



MEAT PROCESSING
FOOD PROCESSING
PACKAGING
STERILIZING

PRICE LIST EXPORT 2025

EXP. 31/12/25



BY





Minerva Omega Group S.r.l. is an Italian group that has been designing and manufacturing meat and food processing machines and systems for over 80 years, providing solutions that enhance productivity, profitability and sustainability for the food industry.

The company represents an all-Italian excellence that covers the entire customer value chain, being specialized in a diversified and comprehensive equipment selection. Its offer is based on extensive investment in research and development, in-depth customer listening, and solid knowledge and automation of production processes.

Founded in 1945 in Bologna by Mario Chiodini with the name **"La Minerva"**, over the years the group has incorporated many of its main competitors, historical Made in Italy brands worldly renowned for their high quality. Among them features the neighbouring Artex and the Lombardy-based Omega, specialized in the slicing industry and also owner of CEG, General Machine, Regina and Suprema. GAM International - a Rimini-based company that has been offering professional catering equipment for over 35 years - is the most recent acquisition.

In 2012 **"Minerva Omega Group"** was officially founded, and it is now owned and managed by the third generation of the Chiodini family.

Its product range includes equipment for:

- meat processing
- food processing and preparation
- food preservation
- ice making
- pizza preparation and baking
- dish washing
- cooking & chilling

From its Headquarters in Bologna and its two additional plants in northern Italy, Minerva Omega Group is today an international reference operating globally, with a distribution network that extends to more than 110 countries.

Our brands:



**THIS PRICE LIST CANCELS AND SUPERSEDES ALL PREVIOUS PRICE LISTS.
VALIDITY: FOR ORDER AND DELIVERY WITHIN DECEMBER 31st 2025**

The price to be paid is the one in force at the time of delivery. Orders must be submitted in writing on company headed notepaper. Telephone orders will not be accepted. Minerva Omega Group s.r.l. reserves the right to refuse any order at its own discretion.

PAYMENTS

- Bank transfer upon order, no bank charges debited to us
- Late payments will accrue the default interest provided for by the applicable legislation (EU Directive 2000/35 and Legis. Decree 231 of 9th October 2002), at the interest rate set by the ECB plus 7 percentage points.

PACKAGING

- Standard machines packaging in cartons included in the price; special and treated packaging to be charged at cost.

WARRANTY

- 1 year from the invoice date. Warranty does not cover labour, parts subject to wear, improper use, use of non-original spare parts, in accordance with the terms stated in the warranty certificate contained in the instruction booklet.

DELIVERY

- EXW (ex-works our address) – INCOTERMS 2020. Goods travel at the addressee's risk. Consular visas and special certificates not included.
Remark: whereas possible the goods will be sent FCA (Bologna, Italy); this cost will be charged on invoice under "Transport costs" description.

SPARE PARTS PRICE LIST

- Sent on request, to find parts please consult the dedicated section on our website, following registration (<http://www.minervaomegagroup.com/en/technical-area>)
- Prices are net, excluding packaging, shipping and VAT.
- Minimum shipment of spare parts € 200,00. For lower amounts, a € 30,00 handling charge will apply.
- We do not accept returns of spare parts due to incorrect ordering by the customer.

DELIVERY DATE

- To be agreed depending on type and number of machines.

ORDERS

- € 2.100,00 machinery net.

VOLTAGE

- Standard voltages: 230V/1/50 Hz – 230-400V/3/50 Hz. Always specify when ordering.
- Special voltages and "Export versions": quotations on request for a minimum of 5 units.

MINIMUM ORDER

- ACCESSORIES and OPTIONS featured in the list must be ordered together with machines. No modifications can be made to machines already manufactured or to those in an advanced stage of completion.

All information included in this document (descriptions, technical specifications, photos, prices, etc.) are merely indicative, not binding and may be changed without prior notice without affecting the validity of the descriptions contained in this pricelist.

Any dispute arising in connection herewith shall be submitted to the exclusive jurisdiction of the Courts of Bologna.

MEAT PROCESSING

MEAT MINCERS	7
• COUNTER-TOP MEAT MINCERS	8
• FLOOR-STANDING MEAT MINCERS	13
• MIXER-GRINDERS	14
• REFRIGERATED COUNTER-TOP MEAT MINCERS	16
• REFRIGERATED FLOOR-STANDING MEAT MINCERS	20
• REFRIGERATED FLOOR-STANDING MIXER-GRINDERS	21

BONE SAWS	23
• COUNTER-TOP BONE SAWS	24
• FLOOR-STANDING BONE SAWS	26

MEAT MIXERS	29
--------------------------	----

SAUSAGE FILLERS	33
• HYDRAULIC SAUSAGE FILLERS	34

HAMBURGER & MEATBALL FORMING MACHINES	35
• MANUAL MEAT PRESSERS	36
• AUTOMATIC HAMBURGER FORMING MACHINES	38
• REFRIGERATED HAMBURGER FORMING MACHINES	39
• AUTOMATIC HAMBURGER AND MEATBALL FORMING MACHINE ...	41
• MEATBALL FORMING MACHINES	42

BATTER-BREADING MACHINES	45
---------------------------------------	----

PORTIONING MACHINES	49
• PORTIONING MACHINE	50
• MEAT PORTIONING LINE	50

TENDERIZERS & STRIP CUTTING MACHINES	51
---	----





FOOD PROCESSING

SLICERS	53
• GRAVITY SLICERS	54
• AUTOMATIC GRAVITY SLICERS	63
• VERTICAL SLICERS	64
• SLICERS WITH SCALE	72
• FLYWHEEL SLICERS	74

PEELERS & CLEANERS	75
• POTATO PEELERS	76
• ONION AND GARLIC PEELERS	79
• MUSSEL CLEANERS	80

VEGETABLE CUTTERS	81
--------------------------------	----

CHEESE GRATERS	89
-----------------------------	----

PACKAGING

VACUUM PACKAGING MACHINES	91
• VACUUM PACKAGING MACHINES - SLAM LINE	92
• VACUUM PACKAGING MACHINES - DERBY LINE	94
• VACUUM PACKAGING MACHINES - RECORD LINE	97
• EXTERNAL VACUUM PACKAGING MACHINES	100
HAND WRAPPERS	101



STERILIZING

KNIVES STERILIZERS	103
---------------------------------	-----








MEAT PROCESSING - MEAT MINCERS

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

Robust, mechanically perfect, easy and quick to dismantle and re-assemble for cleaning purposes - they are veritable production machines.

The refrigerated versions highlight bonus features never before seen in similar machines: containment of bacterial load, absence of product oxidation, maintenance of sensory properties, etc.



COUNTER-TOP MEAT MINCERS	FLOOR-STANDING MEAT MINCERS	MIXER-GRINDERS	REFRIGERATED COUNTER-TOP MEAT MINCERS	REFRIGERATED FLOOR-STANDING MEAT MINCERS	REFRIGERATED FLOOR-STANDING MIXER-GRINDERS
					
PAG. 8	PAG. 13	PAG. 14	PAG. 16	PAG. 20	PAG. 21

22 COUNTER-TOP MEAT MINCERS

Price



A/E 22

22 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel external 22 head
- Stainless steel body machine
- Removable feed pan
- Start-Stop-Reverse
- Productivity approx. 250 Kg/h
- Power: 1,1 kW (1,5 HP)
- CE version
- Net weight: 30 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 2.080

€ 2.430

SINGLE PHASE (V 230/1/50 Hz)

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

€ 2.170

€ 2.520

ACCESSORIES

- **R-PAN/22** - Stainless steel receiving pan

€ 60



A/22

22 HEAD COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 1.700

SINGLE PHASE (V 230/1/50 Hz)

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

€ 1.800

ACCESSORIES

- **R-PAN/22** - Stainless steel receiving pan

€ 60



A/22 L

22 HEAD COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 1.900

SINGLE PHASE (V 230/1/50 Hz)

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

€ 2.000

ACCESSORIES

- **R-PAN/22** - Stainless steel receiving pan

€ 60



C/E 22N

22 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 22 head
- Stainless steel body machine
- Removable feed pan
- Start-Stop-Reverse
- Productivity approx. 270 Kg/h
- Power: 1,1 kW (1,5 HP)
- CE version
- Net weight: 33 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 2.120

€ 2.470

€ 2.670

SINGLE PHASE (V 230/1/50 Hz)

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

€ 2.280

€ 2.630

€ 2.830

ACCESSORIES

- **R-PAN/22** - Stainless steel receiving pan
- **TABLE** - Stainless steel table with shelf and self-braking wheels (660 x 600 x h = 740 mm)

€ 60

€ 1.430

(*) To be ordered with the machine.

 Voltage to be confirmed at the order

22 COUNTER-TOP MEAT MINCERS

Price



TE 22

22 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 22 head
- Red and silver/grey or silver/grey painted on anodized alloy machine
- Removable feed pan
- Start-Stop-Reverse
- Productivity approx. 270 Kg/h
- Power: 0,75 kW (1,0 HP) Tph | 1,0 kW (1,33 HP) Sph
- CE version
- Net weight: 35 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 2.950

SINGLE PHASE (V 230/1/50 Hz)

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

€ 3.120

ACCESSORIES

- **F-PAN/MN-22** - Large feed pan
- **R-PAN/22** - Stainless steel receiving pan

€ 110
€ 60



TE 22

22 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 22 head
- Red and silver/grey or silver/grey painted on anodized alloy machine
- Removable feed pan
- Start-Stop-Reverse
- Productivity approx. 270 Kg/h
- Power: 0,75 kW (1,0 HP) Tph | 1,0 kW (1,33 HP) Sph
- **EXPORT** version
- Net weight: 35 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 2.600

SINGLE PHASE (V 230/1/50 Hz)

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

€ 2.770

ACCESSORIES

- **F-PAN/MN-22** - Large feed pan
- **R-PAN/22** - Stainless steel receiving pan

€ 110
€ 60



TE 22V

22 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 22 head
- Red and silver/grey or silver/grey painted on anodized alloy machine
- Removable feed pan
- Start-Stop-Reverse
- Productivity approx. 270 Kg/h
- Power: 0,75 kW (1,0 HP) Tph | 1,0 kW (1,33 HP) Sph
- **EXPORT** version
- Net weight: 35 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 2.600

SINGLE PHASE (V 230/1/50 Hz)

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

€ 2.770

ACCESSORIES

- **F-PAN/MN-22** - Large feed pan
- **R-PAN/22** - Stainless steel receiving pan

€ 110
€ 60

 Voltage to be confirmed at the order

32 - 42 COUNTER-TOP MEAT MINCERS

Price



A/E 32

32 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel external 32 head
- Stainless steel body machine
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity approx. 450 Kg/h
- Power: 2,2 kW (3,0 HP) Tph | 1,7 kW (2,2 HP) Sph
- CE version
- Net weight: 44 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 3.150

€ 3.920

SINGLE PHASE (V 230/1/50 Hz)

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

€ 3.370

€ 4.140

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray
- **TABLE** - Stainless steel table with shelf and self-braking wheels (660 x 600 x h = 740 mm)

€ 70

€ 1.430



A/32

32 HEAD COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 2.550

SINGLE PHASE (V 230/1/50 Hz)

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

€ 2.770

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray

€ 70



A/32 L

32 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Stainless steel body machine
- Start-Stop-Reverse
- Productivity approx. 450 Kg/h
- Power: 2,2 kW (3,0 HP) Tph | 1,7 kW (2,2 HP) Sph
- **EXPORT** version
- Net weight: 43 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 2.500

SINGLE PHASE (V 230/1/50 Hz)

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

€ 2.700

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray

€ 70



C/E 32N

32 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Stainless steel body machine
- Removable feed pan with safety switch
- Start-Stop-Reverse
- Productivity approx. 500 Kg/h
- Power: 2,2 kW (3,0 HP) Tph | 1,7 kW (2,2 HP) Sph
- CE version
- Net weight: 42 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 3.200

€ 3.900

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray
- **TABLE** - Stainless steel table with shelf and self-braking wheels (660 x 600 x h = 740 mm)

€ 70

€ 1.430

(*) To be ordered with the machine.

⚠ Voltage to be confirmed at the order

32 - 42 COUNTER-TOP MEAT MINCERS

Price



C/E 680N

32 HEAD COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.350

€ 5.250

SINGLE PHASE (V 230/1/50 Hz)

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

€ 4.750

€ 5.650

ACCESSORIES

- **ELECTRIC KIT** - Electrical kit needed for foot control pedal or HAMB/FIX semi-automatic hamburger attachment
- **PED** - Foot control pedal (*)
- **HAMB/FIX** - Fixed semi-automatic patty former
- **HAMB/ADJ** - Adjustable semi-automatic hamburger attachment
- **R-PAN/32** - Stainless steel receiving tray
- **TABLE** - Stainless steel table with shelf and self-braking wheels (660 x 600 x h = 740 mm)

€ 450

€ 390

€ 1.300

€ 1.300

€ 70

€ 1.430



TA 32

32 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Red and silver/grey or silver/grey painted on anodized alloy machine
- Removable feed pan
- Start-Stop-Reverse
- Productivity approx. 500 Kg/h
- Power: 2,2 kW (3,0 HP) Tph | 1,8 kW (2,5 HP) Sph
- CE version
- Net weight: 63 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.510

SINGLE PHASE (V 230/1/50 Hz)

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

€ 4.810

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray
- **PAINT/MN** - Extra charge for painted version in a colour other than grey (on request)

€ 70

€ 390



TA 32

32 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Red and silver/grey or silver/grey painted on anodized alloy machine
- Removable feed pan
- Start-Stop-Reverse
- Productivity approx. 500 Kg/h
- Power: 2,2 kW (3,0 HP) Tph | 1,8 kW (2,5 HP) Sph
- **EXPORT** version
- Net weight: 63 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.070

SINGLE PHASE (V 230/1/50 Hz)

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

€ 4.350

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray

€ 70



TA 32X

32 HEAD COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.130

SINGLE PHASE (V 230/1/50 Hz)

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

€ 4.530

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray
- **TABLE** - Stainless steel table with shelf and self-braking wheels (660 x 600 x h = 740 mm)

€ 70

€ 1.430

(*) To be ordered with the machine.

