It must be attached to the chipper bridge. Nuts and bolts supplied. Chipper can be permanently mounted.



BRIDGE 500MM INNER
CBA0001 - (PERFECT FOR 510MM SINK)
6 HOLE - 14MM
CHA0006
7 HOLE - 12MM
CHA0007

OTHER ORDER CODES
CHIPPER BLADE
XCHA2006 - 6 x 6MM
XCHA2007 - 7 x 7MM
CHIPPER SPARE BLOCK
XCHA1006 - 6 x 6MM
XCHA1007 - 7 x 7MM



FRENCH FRY CUTTER



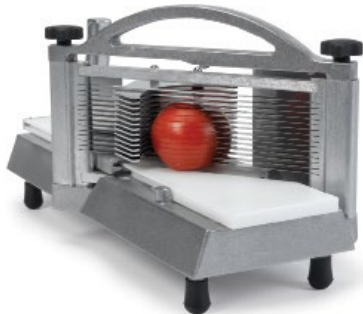
CHIPPER
CHF0010 - 10MM
PUSH BLOCK
XCHH1006 - 6MM
XCHH1010 - 10MM
XCHH1012 - 12MM



BLADE FRAME
XCHH3006 - 6MM
XCHH3010 - 10MM
XCHH3012 - 12MM
Use for American-style french fries: 6MM

FEATURES

- Cleanly slices even over-ripe tomatoes
- Consistent cut size for portion control
- Easily replaceable cartridge blade assembly



NEMCO II
TSN0001
(4.8MM) 510 X 240 X 240MM

OTHER ORDER CODES
BLADE ASSEMBLY
XTSN0001 - 3/16 (4.76MM)



- Compact, portable and simple to use
- NSF Listed

VEGETABLE MILL



INDUSTRIAL S/STEEL
VMI0320
(200MM)

FEATURES

- Fitted with a water resistant, long lasting pad element
- Excludes plastic wrapping



380MM
WMW1380
SPECIFICATIONS
POWER : 0.175kW
VOLTAGE : 230V
DIMENSIONS : 463 X 670 X 158MM
WEIGHT : 6KG
MAX ROLL SIZE : 380MM

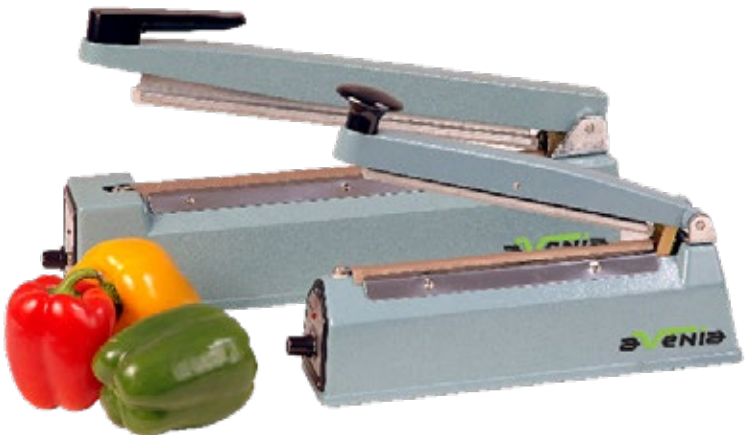
500MM
WMW1500
SPECIFICATIONS
POWER : 0.21kW
VOLTAGE : 230V
DIMENSIONS : 583 X 670 X 158MM
WEIGHT : 7KG
MAX ROLL SIZE : 500MM



HEAT SEALING MACHINES

FEATURES

- Great for storage, portion control and packaging
- Adjustable timer to allow for various packet thicknesses



200MM
HSM0200

SPECIFICATIONS
SEALING BAR : 200MM
POWER : 230V - 0.26kW
HEATING TIME : 0 - 1.5SEC
DIMENSIONS : 320 X 80 X 215MM
WEIGHT : 2.3KG

300MM
HSM0300

SPECIFICATIONS
SEALING BAR : 300MM
POWER : 230V - 0.38kW
HEATING TIME : 0 - 1.5SEC
DIMENSIONS : 430 X 80 X 255MM
WEIGHT : 3.3KG

400MM
HSM0400

SPECIFICATIONS
SEALING BAR : 400MM
POWER : 230V - 0.52kW
HEATING TIME : 0 - 1.5SEC
DIMENSIONS : 530 X 90 X 270MM
WEIGHT : 4.8KG

500MM
HSM0500

SPECIFICATIONS
SEALING BAR : 500MM
POWER : 230V - 0.65kW
HEATING TIME : 0.2 - 3SEC
DIMENSIONS : 707 X 105 X 195MM
WEIGHT : 5.5KG



VACUUM PACK MACHINE

The only system that allows you to vacuum pack all types of glass jars with metal lids. This makes it possible to convert waste into a resource, save a considerable amount of time and money, while reducing waste to a minimum.

