



**Product Catalogue**  
Food Machinery

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# Welcome to Mainca

If you have any questions about the products in this catalogue or wish to purchase a machine or spare part please call our help line on 01753 684025

Also, if you require additional copies of this catalogue please email us at [enquiries@mainca.co.uk](mailto:enquiries@mainca.co.uk)

## 12 Reasons why you should choose Mainca

1

**Extensive dealer network throughout the UK**

2

**Price alone does not dictate our purchasing decisions**

3

**Mainca products have been sold in the UK for over 35 years**

4

**All our products are manufactured in Europe**

5

**Our products have been carefully designed to reflect the needs of our UK users**

6

**All machines are tested for full compliance with all EC machinery directives**

7

**Our equipment is found in many supermarkets, convenience store chains, butchers, bakers, restaurants, food manufacturers, etc.**

8

**We depend on our dealer network so we do our utmost to support them**

9

**Our long relationship with our suppliers ensures products are continually improved in response to our suggestions**

10

**All stock of machines & spares held in the UK. We are not a remote subsidiary**

11

**We are loyal to our suppliers - thus ensuring continuity and spare part availability**

12

**We support our dealers with demonstration and loan machines when required**

# Sausage fillers

## Mainca Hydraulic Sausage Fillers

New for 2008, all hydraulic Fillers have re-designed hinge and locking bolt assemblies, as well as larger hydraulic tanks and uprated cylinder ram.

Constructed from stainless steel these fillers have the following benefits:

- Adjustable speed and pressure
- Fixed cylinder and piston machined to close tolerances
- A smooth exit avoids clogging and colour discolouration.
- Automatic piston decompression when the knee lever is released.
- Easily removed piston for cleaning.
- Supplied with 2 nozzles: 15mm and 20mm.
- Equipped with **NEW LARGER** independent oil tank and pressure gauge.
- **NEW** EM-20 and EC-12 now with removable lids.
- **NEW** uprated piston ram, manufactured by Europe's largest hydraulic equipment manufacturer, ensures industrial production standards across our range of fillers
- Pressure gauge as standard.
- Extractor fan to reduce heat transfer.
- Bronze hinge bushes for added reliability.



### EC-12A

(25lbs) hydraulic filler with heavy duty 1HP 240V single phase motor. Includes removable lid and special polycarbonate piston.

### EC-12R

(25lbs) hydraulic filler with heavy duty 0.6HP 415V three phase motor. Includes removable lid and special polycarbonate piston.

### Options

- Lid in stainless steel
- Set wheels (two lockable)
- Manual portioning device
- 4" Burger attachment
- Nozzles - outside diameter 12, 15, 20, 25, 30 and 43mm

**EM-20A**

(40lbs) hydraulic filler with heavy duty 1.5HP 240V single phase motor. Removable lid.

**EM-20R**

(40lbs) hydraulic filler with heavy duty 1.25HP 415V three phase motor. Removable lid.

**EM-30A**

(60lbs) hydraulic filler with heavy duty 2.5HP 240V single phase motor. Hinged lid.

**EM-30R**

(60lbs) hydraulic filler with heavy duty 2.5HP 415V three phase motor. Hinged lid.

**NEW****EM-50A**

(105lbs) hydraulic filler with heavy duty 2.5HP 240V single phase motor. Hinged stainless steel lid and piston as standard.

**EM-50R**

(105lbs) hydraulic filler with heavy duty 2.5HP three phase motor. Hinged stainless steel lid and piston as standard.

**Options**

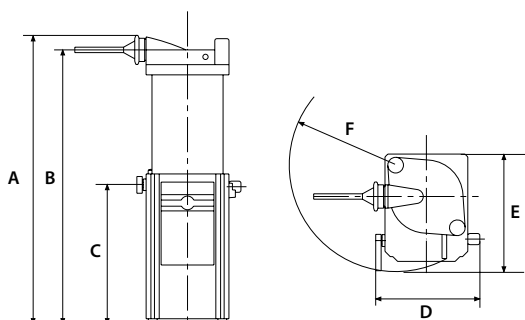
- Lid and piston in stainless steel
- Set wheels (two lockable)
- Manual portioning device
- 4" Burger attachment
- Nozzles

**Options**

- Lid and piston in stainless steel
- Set wheels (two lockable)
- Manual portioning device
- 4" Burger attachment
- Nozzles

**Options**

- Set wheels (two lockable)
- Manual portioning device
- 4" Burger attachment
- Nozzles



mm	A	B	C	D	E	F	Litres	Lbs
EC-12	1055	1000	500	410	470	395	12	25
EM-20	1110	1055	500	410	470	395	20	40
EM-30	1205	1150	550	470	500	440	30	60
EM-50	1248	1206	573	540	540	490	50	105

## Portioner, Castors & 4" Burger Attachment

For Hydraulic Sausage Fillers.



### Portioner

This unit portions accurately weights between 50 and 500 grams. It can be supplied with a fitting to take standard filler nozzles, or a portioner valve that has a special elbow with a membrane that cuts the product.



### Castors

Mainca's four rolling swivel castors allow for easy movement of the filler. Most of the competitor units have only two stationery wheels. These competitor units must be lifted from one side, or dangerously tilted back in order to be moved. There is a much greater chance of back injury or of potential damage from dropping the competitor unit on the floor.

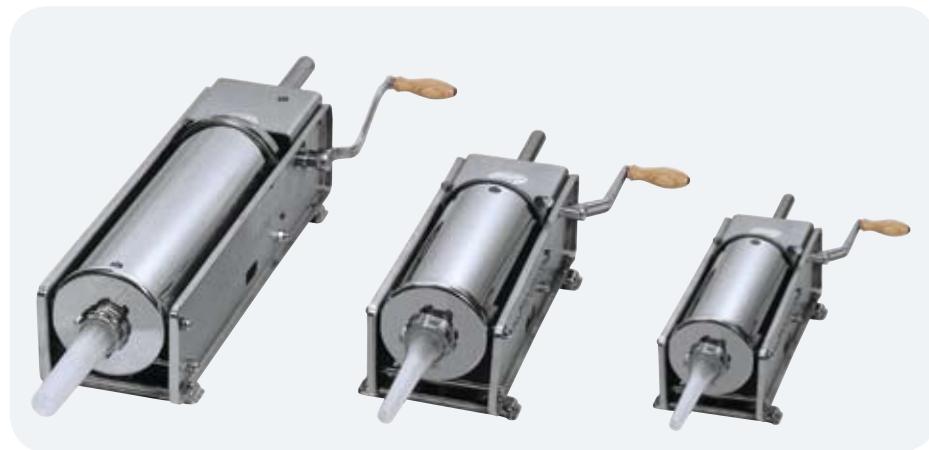


### 4" (100mm) Burger Attachment

This device is fitted to the sausage filler outlet. It produces 4" diameter 4 ounce burgers by combining the feed pressure of the filler with a hand controlled former with ejector plunger.

## Vector Manual Sausage Fillers

A complete range of horizontal hand fillers designed for the production of small batches of specialised sausage.



### Horizontal manual sausage fillers

Constructed entirely out of stainless steel, with hardened steel gears and heavy duty Teflon bearings to withstand the pressure of rusk based sausages. Suitable for bench operation. The machines have gear reduction drive with two speeds, and come with 4 nozzles: 10, 20, 24 & 32 as standard. All pistons manufactured from Moplen with auto pressure release valves.

Available in 3 sizes - 5, 7 and 10 litres.

#### FM5

5 litre manual sausage filler

#### FM7

7 litre manual sausage filler

#### FM10

10 litre manual sausage filler

### Mini horizontal sausage filler

Constructed from stainless steel with carbon steel rack. Single speed 3 litre capacity. Bench mounting with 10 and 20mm nozzles.

