MEAT PROCESSING EQUIPMENT

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Photos and drawings for illustrative purposes.

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GUILLOTINES FOR FROZEN MEAT CUTTING

GUILLOTINE FOR FROZEN MEAT CUTTING SK150
1500 kg/h, 80.0115.00

The machine is designated for longitudinal and transverse cutting of frozen meat blocks. The temperature of the raw product must be from -3° up to -28°C.

The raw block is placed on the groove, which is lifted by pneumatic cylinder. Up and down movements of horizontal and vertical knives (driven by hydraulic system) cut the block into pieces.

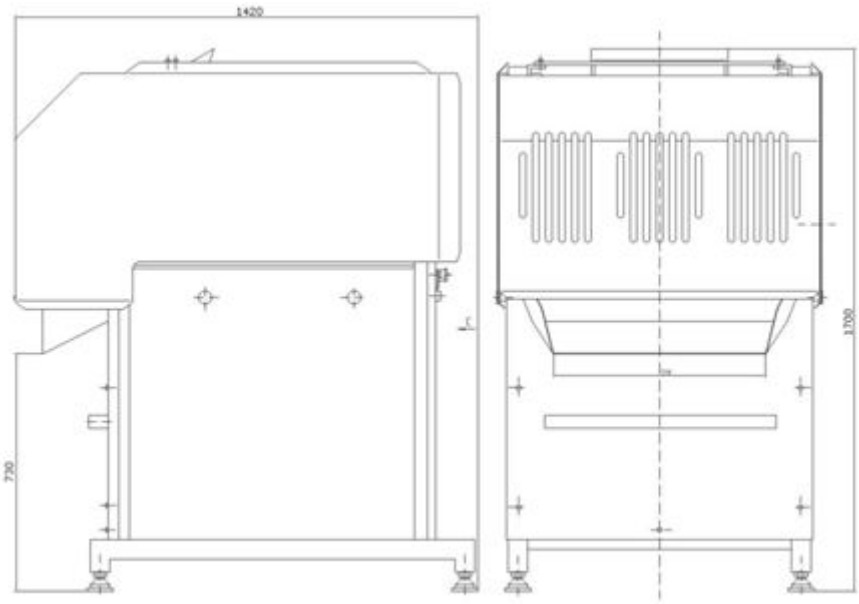
To prevent injuries the machine is equipped with safety cover with safety switch. The machine stops automatic if the cover is open during working.

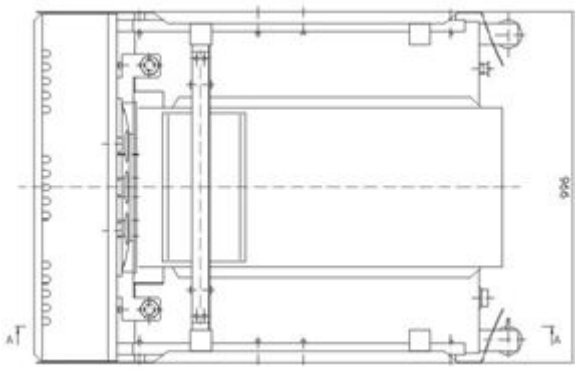
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Capacity	max. 1500 kg/h
Power supply	3x400V/50 Hz
Installed power	4 kW
Air pressure	0,4-0,6 MPa
Cutting knife force	2500 kg
Max. dimensions of block	750x440x200 mm
Dimensions of the cut pieces	120x35xH block height mm





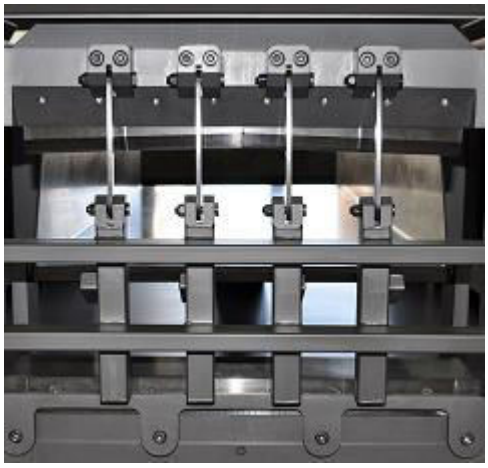
Dimensions:

Length	1420 mm
Width	995 mm
Height	1700 mm

SIMILAR

Guillotine for frozen meat cutting
8001151000

- with 4 vertical knives



Technical data:

Capacity	max. 1500 kg/h
Dimensions of block	440x200x750 mm
Dimensions of the cut pieces	90x35xH othe block mm
Installed power	4 kW
Air pressure	0,4-0,6 MPa
Power supply	3x400V/50 Hz

FISH HEAD CUTTING GUILLOTINE

FISH HEAD CUTTING GUILLOTINE, 80.0215.1000



The machine is designated for cutting of fish heads. The drive is entirety pneumatic.

The fish is placed in right position and the pressing of both buttons activates the knife movement. The cut heads fall into container under the machine.

For operator's safety the activation of knife movement is allowed only after pressing of both buttons.

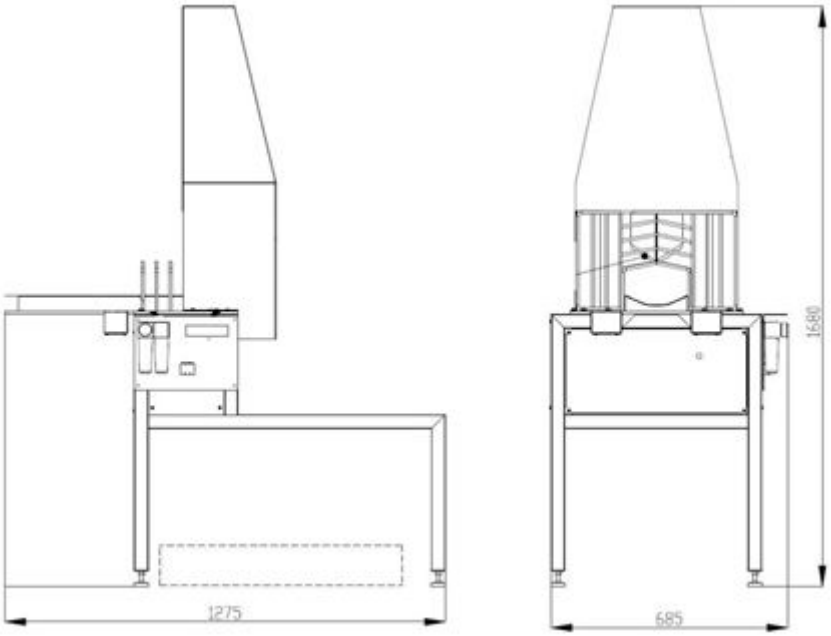
The machine can be offered with knife angle of 130° (8002151010).

The machine is made of stainless steel AISI 316 and complies with the Council Directives 2006/42/EC and 2006/95/EC and USDA regulations.



Technical data:

Cutting height	160 mm
Angle of V-shaped knife	90°
Working pressure	max. 0,6 MPa
Air consumption	50 l/min
Dimensions	1275x685x1680 mm



VACUUM TUMBLER 1000 dm³, 83.1310.00

The vacuum tumbler is designed for meat tendering. After treatment in vacuum, the products remain tender. The machine is used for production of ham, quarters, beef fillet, bacon and other products.

The appropriate form of working element in the drum and the wide range of vacuum, revolutions and operation time adjustment options allow achievement of preset meat quality parameters.

The machine consists of bearing frame, drum, drive station compressing gear motor and chain drive, vacuum system – vacuum pump, automatic electromagnetic valve, vacuum collector, filter for pump protection against water ingress and contamination.

Machine control is via touch screen display with wide range of programs with adjustable times, cycles and phases.