FEATURES

- Made with ABS body and S/Steel lid
- Voltage and Frequency: 220-240 V/ 50-60 Hz (motors for other voltages and frequencies available on request)
- Features four different operating modes: Automatic cycle - Manual cycle- Suction in jars cycle – Sealing cycle (for rolls)
- Double sealing bar (width: 3MM) with excellent heat resistance
- Simple and precise sealing settings
- Clean, streamlined design
- Built-in jar suction system
- Removable trays for easy cleaning operations



TAKAJE DELUXE - 330MM VPT0033

SPECIFICATIONS	
WEIGHT	: 3.5KG
POWER	: 220 - 240V - 50Hz
DIMENSIONS	: 365 X 185 X 80MM
SEALING ROD LENGTH	: 330MM
ABSORPTION	: 200W
MAX DEPRESSION	: 800MBAR
PUMP SUCTION	: 16LT/min

VACUUM PACK BAGS - EMBOSSED

- VPB1525** - 15 X 25CM [PACK OF 50]
- VPB2030** - 20 X 30CM [PACK OF 50]
- VPB2535** - 25 X 35CM [PACK OF 50]

Note

Not suitable for liquid application
Can only be used with channeled bags



VACUUM PACK MACHINES

The Orved Company was founded in Verona, Northern Italy, in 1984 and it is today considered to be the leading Italian company for vacuum pack machines. The company is also involved in many technical projects which involve all sort of vacuum applications. Orved also produces the consumable materials (vacuum pouches) which are needed when using a vacuum pack machine.

FEATURES

- Compact and ergonomic
- Complete with absolute vacuum sensor
- Ease of use and high versatility
- Vacuum both in-chamber and out-of-chamber
- Stain resistant
- 2 vacuum levels
- 4 sealing times
- Capacitive sensor



EVOX 25 - 250MM VPM0025

SPECIFICATIONS	
DIMENSIONS	: 444 X 482 X 208MM
CHAMBER SIZE	: 290 X 300 X 109MM
BASIN VOLUME	: 7,65LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 300W
VACUUM PUMP	: 4M³/H
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 260MM
WEIGHT	: 22KG



EVOX 30 - 300MM VPM0030

SPECIFICATIONS	
DIMENSIONS	: 495 X 627 X 288MM
CHAMBER SIZE	: 366 X 355 X 183MM
BASIN VOLUME	: 17,10LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 530W
VACUUM PUMP	: 8M³/H
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35,5KG

Ideal vac-pack machine for cafés or small restaurants. It is also suitable for deli shops and small supermarkets. It can vacuum pack wet or dry products.

IN CHAMBER VACUUM PACK MACHINES

FEATURES

- 10 editable programs
- Smart sensor
- Opening system with support rod
- Digital control panel
- Hard-wearing vacuum chamber
- Can vacuum pack outside the vacuum chamber



IDEA 30 - 310MM VPM1030

SPECIFICATIONS	
DIMENSIONS	: 425 X 504 X 398MM
CHAMBER SIZE	: 334 X 351 X 190MM
BASIN VOLUME	: 14,10LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 500W
VACUUM PUMP	: 8M ³ /H
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 310MM
WEIGHT	: 35,3KG



IDEA 40 - 410MM VPM1040

SPECIFICATIONS	
DIMENSIONS	: 531 X 600 X 461MM
CHAMBER SIZE	: 440 X 448 X 190MM
BASIN VOLUME	: 25,20LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 900W
VACUUM PUMP	: 16M ³ /H
FINAL PRESSURE	: 2MBAR
SEALING BAR	: 410MM
WEIGHT	: 60,9KG



IN CHAMBER VACUUM PACK MACHINES

This unique commercial vacuum pack machine has an upsize vacuum pump of 25M³. VM18 is the perfect butcher's choice. Its very deep inner chamber allows packing butchery meat cuts.