#### FM3

3 litre mini horizontal sausage filler

### Options

- G-Clamp to secure machine to a surface
- Stainless steel nozzles on 5, 7 and 10 litre models

### Options

- G-Clamp to secure machine to a surface

mm	Length	Height	Width	Lbs
FM3	360	180	170	6
FM5	560	220	220	10
FM7	620	240	240	14
FM10	750	240	240	20

# Mincers

A range of mincers designed to suit different production requirements that mince all kinds of meat to an even and uniform texture.

All machines are designed for maximum performance. The mincer head is of a uniblock design, engineered for ease of cleaning and minimum heat generation.

All our machines have a solid one piece welded finger guard with a high clearance tolerance to facilitate pushing meat into the feeding tube without compromising operator safety.

## Mainca Mincer Range



### PM70/12

An all stainless steel toothed belt table top mincer, ideal for front of shop mincing and for use in catering establishments. Machine supplied with enterprise simple cut knife and plate.

Approximate yield 170Kg/hour

Single Phase 230v 50Hz 0.75HP motor

Three Phase 415v 50Hz 1.00HP motor

#### Options – 2 cutting systems available

- Knife and plate enterprise (22)
- Knife and plate European (82)



### PA82/22

Gear driven with stainless steel worm, casing and pan. The worm body and ring is made of high strength alloy. Machines supplied with enterprise simple cut knife and plate.

Approximate yield 300Kg/hour

Single Phase 230v 50Hz 1.25HP motor

Three Phase 415v 50Hz 1.25HP motor

#### Options – 3 cutting systems available

- Knife and plate enterprise (22)
- Knife and plate european (82)
- Double cut knife and 2 plates - unger (82)



### PM82/22

Gear driven with all stainless steel construction including worm and body. Machines supplied with enterprise simple cut knife and plate

Approximate yield 300Kg/hour

Single Phase 230v 50Hz 1.25HP motor

Three Phase 415v 50Hz 1.5HP motor

#### Options – 3 cutting systems available

- Knife and plate enterprise (22)
- Knife and plate european (82)
- Double cut knife and 2 plates - unger (82)

Tray size mm	Length	Width	Depth
PM70/12	310	410	60
PA82/22	350	500	75
PM82/22	350	500	75



## Bench and floor standing mincers

Our single phase 32 Mincer now comes as standard with a 3HP 240V motor, as well as a re-designed worm barrel to ensure continuous high output without putting the motor under strain.



### Mincer PM98/32/114 (with small tray)

Table top model, gear driven with all stainless steel construction supplied.

Approximate yield 700Kg/hour

Overall dimensions (mm) 720 x 460 x 995

Tray size (mm) 610 x 410 x 75 (standard)  
470 x 730 x 90 Giant (optional)



### Mincer PM98/32L/PM114L (with jumbo tray)

Floor standing with all stainless steel construction. Machines supplied with one enterprise knife with 4, 5 and 8mm plate.

Approximate yield 900Kg/hour

Overall dimensions (mm) 1010 x 410 x 950

Tray size (mm) 470 x 730 x 90 32L  
530 x 850 x 90 Jumbo 114L



### Mincer PM98/32/PM114 (with giant tray)

Table top gear driven with all stainless steel construction. Machines supplied with one enterprise cut knife and 1-4.5mm and 1-8mm plate.

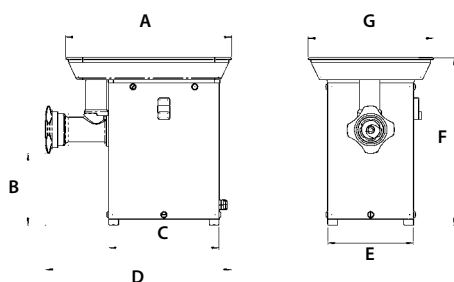
Approximate yield 700Kg/hour

Overall dimensions (mm) 405 x 700 x 570

Tray size (mm) 610 x 410 x 75 Standard  
470 x 730 x 90 Giant (optional)

### Options – 4 cutting systems available

- Knife and plate enterprise (32)
- Knife and plate european (98, 114)
- Double cut knife and 2 plates - unger (98, 114)
- Triple cut 2 knife and 3 plates (98, 114)



mm	A	B	C	D	E	F	G	Net weight
PM-70 PM-12	410	175	270	455	210	410	310	20
PM-82 PM-22	500	130	300	545	240	430	350	30
PA-82 PA-22	500	130	300	545	240	430	350	32
PM-98 PM-32	605 (720*)	120	370	700	280	570	405 (470*)	53
PM-98L PM-32L	720 (840*)	540	500	900	410	995	460 (535*)	85
PM-114	605 (720*)	100	370	750	280	570	405 (470*)	74
PM-114L	840	520	500	950	410	1010	535	106

# Kneader Mixers

Unique mixing concept that ensures a perfect mix in the shortest of times, with both forward and reverse action. The RM range allows the operator to obtain a total homogenous mix with little air. The machines are manufactured entirely out of stainless steel with observation slots (viewing window optional). The bowl is easily tilted for emptying, and is provided with a nudge button to ease this process. The paddles are carefully designed to ensure all contents are thoroughly mixed, and can be easily removed for cleaning.

These machines are used extensively in the meat and food industries for mixing a variety of products – from sausage mixes to coleslaw to sandwich fillings as well as powders.

## Better Results

Mainca's unique paddle system minimises product stress and reduces the "tearing" effect of double-action mixers. Also, the finished product will have less heat rise due to rapid mixing time resulting in longer product shelf life. The end result is a perfectly blended product with great sales appeal.

## Extremely Versatile

The extreme versatility of the Mainca RM Mixer allows for the perfect blending of everything from sausage meat to potato salad with the same fast, yet gentle action. Mainca mixers offer both forward and reverse mixing action to give the operator more control when blending delicate products, with tilting tubs for easy discharge into trolley or container.

## Easy cleaning

Both the T-Paddles, as well as the Breaker Bar assembly, are easily removed for cleaning of all models. The RM-90 version comes standard with a drain plug in the tank for easy waste water removal. An added feature of these mixers is that with breaker bars removed, they can double as massaging/marinading machines for use with items such as chicken breasts, boneless pork chops or beef steaks.

## Very fast, very thorough, yet very gentle mix

The Mainca Mixer's single action T-Paddle mixing system, combined with the "Double Breaker Bar" separating device, provides a very fast, very thorough, yet very gentle mix. Mainca's exclusive fold and divide blending action guarantees that all of the seasoning and liquid are dispersed evenly and quickly throughout the product.



## Mainca Kneader Mixers



### RM20

(25lbs) with stainless steel lid with slots, single phase 230v, 50Hz and 0.3HP motor

### RM20R

(25lbs) with stainless steel lid with slots, three phase 415v, 50Hz and 0.3HP motor

Overall dimensions (mm): 560 x 310 x 500

Gross weight: 34Kg

### Options:

- Castors
- Observation window on lid



### RM40

(50lbs) with stainless steel lid with slots, single phase 230v, 50Hz and 0.6HP motor

### RM40R

(50lbs) with stainless steel lid with slots, three phase 415v, 50Hz and 0.5HP motor

Overall dimensions (mm): 787 x 420 x 614

Gross weight: 80Kg

### Options:

- Castors
- Observation window on lid
- Tubular Stand



### RM90

(110lbs) with stainless steel lid with slots, single phase 230v, 50Hz and 1.5HP motor

### RM90R

(110lbs) with stainless steel lid with slots, three phase 415v, 50Hz and 1.5HP motor

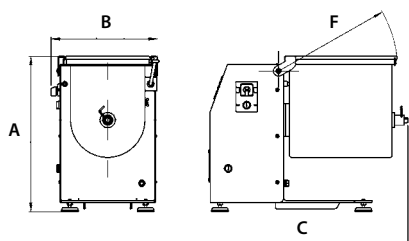
Overall dimensions (mm): 980 x 420 x 1390