 Voltage to be confirmed at the order

MEAT MINCERS

MEAT PROCESSING

32 - 42 COUNTER-TOP MEAT MINCERS

Price



M 32

32 HEAD COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 2.200

SINGLE PHASE (V 230/1/50 Hz)

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

€ 2.200

ACCESSORIES

- **F-PAN/MN-32** - Large feed pan
- **R-PAN/32** - Stainless steel receiving tray

€ 110

€ 70



C/42

42 HEAD COUNTER-TOP MEAT MINCER

- Stainless steel internal 42 head
- Stainless steel body machine
- Start-Stop-Reverse
- Productivity approx. 800 Kg/h
- Power: 3 kW (4,0 HP)
- **EXPORT** version
- Net weight: 50 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.300

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray

€ 70

32 - 42 FLOOR-STANDING MEAT MINCERS

Price



C/E 660F

32 HEAD FLOOR-STANDING MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 5.400

€ 6.300

ACCESSORIES

- **PED** - Foot control pedal (*)
- **HAMB/FIX** - Fixed semi-automatic patty former
- **HAMB/ADJ** - Adjustable semi-automatic hamburger attachment

€ 390

€ 1.300

€ 1.300



C/660F

32 HEAD FLOOR-STANDING MEAT MINCER

- Stainless steel external 32 head
- Stainless steel body machine
- Start-Stop-Reverse
- Productivity approx. 750 Kg/h
- Power: 2,9 kW (4,0 HP)
- **EXPORT** version
- Net weight: 74 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.950



C/E 800

32 HEAD FLOOR-STANDING MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



- **Enterprise** (cutting system of nr. 1 stainless steel plate, nr. 1 stainless steel knife)
- **Enterprise** (cutting system of nr. 1 stainless steel plate, nr. 1 stainless steel knife) featuring 5,2 kW / HP 7,0 **motor**

€ 9.300

€ 9.960

ACCESSORIES

- **ELECTRIC KIT** - Electrical kit needed for foot control pedal or HAMB/FIX semi-automatic hamburger attachment
- **F-PAN/S** - Additional amount for the feed pan with side loading

€ 450

No purchase charge with this configuration



C/E 242X

42 HEAD FLOOR-STANDING MEAT MINCER

- Stainless steel external 42 head
- Stainless steel body machine
- Start-Stop-Reverse
- Productivity approx. 1700 Kg/h
- Power: 5,2 kW (7,0 HP)
- CE version
- Net weight: 138 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 9.300

(*) To be ordered with the machine.

 Voltage to be confirmed at the order

MEAT MINCERS

MEAT PROCESSING

32 HEAD MIXER-GRINDERS

Price



C/E 901

32 HEAD MIXER-GRINDER

- Stainless steel external 32 head
- Stainless steel body machine
- 42 L removable feed pan
- Start-Stop-Reverse
- Electrical kit needed for foot control pedal or HAMB/FIX semi-automatic hamburger attachment
- Safe device on head (the device does not allow to start the machine with the cutting tools disassembled)
- Productivity approx. 800 Kg/h
- Mincing Power: 2,2 kW/HP 3,0
- Mixing Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 119 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 11.000

€ 12.200

ACCESSORIES

- **PED** - Foot control pedal (*) € 390
- **FILLER KIT** - Kit of a joining part and nr. 1 set of 3 funnels (Ø 12 mm, 20 mm and 30 mm) € 700
- **TABLE** - Stainless steel table with shelf and self-braking wheels (660 x 600 x h = 740 mm) € 1.430
- **HAMB/FIX** - Fixed semi-automatic patty former - Only available with the "INVERTER" version € 1.300
- **HAMB/ADJ** - Adjustable semi-automatic hamburger attachment € 1.300
- **GUARD/MG (°°)** - Mouth guard for plates with a bore larger than 8 mm (optional) € 1.300



C/E 901 T

32 HEAD MIXER-GRINDER

- Stainless steel external 32 head
- Stainless steel body machine
- 42 L removable feed pan
- Start-Stop-Reverse
- Electrical kit needed for foot control pedal or HAMB/FIX semi-automatic hamburger attachment
- Safe device on head (the device does not allow to start the machine with the cutting tools disassembled)
- Productivity approx. 800 Kg/h
- Mincing Power: 2,2 kW/HP 3,0
- Mixing Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 130 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 11.800

€ 13.000

ACCESSORIES

- **PED** - Foot control pedal (*) € 390
- **SHELF/MN** - Tilting shelf for stand € 550
- **FILLER KIT** - Kit of a joining part and nr. 1 set of 3 funnels (Ø 12 mm, 20 mm and 30 mm) € 700
- **CART/MG** - 95 L trolley cart € 1.280
- **HAMB/FIX** - Fixed semi-automatic patty former € 1.300
- **HAMB/ADJ** - Adjustable semi-automatic hamburger attachment € 1.300
- **GUARD/MG (°°)** - Mouth guard for plates with a bore larger than 8 mm (optional) € 1.300



C/E 902

32 HEAD MIXER-GRINDER

- Stainless steel external 32 head
- Stainless steel body machine
- 84 L removable feed pan
- Start-Stop-Reverse
- Electrical kit needed for foot control pedal
- Safe device on head (the device does not allow to start the machine with the cutting tools disassembled)
- Productivity approx. 1200 Kg/h
- Mincing Power: 2,9 kW/HP 4,0
- Mixing Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 210 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 13.900

€ 15.100

ACCESSORIES

- **PED** - Foot control pedal (*) € 390
- **CART/MG** - 95 L trolley cart € 1.280
- **GUARD/MG (°°)** - Mouth guard for plates with a bore larger than 8 mm (optional) € 1.300

(*) To be ordered with the machine.

(°°) PLEASE NOTE: To be ordered with the machine. The machine must always be operated with the mouth guard fitted (even when used with plates smaller than ø 8 mm). It is not possible to start the machine if the mouth guard is removed. The mouth guard cannot be used in combination with the MPM portioning machine and the following accessories: HAMB/FIX (semi-automatic hamburger machine), HAMB/ADJ (semi-automatic hamburger machine) and FILLER KIT/MN.

 Voltage to be confirmed at the order

32 HEAD MIXER-GRINDERS

Price



C/E 900

32 HEAD MIXER-GRINDER

- Stainless steel external 32 head
- Stainless steel body machine
- 117 L removable feed pan
- Start-Stop-Reverse
- Electrical kit needed for foot control pedal
- Safe device on head (the device does not allow to start the machine with the cutting tools disassembled)
- Productivity approx. 1500 Kg/h
- Mincing Power: 5,2 kW/HP 7,0
- Mixing Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 258 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 16.900
€ 18.100

ACCESSORIES

- **PED** - Foot control pedal (*)
- **SPEED/MN** - Speed variator
- **CART/MG** - 95 L trolley cart
- **GUARD/MG (°°)** - Mouth guard for plates with a bore larger than 8 mm (optional)

€ 390
€ 2.750
€ 1.280
€ 1.300

MEAT MINCERS

MEAT PROCESSING

(*) To be ordered with the machine.

(°°) PLEASE NOTE: To be ordered with the machine. The machine must always be operated with the mouth guard fitted (even when used with plates smaller than ø 8 mm). It is not possible to start the machine if the mouth guard is removed. The mouth guard cannot be used in combination with the MPM portioning machine and the following accessories: HAMB/FIX (semi-automatic hamburger machine), HAMB/ADJ (semi-automatic hamburger machine) and FILLER KIT/MN.

 Voltage to be confirmed at the order

22 REFRIGERATED COUNTER-TOP MEAT MINCERS

Price



A/E 22R

22 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 3.400

€ 3.670

SINGLE PHASE (V 230/1/50 Hz)

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

€ 3.600

€ 3.870

ACCESSORIES

- **R-PAN/22** - Stainless steel receiving pan

€ 60



A/E 22R HDR

22 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

- Stainless steel internal 22 head
- Stainless steel body machine
- Refrigerated cutting unit
- Refrigerated removable feed pan on bottom only
- Hinged lid
- Start-Stop-Reverse
- Productivity approx. 250 Kg/h
- Power: 1,1 kW (1,5 HP)
- CE version
- Net weight: 41 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 3.840

SINGLE PHASE (V 230/1/50 Hz)

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

€ 4.040

ACCESSORIES

- **R-PAN/22** - Stainless steel receiving pan

€ 60



C/E R22

22 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 3.850

€ 4.120

€ 4.480

SINGLE PHASE (V 230/1/50 Hz)

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

€ 4.200

€ 4.470

€ 4.830



C/E R22H

22 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

- Stainless steel internal 22 head
- Stainless steel body machine
- Refrigerated feed pan on 5 sides
- Start-Stop-Reverse
- Semi-automatic hamburger attachment HAMB-ADJ (see accessory on page 22)
- Productivity approx. 300 Kg/h
- Power: 1,1 kW (1,5 HP)
- CE version
- Net weight: 48 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.880

€ 5.150

SINGLE PHASE (V 230/1/50 Hz)

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

€ 5.230

€ 5.500

 Voltage to be confirmed at the order

22 REFRIGERATED COUNTER-TOP MEAT MINCERS

Price



C/E W22

22 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 5.170

€ 5.440

€ 5.800

SINGLE PHASE (V 230/1/50 Hz)

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

€ 5.520

€ 5.790

€ 6.150



C/E W22H

22 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

- Stainless steel internal 22 head
- Stainless steel body machine
- Refrigerated feed pan on 5 sides
- Frontal plexiglass refrigerated window
- Start-Stop-Reverse
- Semi-automatic hamburger attachment HAMB-ADJ (see accessory on page 22)
- Productivity approx. 300 Kg/h
- Power: 1,1 kW (1,5 HP)
- CE version
- Net weight: 56 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 6.200

€ 6.470

SINGLE PHASE (V 230/1/50 Hz)

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

€ 6.550

€ 6.820

 Voltage to be confirmed at the order

32 REFRIGERATED COUNTER-TOP MEAT MINCERS

Price



A/E 32R

32 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Stainless steel body machine
- Refrigerated cutting unit
- Refrigerated feed pan on bottom only
- Start-Stop-Reverse
- Productivity approx. 450 Kg/h
- Power: 2,2 kW (3,0 HP)
- CE version
- Net weight: 48 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.150

€ 4.850

ACCESSORIES

- **R-PAN/32** - Stainless steel receiving tray

€ 70



A/E 32R HDR

32 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Stainless steel body machine
- Refrigerated cutting unit
- Refrigerated removable feed pan on bottom only with safety microswitch
- Hinged lid
- Start-Stop-Reverse
- Productivity approx. 450 Kg/h
- Power: 2,2 kW (3,0 HP)
- CE version
- Net weight: 48 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 4.700

€ 5.400



C/E R32

32 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 5.000

€ 5.700



C/E R32H

32 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Stainless steel body machine
- Refrigerated feed pan on 5 sides
- Start-Stop-Reverse
- Semi-automatic hamburger attachment HAMB-ADJ (see accessory on page 22)
- Productivity approx. 500 Kg/h
- Power: 2,2 kW (3,0 HP)
- CE version
- Net weight: 61 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 6.070

€ 6.770

 Voltage to be confirmed at the order

32 REFRIGERATED COUNTER-TOP MEAT MINCERS

Price



C/E 32SR

32 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Stainless steel body machine
- Refrigerated removable feed pan on bottom only
- Start-Stop-Reverse
- Productivity approx. 500 Kg/h
- Power: 2,2 kW (3,0 HP)
- CE version
- Net weight: 61 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 5.000

ACCESSORIES

- **LID/MN** - Plastic lid for feed pan

€ 110



C/E 32SRH

32 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

- Stainless steel internal 32 head
- Stainless steel body machine
- Refrigerated removable feed pan on bottom only
- Start-Stop-Reverse
- Semi-automatic hamburger attachment HAMB-ADJ (see accessory on page 22)
- Productivity approx. 500 Kg/h
- Power: 2,2 kW (3,0 HP)
- CE version
- Net weight: 64 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 6.070

€ 6.770

ACCESSORIES

- **LID/MN** - Plastic lid for feed pan

€ 110

 Voltage to be confirmed at the order

32 - 42 REFRIGERATED FLOOR-STANDING MEAT MINCERS

Price



C/E 800 R

32 HEAD REFRIGERATED COUNTER-TOP MEAT MINCER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 14.200

ACCESSORIES

- **ELECTRIC KIT** - Electrical kit needed for foot control pedal or HAMB/FIX semi-automatic hamburger attachment
- **F-PAN/S** - Additional amount for the feed pan with side loading

€ 450

No purchase charge with this configuration



C/E 842 R

42 HEAD REFRIGERATED FLOOR-STANDING MEAT MINCER

- Stainless steel external 42 head
- Stainless steel body machine
- Refrigerated removable feed pan on bottom only with safety microswitch
- Refrigerated external conveyor via refrigerated window
- Start-Stop-Reverse
- Productivity approx. 1700 Kg/h
- Power: 5,3 kW (7,0 HP)
- CE version
- Net weight: 160 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 14.500

- **Enterprise** (cutting system of nr. 1 stainless steel plate, nr. 1 stainless steel knife) featuring 6,7 kW/HP 9 motor

€ 15.500

32 REFRIGERATED FLOOR-STANDING MEAT MINCERS

Price



C/E 901 R

32 HEAD REFRIGERATED FLOOR-STANDING MIXER-GRINDER

- Stainless steel external 32 head
- Stainless steel body machine
- 42 L removable feed pan
- Start-Stop-Reverse
- Refrigerated external conveyor via refrigerated window
- Electrical kit needed for foot control pedal or HAMB/FIX semi-automatic hamburger attachment
- Safe device on head (the device does not allow to start the machine with the cutting tools disassembled)
- Productivity approx. 800 Kg/h
- Power: 2,2 kW (3,0 HP)
- Mincing Power: 2,2 kW/HP 3,0
- Mixing Power: 0,75 kW/HP 1,0
- CE version
- Net weight: 173 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 16.400

€ 17.600

ACCESSORIES

- **PED** - Foot control pedal (*)
- **FILLER KIT** - Kit of a joining part and nr. 1 set of 3 funnels (Ø 12 mm, 20 mm and 30 mm)
- **CART/MG** - 95 L trolley cart
- **HAMB/FIX** - Fixed semi-automatic patty former
- **HAMB/ADJ** - Adjustable semi-automatic hamburger attachment

€ 390

€ 700

€ 1.280

€ 1.300

€ 1.300



C/E 902 R

32 HEAD REFRIGERATED FLOOR-STANDING MIXER-GRINDER

- Stainless steel external 32 head
- Stainless steel body machine
- 84 L removable feed pan
- Refrigerated external conveyor via refrigerated window
- Start-Stop-Reverse
- Safe device on head (the device does not allow to start the machine with the cutting tools disassembled)
- Productivity approx. 1200 Kg/h
- Power: 3 kW (4,0 HP)
- Mincing Power: 2,9 kW/HP 4,0
- Mixing Power: 1,1 kW/HP 1,5
- CE version
- Net weight: 250 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 18.500

€ 19.700

ACCESSORIES

- **PED** - Foot control pedal (*)

€ 390



C/E 900 R

32 HEAD REFRIGERATED FLOOR-STANDING MIXER-GRINDER

- Stainless steel external 32 head
- Stainless steel body machine
- 117 L removable feed pan
- Refrigerated external conveyor via refrigerated window
- Start-Stop-Reverse
- Safe device on head (the device does not allow to start the machine with the cutting tools disassembled)
- Productivity approx. 1500 Kg/h
- Mincing Power: 5,2 kW/HP 7,0
- Mixing Power: 1,85 kW/HP 2,5
- CE version
- Net weight: 310 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



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

€ 24.000

€ 25.200

ACCESSORIES

- **PED** - Foot control pedal (*)
- **SPEED/MN** - Speed variator
- **CART/MG** - 95 L trolley cart

€ 390

€ 2.750

€ 1.280

(*) To be ordered with the machine.