VM18 - 420MM VPM0018

SPECIFICATIONS	
DIMENSIONS	: 582 X 574 X 496MM
CHAMBER SIZE	: 440 X 448 X 185MM
BASIN VOLUME	: 27LT
VOLTAGE	: 220-240V - 50-60Hz
MAX POWER ABSORPTION	: 1200W
VACUUM PUMP	: 25M ³ /H
FINAL PRESSURE	: 0,5MBAR
SEALING BAR	: 420MM
WEIGHT	: 74KG





PROCESSING

IN CHAMBER VACUUM PACK MACHINES

Our Avenia vacuum pack machines are the perfect commercial vac-pack machines for all applications in the food industry. They have a powerful oil lubricating vacuum pump which has a PLC control for vacuum and sealing time. These vacuums are made of S/Steel from the body to the chamber and have very durable lid hinges.

FEATURES

- Ideal for prolonging the storage life of a range of food products.
- Powerful oil lubricating vacuum pump.
- S/Steel body and chamber construction.
- PLC control of vacuum time and sealing time.
- Robust lid hinges
- Easily replaced sealing heater



300MM VPM3300

SPECIFICATIONS	
POWER	: 0.37Kw
VOLTAGE	: 230V - 50Hz
CHAMBER VOLUME	: 370 X 320 X 135MM
VACUUM PUMP	: 10M3/HR
SEALING BAR	: 300MM
WEIGHT	: 39KG
DIMENSIONS	: 370 X 480 X 450MM



400MM VPM3400

SPECIFICATIONS	
POWER	: 0.75Kw
VOLTAGE	: 230V - 50Hz
CHAMBER VOLUME	: 440 X 420 X 150MM
VACUUM PUMP	: 20M3/HR
SEALING BAR	: 400MM
WEIGHT	: 60KG
DIMENSIONS	: 475 X 555 X 485MM



PROCESSING

SAUSAGE FILLERS - HAND DRIVEN

FEATURES

- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 3LT and 5LT fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space
- S/Steel cylinders - easily removable to clean
- To avoid damage when using the 12MM or smaller nozzles, ensure that the product has been processed first through a 8MM plate, then a 4.5MM plate



7LT - VERTICAL SFT0007

SPECIFICATIONS	
DIMENSIONS	: 320 X 260 X 695MM
WEIGHT	: 16.5KG
	Two speed gearbox

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles



15LT - VERTICAL DELUXE SFT1015

SPECIFICATIONS	
DIMENSIONS	: 380 X 340 X 830MM
WEIGHT	: 35.5KG
	Two speed gearbox

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles



3LT - MINI SFT0003

SPECIFICATIONS	
DIMENSIONS	: 360 X 180 X 170MM
WEIGHT	: 5KG
	Threaded shaft
	Single speed

Note

Supplied with 10, 20 and 40MM funnel nozzles



5LT - FLAT / GEAR SFT0005

SPECIFICATIONS	
DIMENSIONS	: 530 X 200 X 200MM
WEIGHT	: 10.5KG
	Two speed gearbox

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles



10LT - FLAT SFT0010

SPECIFICATIONS	
DIMENSIONS	: 730 X 240 X 220MM
WEIGHT	: 20KG

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles



SAUSAGE FILLERS - HAND DRIVEN

FEATURES

- Watertight and easy to clean cylinder weldings
 - Racks in carbon steel
 - Alusteel metal gears
- Aluminium gear-block with self-lubricating bushes
 - "Moplen" pistons equipped with vents and silicone gaskets
 - Speed variator to increase the withdrawal speed