Gross weight: 138Kg

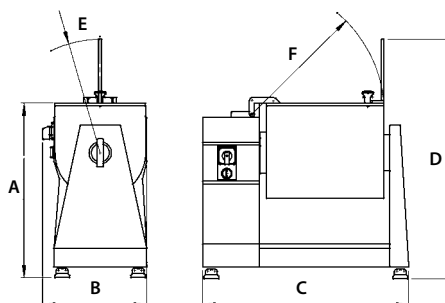
### Options:

- Castors
- Observation window on lid

### RM20 & RM40



### RM90



mm	A	B	C	D	E	F	Lbs	Kg*
RM-20	500	310	560	-	-	380	20	10/12
RM-40	614	420	787	-	-	472	40	25/27
RM-90	1000	420	980	1390	670	580	90	55/60

# Bandsaws

## Mainca Range Stainless Steel Bandsaws

Suitable for fresh meat with bones or frozen meat. Cuts meat cleanly with special scrapers inside the machine keeping the wheels and blade clean. Sliding thickness control is easily adjustable for perfect portion control. Automatic tensioner ensures the blade is always in perfect tension.

Heavy duty motor for continuous operation. Solid and compact machine with special blades, having hardened teeth. Easy to operate they come complete with safety guards and comply with all European Dangerous Machinery Directives. All components are easily removable for cleaning, including the door and top wheel. A manual or automatic tensioner is included for perfect blade tension, special guides and removable scrapers for both wheels prevent blade slippage and breakage.

Blade choice available for all bandsaws:

- **Meat:** Scalloped blade for a clean smooth cut
- **Bone:** Offset tooth blade for bone
- **Frozen:** Offset tooth blade for frozen products



### BM1800

230mm throat with manual tensioner, slice thickness control, pusher guard and fixed intermediate guide.

Single phase 230v, 50Hz and 1.15HP motor

Three phase 415v, 50Hz and 1.25HP motor

### Options

- Half sliding table and telescopic guard
- Waste box
- Tubular Stand (450 x 490 x 600)
- Overall Dimensions (mm): 530 x 510 x 910

**BM2000**

300mm throat with break motor, automatic tensioner, slice thickness control, pusher guard and intermediate telescopic guide

**Single phase 230v, 50Hz and 1.5HP motor**

**Three phase 415v, 50Hz and 1.5HP motor**

**Three phase 415v, 50Hz and 1.75HP motor**

**Options**

- Half sliding table and telescopic guard
- Tubular stand (450 x 490 x 600)
- Waste box
- Overall Dimensions (mm): 590 x 600 x 1030

**BM3000**

A truly heavy-duty bandsaw to cope with all cutting needs. For the UK market we have specially designed 240V 3HP high torque motors for continuous use. The moving table option can be changed back to fixed in seconds.

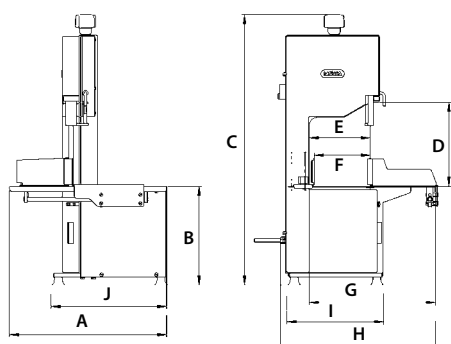
400mm throat with break motor, slice thickness control, pusher guard, pre-loaded blade tensioner, fixed table and discharge ramp and waste box.

**Single phase 230V 50 Hz and 3HP motor**

**Three phase 415v, 50Hz and 3HP motor**

**Options**

- Fixed and moving cutting table with discharge ramp
- Overall dimensions (mm): 850 x 820 x 1800



mm	A	B	C	D	E	F	G	H	I	J	Wheel Diameter	Band Length
BM1800	515	328	870	230	200	200	432	514	316	365	230	1750
BM2000	600	377	1033	300	230	200	483	592	370	440	275	2040
BM3000	882	920	1800	400	310	310	715	850	570	566	330	2930

# Bowl Cutters

## Mainca Range Bowl Cutters

Mainca Range Bowl Cutters finely chop meat and other products without harming its natural properties. A variety of textures can be obtained by combining bowl and knife speeds with time. Coarse chops to fine patés can be produced in seconds.

- Equipped with removable 3 or 6 knife assemblies.
- Electrically protected motors with two speeds.
- Knife and bowl speed can be combined.
- Brake mechanism when bowl is lifted.
- Emergency stop button.
- Digital Thermometer.
- Nudge button to turn bowl only when lid is open.
- Interlocked hinged Perspex viewing lid.
- Suitable for frozen meats.
- Switch for emptying and washing the bowl.



Mainca Recipe Book  
available on request



NOW IN  
SINGLE PHASE

### CM-14

14 litre (9Kg) table top bowl cutter with 3 knife assembly.

All stainless steel construction.

Motor power: 1st speed: 1.9HP 1500 rpm,  
2nd speed 2.75HP 3000 rpm 415V

### CM-14S (NEW)

14 litre (9Kg) table top bowl cutter with 3 knife assembly.

All stainless steel construction.

Motor power: Variable speed motor, range  
1000-3000 RPM. 240V single phase.

Gross weight: 110 Kg

### Options

- 6 Knife assembly
- Support table with castors as pictured



**CM-21**

22 Litre (13-15Kg) floor standing bowl cutter with 3 knife assembly.

All stainless steel construction.

Knife motor power: 1st speed 3.2HP/1500rpm, 2nd speed 4HP/3000rpm.

Bowl motor power: 1st speed 0.17HP/10rpm, 2nd speed 0.24HP/20rpm

Digital thermometer

Gross weight: 165 Kg

**Options**

- 6 Knife assembly

**CM-41**

The CM-41 has a re-designed knife shaft where the knife shaft is fully enclosed, only exposing the blades. This allows for greater sturdiness, decrease in heat and ease of cleaning.

40 Litre (23-25Kg) floor standing bowl cutter with 3 knife assembly.

All stainless steel construction.

Knife motor power: 1st speed 9HP/1500rpm, 2nd speed 11HP/3000rpm.

Bowl motor power: 1st speed 0.47HP/10rpm, 2nd speed 0.68HP/20rpm

Thermometer

Independent cooling fan

Gross weight: 315 Kg

**Options:**

- 6 Knife assembly

**CM-41S (CM41 with additional features)**

Variable speed knives (from 1000-3600 RPM) and equipped with two reversible mixing speeds (80 & 150RPM)

Gross weight: 320 Kg

**Options:**

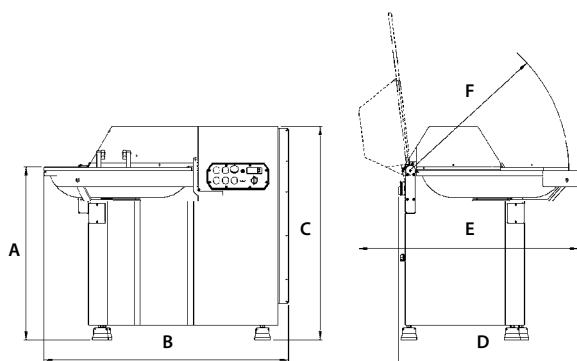
- 6 Knife assembly



CM-21 3 Blades



CM-21 6 Blades



Model	A	B	C	D	E	F	Litres	Kg/Lbs	Gross weight (Kg)
CM-14	405	894	565	622	771	465	14	8/9-20	110
CM-21	800	1030	980	710	840	540	22	12/15-30	165
CM-41	880	1380	1080	910	1140	530	40	23/25-45	320

# Burger Formers & Meat Ball Moulders

The Mainca Burger and Meatball Moulding Machine is attractively designed to combine both portion accuracy and speed of production. The continuous-rotation mould plate, and automatic burger discharge system, make perfect burgers with ease.