 Voltage to be confirmed at the order

MEAT MINCERS

MEAT PROCESSING

ACCESSORIES

Price



HAMB/ADJ-14

ADJUSTABLE SEMI-AUTOMATIC HAMBURGER ATTACHMENT

- Adjustable diameter (Ø)
- 14 mm fixed thickness

VERSION:

- **HAMB/ADJ-14A** (for C/E R22H, C/E W22H, C/E R32H, C/E 32SRH meat mincers)
- **HAMB/ADJ-14B** (for C/E 680N, C/E 660F, C/E 901, C/E 901 T, C/E 901 R meat mincers)

€ 1300

€ 1300



HAMB/FIX

FIXED SEMI-AUTOMATIC HAMBURGER ATTACHMENT

- Suitable for meat mincers C/E 680N (*) – C/E 660F and the mixer-grinders C/E 901 – C/E 901T – /CE 901 R
- Diameter (Ø) 100 mm
- 12 mm fixed thickness (110 g approx. hamburger weight)

(*) The additional electrical kit has to be ordered

€ 1300



FILLER KIT/MN

- Set of 3 stainless-steel funnels Ø 14 mm, Ø 20 mm and Ø 30 mm
- Suitable for 32 head counter-top meat mincers

€ 700



MEAT PROCESSING - BONE SAWS

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



COUNTER-TOP BONE SAWS



PAG. 24

FLOOR-STANDING BONE SAWS



PAG. 26

COUNTER-TOP BONE SAWS

Price



A/E 155

COUNTER-TOP BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.700

SINGLE PHASE (V 230/1/50 Hz)

€ 2.810

ACCESSORIES

- **STAND/BS** - Stainless steel stand

€ 520



A/155

COUNTER-TOP BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.200

SINGLE PHASE (V 230/1/50 Hz)

€ 2.310

ACCESSORIES

- **STAND/BS** - Stainless steel stand

€ 520



C/E 165

COUNTER-TOP BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.040

SINGLE PHASE (V 230/1/50 Hz)

€ 3.170

ACCESSORIES

- **STAND/BS** - Stainless steel stand

€ 520



A/E 182

COUNTER-TOP BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.850

SINGLE PHASE (V 230/1/50 Hz)

€ 2.960

ACCESSORIES

- **STAND/BS** - Stainless steel stand

€ 520

 Voltage to be confirmed at the order

COUNTER-TOP BONE SAWS

Price



A/182

COUNTER-TOP BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.400

SINGLE PHASE (V 230/1/50 Hz)

€ 2.510

ACCESSORIES

- **STAND/BS** - Stainless steel stand

€ 520



C/E 182

COUNTER-TOP BONE SAW

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 28 cm
- Cut width: 19 cm
- Power: 1,1 kW (1,5 HP) with brake
- CE version
- Net weight: 53 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.410

SINGLE PHASE (V 230/1/50 Hz)

€ 3.540

ACCESSORIES

- **STAND/BS** - Stainless steel stand

€ 520



C/182

COUNTER-TOP BONE SAW

- Stainless steel frame, casing, safety door and worktop
- Aluminum pulleys
- Left side column
- Band length: 182 cm
- Cut height: 30 cm
- Cut width: 19 cm
- Power: 1,1 kW (1,5 HP)
- **EXPORT** version
- Net weight: 53 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.820

SINGLE PHASE (V 230/1/50 Hz)

€ 2.950

ACCESSORIES

- **STAND/BS** - Stainless steel stand

€ 520

 Voltage to be confirmed at the order

FLOOR-STANDING BONE SAWS

Price



C/E 205

FLOOR-STANDING BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 6.000

SINGLE PHASE (V 230/1/50 Hz)

€ 6.250



C/E 243 F

FLOOR-STANDING BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 9.200

ACCESSORIES

- **ELECTRIC BOARD** - Electromechanical board

€ 600



C/E 243 P

FLOOR-STANDING BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 10.400

ACCESSORIES

- **ELECTRIC BOARD** - Electromechanical board

€ 600



C/E 249 P

FLOOR-STANDING BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 14.500

 Voltage to be confirmed at the order

FLOOR-STANDING BONE SAWS



C/E 285 F

FLOOR-STANDING BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 11.150

ACCESSORIES

- **ELECTRIC BOARD** - Electromechanical board

€ 600



C/E 285 P

FLOOR-STANDING BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 12.250

ACCESSORIES

- **ELECTRIC BOARD** - Electromechanical board

€ 600



C/E 320 F

FLOOR-STANDING BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 15.400

ACCESSORIES

- **ELECTRIC BOARD** - Electromechanical board

€ 600



C/E 320 P

FLOOR-STANDING BONE SAW

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 16.900

ACCESSORIES

- **ELECTRIC BOARD** - Electromechanical board

€ 600

 Voltage to be confirmed at the order





MEAT PROCESSING - MEAT MIXERS

Professional mixers for different types of meat and spices, available in various sizes for every type of requirement. Reliable, easy to dismantle, clean and re-assemble, they are ideal for meat processing centres, pork processing centres, supermarkets and hypermarkets. Both the single- and the double-paddle versions are built for intensive use, providing well-blended mixtures that easily discharge from the tipping chambers. Minerva Omega Group meat mixers are professional machines constructed in stainless steel and certified compliant with EC hygiene and safety standards.



MEAT MIXERS



PAG. 30

MEAT MIXERS

Price



C/E MM30

COUNTER-TOP ONE-BLADE MEAT MIXER

- Stainless steel body machine
- Tipping pan
- Start-Stop-Reverse
- Max. loading capacity: 30 L
- Power: 0,75 kW (1,0 HP)
- CE version
- Net weight: 55 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.810

SINGLE PHASE (V 230/1/50 Hz)

€ 4.030

ACCESSORIES

- **TABLE/LARGE** - Stainless steel table with shelf and self-braking wheels (860 x 600 x h = 850 mm); strictly required for machines equipped with Special 80 cm length conveyor, speed variator or joined with meatball forming machine (*)

€ 1.650



C/E MB50

FLOOR-STANDING TWO-BLADES MEAT MIXER

- Stainless steel body machine
- Tipping pan
- Start-Stop-Reverse
- Max. loading capacity: 50 L
- Power: 1,85 kW (2,5 HP)
- CE version
- Net weight: 127 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 6.920

SINGLE PHASE (V 230/1/50 Hz)

€ 7.380

ACCESSORIES

- **POLISH** - Electro-polished structure and pan

€ 1.120



C/E MB90

FLOOR-STANDING TWO-BLADES MEAT MIXER

- Stainless steel body machine
- Tipping pan
- Start-Stop-Reverse
- Max. loading capacity: 90 L
- Power: 1,85 kW (2,5 HP)
- CE version
- Net weight: 137 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 7.380

ACCESSORIES

- **POLISH** - Electro-polished structure and pan

€ 1.120



C/E MB120

FLOOR-STANDING TWO-BLADES MEAT MIXER

- Stainless steel body machine
- Tipping pan
- Start-Stop-Reverse
- Max. loading capacity: 120 L
- Power: 1,85 kW (2,5 HP)
- CE version
- Net weight: 147 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 8.300

ACCESSORIES

- **POLISH** - Electro-polished structure and pan

€ 1.120

(*) To be ordered with the machine.

 Voltage to be confirmed at the order

MEAT MIXERS



C/E MB180

FLOOR-STANDING TWO-BLADES MEAT MIXER

- Stainless steel body machine
- Tipping pan
- Start-Stop-Reverse
- Max. loading capacity: 180 L
- Power: 1,85 kW (2,5 HP)
- CE version
- Net weight: 166 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



ACCESSORIES

- **POLISH** - Electro-polished structure and pan

Price

€ 10.000

€ 1.120

 Voltage to be confirmed at the order

MEAT MIXERS

MEAT PROCESSING





MEAT PROCESSING - SAUSAGE FILLERS

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

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



HYDRAULIC SAUSAGE FILLERS



PAG. 34

HYDRAULIC SAUSAGE FILLERS

Price



C/E SF 22

VERTICAL HYDRAULIC SAUSAGE FILLER

- Stainless steel casing
- cover
- piston and removable cylinder
- Exit flow regulator (knob)
- Nr. 1 set of 3 polyethylene funnels: Ø 11 mm
- 20 mm and 24 mm
- Automatic start-stop operation with knee control
- Reverse running
- Max. loading capacity: 22 L
- Power: 0,52 kW (0,70 HP)
- CE version
- Net weight: 100 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 6.000

SINGLE PHASE (V 230/1/50 Hz)

€ 6.200

ACCESSORIES

- **OB-PED/SF** - On board start-stop foot control pedal (instead of knee control)* € 300
- **R-PED/SF** - Remote start-stop control supplied with 3 m cable (alternative to knee control)* € 550
- **INVERTER/SF** - Exit flow regulator with potentiometer for precise dosing (instead of standard knob, only available with knee control)* € 600
- **HAMB/FIX** - Fixed semi-automatic patty former - Only available with the "INVERTER" version € 1.300
- **HAMB/FIX I-KIT** - Interface kit needed for HAMB/FIX € 150
- **FILLER SET/X** - Set of 3 inox funnels: Ø 12 mm, 20 mm and 32 mm (instead of the standard polyethylene funnels)* € 350



C/E SF 32

VERTICAL HYDRAULIC SAUSAGE FILLER

- Stainless steel casing
- cover
- piston and removable cylinder
- Exit flow regulator (knob)
- Nr. 1 set of 3 polyethylene funnels: Ø 11 mm
- 20 mm and 24 mm
- Automatic start-stop operation with knee control
- Reverse running
- Max. loading capacity: 32 L
- Power: 0,52 kW (0,70 HP)
- CE version
- Net weight: 105 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 6.500

SINGLE PHASE (V 230/1/50 Hz)

€ 6.700

ACCESSORIES

- **OB-PED/SF** - On board start-stop foot control pedal (instead of knee control)* € 300
- **R-PED/SF** - Remote start-stop control supplied with 3 m cable (alternative to knee control)* € 550
- **INVERTER/SF** - Exit flow regulator with potentiometer for precise dosing (instead of standard knob, only available with knee control)* € 600
- **HAMB/FIX** - Fixed semi-automatic patty former - Only available with the "INVERTER" version € 1.300
- **HAMB/FIX I-KIT** - Interface kit needed for HAMB/FIX € 150
- **FILLER SET/X** - Set of 3 inox funnels: Ø 12 mm, 20 mm and 32 mm (instead of the standard polyethylene funnels)* € 350



C/E SF 45

VERTICAL HYDRAULIC SAUSAGE FILLER

- Stainless steel casing
- cover
- piston and removable cylinder
- Exit flow regulator (knob)
- Nr. 1 set of 3 polyethylene funnels: Ø 11 mm
- 20 mm and 24 mm
- Automatic start-stop operation with knee control
- Reverse running
- Max. loading capacity: 45 L
- Power: 0,52 kW (0,70 HP)
- CE version
- Net weight: 115 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 7.000

ACCESSORIES

- **OB-PED/SF** - On board start-stop foot control pedal (instead of knee control)* € 300
- **R-PED/SF** - Remote start-stop control supplied with 3 m cable (alternative to knee control)* € 550
- **INVERTER/SF** - Exit flow regulator with potentiometer for precise dosing (instead of standard knob, only available with knee control)* € 600
- **HAMB/FIX** - Fixed semi-automatic patty former - Only available with the "INVERTER" version € 1.300
- **HAMB/FIX I-KIT** - Interface kit needed for HAMB/FIX € 150
- **FILLER SET/X** - Set of 3 inox funnels: Ø 12 mm, 20 mm and 32 mm (instead of the standard polyethylene funnels)* € 350

(*) To be ordered with the machine.

 Voltage to be confirmed at the order








MEAT PROCESSING - HAMBURGER & MEATBALL FORMING MACHINES

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

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

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



MANUAL MEAT PRESSERS	AUTOMATIC HAMBURGER FORMING MACHINES	REFRIGERATED HAMBURGER FORMING MACHINES	AUTOMATIC HAMBURGER AND MEATBALL FORMING MACHINE	MEATBALL FORMING MACHINES
				
PAG. 36	PAG. 38	PAG. 39	PAG. 41	PAG. 42

MANUAL MEAT PRESSERS

Price



C/94

MANUAL MEAT PRESSER

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

€ 540



C/95D

MANUAL MEAT PRESSER

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

€ 550



C/95F

MANUAL MEAT PRESSER

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

€ 550



C/95G

MANUAL MEAT PRESSER

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

€ 620

MANUAL MEAT PRESSERS



C/95H

MANUAL MEAT PRESSER

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

Price

€ 700


MP 100

MANUAL MEAT PRESSER

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

€ 540

HAMBURGER & MEATBALL FORMING MACHINES

MEAT PROCESSING

AUTOMATIC HAMBURGER FORMING MACHINES



C/E H SMART

HAMBURGER FORMING MACHINE

Delrin® cylinder NOT included
(See accessories)

- **Single paddle suitable for all cylinders**
- Made of stainless steel, Delrin® and aluminum
- Manual wire cleaning while the machine is in operation and with locked frontal window
- Transparent methacrylate lid and stainless steel frontal window
- Adjustable hamburger thickness
- NVR device
- Feed pan dimensions: removable 18 litres feed pan
- Max. loading capacity: 18 L
- Standard conveyor 40 cm
- Power: 0,3 kW (0,4 HP)
- Productivity: 1000 pcs/h
- CE version
- Net weight: 48 Kg

HAMBURGER PATTY DIMENSIONS



Max. diameter (Ø): 120 mm
Max. thickness: 23 mm

THREEPHASE (V 400/3/50 Hz)

€ 6.200

SINGLE PHASE (V 230/1/50 Hz)

€ 6.600

ACCESSORIES

- **CYL-HAMB** - Delrin® cylinder hamburger shape Ø 90 mm or Ø 100 mm or Ø 110 mm or Ø 120 mm (*). Please see "SHAFT" accessory
- **CYL-MB** - Delrin® cylinder "cylindrical meatball" 2 x Ø 36 mm (*)
- **CYL-SHAPE** - Delrin® cylinder - shapes/forms to be chosen among the ones available (see HAMBURGER SHAPES - SAMPLES page) (*)
- **CYL-CUSTOM** - Delrin® cylinder customized shape (under our approval). Some examples available on HAMBURGER SHAPES - SAMPLES page (*)
- **PED** - Foot control pedal (*)
- **INTERLEAVER** - Paper interleaver device (paper not included) (*)
- **CONVEYOR/HAMB** - Special 80 cm length conveyor (instead of standard 40 cm) (*)

€ 1.130

€ 1.650

€ 2.400

On request

€ 390

€ 700

€ 850

(*) To be ordered with the machine.