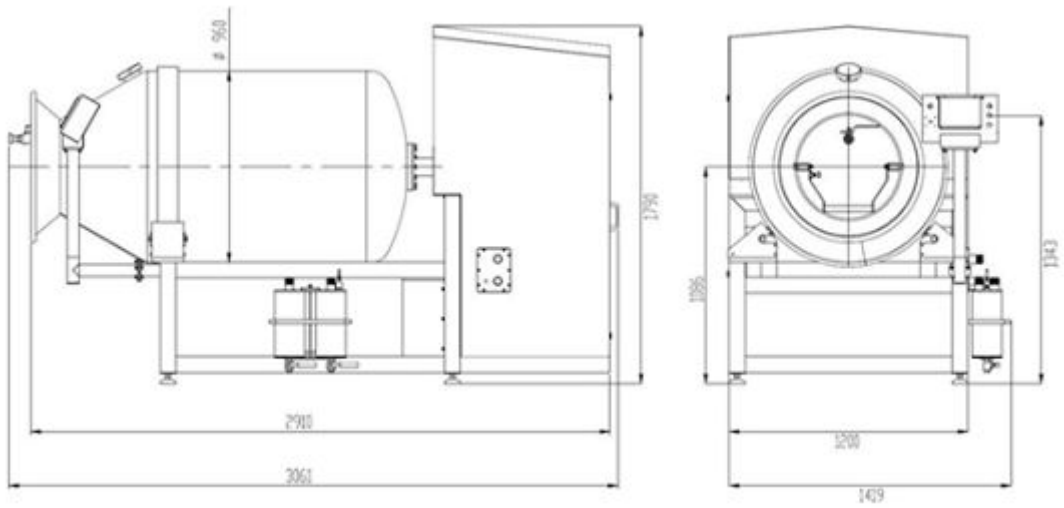
As on option the machine can be equipped with system for cooling and defrosting and double insulted heating jacket. Machines of volumes 200 to 10 000 dm³ can be offered on request.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Capacity	1000 dm³
Power supply	3x400V/50 Hz
Installed power	3,5 kW
Drive	2,2 kW
Vacuum pump	1,1 kW
Vacuum pump flow rate	40 m³/h
Vacuum	~90%
Drum revolution adjustment (0-99%)	max. 15 U/min



Dimensions:

Length	3061 mm
Width	1419 mm
Height	1790 mm

RAW DRIED MEAT PRESSES

RAW DRIED MEAT PRESS, 82.1018.00

The press is designated for pressing of raw dried meat products. The optimization of the process will improve the quality and decrease the final cost of the product.

The technology of raw dried meat products requires a pressing process. This aims better drying and shaping of the products. Meanwhile the pressing process drastically reduces the drying time. The machine offers solutions in several aspects: pressure program dosing during pressing time, duration and constant pressure.

Pressing is performed by 4 pcs. pneumatic cylinders and 19 pcs. (12 mm) plots, made of waterproof plywood greed with stainless steel.

The PLC of the machine allows control the process all the time, single programming of whole pressing process, pressure setting in real units, compression automatic adjustment (plus easy start), preservation of position in case of failure and program continuing by restart, signalization for completed cycle.

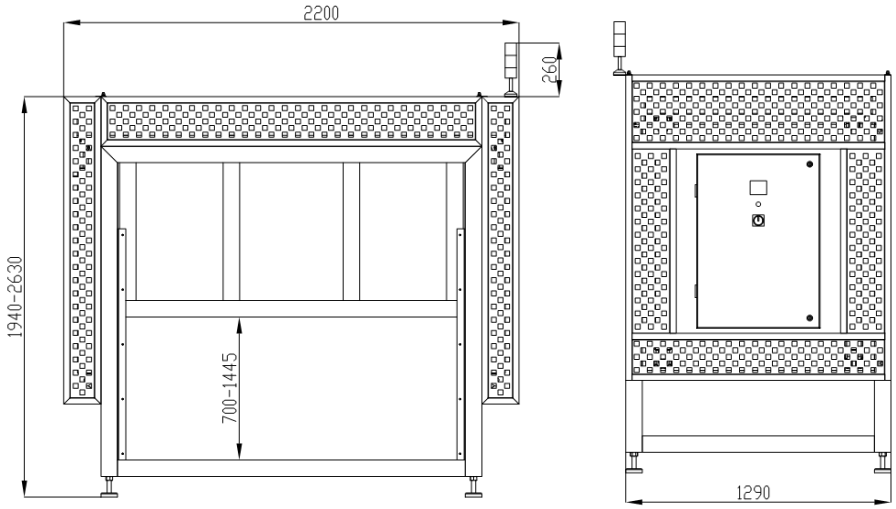
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





Technical data:

Capacity	750 kg/cycle
Plot dimensions	1650x1100 mm
Installed power	80 W
Power supply	230V/50 Hz
Compressed air	min. 6 bar



Dimensions:

Length	2200 mm
Width	1290 mm
Height	1940-2630 mm

RAW DRIED MEAT PRESS, 8112032000



The press is designated for pressing of raw dried meat products. The optimization of the process will improve the quality and decrease the final cost of the product.

The technology of raw dried meat products requires a pressing process. This aims better drying and shaping of the products. Meanwhile the pressing process drastically reduces the drying time. The machine offers solutions in several aspects: pressure program, dosing during pressing time, duration and constant pressure.

Pressing is performed by 2 pcs. pneumatic cylinders and 20 pcs. plots, made of waterproof plywood greed with stainless steel.

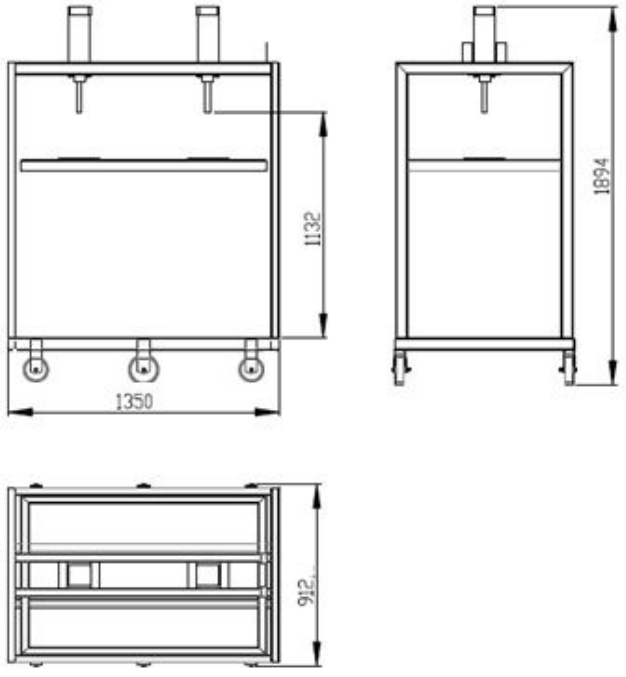
The pressure can be adjusted by adjustment of the air pressure in the cylinders. For easier work the machine is offered on wheels.

The machine can be offered also with two additional plots with total height 2255 mm (art. number 8113032002).

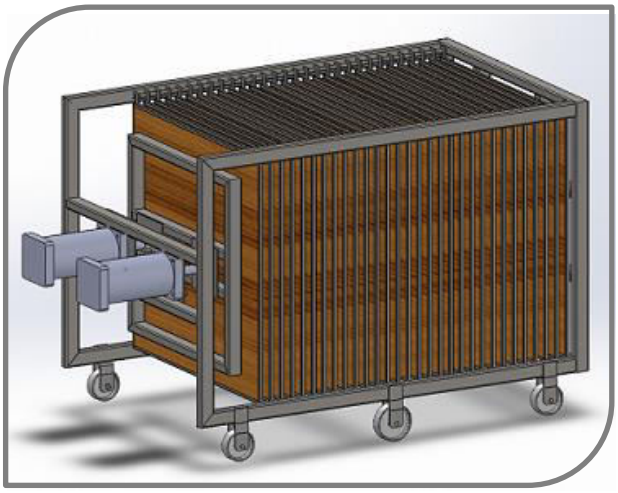
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Capacity	350 kg/cycle
Plot dimensions	850x1250 mm
Compressed air	max. 10 bar
Dimensions	1350x912x1894 mm



HORIZONTAL RAW DRIED MEAT PRESS, 8115033004



The press is designated for pressing of raw dried meat products. The optimization of the process will improve the quality and decrease the final cost of the product.

The construction allows equal pressing pressure on the product, accomplished by plots. The product hangs on smoking sticks which are hanged on the press guides between two plots. Two pneumatic cylinders press the product with equal pressure.