With today's trend toward fresh gourmet burgers, and the new "pre-seasoned ready to cook burger" concept, this machine offers a quick and easy way to produce just the right amount of FRESH burger patties whenever they are needed. With the interchangeable Meatball mould plate, it is simple to reach the "Home Meal Replacement" market with fresh made, portion controlled, ready to cook, pre-seasoned meatballs and croquettes.

The Burger and Meatball Moulding System is the perfect tool for butcher shops, grocery stores, restaurants, meat labs, meat processors (who occasionally need small quantities of patties on a custom basis), and anyone who needs consistent portion controlled meatballs, croquettes and burger patties.

- Meat cylinder capacity of almost 5lbs. (2.5 litre or +/- 2.1Kg)
- When conversant with the machine one can achieve an output of 300/350 burgers per hour.
- The mould plate always rotates in a clockwise direction, for simple operation and reduced training time.
- The fill lever position is in front of the operator, which allows easy application of fill pressure
- Tools are not needed to remove the meat cylinder, mould plate or the piston.
- Fast and reliable thickness adjusting system
- A manual paper dispenser is located above the mould plate
- The completely exposed and uncovered mould aperture makes patty paper insertion quick and easy



## MH Range

A new redesigned manual machine with new burger sizes available in 100mm and 130mm diameter. The machine has an increased meat cylinder capacity of 2.5 litres and incorporates a paper dispenser. The burger thickness is adjustable up to 40mm. Easy to operate, takes up little space and no longer needs tools for removing the meat cylinder.

### MH-100 Manual burger machine

4" (100mm) burger

### MH-130 Manual burger machine

5" (130mm) burger

- Maximum thickness on all plates is 40mm
- All plates are interchangeable

## Optional Plates

- 2PA05 Meatball plate 38mm
- 2PA10 Meatball plate 25mm
- 4PA100 100mm burger plate
- 4PA120 120mm burger plate
- 4PA130 130mm burger plate





#### MA05 Meatball moulding machine

5 meatballs 1-1/2" (38mm) diameter

#### MA10 10 croquettes 1" (25mm) diameter

- Maximum thickness on all plates is 40mm
- All plates are interchangeable

#### Optional Plates

- 4PA5 Meatball plate
- 4PA10 Meatball plate
- 4PA100 100mm burger plate
- 4PA120 120mm burger plate
- 4PA130 130mm burger plate



#### Vector Single Impression Burger Moulder

For quick efficient forming of burgers. Units made from anodised aluminium. All parts in contact with meat in stainless steel, and easily removable for cleaning. Lever pulls down to compress meat, and as it returns it automatically opens the press and removes the ready formed burger.

#### PM-100 (4")

100mm diameter single impression

Overall dimensions (mm): 160 x 220 x 240

#### PM-130 (5")

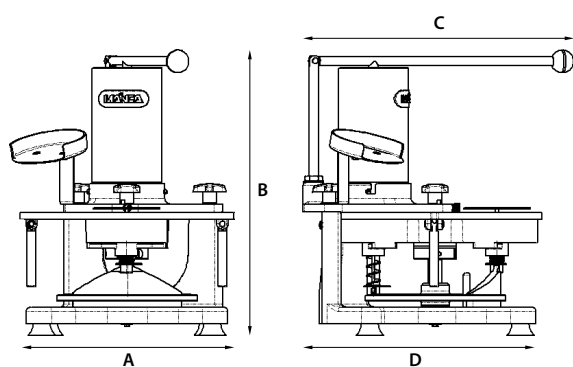
130mm diameter single impression

Overall dimensions (mm): 210 x 300 x 300

#### Cellophane Burger Papers

4" diameter per Kilo

5" diameter per Kilo



mm	A	B	C	D	Lbs	Kg
MH-100/MH-120/MH-130	380	515	490	425	5	±2,1
MA-5/MA-10	380	515	490	425	5	±2,1

# Vector Range Food Slicers

Our Vector Range of food slicers are designed to cater for a variety of slicing needs. These slicers are engineered for reliability, ease of use and cleaning, with a strong emphasis on features that make operating our slicers an effortless task. Cost alone has not been the mission of our designers.

## OM Range

The Vector Range is solidly constructed from anodised aluminium, and equipped with powerful fan cooled motors. The food carriage is set at a 45 degree angle, and together with the last slice device ensures all products are processed safely and efficiently. Safety features to the latest EEC directives ensure that at no time is the blade exposed whilst sharpening. Zero lock mechanism which ensures the food table cannot be removed unless the slice thickness plate is locked at zero.



### GL30F

12" tooth driven heavy duty foodslicer. Fan cooled motor for continuous use.

**Dimensions (mm):** 580 x 600 x 460

**Gross Weight:** 26Kg



### TS 250

10" compact belt driven foodslicer 240V, 50Hz, 0.15KW motor

**Dimensions (mm):** 420 x 500 x 390

**Gross Weight:** 15Kg

### VS 30F

12" compact belt driven foodslicer 240V, 50Hz, 0.20KW motor

**Dimensions (mm):** 490 x 580 x 480

**Gross Weight:** 20Kg

## UM Range

UM Range gear driven gravity feed foodslicers. The unit has all stainless steel working surfaces, including motor cover and removable food tray. The unique semi automatic sharpening device has been redesigned to allow the ring blade guard to extend under the sharpener to offer total operator safety. UM Range now includes zero lock mechanism, a device which ensures the food table cannot be removed unless the slice thickness plate is locked at zero. The UM300 has an extended stroke which enables it to slice long products such as 'Parma Ham'.



### UM 250

10" gear driven foodslicer 240V, 50Hz, 0.25HP motor

Dimensions (mm): 375 x 410 x 470

Gross Weight: 25Kg

#### Options:

- Teflon coated blade and slicing surfaces for cheese slicing
- Fence attachment for slicing thin products such as salami



### UM 300

12" gear driven foodslicer 240V, 50Hz, 0.3HP motor

Dimensions (mm): 635 x 370 x 330

Gross Weight: 42Kg

#### Options:

- Teflon coated blade and slicing surfaces for cheese slicing
- Fence attachment for slicing thin products such as salami

# Food Slicers

## Gravity Heavy Duty Slicers

The C&L range encompasses the latest design improvements in food slicers. They incorporate many features to give the user, years of trouble free operation – noteworthy items include :

- Gear drive
- Powerful smooth bearing slides
- One hand sharpener operation
- Easy to clean crevice free design
- 24V water resistant switches and a variety of attachments to cater for all slicing requirements

### C35F/CX35F

The ultimate in food slicers. This 14" gear driven slicer incorporates full safety features including zero lock and blade edge guard. The automatic version has a variable speed stroke to give adjustable stroke/speed. It can slice between 45 and 100 slices per minute depending on the product size. Powered by two independent motors, with auto carriage return when switched off.