AUTOMATIC HAMBURGER FORMING MACHINES



C/E 653

HAMBURGER FORMING MACHINE

Delrin® cylinder NOT included
(See accessories)

- Standard shaft if the machine is ordered with cylinders smaller than Ø 110 mm (****)
- Enlarged shaft if the machine is ordered with cylinders equal or bigger than Ø 110 mm (****)
- Net weight: 53 Kg

CE 653R

REFRIGERATED HAMBURGER FORMING MACHINE

Delrin® cylinder NOT included
(See accessories)

- Standard shaft if the machine is ordered with cylinders smaller than Ø 110 mm (****)
- Enlarged shaft if the machine is ordered with cylinders equal or bigger than Ø 110 mm (****)
- Net weight: 63 Kg

- Made of stainless steel, Delrin® and aluminum
- Manual wire cleaning while the machine is in operation and with locked frontal window
- Transparent methacrylate lid and frontal window
- Adjustable hamburger thickness
- NVR device
- Feed pan dimensions: standard removable 22 litres feed pan
- Max. loading capacity: 23 L
- Standard conveyor 40 cm
- Productivity: 2100 pcs/h
- Power: 0,75 kW (1,0 HP)
- CE version

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

HAMBURGER PATTY DIMENSIONS



Max. diameter (Ø): 125 mm
Max. thickness: 24 mm

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



Price

€ 8.150

SINGLE PHASE (V 230/1/50 Hz)

€ 8.550

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 9.700

SINGLE PHASE (V 230/1/50 Hz)

€ 10.100

ACCESSORIES

- **CYL-HAMB** - Delrin® cylinder hamburger shape Ø 90 mm or Ø 100 mm or Ø 110 mm or Ø 120 mm (*). Please see "SHAFT" accessory € 1.130
- **CYL-MB** - Delrin® cylinder "cylindrical meatball" 2 x Ø 36 mm (*) € 1.650
- **CYL-SHAPE** - Delrin® cylinder - shapes/forms to be chosen among the ones available (see HAMBURGER SHAPES - SAMPLES page) (*) € 2.400
- **CYL-CUSTOM** - Delrin® cylinder customized shape (under our approval). Some examples available on HAMBURGER SHAPES - SAMPLES page (*) On request
- **SHAFT** - Additional shaft - needed if 2 or more cylinders are ordered, and 1 is smaller than Ø 110 mm and the other(s) equal or bigger than Ø 110 mm (*) € 600
- **PED** - Foot control pedal (*) € 390
- **INTERLEAVER** - Paper interleaver device (paper not included) (*) € 700
- **PAPER** - Paper for interleaver device (*) On request
- **HOPPER/HAMB** - Special 40 lt hopper (instead of standard 22 lt) (*) € 440
- **CONVEYOR/HAMB** - Special 80 cm length conveyor (instead of standard 40 cm) (*) € 850
- **SCRAPER** - Special automatic scraper device (min 4 bar compressed air pneumatic system needed, instead of standard manual system) (*) € 1.650
- **SPEED/HAMB** - Speed variator (from 800 to 4000 cycle/h) (add the special conveyor and automatic scraper) (*) € 3.000
- **LID/HAMB-X** - Special stainless-steel lid (instead of standard plastic) (*) € 200
- **DOOR/HAMB-X** - Special stainless steel frontal door (instead of standard plastic) (*) € 500
- **TABLE** - Stainless steel table with shelf and self-braking wheels (660 x 600 x h = 740 mm) € 1.430
- **TABLE/LARGE** - Stainless steel table with shelf and self-braking wheels (860 x 600 x h = 850 mm); strictly required for machines equipped with Special 80 cm length conveyor, speed variator or joined with meatball forming machine (*) € 1.650

(*) To be ordered with the machine.

 Voltage to be confirmed at the order

AUTOMATIC HAMBURGER FORMING MACHINES



C/E H MAX

HAMBURGER FORMING MACHINE

Delrin® cylinder NOT included
(See accessories)

- **Single fast coupling paddle suitable for all cylinders**
- Made of stainless steel and Delrin®
- Removable Delrin® product conveyor for easy cleaning and maintenance
- Electrical automatic wire cleaning (without compressed air)
- Stainless steel door and lid
- Adjustable hamburger thickness
- NVR device
- Feed pan dimensions: completely removable 40 lt tank with bottom for easy cleaning
- Max. loading capacity: 40 L
- Standard conveyor 40 cm
- Power: 0,75 kW (1,0 HP)
- Productivity: 2100 pcs/h
- CE version
- Net weight: 77 Kg

HAMBURGER PATTY DIMENSIONS



Max. diameter (Ø): 135 mm
Max. thickness: 30 mm

THREEPHASE (V 400/3/50 Hz)

Price

€ 12.000

SINGLE PHASE (V 230/1/50 Hz)

€ 12.500

ACCESSORIES

- **CYL-HAMB/HF** - Delrin® cylinder - Standard / special hamburger shape (shape/dimensions to be chosen among the ones available at page HAMBURGER SHAPES - SAMPLES) (*)
- **CYL-CUSTOM/HF** - Delrin® cylinder customized shape (under our approval). Shape/dimensions to be chosen among the ones available at page HAMBURGER SHAPES - SAMPLES (*)
- **PED** - Foot control pedal (*)
- **INTERLEAVER** - Paper interleaver device (paper not included) (*)
- **CONVEYOR/HAMB** - Special 80 cm length conveyor (instead of standard 40 cm) (*)

€ 2.500

On request

€ 390

€ 700

€ 850

(*) To be ordered with the machine.

AUTOMATIC HAMBURGER AND MEATBALL FORMING MACHINE



C/E HF

HAMBURGER AND MEATBALL FORMING MACHINE

Delrin® cylinder NOT included
(See accessories)

MAIN FEATURES:

- **Hamburger production**
- **Meatball production**
- **Hamburger stacking (for a maximum height of 80 mm)**
- Made of stainless steel and Delrin®
- Machine on trolley with self-breaking wheels
- Removable Delrin® product conveyor for easy cleaning and maintenance
- Special automatic scraper device included (min 4 bar compressed air pneumatic system needed)
- Stainless steel door and lid
- Paper interleaver device included. Paper NOT included (see accessories)
- Adjustable hamburger thickness
- Equipped with meatballs oil feeder
- Equipped with speed variator
- NVR device
- Feed pan dimensions: removable 40 litres feed pan
- Max. loading capacity: 40 L
- Power: 0,9 kW (1,2 HP)
- Productivity:
HAMBURGER ~ 3000 pcs/h (single shape)
- Productivity:
MEATBALLS ~ 6000 pcs/h (double shape)
- CE version
- Net weight: 160 Kg

The version of the machine destined for the North American market is ETL Sanitation certified, as well as cETL Safety certified for the Canadian market.

HAMBURGER PATTY DIMENSIONS



Max. diameter (Ø): 135 mm
Max. thickness: 30 mm

MEATBALLS DIMENSIONS



Min. diameter (Ø): 25 mm
Max. diameter (Ø): 39 mm



SINGLE PHASE (V 230/1/50 Hz)

ACCESSORIES

- **CYL-HAMB/HF** - Delrin® cylinder - Standard / special hamburger shape (shape/dimensions to be chosen among the ones available at page HAMBURGER SHAPES - SAMPLES) (*)
- **CYL-MB/HF** - Set of cylinders and side parts for meatball production (diameter of the final meatball to be advised at the time of the order, choosing among the following ones: Ø 25 mm - Ø 28 mm - Ø 33 mm - Ø 36 mm - Ø 39 mm) (*)
- **CYL-CUSTOM/HF** - Delrin® cylinder customized shape (under our approval). Shape/dimensions to be chosen among the ones available at page HAMBURGER SHAPES - SAMPLES (*)
- **PAPER** - Paper for interleaver device (*)
- **PED** - Foot control pedal (*)

Price

€ 32.000

€ 2.500

€ 5.000

On request

On request

€ 390

HAMBURGER & MEATBALL FORMING MACHINES

MEAT PROCESSING

(*) To be ordered with the machine.

MEATBALL FORMING MACHINES



C/E MBF

MEATBALL FORMING MACHINE

Delrin® cylinder NOT included
(See accessories)

- Made of stainless steel and Delrin®
- Adjustable belt (height)
- NVR device
- To be joined to C/E 653, C/E 653R hamburger machine (complete of special 80 cm conveyor)
- Productivity:
MEATBALLS ~ 4000 pcs/h (double shape)
- CE version
- Net weight: 70 Kg

MEATBALLS



DIMENSIONS

Min. diameter (Ø): 28 mm
Max. diameter (Ø): 39 mm

SINGLE PHASE (V 230/1/50 Hz)

ACCESSORIES

- **SPEED/HAMB** - Speed variator (from 800 to 4000 cycle/h) (add the special conveyor and automatic scraper) (*)
- **OIL** - Oil feeder for particularly gluey and sticky products (*)
- **CYL-28/MBF** - Delrin® set (cylinder + "half-moon" ***) for spherical shape Ø 28 mm (requested meat portions Ø 28 on the hamburger machine) (*)
- **CYL-33/MBF** - Delrin® set (cylinder + "half-moon" ***) for spherical shape Ø 33 mm (requested meat portions Ø 36 on the hamburger machine) (*)
- **CYL-36/MBF** - Delrin® set (cylinder + "half-moon" ***) for spherical shape Ø 36 mm (requested meat portions Ø 39 on the hamburger machine) (*)
- **CYL-39/MBF** - Delrin® set (cylinder + "half-moon" ***) for spherical shape Ø 39 mm (requested meat portions Ø 45 on the hamburger machine) (*)

Price

€ 9.000

€ 3.000

€ 1.500

€ 1.800

€ 1.800

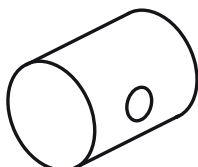
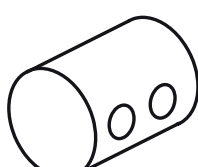
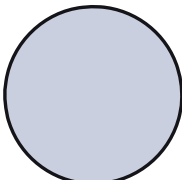
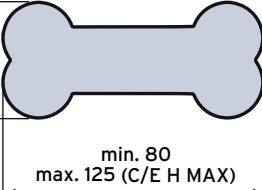
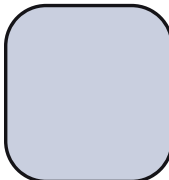
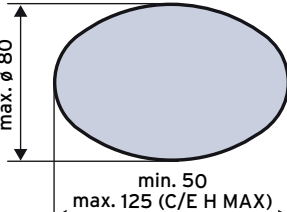
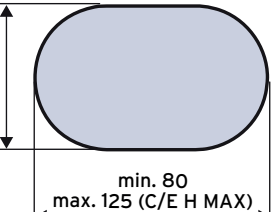
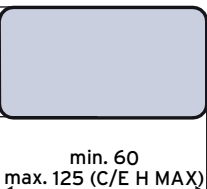
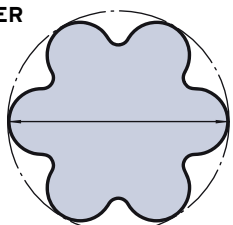
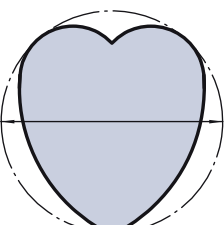
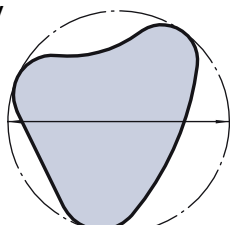
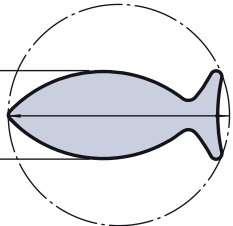
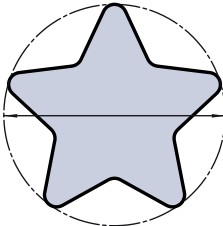
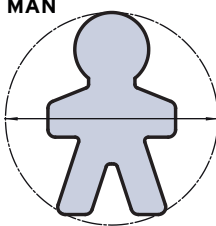
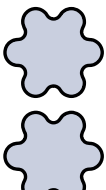
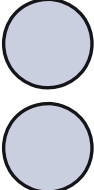
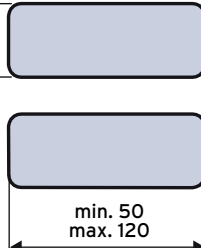
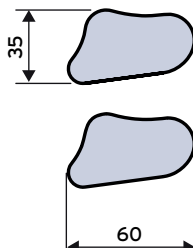
€ 1.800

€ 1.800

(*) To be ordered with the machine.

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

HAMBURGER SHAPES - SAMPLES

STANDARD SHAPES			
		<div><div>ø 90</div><div>ø 100</div><div>ø 110</div><div>ø 120</div><div>ø 135 (C/E H MAX - C/E HF)</div></div>	
SINGLE			DOUBLE (x 2)
SPECIAL SHAPES			
<div>ROUND SHAPE</div>  <div><div>min. ø 40</div><div>max. ø 89</div></div>	<div>BONE SHAPE</div>  <div><div>min. ø 60</div><div>max. ø 70</div><div>min. 80</div><div>max. 125 (C/E H MAX)</div></div>	<div>SQUARE</div>  <div><div>min. 50</div><div>max. 125 (C/E H MAX)</div></div>	
<div>ELLIPSE</div>  <div><div>min. ø 30</div><div>max. ø 80</div><div>min. 50</div><div>max. 125 (C/E H MAX)</div></div>	<div>OVAL</div>  <div><div>min. 50</div><div>max. 100</div><div>min. 80</div><div>max. 125 (C/E H MAX)</div></div>	<div>RECTANGLE</div>  <div><div>min. 25</div><div>max. 60</div><div>min. 60</div><div>max. 125 (C/E H MAX)</div></div>	
<div>FLOWER</div>  <div><div>min. 85</div><div>max. 125 (C/E H MAX)</div></div>	<div>HEART</div>  <div><div>min. 40</div><div>max. 125 (C/E H MAX)</div></div>	<div>STEAK / CUTLET</div>  <div><div>min. 60</div><div>max. 125 (C/E H MAX)</div></div>	
<div>FISH</div>  <div><div>min. ø 45</div><div>min. ø 95</div><div>max. ø 125 (C/E H MAX)</div></div>	<div>STAR</div>  <div><div>min. ø 60</div><div>max. ø 120</div></div>	<div>BURGER MAN</div>  <div><div>min. ø 115</div><div>max. ø 125 (C/E H MAX)</div></div>	
SPECIAL DOUBLE SHAPES			
<div>DOUBLE FLOWER (x 2)</div>  <div><div>min. ø 36</div><div>max. ø 45</div></div>	<div>DOUBLE ROUND SHAPE (x 2)</div>  <div><div>min. ø 25</div><div>max. ø 45</div></div>	<div>DOUBLE NUGGET/STICK (x 2)</div>  <div><div>min. 25</div><div>max. 35</div><div>min. 50</div><div>max. 120</div></div>	<div>DOUBLE STEAK/CUTLET (x 2)</div>  <div><div>35</div><div>60</div></div>





MEAT PROCESSING - BATTER-BREADING MACHINES

Our automatic batter-breading machines are ideal for mass breading of hamburgers, meatballs, nuggets, and sticks in various shapes and weights made with different ingredients. All models can be combined in line with our automatic hamburger and meatball forming machines, for a productivity of up to 4000 pcs/h. The machines are easy to disassemble for cleaning and maintenance of all parts, for maximum hygiene and safety for operators.