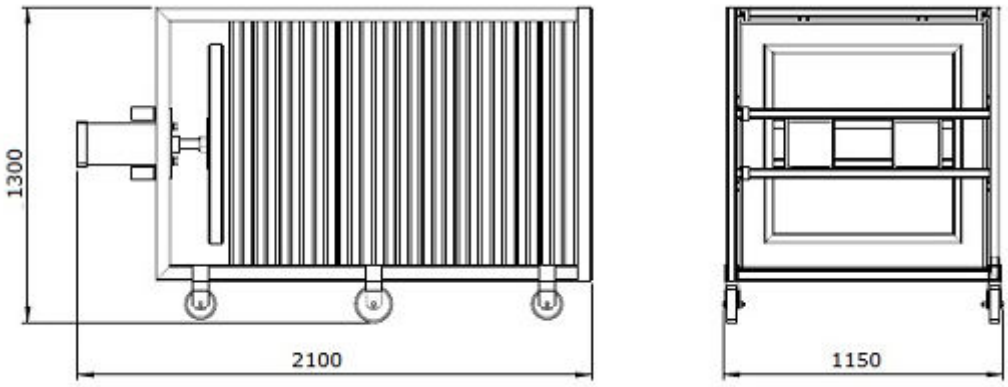
The machine includes 30 pcs. plots, made of waterproof plywood greed with stainless steel.

The pressure can be adjusted by adjustment of the air pressure in the cylinders. For easier work the machine is offered on wheels.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Capacity	350 kg/cycle
Plot dimensions	850x1250 mm
Compressed air	max. 8 bar



Dimensions:

Length	2100 mm
Width	1150 mm
Height	1300 mm

MACHINE FOR CLEANING OF RAW DRIED MEAT PRODUCTS, 61.1400.00

The machine is designated for cleaning the noble mould out form raw dried products – flat sausages etc.

It consists of a corpus with two brushes and a movable frame where the products are hung up (together with a stick). One of the brushes is hung up on a separate frame which allows distance regulation between brushes according to the product size. Rotation speed of brushes is smoothly adjustable.

The frame is driven through a pneumatic cylinder. Frame move can also be regulated and limited accordance with the product type.

The control unit is controller Delta with touch screen.

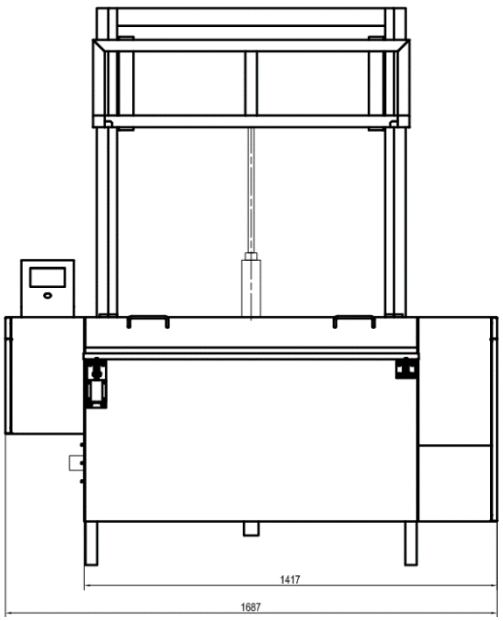
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

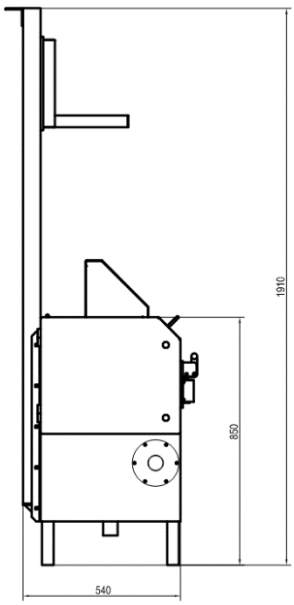




Technical data:

Installed power	800 W
Power supply	3+400V/50 Hz
Rotation	200 rpm
Length of brushes	1000 mm
Diameter of brushes	200 mm
Dimensions	1690x540x1910 mm





DE-HAIRING CENTRIFUGE, 84.0135.00





The machine is designated for cleaning beef tripe and shaving off the bristle from pig feet and ears.

The legs and feet or the tripes are put in an enclosed grid chamber that rotates at a certain speed with hot running water pouring over it. The desired effect is achieved through tumbling the pieces inside and scraping them with blades in front and at the sides.

In both revolution directions profile of knives is different which allows working with different products (on one side for feet and ears and on the other – for tripe). Rotation speed is adjustable and depends on the product.

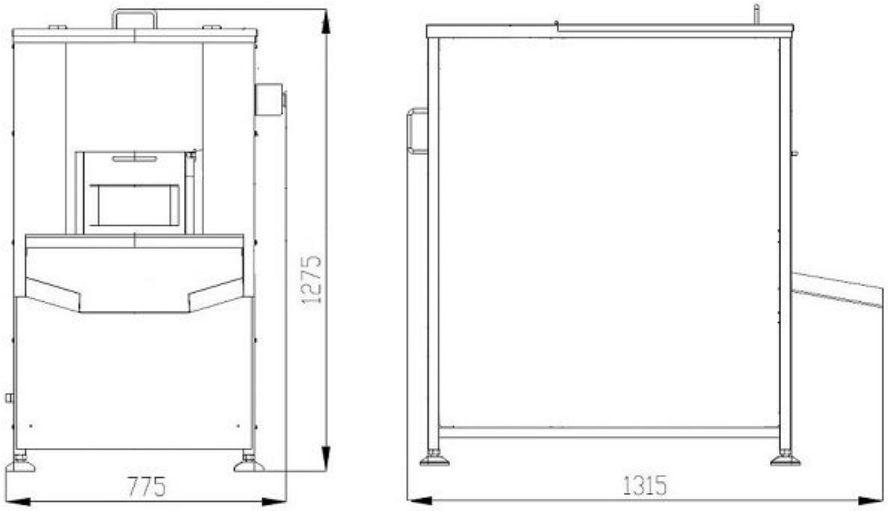
Electrical heaters heat the water in the machine till 64°C.

The control panel is designed for wall montage. As an option is offered adjustment of the work duration with automatic stop.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Capacity	35 kg/cycle
Installed power	23,5 kW
Drive	2,2 kW
Motor revolution	max. 1430 rpm
Heating	21 kW
Approx. water consumption	12 l/min
Power supply	3x400 V/50 Hz
Machine dimensions (without electrical cabinet)	775x1315x1275 mm



SIMILAR

De-hairing centrifuge 84.0040.01

- no heating, direct hot water supply.



Technical data:

Capacity	50 kg/cycle
Drum volume	175 dm³
Drive	5,5 kW
Motor revolution	max. 1430 rpm
Installed power	5,5 W
Power supply	3x400V/50 Hz
Machine dimensions	935x1335x1275 mm

De-hairing centrifuge 84.0035.00/8140030000

- no heating, direct hot water supply.



Technical data:

Capacity	35 kg/cycle
Drum volume	2,2 kW
Drive	max. 1430 rpm
Motor revolution	2,3 W
Installed power	3x400V/50 Hz
Machine dimensions	945x1315x1275 mm

POULTRY LEG CLEANING MACHINE, 8140301000

The machine is designed for cleaning of poultry legs and gizzard. It consists of gear-motor, container for the product and stand.

The filling is made through covers on both sides, and the emptying of the product – from the front side. The wastes of the cleaning fall under the machine.

The machine is made of stainless steel DIN 1.4301 (AISI 304). Its construction allows easy cleaning and maintenance.

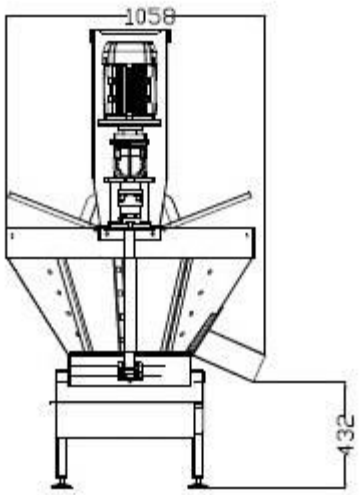


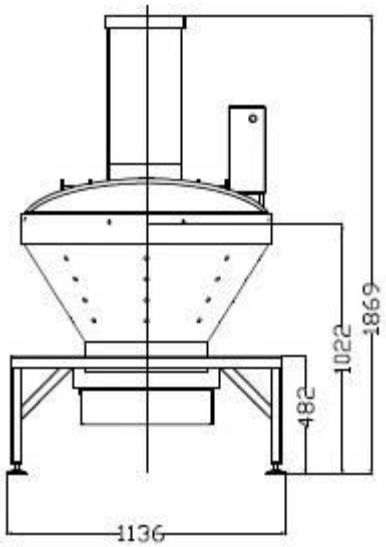




Technical data:

Filling capacity	20 kg
Capacity	300 kg/h
Power supply	400 V/3 Ph/50 Hz
Installed power	4 kW
Water inlet	½"
Dimensions	1136x1058x1869 mm





ANIMAL GUT CLEANING MACHINE, 8711000002

The machine is designed for cleaning of animal gut and is made of stainless steel 1.4301 (AISI 304).