#### C35E

14" heavy duty gear driven food slicer 240V, 50Hz, 0.3HP motor

**Dimensions (mm): 650 x 700 x 530**

**Gross Weight: 52Kg**

#### CX35E

14" automatic heavy duty gear driven food slicer 240V, 50Hz, 2 x 500W motors

**Dimensions(mm): 650 x 700 x 620**

**Gross Weight: 61Kg**

#### Options:

- Blade removal tool that facilitates removing the knife without the need to remove blade securing screws (not available as retrofit) no. 129-130
- Slice counter for CX35E
- Product clamp holder for CX35E
- Twin support arm no.78
- Standard magnetic knife removal tool no. 90
- Vegetable chute round (fit on existing food table) no. 22
- Hexagonal chute with complete table no. 91
- Teflon coated surfaces
- Sealed electrical controls remote from machine for industrial use

# Food Slicers

## Vertical Heavy Duty Slicers

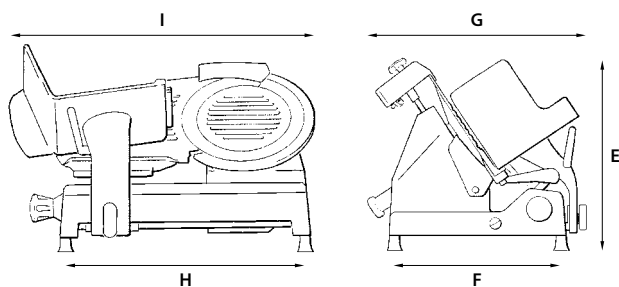
### L35E/H

Increasingly, the advantages of vertical blade slicers are becoming more apparent. To obtain consistent and even slices and in particular with products such as parma ham and bacon, the combination of German manufactured blade and smooth bearing slides ensure consistent performance for many years. Ask your local dealer to show you these slicers and you will appreciate the quality of the finish, the ease of use of the sharpener, which is a vital feature to maintaining a sharp blade.

The L35E can be supplied with a food table with a clamping arm or a meat table which has a cradle that slides on rollers (L35H)

### LMatic

An automatic 14" vertical blade, gear driven slicer able to slice 30/50 slices per minute to a maximum thickness of 9mm. The machine returns to the operator position when switched off ready for the next operation. The length of the stroke and speed are adjustable by simply turning a graduated knob.



Model (mm)	E	F	G	H	I	Kg
TS250	390	330	220	420	450	15
UM250	375	410	470	565	610	25
UM300	495	500	580	635	695	42
VS30F	410	300	410	380	620	19
GL30F	460	330	580	420	600	26
C35E	530	450	650	580	740	52
L35E/L35H	530	410	550	540	820	45
CX Matic	620	360	650	530	760	61
LMatic	620	360	630	540	880	75



#### L35E/H

14" heavy duty vertical blade slicer 240V, 50Hz, 0.3HP motor

**L35E** - With sliding table with moveable clamping arm.

**L35H** - With meat table with sliding cradle.

**Dimensions (mm):** 830 x 630 x 790

**Gross Weight:** 45Kg

#### Option for L35E

- Extension to food table allows for long products (such as bacon backs) to be sliced



#### LMatic

14" heavy duty, automatic slicer with auto feed, variable speed and stroke 240V. Two 500W motors

**Dimensions (mm):** 830 x 630 x 790

**Gross Weight:** 75Kg

#### Option for L35 & LMatic:

- Slice weight scale
- Sealed electrical controls remote from machine for industrial use



# Vacuum Packers

For years vacuum packing has been used to extend the shelf life of meat products. Today, the advantages of sealing products in an airtight bag and drawing any remaining air out is extending to all areas of food preparation.

Vegetables, fish, cheese and cooked products etc all benefit from extended shelf life. All foods can be refrigerated for use days or even weeks later (see table on page 23). "Sous Vide" (boil in a bag) is becoming more and more popular, used in restaurants – catering establishments to offer versatility as well as extended shelf life.

## Vector Range Table Top Vacuum Packers



### VE33

Junior Vacuum Sealer for restaurants etc, requiring to vacuum seal small portions for re-use later. Having a 330mm sealing bar and 15litres/m suction pump.

This machine has no chamber and therefore uses special vacuum bags which allow the air to be evacuated.

**VE33 Vacuum Sealer, 240v, 1 phase**

**Overall dimensions (mm): 390 x 290 x 138**

**Weight: 5Kg**

**Dimension of Bags**

150 x 300 Bags  
200 x 300 Bags  
250 x 300 Bags  
250 x 350 Bags  
250 x 450 Bags  
250 x 500 Bags  
250 x 550 Bags  
300 x 400 Bags  
300 x 500 Bags



### PP5.2

Table top Chamber Vacuum Packer model, ideal for packing meat, poultry and fish, also effective for packing electronic components. Body and chamber in stainless steel with transparent lid, basic touch panel micro processor control.

Unlike many competitors machines the PP5 Range has 21m³ pump as standard. Also uniquely the body of the vacuum packer can be hinged forward to expose the pump set and controls for ease of maintenance.

**Chamber size 465 x 425 x 170mm with 445mm long front sealing bar with double seal**

**PP5.2 Table top model, 21m³, 1.5kW, 240v single phase pump**

**PP5.4G With gas injection option and double seal and programmable microprocessor control**

**Overall dimensions (mm): 530 x 545 x 365**

**Weight: 80Kg**



### PP6

Table top vacuum packer constructed in stainless steel with basic microprocessor control, and gas injection system. Ideal for packing fish and other long products.

**Chamber size 895 x 360 x 110mm with 860mm front sealing bar or two 330mm side bars**

**L bars and computer programmable control to special order**

**PP6 21m³, 1.5kW, 240v single phase pump**

**Overall dimensions (mm): 975 x 550 x 540**

**Weight: 140Kg**

## Vector Range Floor Standing Vacuum Packers



### MV450

Floor standing vacuum packer. Body and chamber in stainless steel with domed transparent lid, with simple hand operated controls. Two parallel 450mm bars.

**Chamber size 550 x 470 x 170mm with single seal**

**MV450 40m<sup>3</sup>, 240v single phase Busch pump**

**MV450G With gas injection option**

**Overall dimensions (mm): 670 x 600 x 1020**

**Weight: 155Kg**



### PP12

Floor standing model constructed in stainless steel including lid, with basic micro processor control.

Chamber size 500 x 680 x 180mm with two 645mm parallel front and rear bars or two 465mm parallel side bars or 580mm and 465mm L bars, all with one sealing and one cut off strip.

**PP12 63m<sup>3</sup>, 3kW, 415v three phase**

**PP12A 63m<sup>3</sup>, 240V single phase**

**PP12G With gas injection option**

**PP12G/A With gas injection option 240V**

**Overall dimensions (mm): 750 x 710 x 1005**

**Weight: 220Kg**

## Vacuum Packers Approximate Storage Life

	Natural Duration (days)	Vacuum Refrigerated (days)
Vegetables	7	25
Ham	5	20
Fish	3	12
Meat	3	15
Cooked dishes (rice, pasta)	3	15

## Floor Standing Vacuum Packers



### MV800G

Floor standing vacuum packer similar to MV450 with domed lid, chamber size 800 x 500 x 180mm. L bars 450 x 780mm or two parallel 450mm side or two parallel 780mm front and rear bars all having one sealing strip.

**MV800G - 1 phase with gas injection option  
3 phase with gas injection option**

63m<sup>3</sup> Pump

Overall dimensions (mm): 930 x 630 x 945

Weight: 245Kg



### PP22

Floor standing twin chamber swing lid model, constructed in stainless steel, including lid with basic microprocessor control. Chamber size 2 x 530 x 600 x 180mm.

Two sets 495 parallel front and rear bars, all having one sealing and one cut off strip. Computer programmable control to special order.

PP22 63m<sup>3</sup>, 3kW, 415V or 240v motor

PP22G with gas injection

Overall dimensions (mm): 1208 x 732 x 995

Weight: 320Kg

### MV1000G

All stainless steel floor standing vacuum packer similar to 800G with domed lid but chamber size 1000 x 600 x 200mm with various options of parallel or L bars, all having one sealing strip as follows: 2 x 580mm parallel bar, 2 x 980mm parallel bar, 580 x 900mm L bar, 2 x 580mm and 1 x 860mm bar.