AUTOMATIC BATTER-BREADING
MACHINES



PAG. 46

AUTOMATIC BATTER-BREADING MACHINES

Price



BB 150

AUTOMATIC COUNTER-TOP BATTER-BREADING MACHINE

- Made of stainless steel
- Productivity approx. approx. 2000 - 3000 pcs/h
- Max. input conveyor belt width: 150 cm
- Power: 0,18 kW (0,25 HP)
- Speed: fixed 10 m/min
- CE version
- Net weight: 55 Kg

NEW!

SINGLE PHASE (V 230/1/50 Hz)

€ 11.500

ACCESSORIES

- **TABLE/BB** - Wheeled stainless steel table (665 x 605 x h = 435 mm) for in-line connection with C/E SMART - C/E H 653(R) - C/E H MAX - C/E HF forming machines BB € 1.450
- **TABLE/HAMB** - Stainless steel table with wheels (665 x 605 x h = 785 mm) for the placement of C/E H SMART - C/E 653 - C/E653R - C/E H MAX for in-line connection with BB 150 - BB 150T - BB 240T automatic batter-breading machines € 1.450
- **CONVEYOR/BB** - Additional 780 mm conveyor belt required exclusively for in-line production of meatballs with the C/E HF automatic forming machine € 1.800
- **ROUND/KIT** - Accessory to facilitate the conveying of round/spherical products on the conveyor belt € 600
- **FRAGILE/KIT** - Machine set-up for products with a fragile texture. To be ordered with ROUND/KIT accessory € 1.000



BB 150T

AUTOMATIC FLOOR-STANDING BATTER-BREADING MACHINE

- Made of stainless steel
- Inverter for reverse motion for residual bread discharging
- Blower for excess batter removal
- Productivity approx. approx. 2000 - 3000 pcs/h
- Max. input conveyor belt width: 150 cm
- Power: 0,25 kW (0,33 HP)
- Speed: variable 9-15 m/min
- CE version
- Net weight: 110 Kg

NEW!

SINGLE PHASE (V 230/1/50 Hz)

€ 19.000

ACCESSORIES

- **TABLE/HAMB** - Stainless steel table with wheels (665 x 605 x h = 785 mm) for the placement of C/E H SMART - C/E 653 - C/E653R - C/E H MAX for in-line connection with BB 150 - BB 150T - BB 240T automatic batter-breading machines € 1.450
- **CONVEYOR/BB** - Additional 780 mm conveyor belt required exclusively for in-line production of meatballs with the C/E HF automatic forming machine € 1.800
- **ROUND/KIT** - Accessory to facilitate the conveying of round/spherical products on the conveyor belt € 600
- **FRAGILE/KIT** - Machine set-up for products with a fragile texture. To be ordered with ROUND/KIT accessory € 1.000



BB 240T

AUTOMATIC FLOOR-STANDING BATTER-BREADING MACHINE

- Made of stainless steel
- Inverter for reverse motion for residual bread discharging
- Blower for excess batter removal
- Productivity approx. approx. 3000 - 4000 pcs/h
- Max. input conveyor belt width: 240 cm
- Power: 0,8 kW (1,07 HP)
- Speed: variable 9-15 m/min
- Batter tank: 16 L (batter agitator included)
- Breadcrumbs tank: 30 kg
- CE version
- Net weight: 150 Kg

NEW!

SINGLE PHASE (V 230/1/50 Hz)

€ 23.500

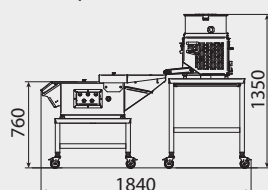
ACCESSORIES

- **TABLE/HAMB** - Stainless steel table with wheels (665 x 605 x h = 785 mm) for the placement of C/E H SMART - C/E 653 - C/E653R - C/E H MAX for in-line connection with BB 150 - BB 150T - BB 240T automatic batter-breading machines € 1.450
- **CONVEYOR/BB** - Additional 780 mm conveyor belt required exclusively for in-line production of meatballs with the C/E HF automatic forming machine € 1.800
- **TURBINE** - Turbine for blowing breading excess away from the product surface. To be ordered when immediately freezing and/or in line frying, or when opting for double batter-breading (so as to avoid batter thickening) € 3.500
- **ROUND/KIT** - Accessory to facilitate the conveying of round/spherical products on the conveyor belt € 600
- **FRAGILE/KIT** - Machine set-up for products with a fragile texture. To be ordered with ROUND/KIT accessory € 1.000

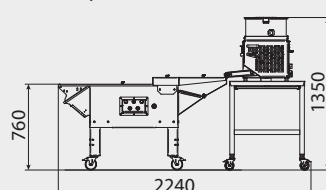
AUTOMATIC BATTER-BREADING MACHINES

FORMING AND BATTER-BREADING MACHINES PAIRINGS (*)

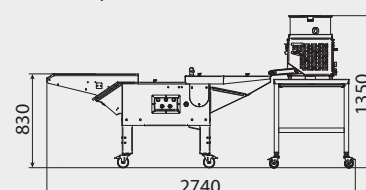
BB 150 + C/E H SMART



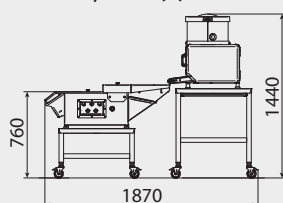
BB 150T + C/E H SMART



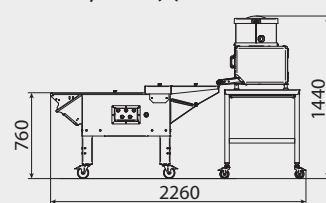
BB 240T + C/E H SMART



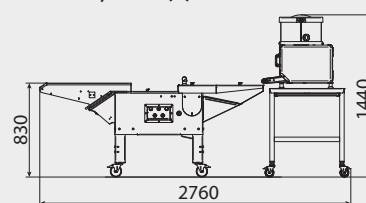
BB 150 + C/E 653 (R)



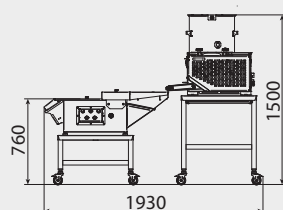
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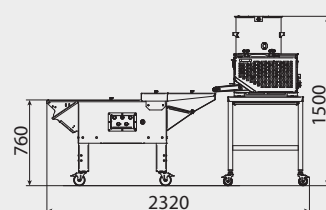
BB 240T + C/E 653 (R)



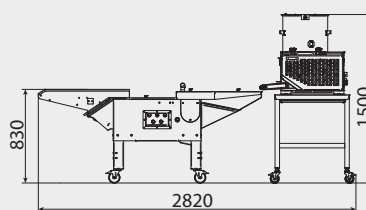
BB 150 + C/E H MAX



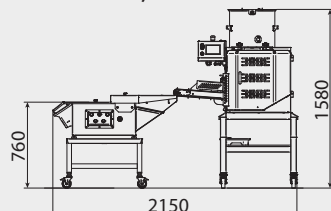
BB 150T + C/E H MAX



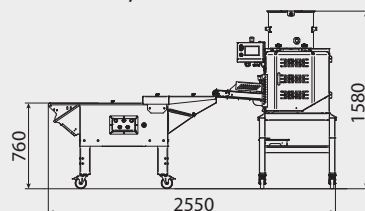
BB 240T + C/E H MAX



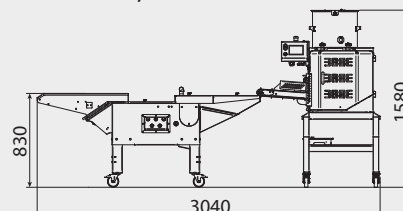
BB 150 + C/E HF



BB 150T + C/E HF



BB 240T + C/E HF



(*) All the values are expressed in millimeters (mm)





MEAT PROCESSING - PORTIONING MACHINES

These portioning machines are designed to be connected in a line to our automatic feed mincers and are a complete and highly hygienic system for preparing and handling precise meat portions in "free flow" and "patty form" mode. Fully compliant with EC meat hygiene and operator safety standards, they are ideal for maximum productivity at supermarkets, packaging centres and meat processing centres.



PORTIONING MACHINE



PAG. 50

MEAT PORTIONING LINE



PAG. 50

PORTIONING MACHINE

Price



MPM 500

PORTIONING MACHINE

- Stainless steel frame and casing
- Equipped with protected knife
- conveyor belt
- speed setting device and 4 steering wheels
- Complete of nr. 2 drain / outlet devices (approx. 95 x 65 mm and 95 x 85 mm section)
- Suitable for C/E 900 and C/E 900R mixer-grinders (*)
- Variable weight from 200 g to 1500 g
- Variable length from 50 mm to 350 mm
- CE version
- Net weight: 131 Kg

(*) The mixer-grinder to which the portioning machine is to be connected must be equipped with a speed variator.
The mixer-grinder, if equipped with a mouth guard, cannot be connected to the portioning unit.

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 17.500

ACCESSORIES

- **JOIN KIT** - Additional joining kit for connecting the portioning machine with mixer-grinders C/E 900 – C/E 900 R. Compatibility with other brands of mixer-grinders will be subject to our verification and approval, and will require a connection kit especially designed by us.

€ 1.500



C/E 900 + MPM 500

PORTIONING LINE

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 38.650

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

€ 39.850

C/E 900R + MPM 500

PORTIONING LINE

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 45.750

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

€ 46.950

- Composed of:
Mixer-grinder C/E 900 or C/E 900 R complete of speed setting device
- Joining parts / interface kit
- Portioning machine MPM 500
- CE version

 Voltage to be confirmed at the order



MEAT PROCESSING - TENDERIZERS & STRIP CUTTING MACHINES

Made of stainless steel, stable and robust cutting machines for meat, fish or vegetables, or tenderizers for cutting fibres and nerves to tenderize meat and give an improved appearance. The machines have an easily removable blades unit for thorough cleaning and are safe to use. Constructed in stainless steel, they are ideal for butchers' shops, large-scale food processing plants and delicatessens.



TENDERIZERS & STRIP CUTTING MACHINES



PAG. 52

TENDERIZERS & STRIP CUTTING MACHINES

Price



TSC 300

TENDERIZER

Tenderizing blade assembly (included)

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

SINGLE PHASE (V 230/1/50 Hz)

€ 2.400

ACCESSORIES

- **R-PAN/TSC 300-X** - Stainless steel pan (instead of plastic pan)

€ 60



TSC 600

TENDERIZER / STRIP CUTTING MACHINE

Blade assembly NOT included (see accessories)

- Stainless steel structure
- Removable cover with safety microswitch
- Plastic pan with safety microswitch
- Easy detachable blade assembly for a deeper cleaning
- Entry product slot dimension: 30x170 mm
- Power: 0,42 kW (46 HP)
- CE version
- Net weight: 24 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.400

ACCESSORIES

- **R-PAN/TSC 300-X** - Stainless steel pan (instead of plastic pan) **€ 60**
- **BLADES/TSC** - Tenderizing blade assembly **€ 1.300**
- **BLADES/TSC5-M** - 5 mm strip cutting blade assembly (for fish and meat) **€ 1.200**
- **BLADES/TSC10-M** - 10 mm strip cutting blade assembly (for fish and meat) **€ 960**
- **BLADES/TSC15-M** - 15 mm strip cutting blade assembly (for fish and meat) **€ 850**
- **BLADES/TSC5-V** - 5 mm strip cutting blade assembly (for fish and vegetables) **€ 900**
- **BLADES/TSC10-V** - 10 mm strip cutting blade assembly (for fish and vegetables) **€ 750**
- **BLADES/TSC15-V** - 15 mm strip cutting blade assembly (for fish and vegetables) **€ 700**



FOOD PROCESSING - SLICERS

The line of professional slicers we offer is among the most comprehensive and reliable on the market because it is historically linked to a brand and a district renowned for its expertise with these machines. With the acquisition of Omega, La Minerva has managed to keep production of these slicers local with the very same level of product and service quality recognised around the world.

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



GRAVITY SLICERS



PAG. 54

AUTOMATIC GRAVITY SLICERS



PAG. 63

VERTICAL SLICERS



PAG. 64

SLICERS WITH SCALE



PAG. 72

FLYWHEEL SLICERS



PAG. 74

220 - 250 - 275 GRAVITY SLICERS

Price



220 GSE

220 BLADE GRAVITY SLICER

- Blade Ø 220 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,19 kW (0,25 HP)
- Carriage stroke: 245 mm
- Cutting height: Ø 160 mm
- Cutting height: ▯ 190 x 160 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 15 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 1.110

ACCESSORIES

- **TEFLON/220L** - Teflon coated blade (instead of standard blade) € 70
- **MICRO/S** - Microswitch on blade cover € 55



220 GSE/E

220 BLADE GRAVITY SLICER

- Blade Ø 220 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Power: 0,19 kW (0,25 HP)
- Carriage stroke: 246 mm
- Cutting height: Ø 160 mm
- Cutting height: ▯ 190 x 160 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- **EXPORT** version
- Net weight: 13 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 850



250 GSE

250 BLADE GRAVITY SLICER

- Blade Ø 250 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,22 kW (0,30 HP)
- Carriage stroke: 270 mm
- Cutting height: Ø 190 mm
- Cutting height: ▯ 220 x 190 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 17 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 1.200

ACCESSORIES

- **TEFLON/250L** - Teflon coated blade (instead of standard blade) € 70
- **MICRO/S** - Microswitch on blade cover € 55
- **BLADE/S-KIT** - Blade extraction kit € 65



250 GSE/R

250 BLADE GRAVITY SLICER

- Blade Ø 250 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Power: 0,22 kW (0,30 HP)
- Carriage stroke: 270 mm
- Cutting height: Ø 190 mm
- Cutting height: ▯ 220 x 190 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- **EXPORT** version
- Net weight: 16 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 900

220 - 250 - 275 GRAVITY SLICERS



275 GSE

275 BLADE GRAVITY SLICER

- Blade Ø 275 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,22 kW (0,30 HP)
- Carriage stroke: 270 mm
- Cutting height: Ø 210 mm
- Cutting height: 220 x 210 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 18 Kg

SINGLE PHASE (V 230/1/50 Hz)

ACCESSORIES

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

Price

€ 1.260

€ 70

€ 55

€ 65



275 GSE/E

275 BLADE GRAVITY SLICER

- Blade Ø 275 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Power: 0,22 kW (0,30 HP)
- Carriage stroke: 270 mm
- Cutting height: Ø 210 mm
- Cutting height: 220 x 210 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- **EXPORT** version
- Net weight: 17 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 1.040

SLICERS

FOOD PROCESSING

300 GRAVITY SLICERS

Price



300 GLT

300 BLADE GRAVITY SLICER

- Blade Ø 300 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,26 kW (0,35 HP)
- Carriage stroke: 290 mm
- Cutting height: Ø 200 mm
- Cutting height: ▯ 240 x 180 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 21 Kg

THREEPHASE (V 400/3/50 Hz)

€ 1.460

SINGLE PHASE (V 230/1/50 Hz)

€ 1.460

ACCESSORIES

- **TEFLON/300L** - Teflon coated blade (instead of standard blade) € 70
- **TEFLON/300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 250
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700



300 GLT/E

300 BLADE GRAVITY SLICER

- Blade Ø 300 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Power: 0,19 kW (0,25 HP)
- Carriage stroke: 290 mm
- Cutting height: Ø 200 mm
- Cutting height: ▯ 242 x 180 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- **EXPORT** version
- Net weight: 21 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 1.250



300 GS

300 BLADE GRAVITY SLICER

- Blade Ø 300 mm
- **Belt drive (rubber)**
- Aluminium alloy treated with anodic oxidation
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,32 kW (0,42 HP) Tph | 0,24 kW (0,32 HP) Sph
- Carriage stroke: 310 mm
- Cutting height: Ø 230 mm
- Cutting height: ▯ 265 x 200 mm (LxH)
- Cutting thickness: adjustable from 0 to 21 mm
- CE version
- Net weight: 33 Kg

NEW!