STAR LINE



STAR 5 - 5LT
SFT3005

SPECIFICATIONS	
CAPACITY	: 5LT
DIMENSIONS	: 520 X 210 X 160MM
WEIGHT	: 7KG

Note
Supplied with 10, 20, 30 and 40MM funnel nozzles



STAR 8 - 7LT
SFT3007

SPECIFICATIONS	
CAPACITY	: 7LT
DIMENSIONS	: 635 X 210 X 160MM
WEIGHT	: 9KG

Note
Supplied with 10, 20, 30 and 40MM funnel nozzles



STAR 5 - 5LT - S/STEEL
SFT4005

SPECIFICATION	
CAPACITY	: 5LT
DIMENSIONS	: 520 X 210 X 160MM
WEIGHT	: 7KG

Note
Supplied with 10, 20, 30 and 40MM funnel nozzles



STAR 8 - 7LT - S/STEEL
SFT4007

SPECIFICATIONS	
CAPACITY	: 7LT
DIMENSIONS	: 635 X 210 X 160MM
WEIGHT	: 9KG

Note
Supplied with 10, 20, 30 and 40MM funnel nozzles



MINCER FUNNELS - PLASTIC



NO. 5
MFP0510 - 10MM
MFP0520 - 20MM
NO. 8
MFP0810 - 10MM
MFP0820 - 20MM
NO. 10
MFP1010 - 10MM
MFP1020 - 20MM

NO. 22
MFP2212 - 12MM
MFP2220 - 20MM
NO. 32
MFP3212 - 12MM
MFP3220 - 20MM



SAUSAGE FILLER FUNNELS - S/STEEL



SFS0012 - 12MM
SFS0020 - 20MM
SFS0030 - 30MM
SFS0040 - 40MM

Note
For sausage fillers with a screw-on funnel holder
Not for quick release

SAUSAGE FILLER FUNNELS - PLASTIC



SFP0010 - 10MM
SFP0020 - 20MM
SFP0030 - 30MM
SFP0035 - 40MM

Note
For sausage fillers with a screw-on funnel holder
Not for quick release



TENDERISER

Ideal for mass catering and butcheries. Has a safety switch and easy to clean.



S/STEEL
TDS1001
SPECIFICATIONS
POWER : 0.37kW - 220V - 50Hz
DIMENSIONS : 530 X 470 X 220MM
WEIGHT : 29KG

OTHER ORDER CODES
STRIPCUTTER ATTACHMENT
TDS0012
12MM



HAND OPERATED PATTY MACHINES

- FEATURES**
- Heavy duty cast aluminium base
 - Detachable S/Steel bowls
 - Dual action press and release the burger patty



HAND PRESSED - 100MM
PMB0100
SPECIFICATIONS
DIMENSIONS : 200 X 270 X 290MM
WEIGHT : 4.5KG

HAND PRESSED - 130MM
PMB0130
SPECIFICATIONS
DIMENSIONS : 180 X 360 X 300MM
WEIGHT : 7KG



HEAVY DUTY - PATTY FORMERS



115MM - S/STEEL
PFH0001
SPECIFICATIONS
DIMENSIONS : 115MM
WEIGHT : 550G

140MM - S/STEEL
PFH0002
SPECIFICATIONS
DIMENSIONS : 140MM
WEIGHT : 677G



SPIRAL DOUGH MIXERS

- FEATURES**
- Ideal for small bakeries and pizzerias. All units are supplied with castors for easy cleaning and manoeuvrability
 - Silent transmission system
 - S/Steel protection grid for increased safety
 - Units fitted with an electronic timer and 2 speed motor
 - New improved belt and chain drive



20LT - SINGLE PHASE
DMA2020
SPECIFICATIONS
CAPACITY : 20LT (Dry flour 8KG)
VOLTAGE : 230V - SINGLE PHASE - 50Hz
POWER : 1.1kW
DIMENSIONS : 800 X 430 X 950MM
BOWL SIZE : 360 X 210MM
WEIGHT : 94KG
ROTATION SPEED BOWL/HOOK : Single speed - 15/185RPM

30LT
DMA2030
SPECIFICATIONS
CAPACITY : 30LT (Dry flour 12KG)
VOLTAGE : 400V - 3 PHASE - 50Hz
POWER : 1.6kW
DIMENSIONS : 880 X 470 X 1000MM
BOWL SIZE : 380 X 260MM
WEIGHT : 108KG
ROTATION SPEED BOWL/HOOK : Dual speed - 16/101 RPM

40LT
DMA2040
SPECIFICATIONS
CAPACITY : 40LT (Dry flour 16KG)
VOLTAGE : 400V - 3 PHASE - 50Hz
POWER : 2.7kW
DIMENSIONS : 940 X 520 X 1160MM
BOWL SIZE : 450 X 270MM
WEIGHT : 150KG
ROTATION SPEED BOWL/HOOK : Dual speed - 16/101 RPM

50LT
DMA2050
SPECIFICATIONS
CAPACITY : 50LT (Dry flour 20KG)
VOLTAGE : 400V - 3 PHASE - 50Hz
POWER : 2.7kW
DIMENSIONS : 1030 X 570 X 1160MM
BOWL SIZE : 500 X 270MM
WEIGHT : 162KG
ROTATION SPEED BOWL/HOOK : Dual speed - 16/101 RPM