**MV1000 100m<sup>3</sup>, 415V 3 phase Busch pump**

**MV1000G With gas injection option**

Overall dimensions (mm): 1000 x 630 x 945

Weight: 275Kg

### Option:

- Gas Injection



## Floor Standing Vacuum Packers

The PP15 and PP25 Flat Bed Vacuum Packers represent the latest technology in these type of machines, constructed entirely out of stainless steel. Both models have been designed to be easily operated, cleaned and maintained. The base of these Vacuum Packers is flat. The machine sealing bars are operated by the use of air driven pistons, which are controlled by a very diverse multi functional microprocessor control.



### PP15

Floor standing model constructed in stainless steel with a gas injection system, suitable for packing in a monitored atmosphere.



### PP25

Floor standing model constructed in stainless steel with a gas injection system, suitable for packing in a monitored atmosphere.

### Technical Data

Chambers	pcs	1
Size of operation stands	mm	885 x 885 x 220
Number of sealing bars	pcs	2
Sealing bar length	mm	650 (650 ÷ 540)
Vacuum pump rate	m3/h	100
Power supply	V/Hz	415/50/3
Power rating	kW	2.2
Overall dimensions	mm	952 x 900 x 1079
Weight	Kg	280
Gas flushing system	-	Yes
Soft-aeration system	-	Yes
Cut-off system	-	Yes

Chambers	pcs	2
Size of operation stands	mm	1690 x 885 x 220
Number of sealing bars	pcs	2 x 2
Sealing bar length	mm	650
Vacuum pump rate	m3/h	160
Power supply	V/Hz	415/50/3
Power rating	kW	5.5
Overall dimensions	mm	1690 x 1000 x 1345
Weight	Kg	600
Gas flushing system	-	Yes
Soft-aeration system	-	Yes
Cut-off system	-	Yes

# Ovens

## Vector Range Pastry and Bakery Electric Convection Ovens

This range of all stainless steel ovens are designed for cooking bakery and pastry products. The ovens incorporate cleverly designed circulation flues to ensure even temperature, assisted by a unique range of fan motors. The added option of a humidity button provides all that is required to produce appetising, well presented products.

Electric fan assisted convection ovens are ideal for butchers and small convenience stores wishing to increase their margins by offering a whole range of cooked products which can be heated or reheated on demand. Baguettes, pies, sausage rolls, danish pastries - the list is endless - can all be placed in the oven and be available for sale in a matter of minutes.

The ovens are supplied with an insulated glass drop down door, internal lighting and 1 hour timer. Wire shelves and baking trays are available as options.

All ovens are supplied with stainless steel inner and outer casings.

**Gas option available on request for Models 44, 64 and 101**

	Internal Dimensions (mm) W-D-H	External Dimensions (mm) W-D-H
43DX	445 x 415 x 355	595 x 610 x 575
36PX	690 x 515 x 280	860 x 780 x 550
44PX	690 x 515 x 360	860 x 780 x 630
64PX	645 x 490 x 520	920 x 760 x 800
104PX	645 x 490 x 840	920 x 760 x 1120
83LIM	530 x 445 x 873	539 x 590 x 885
84LIM	860 x 445 x 873	860 x 590 x 885



### 43DX

Stainless steel twin fan 4 tray convection oven, 2 x 1300W (13Amp) 240v with 4 430 x 330mm trays at 70mm centres.



### 36PX UMI

Stainless steel single fan assisted 3 tray convection oven with 4000W 240v elements. 3 trays 600 x 400mm at 80mm centres with humidifier.

**44PX**

Stainless steel twin fan assisted 4 tray convection oven with 6600W 240v elements. Equipped with 4 trays 600 x 400 at 80mm centres with manual humidifier.

**104PX**

Stainless steel triple fan assisted 10 tray convection oven, 3 phase with 12,000W 440v element. Supplied with 4 trays at 80mm centres all 600 x 400mm with automatic humidifier.

**64PX**

Stainless steel twin fan assisted 6 tray convection oven, 3 phase with 8000W 440v element, supplied with 4 trays at 80mm centres all 600 x 400mm with automatic humidifier.

**Options for range:**

- 433 x 333mm Baking trays
- 433 x 333mm Wire grids
- 600 x 400mm Baking trays
- 600 x 400mm Wire grids
- 600 x 400mm Baguette trays
- 43 oven stand 8 tray racks, 600 x 560 x 600mm high
- 36 oven stand 8 tray racks, 870 x 640 x 600mm high
- 44 oven stand 8 tray racks, 870 x 720 x 600mm high

## Vector Provers

**83LI**

Stainless steel 9 position prover 65mm centers for 43 oven with 1500W (13Amp) 240v elements and circulation fan

**84LIM**

Stainless steel 9 position prover 65mm centers for 44 oven with 1500W (13Amp) 240v elements and circulation fan

# Ovens for Gastronomy

## Gastrotek Range of Gastronome Ovens

This range is a heavy duty range of ovens manufactured entirely out of stainless steel with rounded edges in the chamber for ease of cleaning. These are designed for a variety of cooking requirements.

Using Gastronome 1.1 trays at 60mm centres the FEV Range can be supplied with two humidifying methods – **(H)** Humidifier - produces steam for occasional use or **(CS)** Constant Steam - produces steam for continuous use.

Both ranges have water drains and can be supplied with optional water spray hose. The M Range is supplied with mechanical controls. However, we can supply electronic or programmable controls if required.



### FEV60GN 1/1

Convection oven with humidifier (H)

Included:

2 Grids chromium plated

Core probe

## Electric Versions

Model	Controls	Grids	Dimensions (mm)	Kg	Volts	KWatt
FEV60M (H)	Mechanical	6 · GN 1/1	916 x 925 x H750	100	400V – 3N	7,9
FEV120M (H)	Mechanical	12 · GN 1/1	916 x 925 x H1220	148	400V – 3N	15,4
FEV62M (CS)	Mechanical	6 · GN 1/1	916 x 925 x H750	105	400V – 3N	7,9
FEV122M (CS)	Mechanical	12 · GN 1/1	916 x 925 x H1220	148	400V – 3N	15,4

## Gas Versions

Model	Controls	Grids	Dimensions (mm)	Kg	Kcal/KWatt	Volts	Watts
FEV61M (H)	Mechanical	6 · GN 1/1	916 x 925 x H750	112	11,6/13,5	230V	400W
FEV121M (H)	Mechanical	12 · GN 1/1	916 x 925 x H1220	157	13,7/16	230V	400W
FEV63M (CS)	Mechanical	6 · GN 1/1	916 x 925 x H750	114	11,6/13,5	230V	400W
FEV123M (CS)	Mechanical	12 · GN 1/1	916 x 925 x H1220	157	13,7/16	230V	400W

## Warming Cabinets

Model	Controls	Doors	Shelves	Dimensions (mm)	Kg	Volts	KWatt
LIEV15	Mechanical	Glass	10 · GN 1/1	970 x 900 x H725	52	230V	1,4
LIEV16	Mechanical	inox	10 · GN 1/1	970 x 900 x H725	52	230V	1,4

**FEV60 SUP900**

Convection oven with Humidifier (H)

**Included:**

2 Grids chromium plated

Core probe

**FEV122M**

Convection Oven with constant steam (CS)

**Included:**

2 Grids stainless steel

Core probe

**FEV122M SUP900+950**

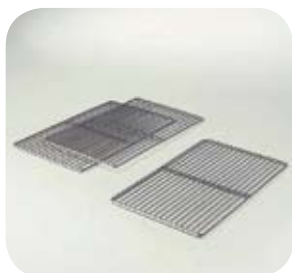
Convection Oven with constant steam (CS)

**Included:**

2 Grids stainless steel

Core probe

## Accessories



Grids



DOC100 Shower Hose



DVA001 Water Softener



Programmable

Mechanical

Digital

Model	Description
SUP900+950 (cap. 6 · GN 1/1)	Oven stand + tray holder
FIL200 x 6 · GN 1/1	Grease filters
FIL210 x 12 · GN 1/1	Grease filters
DVA001	Water softener
DOC100	Spray arm
ZOC100+101	Stacking Fillet



SUP900+950



## Baketek Convection Ovens for Bakery and Pastry

These ovens are manufactured entirely in stainless steel with reversible fan motors for constant heat distribution. We offer ovens with 5, 10, 16 shelves as well as 10 shelf provers. The 166/8 Range are designed for continuous production where trolleys can be pre-loaded and wheeled in when ready. The 166 has 600 x 400mm trays whilst the 168 takes 760 x 460mm trays at 80mm centres. All ovens have side hinged mounted doors. The controls are mechanical as standard, but can be supplied with electronic or programmable controls as an option. All ovens supplied with humidifier option.