THREEPHASE (V 400/3/50 Hz)

€ 2.100

SINGLE PHASE (V 230/1/50 Hz)

€ 2.100

ACCESSORIES

- **TEFLON/300L** - Teflon coated blade (instead of standard blade) € 70
- **TEFLON/300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 250
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **PRO/FIX** - Adjustable product fixing device € 100



12 GS

300 MM (12" INCHES) BLADE GRAVITY SLICER

- Blade 300mm (12" in)
- **Belt drive (rubber)**
- Aluminium alloy treated with anodic oxidation
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 310 mm (12,20" in)
- Cutting height: Ø 230 mm (9,05" in)
- Cutting height: ▯ 265 x 200 mm (LxH) - 10,43" x 7,87" in (LxH)
- Cutting thickness: adjustable from 0 to 21 mm (0" to 0,83" in)
- **EXPORT** version - **UL certified**
- Net weight: 33 Kg (72,75 lb)

NEW!

SINGLE PHASE (V 110/1/60 Hz)

€ 2.500

ACCESSORIES

- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PRO/FIX** - Adjustable product fixing device € 100



300 GRAVITY SLICERS



300 GST

300 BLADE GRAVITY SLICER

- Blade Ø 300 mm
- **Belt drive (rubber)**
- Evolution of the historic 300 BF model
- Aluminium alloy treated with anodic oxidation
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,32 kW (0,42 HP) Tph | 0,24 kW (0,32 HP) Sph
- Carriage stroke: 325 mm
- Cutting height: Ø 220 mm
- Cutting height: \varnothing 265 x 170 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 37 Kg

NEW!

THREEPHASE (V 400/3/50 Hz)

Price

€ 2.500

SINGLE PHASE (V 230/1/50 Hz)

€ 2.500

ACCESSORIES

- **TEFLON/300L** - Teflon coated blade (instead of standard blade) € 70
- **TEFLON/300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 250
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **PRO/FIX** - Adjustable product fixing device € 100
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105



12 GST

300 MM (12" INCHES) BLADE GRAVITY SLICER

- Blade 300mm (12" in)
- **Belt drive (rubber)**
- Aluminium alloy treated with anodic oxidation
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 325 mm (12,79" in)
- Cutting height: Ø 225 mm (8,86" in)
- Cutting height: \varnothing 265 x 170 mm (LxH) - 10,43" x 6,69" in (LxH)
- Cutting thickness: adjustable from 0 to 23 mm (0" to 0,90" in)
- **EXPORT** version - **UL certified**
- Net weight: 37 Kg (81,57 lb)

NEW!



SINGLE PHASE (V 110/1/60 Hz)

€ 2.900

ACCESSORIES

- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PRO/FIX** - Adjustable product fixing device € 100
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105



300 GXE K

300 BLADE GRAVITY SLICER

- Blade Ø 300 mm
- **Gear drive in oil bath**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,30 kW (0,40 HP)
- Carriage stroke: 320 mm
- Cutting height: Ø 190 mm
- Cutting height: \varnothing 290 x 170 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 30 Kg

THREEPHASE (V 400/3/50 Hz)

€ 2.850

SINGLE PHASE (V 230/1/50 Hz)

€ 2.850

ACCESSORIES

- **TEFLON/300L** - Teflon coated blade (instead of standard blade) € 70
- **TEFLON/300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 250
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700

300 GRAVITY SLICERS

Price



300 GXE K/E

300 BLADE GRAVITY SLICER

- Blade Ø 300 mm
- **Gear drive in oil bath**
- Anodized aluminum alloy
- Built-in sharpener
- Power: 0,30 kW (0,40 HP)
- Carriage stroke: 320 mm
- Cutting height: Ø 190 mm
- Cutting height: \varnothing 290 x 170 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- **EXPORT** version
- Net weight: 30 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.690

350 GRAVITY SLICERS

Price



350 GS

350 BLADE GRAVITY SLICER

- Blade Ø 350 mm
- **Belt drive (rubber)**
- Aluminium alloy treated with anodic oxidation
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 310 mm
- Cutting height: Ø 260 mm
- Cutting height: ∅ 265 x 220 mm (LxH)
- Cutting thickness: adjustable from 0 to 21 mm
- CE version
- Net weight: 34 Kg

NEW!

THREEPHASE (V 400/3/50 Hz)

€ 2.300

SINGLE PHASE (V 230/1/50 Hz)

€ 2.300

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) **€ 95**
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) **€ 310**
- **BLADE/L-KIT** - Blade extraction kit **€ 120**
- **MICRO/L** - Microswitch on blade cover **€ 120**
- **PAINT/SL** - Painted version on request (all RAL colours) **€ 700**
- **PRO/FIX** - Adjustable product fixing device **€ 100**



14 GS

350 MM (14" INCHES) BLADE GRAVITY SLICER

- Blade 350 mm (14" in)
- **Belt drive (rubber)**
- Aluminium alloy treated with anodic oxidation
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 310 mm (12,20" in)
- Cutting height: Ø 260 mm (10,23" in)
- Cutting height: ∅ 265 x 220 mm (LxH) - 10,43" x 8,66" in (LxH)
- Cutting thickness: adjustable from 0 to 21 mm (0" to 0,83" in)
- **EXPORT** version - **UL certified**
- Net weight: 34 Kg (74,95 lb)

NEW!


SINGLE PHASE (V 110/1/60 Hz)

€ 2.700

ACCESSORIES

- **BLADE/L-KIT** - Blade extraction kit **€ 120**
- **MICRO/L** - Microswitch on blade cover **€ 120**
- **PRO/FIX** - Adjustable product fixing device **€ 100**



350 GST

350 BLADE GRAVITY SLICER

- Blade Ø 350 mm
- **Belt drive (rubber)**
- Evolution of the historic 350 BF model
- Aluminium alloy treated with anodic oxidation
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 325 mm
- Cutting height: Ø 245 mm
- Cutting height: ∅ 265 x 180 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 38 Kg

NEW!

THREEPHASE (V 400/3/50 Hz)

€ 2.700

SINGLE PHASE (V 230/1/50 Hz)

€ 2.700

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) **€ 95**
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) **€ 310**
- **BLADE/L-KIT** - Blade extraction kit **€ 120**
- **MICRO/L** - Microswitch on blade cover **€ 120**
- **PAINT/SL** - Painted version on request (all RAL colours) **€ 700**
- **PRO/FIX** - Adjustable product fixing device **€ 100**
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) **€ 105**

SLICERS

FOOD PROCESSING

350 GRAVITY SLICERS

Price



NEW!



14 GST

350 MM (14" INCHES) BLADE GRAVITY SLICER

- Blade 350 mm (14" in)
- **Belt drive (rubber)**
- Aluminium alloy treated with anodic oxidation
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 325 mm (12,79" in)
- Cutting height: Ø 245 mm (9,64" in)
- Cutting height: \varnothing 265 x 180 mm (LxH) - 10,43" x 7,08" in (LxH)
- Cutting thickness: adjustable from 0 to 23 mm (0" to 0,90" in)
- **EXPORT** version - **UL certified**
- Net weight: 38 Kg (83,77 lb)

SINGLE PHASE (V 110/1/60 Hz)

€ 3.100

ACCESSORIES

- **BLADE/L-KIT** - Blade extraction kit
- **MICRO/L** - Microswitch on blade cover
- **PRO/FIX** - Adjustable product fixing device
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one)

€ 120

€ 120

€ 100

€ 105



350 GLE K

350 BLADE GRAVITY SLICER

- Blade Ø 350 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 340 mm
- Cutting height: Ø 240 mm
- Cutting height: \varnothing 295 x 205 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 35 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.030

SINGLE PHASE (V 230/1/50 Hz)

€ 3.030

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade)
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BLADE/L-KIT** - Blade extraction kit
- **GUARD/SL-X** - Stainless steel hand guard
- **HANDLE/AL** - Aluminum handle (full set)
- **PRO/FIX** - Adjustable product fixing device

€ 95

€ 310

€ 120

€ 65

€ 190

€ 100



350 GLX

350 BLADE GRAVITY SLICER

- Blade Ø 350 mm
- **Gear drive in oil bath**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,33 kW (0,44 HP)
- Carriage stroke: 340 mm
- Cutting height: Ø 240 mm
- Cutting height: \varnothing 296 x 205 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 35 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.240

SINGLE PHASE (V 230/1/50 Hz)

€ 3.240

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade)
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts)
- **BLADE/L-KIT** - Blade extraction kit
- **PAINT/SL** - Painted version on request (all RAL colours)
- **GUARD/SL-X** - Stainless steel hand guard

€ 95

€ 310

€ 120

€ 700

€ 65

350 GRAVITY SLICERS



G5

350 BLADE GRAVITY SLICER

- Blade Ø 350 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 365 mm
- Cutting height: Ø 250 mm
- Cutting height: ∅ 320 x 210 mm (LxH)
- Cutting thickness: adjustable from 0 to 24 mm
- CE version
- Net weight: 48 Kg

THREEPHASE (V 400/3/50 Hz)

Price

€ 3.350

SINGLE PHASE (V 230/1/50 Hz)

€ 3.350

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) **€ 95**
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) **€ 310**
- **BLADE/L-KIT** - Blade extraction kit **€ 120**
- **MICRO/L** - Microswitch on blade cover **€ 120**
- **HANDLE/AL** - Aluminum handle (full set) **€ 190**
- **PAINT/SL** - Painted version on request (all RAL colours) **€ 700**
- **GUARD/SL-X** - Stainless steel hand guard **€ 65**
- **TIMER** - Timer for automatic machine switch-off **€ 105**
- **PRO/FIX** - Adjustable product fixing device **€ 100**

370 GRAVITY SLICERS

Price



370 GLE K

370 BLADE GRAVITY SLICER

- Blade Ø 370 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 340 mm
- Cutting height: Ø 250 mm
- Cutting height: ∇ 295 x 215 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 38 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.150

SINGLE PHASE (V 230/1/50 Hz)

€ 3.150

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PRO/FIX** - Adjustable product fixing device € 100



370 GLX

370 BLADE GRAVITY SLICER

- Blade Ø 370 mm
- **Gear drive in oil bath**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,33 kW (0,44 HP)
- Carriage stroke: 340 mm
- Cutting height: Ø 250 mm
- Cutting height: ∇ 295 x 215 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 38 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.340

SINGLE PHASE (V 230/1/50 Hz)

€ 3.340

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **HANDLE/AL** - Aluminum handle (full set) € 190



G7

370 BLADE GRAVITY SLICER

- Blade Ø 370 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 365 mm
- Cutting height: Ø 265 mm
- Cutting height: ∇ 320 x 225 mm (LxH)
- Cutting thickness: adjustable from 0 to 24 mm
- CE version
- Net weight: 50 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.450

SINGLE PHASE (V 230/1/50 Hz)

€ 3.450

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105
- **PRO/FIX** - Adjustable product fixing device € 100

350 - 370 AUTOMATIC GRAVITY SLICERS

Price



G5A

AUTOMATIC GRAVITY SLICER

- Blade Ø 350 mm
- **Blade transmission: Belt drive**
- **Automatism transmission: toothed belt, high-performance, brushless motor**
- Anodized aluminum alloy
- Built-in sharpener
- Production capacity: 3 speeds per set stroke changeable while automatism is running
- Slice counter: ascending/descending count
- Autoshutdown within 30" if the slicer is not used
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage motor: 0,20 kW (0,26 HP)
- Carriage stroke: 366 mm
- Cutting height: Ø 250 mm
- Cutting height: Ø 320 x 210 mm (LxH)
- Cutting thickness: adjustable from 0 to 24 mm
- CE version
- Net weight: 57 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 6.100

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **MICRO/L** - Microswitch on blade cover € 120
- **PRO/FIX** - Adjustable product fixing device € 100
- **PRO/CUT** - Products support for multiple cutting, vegetable cutting, small salami cutting, etc. Dimensions: 325 x 200 x 180 mm (L x W x H) € 1.200
- **RELEASE** - Carriage release for manual slicing € 400



G7A

AUTOMATIC GRAVITY SLICER

- Blade Ø 370 mm
- **Blade transmission: Belt drive**
- **Automatism transmission: toothed belt, high-performance, brushless motor**
- Anodized aluminum alloy
- Built-in sharpener
- Production capacity: 3 speeds per set stroke changeable while automatism is running
- Slice counter: ascending/descending count
- Autoshutdown within 30" if the slicer is not used
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage motor: 0,20 kW (0,26 HP)
- Carriage stroke: 367 mm
- Cutting height: Ø 265 mm
- Cutting height: Ø 320 x 225 mm (LxH)
- Cutting thickness: adjustable from 0 to 24 mm
- CE version
- Net weight: 59 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 6.400

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **MICRO/L** - Microswitch on blade cover € 120
- **PRO/FIX** - Adjustable product fixing device € 100
- **PRO/CUT** - Products support for multiple cutting, vegetable cutting, small salami cutting, etc. Dimensions: 325 x 200 x 180 mm (L x W x H) € 1.200
- **RELEASE** - Carriage release for manual slicing € 400

SLICERS

FOOD PROCESSING

300 VERTICAL SLICERS

Price



300 TS K

300 BLADE VERTICAL SLICER

- Blade Ø 300 mm
- **Belt drive**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,26 kW (0,35 HP)
- Carriage stroke: 260 mm
- Cutting height: Ø 220 mm
- Cutting height: 240 x 222 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 23 Kg