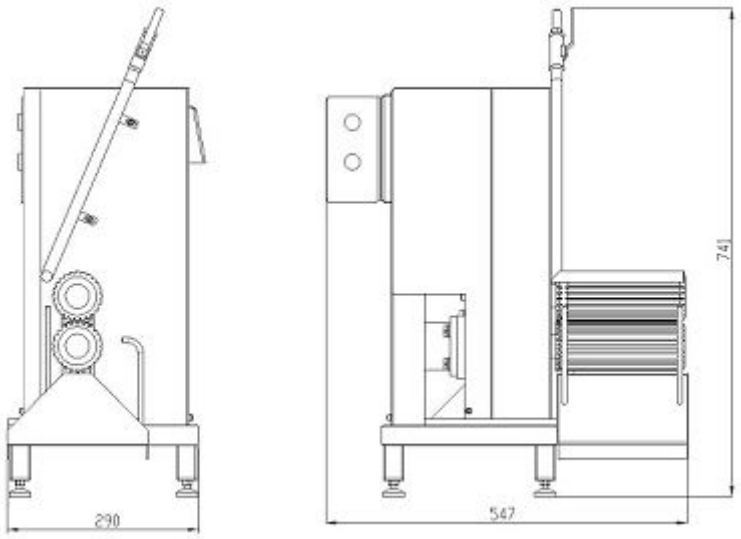
The guts are passed manually between rotating shafts. Over the shafts there is installed a collector for water spraying. They are driven by gear motor, installed under a protection cover. The air gap between the shafts is adjustable.

As an option the machine can be equipped with tankless water heater for water heating (87.1100.0001).



Technical data:

Power supply	400 V/3 Ph/50 Hz
Installed power	0,37 kW
Dimensions	547x290x741 mm



BRINE MIXERS, 61.1201.00

The machine is designed for preparation of homogenous saline solution used in meat industry.

The tank is filled with the necessary water quantity. The salt is added into a hopper and after pressing the Mix button, component mixing is started. Mixing time can be adjusted.

High performance centrifugal pump mixes the solution and enables effective adding of dry substance to the liquid and also helps carrying the solution in desired machine. The mixing of both substances is performed by injector, who is placed under the tank. Level pipe allows control of the right proportion. The tank cover is used also for easier cleaning of the system.

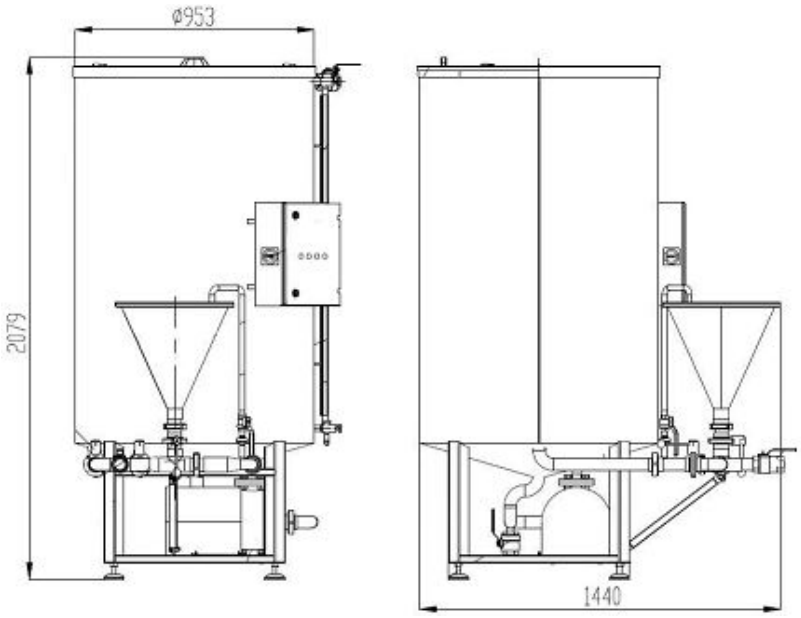
Different mixer sizes are available to suit customer needs.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Volume	1000 l
Installed power	2,3 kW
Pump	2,2 kW
Pump flow	12 m³/h
Supply power	3x400V/50 Hz



Dimensions:

Length	1440 mm
Width	953 mm
Height	2079 mm

SIMILAR

Brine Mixer
61.1212.00

- 800 l

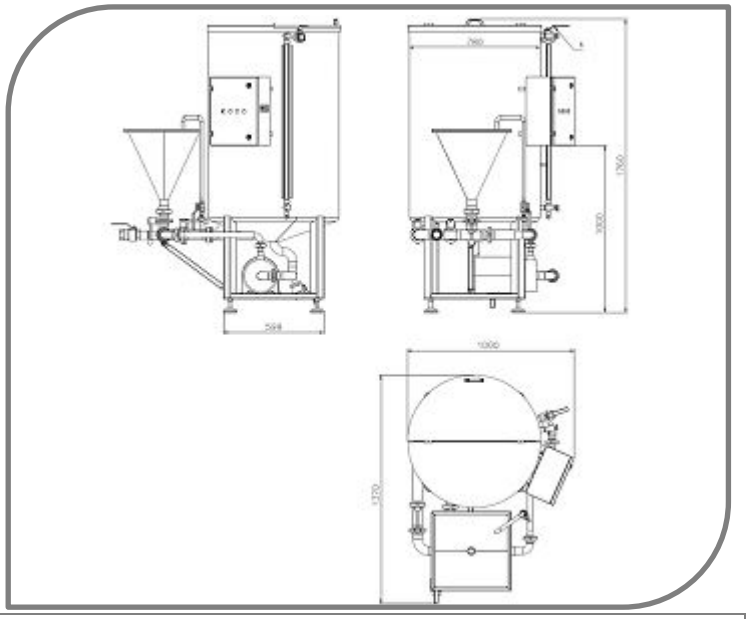


Technical data:

Volume	800 l
Pump power	2,2 kW
Pump flow	12 m³/h
Installed power	2,3 kW
Power supply	3x400V/50 Hz
Dimensions	1140x1525x1836 mm

Brine Mixer
61.1207.50

- 500 l

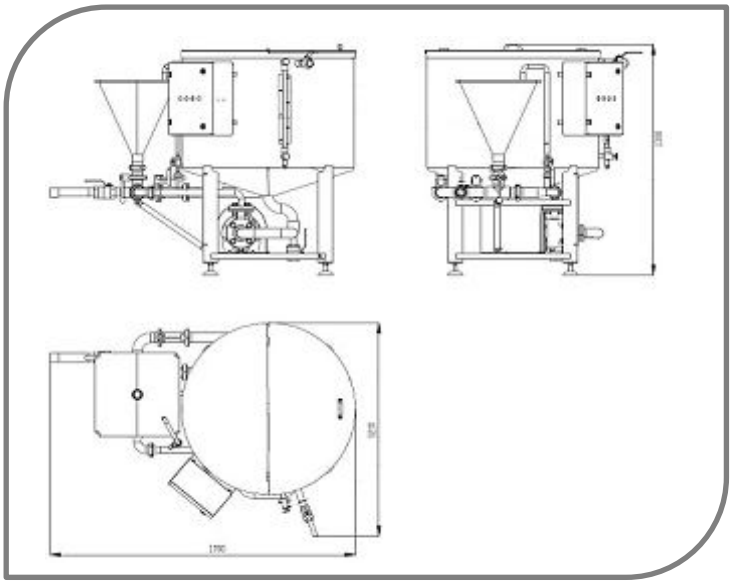


Technical data:

Volume	500 l
Pump power	1,5 kW
Pump flow	12 m³/h
Installed power	1,6 kW
Power supply	3x400V/50 Hz
Dimensions	995x1370x1757 mm

Brine Mixer 61.1207.40

- 400 l



Technical data:

Volume	400 l
Pump power	1,1 kW
Pump flow	9 m³/h
Installed power	1,2 kW
Power supply	3x400V/50 Hz
Dimensions	1700x1210x1300 mm

Brine Mixer 61.1207.25

- 250 l



Technical data:

Volume	250 l
Pump power	0,75 kW
Pump flow	6,6 m³/h
Installed power	0,85 kW
Power supply	3x400V/50 Hz
Dimensions	930x1220x1355 mm

Brine mixer with buffer tank with cooling and pump 8150500002



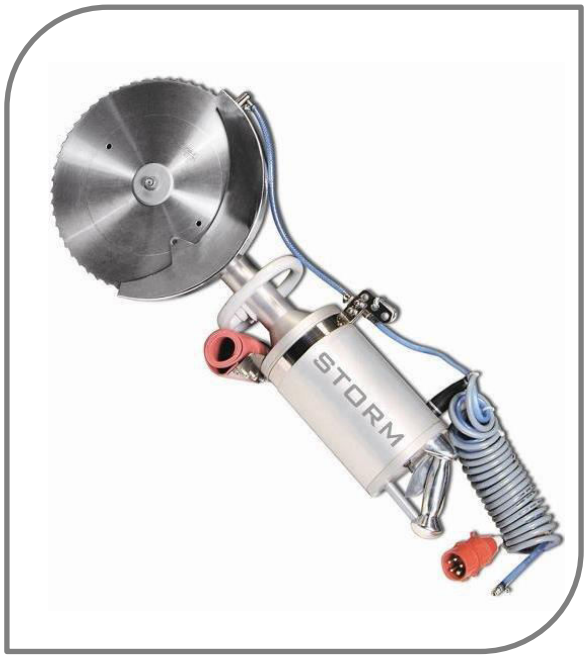
- the system is designed for preparation of brine, transferring it to the buffer tank, which is equipped with stirrer and double jacket for cooling and a pump that transfers the product to an injector.

Technical data:

Brine mixer volume	500 l
Buffer tank volume	500 l
Brine mixer pump	1,5 kW
Buffer tank pump	1,5 kW
Pump to the injector	1,5 kW
Buffer tank stirrer motor	0,55 kW
Cooling unit	2,47 kW

SPLITTING DISC SAW

DISC SAW FOR SPLITTING ANIMAL CARCASSES, 61.1321.00



The saw is designed for splitting animal carcasses.

It consists of cutting disc with safety cover, driven by electrical motor. For easier use the saw has two handles. To facilitate operator's work as an option we offer balancer. Water feeding into cutting area ensures cooling and cleaning small cut parts. On the back cover is the switch for electrical supply and the starting lever for cutting begin is on the handle. Releasing the handle stops automatic the rotation of the disc.

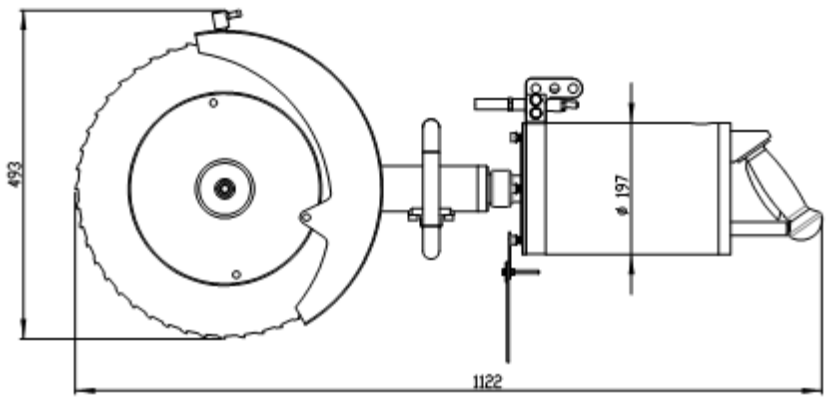
Through vertical movements of the saw, controlled by the operator, the animal carcass is bisected.

The diameter of the cutting disc is 450 mm and the profile of the teeth is developed by Storm. Thanks to this the waste of cutting process is reduced with about 20%. Splitting of one carcass takes about 8 seconds.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Cutting disc diameter	450 mm
Disc revolutions	740 rpm
Installed power	3 kW
Water inlet	2 bar
Power supply	3x400V/50 Hz



MACHINE FOR BYPRODUCTS COOLING, 4521263107



The machine is designed for cooling of byproducts. The innovative technology helps the faster and better preparation of the duck liver for its further treatment and keeping its commercial presentation. Due to its effectiveness app. 23 hours from the recently used methods are saved.

The machine consists of a belt with limiters (prevent the product from falling), nozzles for spraying with water and heat exchanger Freon-water. It is made of stainless steel 1.4301 (AISI 304).

The cooling is performed by water from the general water supply with temperature, extra reduced through a heat exchanger. The passing speed of the product until reaching the optimal working temperature is 35-40 min. The speed is adjusted by inverter.

There is provided a special area easifying the arranging of the product on the belt at the entrance of the machine. At the exit there is installed a furrow collecting the cooled product.

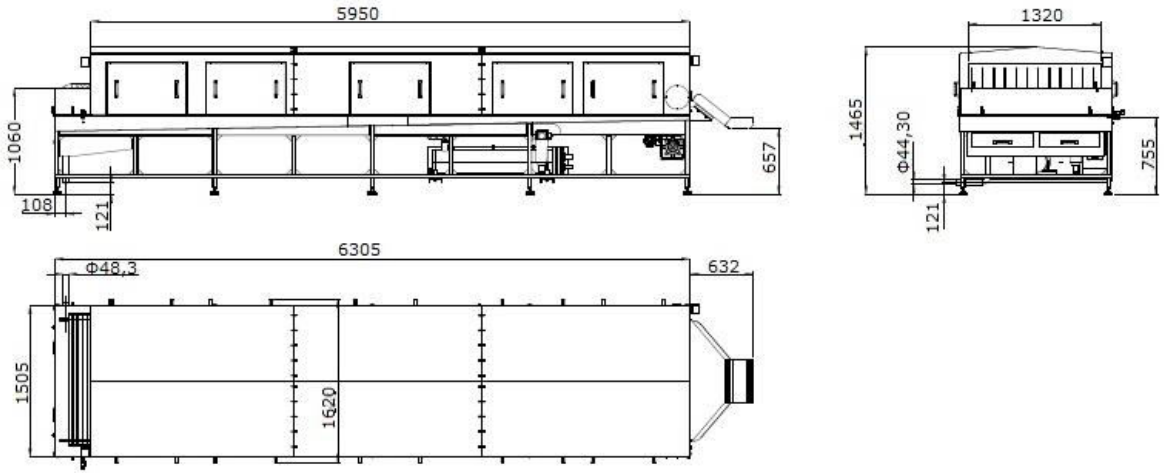
Special collectors are provided for the washing of the very belt. They are directly fed from the general water supply to remove large debris. Furthermore, side panels for access during cleaning the machine are provided along the entire length. The upper and lower part of the belt are separated by a partition.

The machine is equipped with two filters, drawer type, through which the used water is purified and the wastes are separated before entering the drainage.



Technical data:

Capacity	max. 450 kg/h
Power supply	230 V (L, N, PE) 50 Hz
Installed power	0,25 kW
Belt speed	15 mm/min
Gear motor	0,18 kW



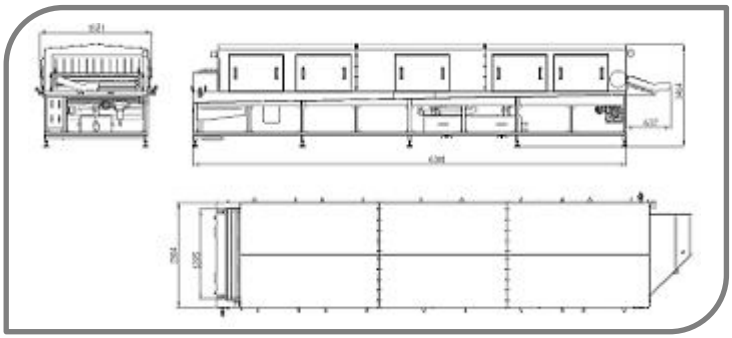
Dimensions:

Length	7000 mm
Width	1505 mm
Height	1465 mm

SIMILAR

Machine for byproducts cooling
4521263108

- machine exit according clients' wishes.