PLANETARY MIXERS

FEATURES

- All mixers come standard with a dough hook, whisk and flat beater
- S/Steel safety guard
- Safety guard and bowl micro-switch cuts off the machine in the event of being opened while in use
- Mixers are coated with long lasting enamel which make them easy to clean and toxin free
- Hardened steel alloy gears with 3 speed transmission



10LT - NO HUB
PMK5010

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 10LT
VOLTAGE	: 230V - 50Hz
POWER	: 0.6kW
DIMENSIONS	: 470 X 450 X 600MM
PLANETARY SPEED	: 148 / 244 / 480RPM
WEIGHT	: 46KG

20LT - NO HUB
PMF5020

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 20LT
VOLTAGE	: 230V - 50Hz
POWER	: 1.1kW
DIMENSIONS	: 540 X 490 X 780MM
PLANETARY SPEED	: 197 / 317 / 462RPM
WEIGHT	: 66.5KG

30LT - NO HUB
PMF5030

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 30LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.5kW
DIMENSIONS	: 550 X 480 X 890MM
PLANETARY SPEED	: 197 / 317 / 462RPM
WEIGHT	: 68KG

40LT - NO HUB
PMF5040

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 40LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 2.1kW
DIMENSIONS	: 650 X 620 X 1120MM
PLANETARY SPEED	: 109 / 170 / 497RPM
WEIGHT	: 162KG



ANKOR

PLANETARY MIXERS



60LT - NO HUB
PMF5060

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 60LT
VOLTAGE	: 400V - 50Hz - 3 PHASE
POWER	: 2.3kW
DIMENSIONS	: 910 X 730 X 1460MM
PLANETARY SPEED	: 114 / 221 / 458RPM
WEIGHT	: 409KG



20LT - WITH HUB
PMF5120

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 20LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.1kW
DIMENSIONS	: 680 X 510 X 1060MM
PLANETARY SPEED	: 130 / 234 / 418RPM
WEIGHT	: 70KG

30LT - WITH HUB
PMF5130

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY	: 30LT
VOLTAGE	: 230V - 50Hz - 2 PHASE
POWER	: 1.5kW
DIMENSIONS	: 640 X 500 X 1030MM
PLANETARY SPEED	: 130 / 234 / 418RPM
WEIGHT	: 71KG

OTHER ORDER CODES

MINCER ATTACHMENT ONLY

PMF2001
INCLUDES 6MM AND 8MM S/STEEL PLATES

VEG CUTTER ATTACHMENT ONLY

PMF2007
INCLUDES 3MM AND 5MM SHREDDER



ANKOR

PLANETARY MIXERS

WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

- Professional mixer designed for commercial use
- All metal construction
- Driven by gears, not a belt - therefore maintains constant speed even when large quantities are added to the bowl
- Machine has chip and stain resistant finish
- Uses a lift system i.e. mixer's head does not tilt, promoting mixer stability

A must for any professional kitchen: reliable, quiet and durable with unsurpassed performance. Comes standard with S/Steel mixing bowl, whisk, dough hook and beater attachment.



4.8LT - WHITE PMK3005

SPECIFICATIONS

MOTOR	: 0.32kW - 220-240V - 50-60Hz
DIMENSIONS	: 411 X 264 X 348MM
WEIGHT	: 12KG

FEATURES

- Smooth rounded bowl-lift professional design. Ideal for heavy loads/ use and easy to clean
- 6.9LT S/Steel bowl. Easily handles very large quantities of food
- 1.3HP high efficiency motor with direct drive quiet and powerful
- Full metal body construction, high precision metal gears and metal control knobs stable, quiet and durable
- All S/Steel standard accessories robust, durable and dishwasher-safe
- Original planetary action fast and thorough mixing
- Single attachment hub easy usage with a wide choice of optional accessories
- Wire guard and stop switch for high safety in a commercial environment

6.9LT - PROFESSIONAL PMK0069

SPECIFICATIONS

MOTOR	: 0/5kW - 220-240V - 50-60Hz
DIMENSIONS	: 419 X 287 X 371MM
WEIGHT	: 13KG
PACKAGED WEIGHT	: 13KG



Includes 6.9LT bowl, removable pouring chute, Elliptic 11 wire whisk, power knead spiral dough hook and flat beater

STAND MIXER

"Compact, Durable and Versatile"

Built for versatility and offering labour-saving power for all kinds of foodservice kitchens, our countertop stand mixer isn't just for small bakeries and pastry shops. For chain and independent restaurants to healthcare, catering operations and beyond, adding the 8LT PMH0008 from Hamilton Beach Commercial® to your operation brings in a utility player that gives you the ability to produce countless small-batch recipes.

