

## 250/B-CE



### Professional slicing machine blade Ø 250 mm

- Manufactured in aluminium.
- Blade in stainless steel AISI 304
- Cutting capacity : 190x250 mm
- Automatic sharpener (delivered seperately)
- Regulation cutting thickness 0-15 mm
- Blade protector dismantled easily
- Control at low power 24V

mm	Hp	kW	V	kg	m³
470x470xh370	-	0,15	230/1	16	0,20

## 300E/B-CE

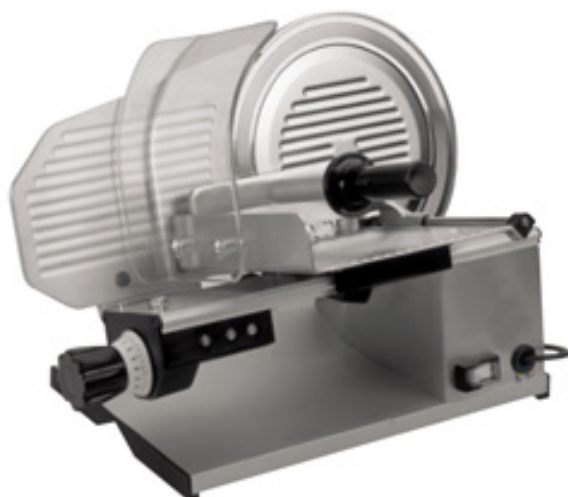


### Professional slicing machine blade Ø 300 mm

- Manufactured in aluminium.
- Blade in stainless steel AISI 304
- Cutting capacity : 200x260 mm
- Automatic sharpener
- Regulation cutting thickness 0-15 mm
- Blade protector dismantled easily
- Control at low power 24V

mm	Hp	kW	V	kg	m³
480x 600xh420	-	0,22	230/1	24	0,25

## 275/TE



### Professional slicing machine blade Ø 275 mm

- Special, carpaccio, chess...
- "Dry" gear transmission system
- Blade in stainless steel, anti-stick, warrantee 6 years (European directive 2002/95)
- Manufactured in anodised aluminium, automatic sharpener, cutting capacity 200x150 mm, adjustable cutting distance 0-15 mm.

mm	Hp	Kw	V	kg	m³
580x470xh370	-	0,2	230/1	14,3	0,2

### 300/S-CE



#### Slicer- cutting machine, oblique, pro, knife 300mm

- Knife moved by belt
- Knife in stainless steel 304, automatic sharpener incorporated
- Cut capacity 210x300 mm, cut thickness 0-15mm, chariot move 325mm
- Holder 280x270mm
- Lowvoltage 24v
- Made of anodised aluminium

mm	Hp	Kw	V	kg	m³
500x705xh480	-	0,27	230/1	30	0,3

### 350/B-CE



#### Professional slicing machine blade Ø 350 mm

- Manufactured in aluminium.
- Blade in stainless steel AISI 304
- Cutting capacity : 240x320 mm
- Automatic sharpener
- Regulation cutting thickness 0-15 mm
- Blade protector dismantled easily
- Control at low power 24V

mm	Hp	kW	V	kg	m³
570x 710xh470	-	0,4	230/1	35	0,31

### 350/P-XL



#### Slicer- cutting machine, oblique, pro, knife, lame Ø 350 mm

- Knife moved by gearwheel il oilbath
- Knife in stainless steel 304, automatic sharpener incorporated
- Cut capacity 210x330 mm, cut thickness 0-15mm, chariot move 380 mm, holder 310X320mm
- Lowvoltage 24v
- Made of anodised aluminium

mm	Hp	Kw	V	kg	m³
705x500xh480	-	0,4	230/1	38	0,47

## 350-S/AT



### Professionnel slicer, blade Ø 350 mm automatic

- Realisation in anodized aluminium, base in stainless steel.
- Automatic or manual cutting.
- Programming of the cutting from 10 to 50 slices or continuous.
- Blade in stainless steel AISI 304, automatic sharpening.
- Blade protection easy to remove.
- Cut capacity 245x300 mm, cut adjustment from 0 to 15 mm, trajectory of carriage 330 mm, plate 270x260 mm,
- Low tension control 24V

mm	kW	V	kg	m <sup>3</sup>
420x550xh570	0,25	230/1	53	0,35

## RET-300



### Professionnel slicer "RETRO", blade Ø 300 mm

- Traction of the blade with manuel wheel, needs no electricity supply
- Blade in stainless steel AISI 304, automatic sharpening integrated.
- Integrated blade protection (norme CEE)
- Cut capacity 230x190 mm, cut adjustment from 0-8 mm, trajectory of carriage 230 mm, plate 240x275 mm.
- Realisation in cast iron (bright red) and anodized aluminium.