Technical data:

Capacity	max. 450 kg/h
Installed power	0,25 kW
Power supply	230 V (L, N, PE) 50 Hz
Dimensions	6300x1650x1465 mm

LIVER CUTTING DEVICE

LIVER CUTTING DEVICE

The device is designed for cutting of liver. The cutting is done manually by turning the cutting tool.

The product is placed on the cutting tray and then on the device. The cutting tool is turned and cuts the product. When turning, it passes through a hot water bath, which makes the cutting easier and improves the result. The water in the bath is heated by electric heaters. The cut products are removed from the tray and new product is reloaded.

The cutting configuration is made according to the customer's wishes and several cutting sets can be ordered for one device. The device is also available with direct hot water supply instead of heaters.

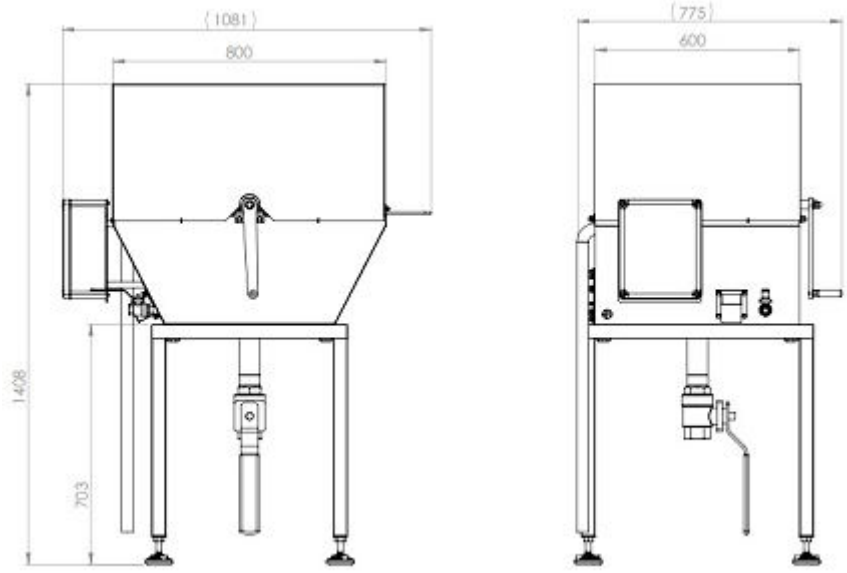
The machine is made of stainless steel 1.4301 (AISI 304).





Technical data:

Art. Numbers	8830021000	8830010000
Cutting tray	800x600 mm	600x400 mm
Knives	23 pcs.	16 pcs.
Distance between knives	20 mm	15-20 mm
Heating	2x3,5 kW	-
Installed power	7,03 kW	-
Power supply	3x400V/50 Hz	-
Dimensions	1100x730x755 mm	950x600x550 mm



BOILING TANK, 6610000125

The machine is designated for boiling of liquid and paste products. It consists of vessel with net volume 250 l, a stirring mechanism driven by a gear motor and a heating system.

The raw material is put in the vessel and is heated by the injected steam. The special stirrer provides the even homogenization of the product and prevents its sticking to the walls. After opening the lid, the vessel turns around its axis and this leads to the pouring of the ready product.

The lid of the vessel is opened and closed manually. During the working cycle it is fixed by a fixing element.

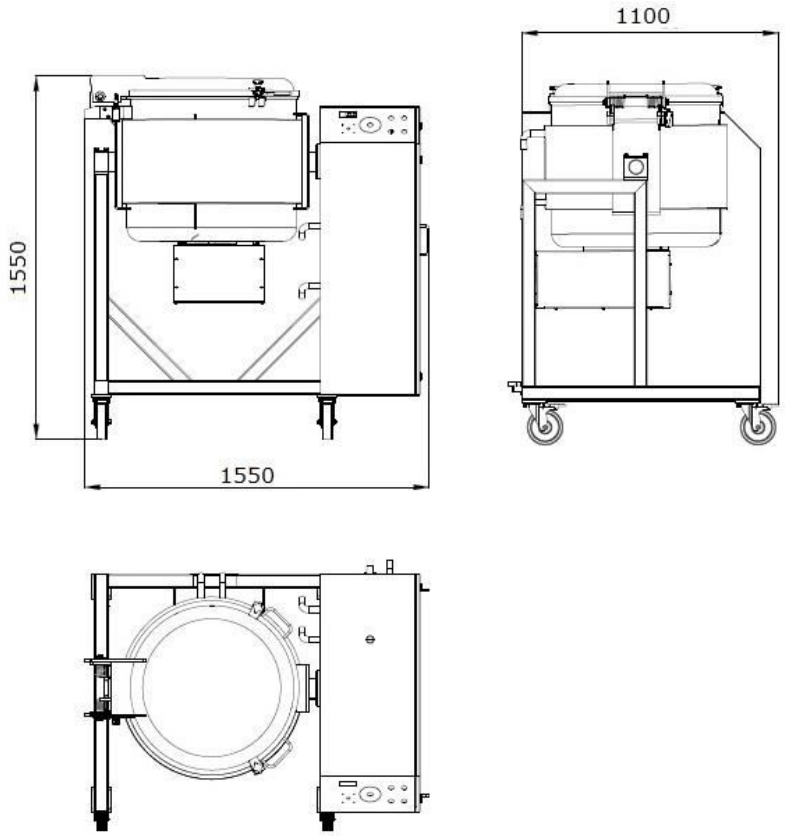
The machine has a temperature regulator as well as a potentiometer to regulate the rotation speed of stirrer.

All machine parts are made of stainless steel AISI 304 allowed for contact in the food industry.



Technical data:

Net volume	250 l
Power supply	400V/3Ph/50Hz
Installed power	1,6 kW
Air supply	3 bar
Air consumption	160 l/min
Steam supply	3 bar, 40 kg/h



Dimensions:

Length	1550 mm
Width	1100 mm
Height	1550 mm

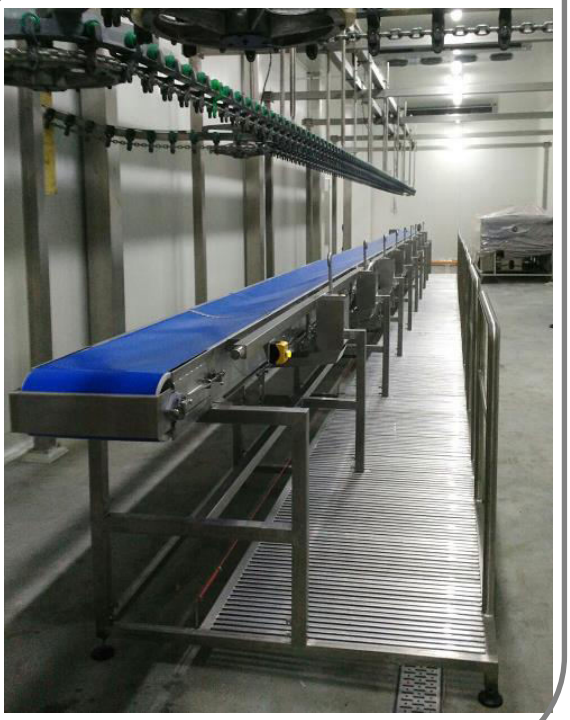
TRANSPORT CONVEYOR FOR BYPRODUCTS SORTING, 4514161209

The machine is designed for sorting of byproducts in the meat processing industry. It consists of transport belt for transportation of the byproducts, three chutes for leading away each for different type product, and nine working places.

Every working place is equipped with chute where water is continuously running, so that the products are washed and easily led away in one of the three chutes. The rests of the product after the sorting are led away in one central chute.