## Electric Ovens



FEV56M+LIEV12



FEV106M SUP905+955



FEV166/8M

Model	Controls	Shelves	Dimensions (mm)	Kg	Volts	KWatt	Included
FEV56M (H)	Mechanical	5 · 600 x 400	976 x 980 x H750	105	400V – 3N	7,9	Standard humidifier & 2 Aluminium shelves
FEV106M (H)	Mechanical	10 · 600 x 400	976 x 980 x H1220	162	400V – 3N	15,8	Standard humidifier & 2 Aluminium shelves
FEV166M (H)	Mechanical	16 · 600 x 400	920 x 1580 x H2100	300	400V – 3N	23,7	Standard humidifier
FEV168M (H)	Mechanical	16 · 760 x 460	1080 x 1580 x H2100	320	400V – 3N	23,7	Standard humidifier

## Provers

Model	Controls	Doors	Shelves	Dimensions (mm)	Kg	Volts	Watt
LIEV12	Mechanical	Glass	10 · 600 x 400mm	970 x 900 x H725	52	230V	1400W
LIEV13	Mechanical	inox	10 · 600 x 400mm	970 x 900 x H725	52	230V	1400W

## Gas Ovens



FEV107M



FEV107M+LIEV12

Model	Controls	Shelves	Dimensions (mm)	Kg	Kcal/KWatt	Volts	Watt	Included
FEV57M (H)	Mechanical	5 · 600 x 400	976 x 980 x H750	118	11,6/13,5	230V	400W	Standard humidifier & 2 Aluminium shelves
FEV107M (H)	Mechanical	10 · 600 x 400	976 x 980 x H1220	177	13,7/16	230V	400W	Standard humidifier & 2 Aluminium shelves

## Accessories



SUP900+950



ZOC110+111



DVA001 Water Softener



Mechanical

Digital

Programmable

Model	Description
SUP905+955 (6 · 600 x 400mm)	Oven stand + tray holder
DVA001	Water softener
CAR010 · FEV166/168	Trolley
ZOC110+111	Fillet

# Spiral Mixers

Fixed head spiral mixers - framed in heavy duty steel with a gear driven motor enclosed in a white enamelled finish casing. Bowl, spiral, central shaft and protection grid all in stainless steel.

These machines have a gear driven fixed head rotating spiral and a bowl that freely turns with the pressure of mixed product. Especially designed for mixing dough and pastry products – also used for other mixing applications.

## Vector Table Top Spiral Mixers Fixed Head



### FM S27 FH Spiral Mixer

Wet dough capacity 27Kg

Bowl capacity 32L

1.5HP 220V 1 Phase single speed

1.5HP 380V 3 phase single or two speed



### FM S45 FH Spiral Mixer

Wet dough capacity 45Kg

Bowl capacity: 52L

3.2HP 220V 1 phase single speed

2.5HP 380V 3 phase single or two speed



### FM S60 FH Spiral Mixer

Wet dough capacity 60Kg

Bowl capacity: 78L

4.5/3.5HP 380V 3 phase two speed

3.5HP 380V 3 phase single or two speed

### FM S40 FH Spiral Mixer

Wet dough capacity 40Kg

Bowl capacity: 40L

2.5HP 220V 1 phase single speed

1.8HP 380V 3 phase single or two speed

### FM S52 FH Spiral Mixer

Wet dough capacity 52Kg

Bowl capacity: 58L

3.2HP 220V 1 phase single speed

2.5HP 380V 3 phase single or two speed

### Included:

- All machines come standard with a trolley with castors.

Model	Dimensions	Bowl Dimensions	Weight
S27 FH	400 x 710 x 700	400 x 260	85Kg
S40 FH	450 x 780 x 720	450 x 260	96Kg
S45 FH	500 x 860 x 720	500 x 270	107Kg
S52 FH	530 x 900 x 850	500 x 300	140Kg
S60 FH	580 x 970 x 1060	550 x 340	207Kg



## Liftable head and removable bowl Spiral Mixers

Framed in heavy duty steel with a gear driven motor enclosed in a white enamelled finish casing. Bowl, spiral, central shaft and protection grid all in stainless steel.

The mixer head can be released by simply pulling on a fixing knob. The bowl is removed by rotating the bowl to unlock it.



### FM S18 LH Spiral Mixer

Wet dough capacity 18Kg  
Bowl capacity: 21L  
0.75HP 220V 1 phase single speed  
0.75HP 380V 3 phase single speed  
1.1/0.8HP 380V 3 phase two speed

### FM S40 LH Spiral Mixer

Wet dough capacity 40Kg  
Bowl capacity: 40L  
1.5HP 220V 1 phase single speed  
1.5HP 380V 3 phase single speed  
1.5HP 380V 3 phase two speed

### FM S27 LH Spiral Mixer

Wet dough capacity 27Kg  
Bowl capacity: 32L  
1.3HP 220V 1 phase single speed  
1.3HP 380V 3 phase single speed  
1.3HP 380V 3 phase two speed

### FM S45 LH Spiral Mixer

Wet dough capacity 45Kg  
Bowl capacity: 52L  
2.5HP 220V 1 phase single speed  
2.2HP 380V 3 phase two speed

Model	Dimensions	Bowl Dimensions	Weight
S18 LH	395 x 685 x 680	360 x 210	61Kg
S27 LH	435 x 740 x 750	400 x 260	96Kg
S40 LH	490 x 820 x 780	450 x 260	107Kg
S45 LH	500 x 860 x 720	500 x 270	127Kg

## Fixed head spiral mixers in stainless steel

Fixed head mixers can be supplied with the body made of stainless steel. The following models are available - capacity and dimensions identical to the painted version.



FM SS18 FH - 18Kg dough capacity

FM SS27 FH - 27Kg dough capacity

FM SS40 FH - 40Kg dough capacity

FM SS45 FH - 45Kg dough capacity

FM SS52 FH - 52Kg dough capacity

FM SS60 FH - 60Kg dough capacity

# Vector Mini Bowl Cutters

5 litre table top bowl cutters with twin bladed knife assembly and perspex lid to view the cutting process. During processing the lower combination knife slices along the bottom of the bowl to ensure there is no residual food at the bottom of the bowl. Access, suitably protected, permits adding of product to the bowl whilst the cutter is rotating. All materials in contact with the product are in stainless steel and shaped to allow easy cleaning. The bowl and knife can be easily removed for cleaning. Ideal for emulsifying, kneading, chopping, vegetables, bread dough, mayonnaise, purées, sauces, etc.



## FP50

Blade revolution - 1300 per minute

5 litre table top bowl cutter.

230v, 50Hz, 0.6HP motor, 1 phase

Overall dimensions (mm): 180 x 255 x 370

Weight: 14Kg



## FPV50

Blade revolution - 400 to 3500 per minute

5 litre table top bowl cutter with variable speed cutter.