mm	Hp	Kw	V	kg	m <sup>3</sup>
550x800xh500	-	-	-	40	0,4

## SU-RET

Base in cast iron (bright red)for slicer  
Zocalo de hierro (rojo vivo)

mm	kW	V	kg	m <sup>3</sup>
Ø500xh800	-	-	45	0,35



## PHM-100



### Manuel hamburger press

- Réalisation en aluminium anodisé
- Diamètre du cylindre 100 mm

mm	Hp	Kw	V	kg	m³
190x250xh320	-	-	-	5	0,03

## BSX7



### Sausage filling machine 7 liter

- External chassis in stainless steel
- Cylinder dia 160X320 in stainless steel
- 2 gears
- Funnel set include

mm	kW	V	kg	m³
660x220xh280	-	-	20	0,04

## BSX14



### Sausage filling machine 14 liter

- External chassis in stainless steel
- Cylinder dia 200X480mm in stainless steel
- Funnel set included
- 2 gears

mm	kW	V	kg	m³
800x270xh300	-	-	30	0,06

## TS8



### Mincer n°8

- Manufactured entirely in "aluminium" treated for food. The interior parts are easily dismantled, easy maintenance.
- Delivered with knife and grid 6 mm in stainless steel "auto-sharpening"
- Driven by oiled cog wheel, control at low power 24V
- Production per hour : 50 kg/h

mm	Hp	Kw	V	kg	m³
300x240x300	0,5	0,38	230/1	8	0,07

## TS12



### Mincer n°12

- Manufactured entirely in "aluminium" treated for food. The interior parts are easily dismantled, easy maintenance.
- Delivered with knife and grid 6 mm in stainless steel "auto-sharpening"
- Driven by oiled cog wheel, control at low power 24V
- Production per hour : 180 kg/h

mm	Hp	Kw	V	kg	m³
380x220x430	1	0,80	230/1	21	0,10

## TS22



### Mincer n°22

- Manufactured entirely in "aluminium" treated for food. The interior parts are easily dismantled, easy maintenance.
- Delivered with knife and grid 6 mm in stainless steel "auto-sharpening"
- Driven by oiled cog wheel, control at low power 24V
- Ventilated motor
- Production per hour : 300 kg/h

mm	Hp	Kw	V	kg	m³
450x220x400	1,5	1,1	230/1	22	0,11

## GM



### Parmesan grater

- Manufactured entirely in "aluminium" treated for food. The interior parts are easily dismantled, easy maintenance.
- Driven by oiled cog wheel, control at low power 24V
- Production per hour : 30 kg/h

mm	Hp	Kw	V	kg	m <sup>3</sup>
300x1740xh330	0,5	0,38	230/1	8	0.07

## TG12



### Combination mincer n°12 and parmesan grater

- Manufactured entirely in "aluminium" treated for food. The interior parts are easily dismantled, easy maintenance.
- Delivered with knife and grid 6 mm in stainless steel "auto-sharpening"
- Ventilated motor
- Driven by oiled cog wheel, control at low power 24V
- Production per hour: meat 120 kg/h, parmesan : 70 kg/h

mm	Hp	Kw	V	kg	m <sup>3</sup>
550x300xh400	1	0,8	230/1	21	0,16

## TG22



### Combination mincer n°22 and parmesan grater

- Manufactured entirely in "aluminium" treated for food. The interior parts are easily dismantled, easy maintenance.
- Delivered with containers, knife and grid 6 mm in stainless steel "auto-sharpening"
- Ventilated motor
- Driven by oiled cog wheel, control at low power 24V
- Production per hour: meat 160 kg/h, parmesan : 70 kg/h

mm	Hp	Kw	V	kg	m <sup>3</sup>
600x300xh400	1,5	1,1	230/1	25	0,18



## TI32/S



### Meat chopper nr 32

- Outside chassis in stainless steel, upper tub and reception tub in stainless AISI 304
- Chopper group removable, dia 76 mm (easy maintenance)
- grid of 6mm and knife in stainless steel self sharpening
- Ventilated engine (2hp) made for intensive use
- Traction by gearwheel in a oil bath
- Operation in low voltage 24v thermic protection
- Possibility to inverse roatation (if blocked)

mm	Hp	Kw	V	kg	m³
500x225xh510	2	1,5	230/1	35	0,15

## TCM-32



### Meatgrinder "MAXI" n°32

- Hourely production, 600 kg
- Frame in stainless steel inox AISI 304, upper and retrieval basin in stainless steel Aisi 304.
- Chopper group removable stainless steel, dia 76 mm (easy maintenance)
- Version "Unger", standard with 2 knives double cut and 3 grills, the exit grill is in 6 mm.
- Delivery with knife and grid 6mm in stainless steel "self-sharpening"
- Ventilated engine (3 HP), made for an intensive use
- Drive gears in oil bath
- Low tension control 24V, thermal protection.
- Rotation Inversion (in case of blockade)

mm	Hp	Kw	V	kg	m³
475x300xh560	3	2,2	230/1	50	0,28