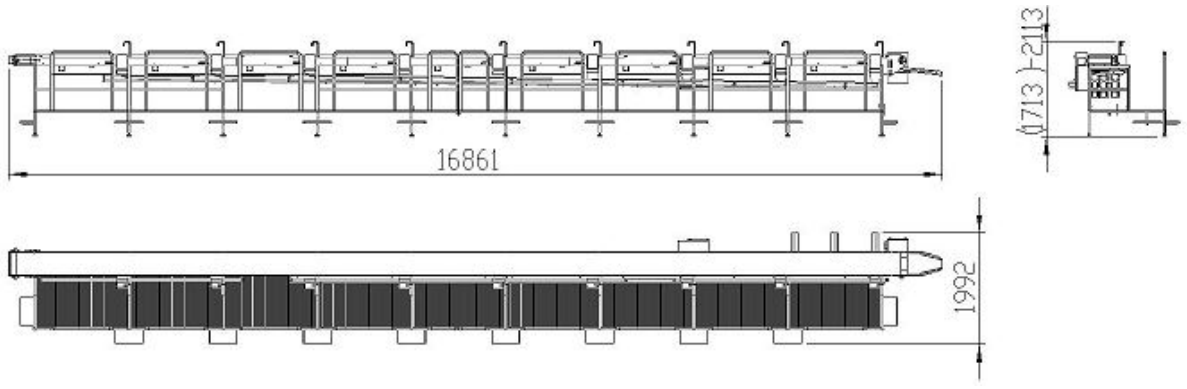
Frequency invertor allows transport belt speed adjustment. The transport height is also adjustable. Each working place is equipped with emergency stop pull cable activated with foot.

The machine is made of stainless steel 1.4301 (AISI 304) allowed for contact in the food industry.



Technical data:

Power supply	230 V (L, N, PE) 50 Hz
Installed power	0,37 kW
Conveyor speed	0,05-0,09 m/sec
Belt width	400 mm



Dimensions:

Length	16861 mm
Width	1992 mm
Height	1713-2113 mm

MEAT MIXER 60 l, 8191062100

The machine is one efficient solution for mixing of minced meat. The meat can be pork, beef, chicken or fish.

The special design of the machine allows the fast mixing process. The product is filled manually in the container, the mixing is made by means of a shaft with paddles, after the process end the mixed product is emptied in container.

The machine is made of stainless steel DIN 1.4301 (AISI 304).

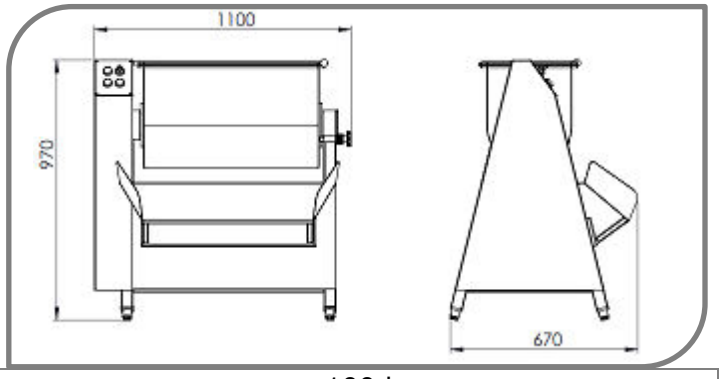


Technical data:

Hopper capacity	60 l
Power supply	400 V/3 Ph/50 Hz
Installed power	1,1 kW
Dimensions	930x550x880 mm

SIMILAR

Mixer 100 l, 8191102000



Technical data:

Hopper capacity	100 l
Power supply	400 V/3 Ph/50 Hz
Installed power	1,1 kW
Dimensions	1100x670x970 mm

MIXER 200 l





The machine is designated for mixing fresh meat (min. temperature 0 ±2°C). It is made of stainless steel 1.4301 (AISI 304).

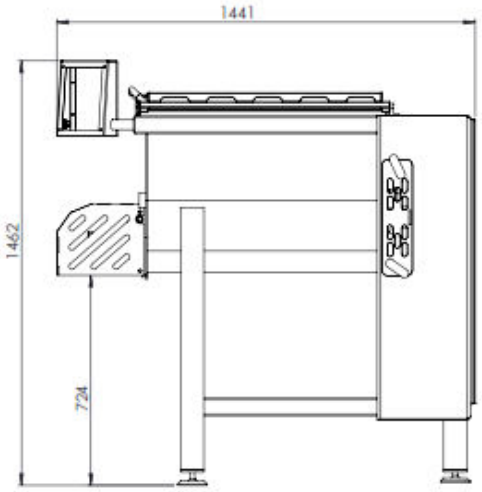
The mixing is made by means of two shafts with paddles. The shafts` construction and the change of rotation direction allow the effective homogenization of the product.

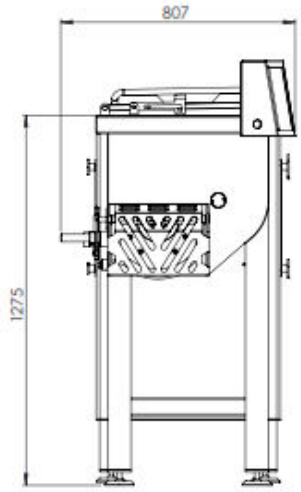
For the convenience of the user the hopper is executed in two levels and for his easifying the emptying is made through a shutter, mounted on the front part of the machine. The emptying is done in a 200 l buggy, but the machine is offered shorter for emptying in different type of container too.

A frequency invertor is used for adjustment of the mixing speed. The machine is equipped with sensor for open cover for emptying. It is equipped with sensor providing the safety of the staff too – opening the cover leads to automatic stopping of the machine.

Technical data:

Hopper capacity	200 l
Power supply	400 V/3 Ph/50 Hz
Installed power	2,2 kW
Dimensions	1441x807x1462 mm





MIXER 450 l, 8192452001



The machine is designated for mixing fresh meat (min. temperature -3°C). It is made of stainless steel 1.4301 (AISI 304).

The mixing is made by means of two shafts with paddles. The shafts` construction and the change of rotation direction allow the effective homogenization of the product.

For the convenience of the user the hopper is executed in two levels and for his easifying the emptying is made through a shutter, mounted on the front part of the machine. A sensor controls the presence of a 200 l trolley into which the product is emptied.

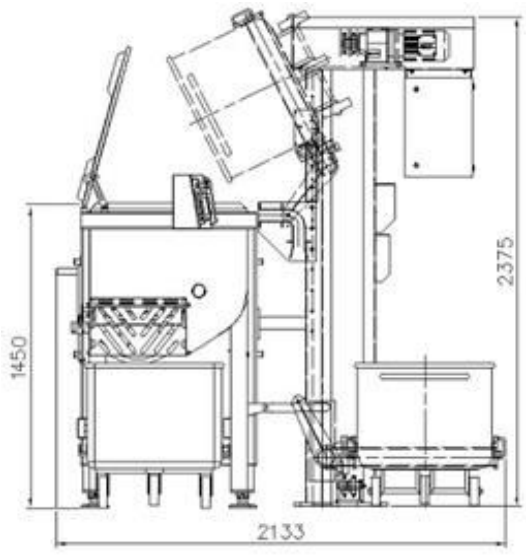
The mixer control is computerized with possibilities for 99 programs, flat regulation of the rotation speed, program duration setting, delayed start.

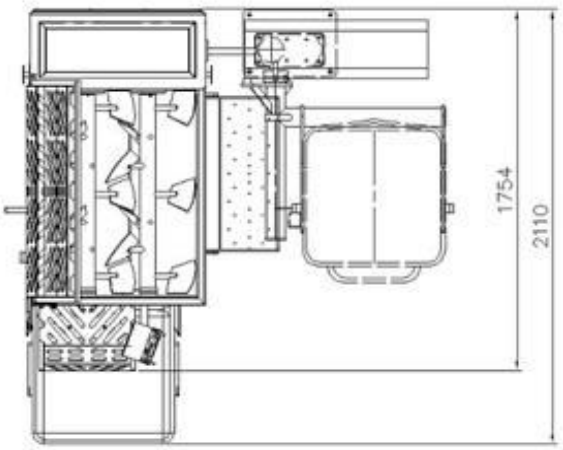
The mixer is offered also in a combination with a column lifter for 200 l buggies (art. number 3100131501).

The machine is equipped with sensors providing the safety of the staff – opening the cover leads to automatic stopping of the machine; a step-board being down prevents column lifter start.

Technical data:

Hopper capacity	450 l
Power supply	400 V/3 Ph/50 Hz
Installed power	4 kW
Dimensions	1800x1050x1600 mm





SIMILAR

Mixer 300 l

- the hopper is executed in two levels;
- two shafts with paddles;
- turning in both directions;
- frontal emptying;
- safety switch for open cover;
- possibility for filling with column lifter and protection against lifter starting if the step is in working position;
- computerized control unit allowing saving of programs with duration, smooth speed adjustment, delayed start.