FEATURES

- Tilt-back head
- All-metal gears
- Die-cast aluminum body
- Variable 7 speed dial + pulse
- BPA-free plastic bowl guard



COMMERCIAL PLANETARY MIXER 8LT PMH0008

SPECIFICATIONS

CONTROLS	: Capacitive start/stop buttons and rotary 7 speed dial plus pulse
240V SPECIFICATIONS	: 240V - 60HZ - 1.5kW - IPX2
WEIGHT	: 16.2KG
DIMENSIONS	: 350 X 430 X 400MM

ACCESSORIES INCLUDED

- Mixer beater
- Mixer wire whisk
- Mixer dough hook
- Mixer bowl
- BPA-Free plastic bowl guard



DOUGH ROLLER

Convenient, reliable and simple operation. This precision engineered machine is maintenance free. In only a few seconds it will create flat dough up to 400MM wide and 1 to 5MM thick for pizza or any other use. Now with safety guard.



DOUGH ROLLER DRM1001

SPECIFICATIONS

DIMENSIONS	: 530 X 450 X 800MM
WEIGHT	: 44KG
POWER	: 370W
VOLTAGE	: 230V - 50Hz

Note

For use with room temperature dough only

CULINARY BLENDERS

FEATURES

- Transparent lid and dosing cup gives the operator a clear view of when to stop blending
- Ergonomic comfort handles
- 4LT, heavy-duty, brushed S/Steel container built for long-lasting performance in the world's busiest kitchens
- Temperature gauge helps prevent overheating
- Custom programs provides automation for signature recipes
- Weighted, die-cast aluminum base with non-skid feet for improved stability
- Heavy-duty lid locks
- Variable speed dial adjusts the speed for maximum control
- Preset timer buttons free up operators to perform other kitchen tasks

LIFETIME WARRANTY
ON BLADE AND MOTOR DRIVE COUPLING



4LT
HBC1100

SPECIFICATIONS

JUG CAPACITY : 4LT
MOTOR POWER : 3.5HP - 230V - 50-60Hz
DIMENSIONS : 226 X 378 X 481MM
WEIGHT : 11KG

FEATURES

- 3HP Motor (maximum output power) lets chefs puree soups, emulsify dressings, grind flours, and chop salsas & compotes
- Patented design keeps ingredients circulating through the blades to ensure that contents are well emulsified
- Adjustable speed dial offers chef variable speed options
- Unique one-touch chopping function thoroughly chops solid ingredients
- Temperature gauge alerts chef if motor overheats to help prevent unnecessary burnout
- Jar pad sensor helps prevent "wear & tear"

LIFETIME WARRANTY
ON BLADE AND MOTOR DRIVE COUPLING



1.8LT
FBH6000

SPECIFICATIONS

JUG CAPACITY : 1.8LT
MOTOR POWER : 3HP - 230V - 50-60Hz
DIMENSIONS : 178 X 203 X 467MM
WEIGHT : 6.4KG

OTHER CODE

SPARE JUG
XFBH6001



CULINARY BLENDER

FEATURES

- Lid-Open Sensor - Prevents blending with lid removed
- Durable Metal Drive Coupling - Provides long-lasting performance for uninterrupted use
- Removable Jar Pad - For easy cleaning
- Sure Grip™ Feet - Holds blender securely on the countertop



S/STEEL 1.8LT
CBH0500-R01

SPECIFICATIONS

JUG CAPACITY : 1.8LT
MOTOR POWER : 2.4 HP - 220-240V - 50-60Hz, 6.5A
DIMENSIONS : 190 X 210 X 515MM
WEIGHT : 6.3KG

BAR BLENDER

FEATURES

- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduce noise to conversation level
- Select from over 100 pre-programmed cycles - custom programs also available
- Compact size - Quiet Shield™ opens to a maximum height of 56CM
- Wave-Action® System continually forces mixture down into the blades for smooth results
- Easy-to-remove Quiet Shield™ - built-in clips allow for quick removal of shield for faster cleanup
- Memory card slot for custom programming