THREEPHASE (V 400/3/50 Hz)

€ 2.580

SINGLE PHASE (V 230/1/50 Hz)

€ 2.580

ACCESSORIES

- **TEFLON/300L** - Teflon coated blade (instead of standard blade) € 70
- **TEFLON/300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 250
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105



300 TCS K

300 BLADE VERTICAL SLICER

- Blade Ø 300 mm
- **Belt drive**
- Meat and ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,26 kW (0,35 HP)
- Carriage stroke: 260 mm
- Cutting height: Ø 230 mm
- Cutting height: 264 x 230 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 23 Kg

THREEPHASE (V 400/3/50 Hz)

€ 2.160

SINGLE PHASE (V 230/1/50 Hz)

€ 2.160

ACCESSORIES

- **TEFLON/300L** - Teflon coated blade (instead of standard blade) € 70
- **TEFLON/300VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 250
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminium one) € 105

350 VERTICAL SLICERS

Price



350 TS K

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Belt drive**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,26 kW (0,35 HP)
- Carriage stroke: 300 mm
- Cutting height: Ø 243 mm
- Cutting height: ∅ 240 x 243 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 29 Kg

THREEPHASE (V 400/3/50 Hz)

€ 2.750

SINGLE PHASE (V 230/1/50 Hz)

€ 2.750

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105



350 TCS K

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Belt drive**
- Meat and ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,26 kW (0,35 HP)
- Carriage stroke: 300 mm
- Cutting height: Ø 250 mm
- Cutting height: ∅ 264 x 250 mm (LxH)
- Cutting thickness: adjustable from 0 to 15 mm
- CE version
- Net weight: 29 Kg

THREEPHASE (V 400/3/50 Hz)

€ 2.340

SINGLE PHASE (V 230/1/50 Hz)

€ 2.340

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminium one) € 105



350 ASE K

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Belt drive**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 340 mm
- Cutting height: Ø 260 mm
- Cutting height: ∅ 318 x 260 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 41 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.350

SINGLE PHASE (V 230/1/50 Hz)

€ 3.350

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105

SLICERS

FOOD PROCESSING

350 VERTICAL SLICERS

Price



350 ACE K

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Belt drive**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 340 mm
- Cutting height: Ø 260 mm
- Cutting height: ∅ 305 x 260 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 42 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.300

SINGLE PHASE (V 230/1/50 Hz)

€ 3.300

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105



S5

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Belt drive**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ∅ 325 x 270 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 45 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.600

SINGLE PHASE (V 230/1/50 Hz)

€ 3.600

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105



SX5

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Gear drive in oil bath**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Removable stainless steel ham pusher
- NVR system
- Power: 0,33 kW (0,44 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ∅ 325 x 270 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 45 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.600

SINGLE PHASE (V 230/1/50 Hz)

€ 3.600

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105

350 VERTICAL SLICERS

Price



C5

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Belt drive**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ∅ 305 x 270 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 45 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.500

SINGLE PHASE (V 230/1/50 Hz)

€ 3.500

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105



CX5

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Gear drive in oil bath**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Removable stainless steel meat pusher
- NVR system
- Power: 0,33 kW (0,44 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: ∅ 305 x 270 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 45 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.500

SINGLE PHASE (V 230/1/50 Hz)

€ 3.500

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105



350 VS K

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Gear drive in oil bath**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Aluminum handle (full set)
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 400 mm
- Cutting height: Ø 270 mm
- Cutting height: ∅ 325 x 270 mm (LxH)
- Cutting thickness: from 0 to 22 mm
- CE version
- Net weight: 53 Kg

THREEPHASE (V 400/3/50 Hz)

€ 4.500

SINGLE PHASE (V 230/1/50 Hz)

€ 4.500

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105

SLICERS

FOOD PROCESSING

350 VERTICAL SLICERS



350 VM K

350 BLADE VERTICAL SLICER

- Blade Ø 350 mm
- **Gear drive in oil bath**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Aluminum handle (full set)
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 400 mm
- Cutting height: Ø 270 mm
- Cutting height: \varnothing 305 x 270 mm (LxH)
- Cutting thickness: from 0 to 22 mm
- CE version
- Net weight: 55 Kg

THREEPHASE (V 400/3/50 Hz)

Price

€ 4.350

SINGLE PHASE (V 230/1/50 Hz)

€ 4.350

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105

370 VERTICAL SLICERS

Price



370 ASE K

370 BLADE VERTICAL SLICER

- Blade Ø 370 mm
- **Belt drive**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 340 mm
- Cutting height: Ø 270 mm
- Cutting height: ∅ 318 x 270 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 42 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.450

SINGLE PHASE (V 230/1/50 Hz)

€ 3.450

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105



370 ACE K

370 BLADE VERTICAL SLICER

- Blade Ø 370 mm
- **Belt drive**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 340 mm
- Cutting height: Ø 270 mm
- Cutting height: ∅ 305 x 270 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 43 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.400

SINGLE PHASE (V 230/1/50 Hz)

€ 3.400

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105



S7

370 BLADE VERTICAL SLICER

- Blade Ø 370 mm
- **Belt drive**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: ∅ 310 x 285 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.700

SINGLE PHASE (V 230/1/50 Hz)

€ 3.700

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105

SLICERS

FOOD PROCESSING

370 VERTICAL SLICERS

Price



SX7

370 BLADE VERTICAL SLICER

- Blade Ø 370 mm
- **Gear drive in oil bath**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Removable stainless steel ham pusher
- NVR system
- Power: 0,33 kW (0,44 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: Ø 310 x 285 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.700

SINGLE PHASE (V 230/1/50 Hz)

€ 3.700

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105



C7

370 BLADE VERTICAL SLICER

- Blade Ø 370 mm
- **Belt drive**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: Ø 325 x 285 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.600

SINGLE PHASE (V 230/1/50 Hz)

€ 3.600

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105



CX7

370 BLADE VERTICAL SLICER

- Blade Ø 370 mm
- **Gear drive in oil bath**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Removable stainless steel meat pusher
- NVR system
- Power: 0,33 kW (0,44 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: Ø 325 x 285 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz)

€ 3.600

SINGLE PHASE (V 230/1/50 Hz)

€ 3.600

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105

370 VERTICAL SLICERS



370 VS K

370 BLADE VERTICAL SLICER

- Blade Ø 370 mm
- **Gear drive in oil bath**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Aluminum handle (full set)
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 400 mm
- Cutting height: Ø 280 mm
- Cutting height: \varnothing 325 x 280 mm (LxH)
- Cutting thickness: from 0 to 22 mm
- CE version
- Net weight: 55 Kg

THREEPHASE (V 400/3/50 Hz)

Price

€ 4.800

SINGLE PHASE (V 230/1/50 Hz)

€ 4.800

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105



370 VM K

370 BLADE VERTICAL SLICER

- Blade Ø 370 mm
- **Gear drive in oil bath**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Aluminum handle (full set)
- Removable product support (locked gauge plate)
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 400 mm
- Cutting height: Ø 280 mm
- Cutting height: \varnothing 325 x 280 mm (LxH)
- Cutting thickness: from 0 to 22 mm
- CE version
- Net weight: 57 Kg

THREEPHASE (V 400/3/50 Hz)

€ 4.650

SINGLE PHASE (V 230/1/50 Hz)

€ 4.650

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105

SLICERS

FOOD PROCESSING

350 - 370 SLICERS WITH SCALE

Price



GB5

350 BLADE GRAVITY SLICER WITH SCALE

- Blade Ø 350 mm
- **Belt drive**
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g – Display – Non-approved scale
- Removable receiving tray
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 365 mm
- Cutting height: Ø 250 mm
- Cutting height: Ø 320 x 210 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 49 Kg

THREEPHASE (V 400/3/50 Hz)

€ 4.850

SINGLE PHASE (V 230/1/50 Hz)

€ 4.850

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105



GB7

370 BLADE VERTICAL SLICER WITH SCALE

- Blade Ø 370 mm
- **Belt drive**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g – Display – Non-approved scale
- Removable receiving tray
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 365 mm
- Cutting height: Ø 265 mm
- Cutting height: Ø 320 x 225 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 51 Kg

THREEPHASE (V 400/3/50 Hz)

€ 4.950

SINGLE PHASE (V 230/1/50 Hz)

€ 4.950

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105



SB5

350 BLADE VERTICAL SLICER WITH SCALE

- Blade Ø 350 mm
- **Belt drive**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g – Display – Non-approved scale
- Removable receiving tray
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 270 mm
- Cutting height: Ø 325 X 270 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz)

€ 5.100

SINGLE PHASE (V 230/1/50 Hz)

€ 5.100

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105

350 - 370 SLICERS WITH SCALE

Price



CB5

350 BLADE VERTICAL SLICER WITH SCALE

- Blade Ø 350 mm
- **Belt drive**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g – Display – Non-approved scale
- Removable receiving tray
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: 305 x 270 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 45 Kg

THREEPHASE (V 400/3/50 Hz)

€ 5.000

SINGLE PHASE (V 230/1/50 Hz)

€ 5.000

ACCESSORIES

- **TEFLON/350L** - Teflon coated blade (instead of standard blade) € 95
- **TEFLON/350VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 310
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105



SB7

370 BLADE VERTICAL SLICER WITH SCALE

- Blade Ø 370 mm
- **Belt drive**
- Ham hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g – Display – Non-approved scale
- Removable receiving tray
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: 315 x 285 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz)

€ 5.100

SINGLE PHASE (V 230/1/50 Hz)

€ 5.100

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **TIMER** - Timer for automatic machine switch-off € 105
- **HAM PUSHER/X** - Removable stainless steel meat pusher (instead of standard aluminium one) € 105



CB7

370 BLADE VERTICAL SLICER WITH SCALE

- Blade Ø 370 mm
- **Belt drive**
- Meat hopper
- Anodized aluminum alloy
- Built-in sharpener
- Removable product support (locked gauge plate)
- Built-in weighing system for operator's use only
- Weight range 10 kg/2 g – Display – Non-approved scale
- Removable receiving tray
- NVR system
- Power: 0,37 kW (0,50 HP)
- Carriage stroke: 380 mm
- Cutting height: Ø 285 mm
- Cutting height: 325 X 285 mm (LxH)
- Cutting thickness: adjustable from 0 to 23 mm
- CE version
- Net weight: 45 Kg

THREEPHASE (V 400/3/50 Hz)

€ 5.000

SINGLE PHASE (V 230/1/50 Hz)

€ 5.000

ACCESSORIES

- **TEFLON/370L** - Teflon coated blade (instead of standard blade) € 105
- **TEFLON/370VLC** - Teflon coated blade, gauge plate and blade-guard (instead of standard parts) € 340
- **BLADE/L-KIT** - Blade extraction kit € 120
- **MICRO/L** - Microswitch on blade cover € 120
- **HANDLE/AL** - Aluminum handle (full set) € 190
- **PAINT/SL** - Painted version on request (all RAL colours) € 700
- **GUARD/SL-X** - Stainless steel hand guard € 65
- **TIMER** - Timer for automatic machine switch-off € 105
- **MEAT PUSHER/X** - Stainless steel removable meat pusher (instead of standard fixed and aluminum one) € 105

SLICERS

FOOD PROCESSING

300 - 350 FLYWHEEL SLICERS

Price



300V

VERTICAL FLYWHEEL SLICER

- Blade Ø 300 mm
- Stainless steel and aluminum
- Built-in sharpener
- Cutting height: Ø 230 mm
- Cutting height: 190 x 230 mm (LxH)
- Cutting thickness: adjustable from 0 to 2,5 mm
- CE version
- Net weight: 50 Kg

300V B (BLACK COLOUR)
€ 5.200
300V R (RED COLOUR)
€ 5.200

ACCESSORIES

- **STAND/FLY 300** - RAL colour on request

€ 1.850


350V

VERTICAL FLYWHEEL SLICER

- Blade Ø 350 mm
- Stainless steel and aluminum
- Built-in sharpener
- Cutting height: Ø 220 mm
- Cutting height: 270 x 240 mm (LxH)
- Cutting thickness: adjustable from 0 to 2,5 mm
- CE version
- Net weight: 81 Kg

350V B (BLACK COLOUR)
€ 8.800
350V R (RED COLOUR)
€ 8.800

ACCESSORIES

- **STAND/FLY 350** - Red colour

€ 1.850



FOOD PROCESSING - PEELERS & CLEANERS

POTATOES, CARROTS, ONIONS, GARLIC

Automatic machines for washing and peeling potatoes, carrots, onions and garlic with excellent cleaning results, considerable labour-savings and a minimum waste of product. Easy to use. Rapid work cycle. Specially designed for the purpose. Cleaning disc side canvas with abrasive coating (potato and carrots) or smooth surface (garlic), easily removable for cleaning. Maximum hygiene in full respect of regulations. For catering, restaurants, canteens, community, food processing plants, hyper and supermarkets.