Technical data:

Hopper capacity	300 l
Power supply	400 V/3 Ph/50 Hz
Installed power	4 kW
Dimensions	1550x1050x1570 mm

MEAT MINCERS

MEAT MINCERS 130



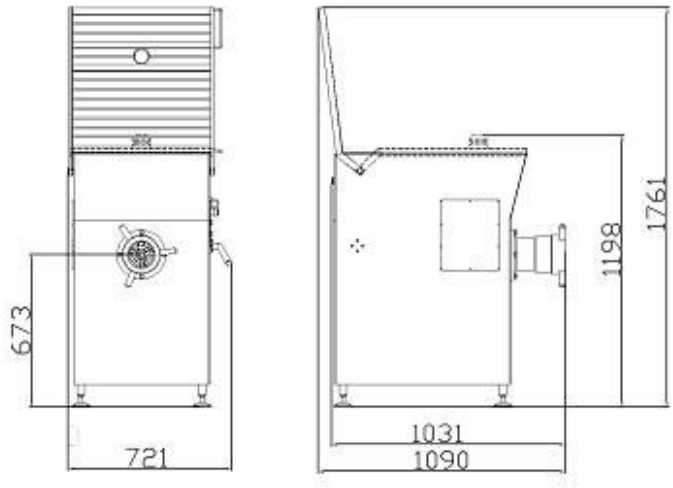
The machine is designated for meat mincing. It is made of stainless steel 1.4301 DIN (AISI 304).

The cutting system is Unger and it consists of 5 elements 130 mm. To easify the operator, there is a handle for pushing the screw.

The product container has a protection cover.

Technical data:

Container capacity	60 l
Power supply	400 V/3 Ph/50 Hz
Installed power	7,5 kW
Dimensions	1031x721x1198 mm



SIMILAR

Meat mincer 114

- cutting system Unger 5;
- entirely of stainless steel;
- protection against reaching the screw.



Technical data:

Capacity net	400-500 kg/h
Power supply	400 V/3 Ph/50 Hz
Installed power	4 kW
Dimensions	680x800x1050 mm

TANK FOR COOKING SAUSAGES, 8181450201

The machine is designed for cooking of sausages by immersion in hot water. The products are placed in special baskets with holders, who prevent them from emerging.

The device consists of tank, open-ended water jacket, heating elements for the water in the water jacket. Water discharge is done by manual ball valves. The electrical panel and control unit are mounted separately from the machine.

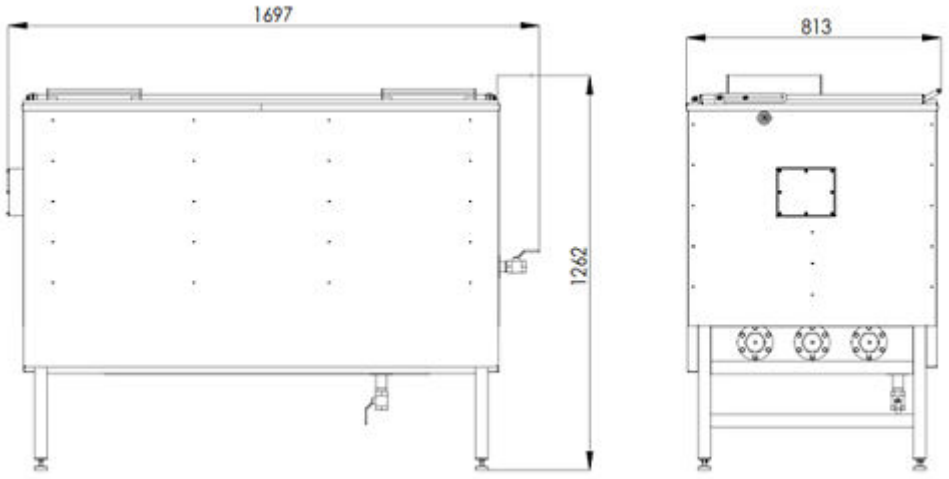
To control the temperature the device is equipped with sensors, who measure the temperature in the tank, in the water jacket and in the core of the product.

The device is made of stainless steel DIN 1.4301 (AISI 304), allowed to be used in the food industry.



Technical data:

Net volume	450 l
Working temperature in tank	90°C
Supply voltage	400 V/3 Ph/50 Hz
Installed power	33,1 kW

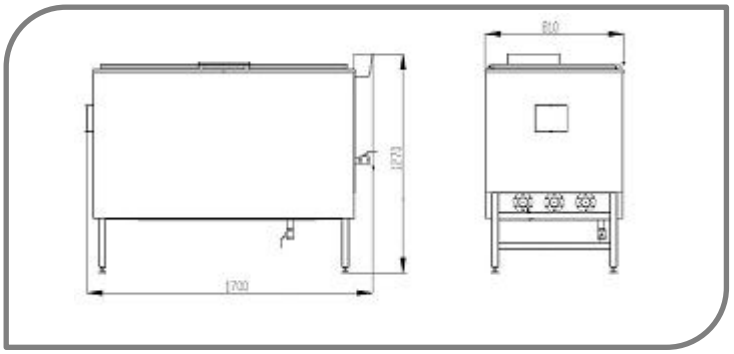


Dimensions:

Tank length	1380 mm
Tank width	660 mm
Tank height	510 mm
Overall dimensions	1520x800x1200 mm

Tank for cooking sausages 8181450200

- no baskets with holders;
- no sensor for measuring the temperature in core of the product.



Technical data:

Volume	450 l
Working temperature in the container	90°C
Installed power	33,1 kW
Power supply	3x400V/50 Hz
Tank dimensions	1380x660x510 mm
Overall dimensions	1700x810x1271 mm

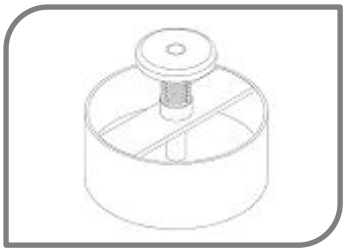
ADDITIONAL EQUIPMENT



PRESS FOR FILLET AND HAM

Made of stainless steel DIN 1.4301 (AISI 304).

Capacity 3 l,54.0213.36: 360x110x150 mm
Capacity 7 l, 54.0207.48: 490x200x150 mm



BURGER FORMER, 62.4009.57

Made of stainless steel DIN 1.4301 (AISI 304).

For forming burgers with diameter 100 mm



SMOKING TROLLEY, 54.1000.30

Made of stainless steel DIN 1.4301 (AISI 304). Frame of fully welded profiles.

Levels: 6 pcs.
Dimensions: 1000x1010x1900 mm



SMOKING STICK, D00142

Made of aluminum.

Length: 1000 mm



200 l buggy, S00347

Made of stainless steel DIN 1.4301 (AISI 304).

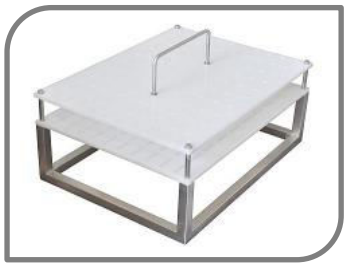
Dimensions: 680x690x700 mm



ROLLI FOR CRATES, S00559

Made of stainless steel DIN 1.4301 (AISI 304).

Dimensions: 410x655 mm



BASKET FOR HAND KNIVES, 55.1311.00

Made of polyethylene and stainless steel DIN 1.4301 (AISI 304). To be used for washing of hand knives in pass through crates washing machine.

Dimensions: 600x450x350 mm



WORKING TABLE FOR DEBONING, 62.4000.57

Made of polyethylene and stainless steel DIN 1.4301 (AISI 304).

Dimensions: 2000x1400x900 mm



WORKING TABLE, 62.2116.00

Made of stainless steel DIN 1.4301 (AISI 304). It consists of conveyor and 6 pcs. working places.

Dimensions: 5400x3180x800 mm



COOLING TANK, 55.8001.00

Made of stainless steel DIN 1.4301 (AISI 304).

Dimensions: 1645x800x1120 mm



CASING SPOOLING MACHINE, 8731000000

Double side working machine for spooling of natural casings. The process is carried out by stringing them on plastic tubes or tapes with the help of rotating rollers under constant running water. Made of stainless steel DIN 1.4301 (AISI 304). As an option the machine is offered with a set with 4 types of pins.

Installed power: 0,37 kW
Dimensions: 710x500x370 mm