LIFETIME WARRANTY
ON BLADE AND MOTOR DRIVE COUPLING



ECLIPSE 2LT
EBH0750-R01

SPECIFICATIONS

JUG CAPACITY : 2LT
MOTOR POWER : 3HP - 220-240V - 50-60Hz
DIMENSIONS : 216 X 286 X 470MM
WEIGHT : 6.3KG

OTHER ORDER CODES

SPARE JUG
XEBH0001 - 1.4LT
EBH0755 - 2LT



BAR BLENDERS

FEATURES

- Powerful precision blending with pulse action
- 3HP Motor with all-metal drive coupling
- Wave~Action® system provides super-smooth drink profile, every time
- Timer with automatic shut-off
- 2 Speeds plus pulse button
- Sure Grip™ feet prevent skidding



FURY 1.8LT
FBH0550

SPECIFICATIONS

JUG CAPACITY	: 1.8LT
MOTOR POWER	: 3HP - 220-240V - 50-60Hz
DIMENSIONS	: 178 X 203 X 457MM
WEIGHT	: 6.3KG

OTHER ORDER CODES
SPARE JUG
TBH1516

FEATURES

- WaveAction® system continually forces mixture down into the blades for smooth results
- 1.25LT (44 oz.) Container with easy-to-read measurement marks
- S/Steel Blades quickly cut through ice
- Durable 2 Speed - Toggle Switch. Easy to reach and control
- Lid-Open Sensor prevents blending with lid removed
- 1 Peak HP* Motor delivers smooth results



908 - PLASTIC JUG 1.25LT
BBH0908-R01

SPECIFICATIONS

JUG CAPACITY	: 1.3LT
MOTOR POWER	: 220-240V - 50-60Hz, 3A
DIMENSIONS	: 195 X 205 X 400MM
WEIGHT	: 3.68KG

OTHER ORDER CODE
SPARE JUG
XBBH9914



BAR BLENDERS

FEATURES

- Lid open and jar pad sensor - prevents blending if jar or lid is not on correctly



RIO - S/STEEL JUG 950ML
BBH2001-R01

SPECIFICATIONS

JUG CAPACITY	: 950ML (S/Steel jug)
MOTOR POWER	: 1.6 HP with pulse - 220-240V - 50-60Hz, 3.2A
DIMENSIONS	: 190 X 216 X 430MM
WEIGHT	: 4.7 KG

FEATURES

- Lid-Open Sensor - Prevents blending with lid removed
- Triple-seal lid
- 1.4LT (48 oz.) Co-Polyester container. BPA free



TANGO 1.4LT
BBH2002-R01

SPECIFICATIONS

JUG CAPACITY	: 1.4LT
MOTOR POWER	: 2.4 peak HP - 220-240V - 50-60Hz
DIMENSIONS	: 195 X 205 X 400MM
WEIGHT	: 5.6 KG

OTHER ORDER CODES
COMPLETE JUG FOR TANGO BLENDER (NEW)
BBH3002-R01



FEATURES

- Multi function
- Two in one S/Steel cutting blade
- Industrial high speed motor
- Crushes ice in seconds
- Premium quality, transparent
- Precision technology



1.5LT
BBS1200

SPECIFICATIONS

JUG CAPACITY	: 1.5LT
MOTOR POWER	: 1200W - 3HP (2238W - Max motor power)
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 213 X 405 X 235 mm
WEIGHT	: 4.5kg

OTHER ORDER CODES
SPARE JUG 1.5LT
BBS1201



MILKSHAKE MIXERS - SINGLE HEAD (INCL CUP)

Rugged construction. Ideal for vending areas, fastfood outlets, cafes, tuck shops and canteens.

- Available in various trendy colours to suit every application
- Comes standard with a S/Steel mixing cup
- Attractive and modular



BLACK
MMA0001
RED
MMA0004
SILVER
MMA0007

SPECIFICATIONS
POWER : 0.35kW - 220V
DIMENSIONS : 165 X 158 X 498MM
WEIGHT : 4.5KG
Supplied with one milkshake cup - 800ML

OTHER ORDER CODES
MILKSHAKE CUP S/STEEL - 750ML
MSC0001



COMMERCIAL MILKSHAKE MIXERS

The world's best choice for making the perfect milkshake. Choose the triple head unit for busy high volume establishments.
Fitted with unique patented S/Steel agitator.