230v, 50Hz, 6HP motor, 1 phase

Overall dimensions (mm): 180 x 255 x 370

Weight: 14Kg

# Bread Slicers

From the densest wholemeal to the lightest white, the Mainca bread slicers will slice all types of bread to perfection quickly, efficiently and up to 250 loaves an hour.

Stainless steel blades descend smoothly through the firmly held loaf until the slicing cycle is complete resulting in cleanly cut slices. The slicing speed can be adjusted to suit individual types of bread of varying freshness.

## Vector Range Bread Slicer



### BS11-13

Designed for counter-top operation the BS11-13 allows the operator to both insert and collect loaves from the same position in front of the machine - reducing the effort involved and saving valuable shop space.

Standard equipment includes a removable crumb tray, an adjustable bagging spade attached to the front of the machine, and a no-volt release power switch to prevent accidental start-up if the power supply is interrupted.

This model also incorporates additional safety features such as side guards. Single phase 240v, 50Hz, 0.5HP motor - other voltages available.

**BS-11 11mm medium slice table top**

**BS-13 13mm thick slice table top**

**Machine dimensions (mm): 450 x 600 x 650**

**Weight: 92Kg**

**Shipping data (mm): 510 x 660 x 710**

**Shipping Weight: 135Kg**



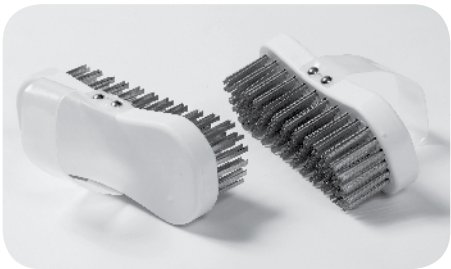
### Options:

- Painted steel stand with lockable castors

# Butchers Blocks

All our blocks are 10" (250mm) thick to give added strength and to improve the stability of the block. We have dispensed with the need for a frame around the block and thus avoided the inevitable expansion cracks experienced in a framed block.

Our blocks are manufactured from seasoned Hornbeam and do not require turning, something which is rarely done. We also impregnate the chopping surface to reduce moisture absorption.



**Butchers Block Brush**

- To guarantee a hygienic and durable butcher block, we strongly recommend cleaning with this specific butcher block brush.
- Cleans and dries the block.
  - Eliminates working residuals and smooths the surface.
  - Increases the lifetime of the block.

**Butchers Block Stand**

Image above shows stainless steel stand – available to special order. Standard stand manufactured in square tube aluminium.

**Option:**

- Aluminium stands available for every block size
- Stainless steel stand

Block size (inches) Thickness 10"	Block size (mm) Thickness 250mm
18 x 18	457 x 457
24 x 18	609 x 457
24 x 24	609 x 609
30 x 24	762 x 609
36 x 24	914 x 609
42 x 24	1066 x 609
48 x 24	1219 x 609
60 x 24	1523 x 609
72 x 24	1828 x 609

All block and cutting boards can be made to measure – please ask for a quotation.

## Reversible Sectional Butchers Chopping Boards

- High shock resistance and absorption, designed for a variety of applications.
- Extremely compact due to finger joints and assembly with high temperature glue
- Reversible working surfaces.
- Manufactured from first class seasoned Hornbeam.
- Chopping boards must be placed on to a stable base.



Block size (mm) Thickness 120mm
400 x 400
500 x 400
600 x 400
700 x 400
800 x 400
900 x 400
500 x 500
600 x 500
700 x 500
800 x 500
900 x 500
600 x 600
700 x 600
800 x 600
900 x 600



**All block and cutting boards can be made to measure – please ask for a quotation.**

## Useful tips for the care of blocks & cutting boards

Wood is a natural fibre, avoid excessive moisture/water contact. Scrape the surface daily with a block brush to allow the block to breathe and “dry out”. Regularly place salt or sawdust on the surface overnight to accelerate moisture extraction. Work the entire surface as this provides equally distributed moisture.

# Food Processing

## Vector Expert 2 Vegetable Preparation Machine

High performance, vegetable preparation machine designed to handle large volumes of raw vegetables, ideally suited to restaurants and fast food processing establishments, where slicing, grating, dicing and chopping is required.

Powered by 1HP 240v 1 phase motor, driving a disc spindle running at 300rpm. Safety features include a thermal overload and magnetic switch to ensure the machine cannot be started when the pressure pad is lifted. The top cover is easily removed, allowing all parts to be easily accessed for cleaning. The hourly production varies depending on the product - normal rates 200/300Kg per hour.

### **Expert Mk2 vegetable preparation machine 240/50/1 (other voltages available upon request)**

Machine supplied with an ejector disc

Pack of discs - comprising disc support, E3 cutter, E5 curved knife, Z4 grater, H6 julienne, E10 slicer, and D10/10 cuber

Discs can be purchased individually as follows:

- Type E discs with straight blades from 1, 2, 3, 4, 6, 8 10 and 14mm for cutting potato, onion, lettuce, cucumber and peppers etc.
- E5 disc with curved knife for 5mm slices for cutting apples, lemons, tomatoes etc.
- H discs 2.5, 4, 6, 8 and 10mm for stir fry (julienne)
- Z discs 2, 4 and 7mm for grating cheese and bread etc.
- W disc 4mm for curly cut potatoes, beetroot, carrots and cucumber etc.
- B discs 6, 8 and 10mm for strip cutting to be used in combination with appropriate E disc.
- D discs 8 x 8, 10 x 10, 12 x 12 and 20 x 14mm cubes to be used in combination with E disc.

Disc rack for up to 12 discs.

Dimensions (mm): 285 x 525 x 480

Gross weight: 25Kg



### **Options**

- No. 180 - Changes the speed range from 150 to 400rpm to recreate a hand cut appearance



# Food Processing



## RP5E Multi Use Preparation machine

Ideal for use in restaurants, pubs and other food establishments. This unique multiuse unit can be adapted to various kitchen uses in a matter of seconds. Three different utensils can be fitted to obtain the following uses:

- A) **Meat mincing** – the head has a choice of 3 to 10mm plates
- B) **Pulp Roller** – This device is ideally suited for squeezing cooked or raw tomatoes to obtain a consistent pulp with or without skin or seeds. It is also suitable for other soft vegetables.
- C) **Shredding and Grating** – the shredding and grating head can be adapted to either operation by simply changing the revolving disc. The grating disc is ideal for grating hard cheeses such as parmesan as well as dry bread, fruits and chocolate. Any number of vegetables can be sliced or shredded by substituting the different size slicing discs.

Gear Reduction Motor 240V 200W

Overall Dimensions (mm): 160 x 100 x 390

Weight 2.5Kg

# Food Processing



## TL12E Catering Mincer

This is a compact mincer with a stainless steel head and worm-gear driven motor with forced ventilation. This compact unit is ideal for on demand mince requirements in a small canteen or restaurant. Reverse switch eliminates the need to dismantle the mincer if blocked.

**500W motor with reversing switch 240V**

**Overall Dimensions (mm): 170 x 210 x 380**

**Weight: 5 Kg**

## Options

- Sausage filing nozzle 10 & 20mm
- Large feed tray 440 x 290 x 50mm



## 32EL Mincer

This is a 1.5HP compact mincer with an all stainless steel casing with detachable feed pan and mincing head. The body and worm are plated cast iron with a stainless steel pan. This mincer has a standard a reversible switch and powerful motor driving a reduction gearbox with helicoidal gears in an oil bath.

**1400W motor with reversing switch 240V**

**Overall Dimensions (mm): 610 x 300 x 370**

**Large Feed Pan Dimensions (mm): 540 x 400 x 90**

**Weight: 29 Kg**