SINGLE HEAD
MMH0200

SPECIFICATIONS
POWER : 0.24kW - 220-240V - 50-60Hz
DIMENSIONS : 165 X 171 X 520MM
WEIGHT : 6.5KG
Supplied with 1 750ML milkshake cup



TRIPLE HEAD
MMH0400

SPECIFICATIONS
POWER : 0.9kW - 50-60Hz
DIMENSIONS : 317 X 228 X 520MM
WEIGHT : 17KG

Note
Supplied with 3, 750ML milkshake cups, 3 Speed rocker switch
Unique pulse switches



**M/MIX HB [ALL]
AGITATOR SOLID**
XMMH5005



**MILKSHAKE CUP
S/STEEL**
MSC0001
750ML



**MILKSHAKE CUP
S/STEEL WITH HANDLE**
MSC0003
880ML - IDEAL FOR HOT PRODUCT



JUICE EXTRACTORS



FEATURES

- Induction motor
- Patented automatic feed system, ø 79MM
- High clearance juice spout - 162MM
- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray
- Automatic centrifugal juicer

J80 JER0001

SPECIFICATIONS

OUTPUT	: Up to 120LT /HR
POWER	: 700W - SINGLE PHASE - 230V 50Hz
SINGLE SPEED	: 3000RPM
DIMENSIONS	: 505 X 235 X 420MM
WEIGHT	: 11KG



FEATURES

- Induction motor
- Patented automatic feed system, Ø79MM
- High clearance juice spout - up to 250MM
- Ejection chute sends a continuous flow of pulp straight into a bin
- 7.2LT Container slots neatly under the ejector
- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray
- Automatic centrifugal juicer

J100 ULTRA JER0002

SPECIFICATIONS

OUTPUT	: Up to 160LT / HR
POWER	: 1000W - SINGLE PHASE - 230V - 50Hz
SINGLE SPEED	: 3000RPM
DIMENSIONS	: 595 X 235 X 438MM
WEIGHT	: 14KG



robot coupe®

CITRUS EXTRACTOR



CITRUS EXTRACTOR CES0001

SPECIFICATIONS

OUTPUT	: Approx 200 oranges /HR
POWER	: 0.3kW - 230V - 50Hz
SPEED	: 1410RPM
DIMENSIONS	: 200 X 310 X 390MM
WEIGHT	: 9KG

sammic

MULTI JUICER

FEATURES

- Ideal to obtain perfect juice straight from fresh fruit or vegetables
- Simple and easy to use

- For small volume restaurants
- Product to be processed must be pitless



MULTI JUICER JES0001

SPECIFICATIONS

POWER	: 0.24kW - 220V - 50Hz
SPEED	: 6300RPM
DIMENSIONS	: 210 X 310 X 370MM
WEIGHT	: 5KG

FOOD BLENDERS

FEATURES

- Use specifically for mayonnaise
- Removable jug for LQS1004
- Tilting jug for LQS1025



4LT - SEAMLESS BOWL LQS1004

SPECIFICATIONS

POWER	: 0.7kW - 220V - 50Hz
SPEED	: 3410RPM
DIMENSIONS	: 210 X 240 X 600MM
WEIGHT	: 10.5KG

25LT - SEAMLESS BOWL LQS1025

SPECIFICATIONS

POWER	: 1.9kW - 220V - 50Hz
SPEED	: 3000RPM
DIMENSIONS	: 1180 X 410 X 525MM
WEIGHT	: 20.5KG

SUMMIT

ICE CRUSHERS

FEATURES

- Adjustable height
- Heavy duty steel and aluminium base and support
- Output 10KG/HR



- Provides consistent, reliable power, especially during crucial peak work hours in restaurants, bars and institutions
- Quiet & fast

ELECTRIC - DELUX

ICH1001

SPECIFICATIONS

POWER : 0.65kW - 230V - 50-60Hz

DIMENSIONS : 200 X 230 X 300MM

WEIGHT : 5.6KG

OTHER ORDER CODES

MIXING BOWL TAPERED- MB2 (MINI)

MBT1002

180X65MM - 800ML

Note

Bowl not included

Crystal

Ideal for bars and restaurants where crushed ice is required in small quantities. Easy to use.



HAND

ICH0001

Global



ICE SHAVER - ELECTRIC

ICH0945

SPECIFICATIONS

POWER : 220V-230V - 50Hz

DIMENSIONS : 700 X 160 X 245MM

POWER : 0.3kW

WEIGHT : 12.9KG

Makes perfect shaved ice

avenia