MUSSELS

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

POTATO PEELERS	ONION AND GARLIC PEELERS	MUSSEL CLEANERS
		
PAG. 76	PAG. 79	PAG. 80

POTATO PEELERS

Price



C/E PP5

COUNTER-TOP POTATO PEELER

- Column stainless steel machine
- Interlocked lid
- Manual water inlet
- Productivity approx. 150 Kg/h
- Max. loading capacity: 5 Kg
- Power: 0,27 kW (0,35 HP)
- CE version
- Net weight: 30 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.580

SINGLE PHASE (V 230/1/50 Hz)

€ 2.760

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 450

€ 570

€ 310



C/E PP5T

FLOOR-STANDING POTATO PEELER COMPLETE OF TRESLE

- Column stainless steel machine
- Interlocked lid
- Manual water inlet
- Productivity approx. 150 Kg/h
- Max. loading capacity: 5 Kg
- Power: 0,27 kW (0,35 HP)
- CE version
- Net weight: 35 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.940

SINGLE PHASE (V 230/1/50 Hz)

€ 3.120

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter
- **R-FILTER KIT/PL** - Remote filter kit (tank, filter and particulars)
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 450

€ 520

€ 570

€ 310



C/PP5

COUNTER-TOP POTATO PEELER

- Column stainless steel machine
- Manual water inlet
- Productivity approx. 150 Kg/h
- Max. loading capacity: 5 Kg
- Power: 0,27 kW (0,35 HP)
- **EXPORT** version
- Net weight: 27 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.190

SINGLE PHASE (V 230/1/50 Hz)

€ 2.340

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter

€ 450



C/E PP10T

FLOOR-STANDING POTATO PEELER COMPLETE OF TRESLE

- Column stainless steel machine
- Interlocked lid
- Manual water inlet
- Productivity approx. 300 Kg/h
- Max. loading capacity: 10 Kg
- Power: 0,75 kW (1,0 HP)
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.170

SINGLE PHASE (V 230/1/50 Hz)

€ 3.470

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter
- **R-FILTER KIT/PL** - Remote filter kit (tank, filter and particulars)
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 450

€ 520

€ 570

€ 310

 Voltage to be confirmed at the order

POTATO PEELERS

Price



C/PP10T

FLOOR-STANDING POTATO PEELER WITH FEET

- Column stainless steel machine
- Manual water inlet
- Productivity approx. 300 Kg/h
- Max. loading capacity: 10 Kg
- Power: 0,75 kW (1,0 HP)
- **EXPORT** version
- Net weight: 44 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.640

SINGLE PHASE (V 230/1/50 Hz)

€ 3.040

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter

€ 450



C/E PP20T

FLOOR-STANDING POTATO PEELER COMPLETE OF TRESLE

- Column stainless steel machine
- Interlocked lid
- Manual water inlet
- Productivity approx. 480 Kg/h
- Max. loading capacity: 20 Kg
- Power: 1,15 kW (1,50 HP)
- CE version
- Net weight: 60 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.410

SINGLE PHASE (V 230/1/50 Hz)

€ 3.760

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter
- **R-FILTER KIT/PL** - Remote filter kit (tank, filter and particulars)
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 450

€ 520

€ 570

€ 310



C/PP20T

FLOOR-STANDING POTATO PEELER WITH FEET

- Column stainless steel machine
- Manual water inlet
- Productivity approx. 480 Kg/h
- Max. loading capacity: 20 Kg
- Power: 1,15 kW (1,50 HP)
- **EXPORT** version
- Net weight: 57 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.880

SINGLE PHASE (V 230/1/50 Hz)

€ 3.330

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter

€ 450



C/E PP30T

FLOOR-STANDING POTATO PEELER COMPLETE OF TRESLE

- Column stainless steel machine
- Interlocked lid
- Manual water inlet
- Productivity approx. 680 Kg/h
- Max. loading capacity: 30 Kg
- Power: 1,15 kW (1,50 HP)
- CE version
- Net weight: 62 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.650

SINGLE PHASE (V 230/1/50 Hz)

€ 4.150

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter
- **R-FILTER KIT/PL** - Remote filter kit (tank, filter and particulars)
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 450

€ 520

€ 570

€ 310

 Voltage to be confirmed at the order

POTATO PEELERS

Price



C/PP30T

FLOOR-STANDING POTATO PEELER WITH FEET

- Column stainless steel machine
- Manual water inlet
- Productivity approx. 680 Kg/h
- Max. loading capacity: 30 Kg
- Power: 1,15 kW (1,50 HP)
- **EXPORT** version
- Net weight: 60 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.080

SINGLE PHASE (V 230/1/50 Hz)

€ 3.630

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter

€ 450



C/E PP50

FLOOR-STANDING POTATO PEELER WITH FEET

- Column stainless steel machine
- Interlocked lid
- Manual water inlet
- Productivity approx. 1000 Kg/h
- Max. loading capacity: 50 Kg
- Power: 1,86 kW (2,50 HP)
- CE version
- Net weight: 94 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 7.700

ACCESSORIES

- **R-FILTER KIT/PP50** - Floor-standing stainless steel table structure complete of plastic tank and stainless steel basket
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 1.200

€ 570

€ 310

ONION AND GARLIC PEELERS

Price



C/E OP8

FLOOR-STANDING ONION PEELER COMPLETE OF TRESLE

- Column stainless steel machine
- Equipped with filter (stainless steel tank and basket)
- Manual water inlet
- Productivity approx. 240 Kg/h
- Max. loading capacity: 8 Kg
- Power: 0,75 kW (1,0 HP)
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.860

SINGLE PHASE (V 230/1/50 Hz)

€ 4.360

ACCESSORIES

- **R-FILTER KIT/PL** - Remote filter kit (tank, filter and particulars) € 520
- **R-PED/PL** - Remote control (cable length on request) € 570
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve) € 310



C/E OP30

FLOOR-STANDING ONION PEELER COMPLETE OF TRESLE

- Column stainless steel machine
- Equipped with filter (stainless steel tank and basket)
- Manual water inlet
- Productivity approx. 680 Kg/h
- Max. loading capacity: 30 Kg
- Power: 1,15 kW (1,50 HP)
- CE version
- Net weight: 61 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 4.400

ACCESSORIES

- **R-PED/PL** - Remote control (cable length on request) € 570



C/E GP3

COUNTER-TOP GARLIC PEELER

- Column stainless steel machine
- Interlocked lid
- Equipped with filter (stainless steel tank and basket)
- Electrical water valve
- Productivity approx. 30 Kg/h
- Max. loading capacity: 3 Kg
- Power: 0,27 kW (0,35 HP)
- CE version
- Net weight: 30 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.240

SINGLE PHASE (V 230/1/50 Hz)

€ 3.540

ACCESSORIES

- **R-FILTER KIT/PL** - Remote filter kit (tank, filter and particulars) € 520
- **R-PED/PL** - Remote control (cable length on request) € 570



C/E GP8T

FLOOR-STANDING GARLIC PEELER COMPLETE OF TRESLE

- Column stainless steel machine
- Interlocked lid
- Equipped with filter (stainless steel tank and basket)
- Electrical water valve
- Productivity approx. 80 Kg/h
- Max. loading capacity: 8 Kg
- Power: 0,75 kW (1,0 HP)
- CE version
- Net weight: 44 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.940

SINGLE PHASE (V 230/1/50 Hz)

€ 4.440

ACCESSORIES

- **R-FILTER KIT/PL** - Remote filter kit (tank, filter and particulars) € 520
- **R-PED/PL** - Remote control (cable length on request) € 570

 Voltage to be confirmed at the order

MUSSEL CLEANERS

Price



C/E PC3

COUNTER-TOP MUSSEL CLEANER

- Column stainless steel machine
- Interlocked lid
- Equipped with filter (stainless steel tank and basket)
- Manual water inlet
- Productivity approx. 60 Kg/h
- Max. loading capacity: 3 Kg
- Power: 0,27 kW (0,35 HP)
- CE version
- Net weight: 30 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.900

SINGLE PHASE (V 230/1/50 Hz)

€ 3.200

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 450

€ 570

€ 310



C/E PC3T

FLOOR-STANDING MUSSEL CLEANER COMPLETE OF TRESLE

- Column stainless steel machine
- Interlocked lid
- Equipped with filter (stainless steel tank and basket)
- Manual water inlet
- Productivity approx. 60 Kg/h
- Max. loading capacity: 3 Kg
- Power: 0,27 kW (0,35 HP)
- CE version
- Net weight: 35 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.270

SINGLE PHASE (V 230/1/50 Hz)

€ 3.570

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 450

€ 570

€ 310



C/E PC8T

FLOOR-STANDING MUSSEL CLEANER COMPLETE OF TRESLE

- Column stainless steel machine
- Interlocked lid
- Equipped with filter (stainless steel tank and basket)
- Manual water inlet
- Productivity approx. 150 Kg/h
- Max. loading capacity: 8 Kg
- Power: 0,75 kW (1,0 HP)
- CE version
- Net weight: 46 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 3.310

SINGLE PHASE (V 230/1/50 Hz)

€ 3.810

ACCESSORIES

- **OB-FILTER KIT/PL** - Stainless steel tank and filter
- **R-PED/PL** - Remote control (cable length on request)
- **VALVE** - Electrical water valve for controlling the water inlet (instead of standard manual valve)

€ 450

€ 570

€ 310

 Voltage to be confirmed at the order



FOOD PROCESSING - **VEGETABLE CUTTERS**

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

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



VEGETABLE CUTTERS



PAG. 82

VEGETABLE CUTTERS

Price



CUOCOJET

VEGETABLE CUTTER

- Stainless steel and aluminum body machine
- Plastic hopper
- Plastic ejector disc
- Productivity approx. 100/300 Kg/h
- Power: 0,55 kW (0,73 HP)
- CE version
- Net weight: 20 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 1.550

SINGLE PHASE (V 230/1/50 Hz)

€ 1.550

ACCESSORIES

- **HOPPER/VG-X** - Stainless steel hopper (instead of standard plastic hopper) € 80
- **RACK/VG** - Plastic rack for disks € 55
- **R-PAN/VG** - Plastic receiving pan (10 L capacity) € 25



MASTER

VEGETABLE CUTTER

- Stainless steel and aluminum body machine
- Stainless steel hopper
- Plastic ejector disc
- Productivity approx. 100/300 Kg/h
- Power: 0,55 kW (0,73 HP)
- CE version
- Net weight: 25 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 2.200

SINGLE PHASE (V 230/1/50 Hz)

€ 2.400

ACCESSORIES

- **RACK/VG** - Plastic rack for disks € 55
- **R-PAN/VG** - Plastic receiving pan (10 L capacity) € 25



COLOSSEO

VEGETABLE CUTTER

- Stainless steel and aluminum body machine
- Enlarged stainless steel hopper
- Plastic ejector disc
- Productivity approx. 150/450 Kg/h
- Power: 0,55 kW (0,73 HP)
- Power (V. High Power): 0,75 kW (1,0 HP)
- CE version
- Net weight: 20 Kg

THREEPHASE (V 400/3/50 Hz)

€ 2.200

SINGLE PHASE HIGH POWER (V 230/1/50 Hz)









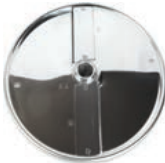





€ 2.250

ACCESSORIES

- **RACK/VG** - Plastic rack for disks € 55
- **R-PAN/VG** - Plastic receiving pan (10 L capacity) € 25

 Voltage to be confirmed at the order









VEGETABLE CUTTERS

SLICING DISC					Price
		Cutting thickness	Suitable for		
	EG1	 1 mm	Cucumber, carrots, onion rings, french fries, cabbage, etc.	€ 120	
	EG2	 2 mm		€ 120	
	EG3	 3 mm		€ 120	
	S1	 1 mm	Fine cut for delicate products	€ 130	
	S2	 2 mm		€ 130	
	E5	 5 mm		€ 130	
SLICING DISC (ONLY FOR MASTER VEGETABLE CUTTERS)					
		Cutting thickness	Suitable for		
	E4	 4 mm	Cucumber, carrots, onion rings, french fries, cabbage, etc.	€ 120	
	E6	 6 mm		€ 120	
	E8	 8 mm		€ 120	
	E10	 10 mm	Tomatoes, citrus fruits, bananas, apples, onion rings, potatoes, mushrooms, celery	€ 120	
	E14	 14 mm		€ 120	



VEGETABLE CUTTERS

SLICING DISC (ONLY FOR CUOCOJET & COLOSSEO VEGETABLE CUTTERS)



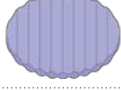
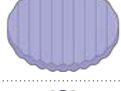
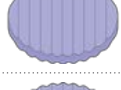

Price

			Cutting thickness	Suitable for	
	EG4		4 mm	Tomatoes, citrus fruits, bananas, apples, onion rings, potatoes, mushrooms, celery	€ 120
	EG6		6 mm	Slicing or stick cutting (together with discs B) or dicing (together with discs D)	€ 120
	EG8		8 mm	Slicing or dicing (together with discs D)	€ 120
	EG10		10 mm	Slicing or stick cutting (together with discs B) or dicing (together with discs D)	€ 120
	EG14		14 mm	Slicing or dicing (together with discs D)	€ 120

STAINLESS STEEL SLICE CUTTING DISC ADJUSTABLE FROM 1 TO 8 MM






			Cutting thickness	Suitable for	
	X1-8		2 - 8 mm	not to be used together with other discs	€ 300

WAVE CUTTING DISC

			Cutting thickness	Suitable for	
	EO3		3 mm	French fries	€ 120
	EO4		4 mm		€ 120
	EO6		6 mm		€ 120
	EO8		8 mm		€ 120
	EO10		10 mm		€ 120

VEGETABLE CUTTERS


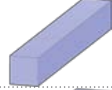
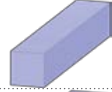

CUBES CUTTING DISC (ONLY FOR MASTER & CUOCOJET VEGETABLE CUTTERS)

		Cutting thickness	Suitable for	Price
	D8x8	 8 mm	Only together with disc E8 and E10	€ 180
	D10x10	 10 mm		€ 180
	D12x12	 10 mm - 14 mm	Only together with disc E10 and E14	€ 180
	D20x20	 14 mm		€ 180

CUBES CUTTING DISC (ONLY FOR COLOSSEO VEGETABLE CUTTERS)

		Cutting thickness	Suitable for	Price
	DG8x8	 8 mm	Only together with disc E8 and E10	€ 300
	DG10x10	 10 mm		€ 300
	DG12x12	 10 mm - 14 mm	Only together with disc E10 and E14	€ 300
	DG20x20	 14 mm		€ 300











STICK CUTTING DISC (ONLY FOR MASTER & CUOCOJET VEGETABLE CUTTERS)

		Cutting thickness	Suitable for	Price
	B6	 6 mm	To be used only together with disc E8 and E10	€ 140
	B8	 8 mm		€ 140
	B10	 10 mm		€ 130

VEGETABLE CUTTERS

CURVED STICK CUTTING DISC

Price

		Cutting thickness	Suitable for
		2.5 mm	Cutting vegetables in curved sticks
H2,5			
		4 mm	
H4			
		6 mm	
H6			
		8 mm	
H8			
		10 mm	
H10			

€ 160




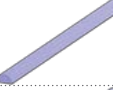

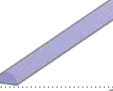


€ 160

€ 160

€ 160

€ 160

SHREDDING AND GRATING DISC

		Cutting thickness	Suitable for
		2 mm	Carrots, bread, nuts, etc.
Z2			
		3 mm	Celery, carrots, salads, cheese, nuts, chocolate, etc.
Z3			
		4 mm	
Z4			
		6 mm	Swiss Rösti, salad, cheese, etc.
Z6			


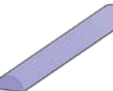
€ 80

€ 80

€ 80

€ 80

SWISS RÖSTI, SALAD, SEASONED CHEESE, MOZZARELLA, ETC.

		Cutting thickness	Suitable for
		7 mm	Swiss Rösti, salad, cheese, etc.
Z7			

€ 80

SHREDDING AND GRATING DISC

		Cutting thickness	Suitable for
		9 mm	Swiss Rösti, salad, cheese, etc.
Z9			

€ 80

VEGETABLE CUTTERS

GRATING DISC

Price



V



Cutting thickness

0.9 mm

Suitable for

Bread crumbs, parmesan cheese, nuts, etc.

€ 80

COLOSSEO & CUOCOJET EJECTOR DISC



ED/C

Suitable for

ejecting food

€ 40

MASTER EJECTOR DISC



ED/M

Suitable for

ejecting food

€ 40

DISCS HOLDER



DH

Suitable for

Store up to 20 discs

€ 70

VEGETABLE CUTTERS

FOOD PROCESSING





FOOD PROCESSING - CHEESE GRATERS

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

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



CHEESE GRATERS



PAG. 90

CHEESE GRATERS

Price



C/E GFE

CHEESE GRATER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 1.790

ACCESSORIES

- **R-PAN/GR** - Stainless steel receiving pan
- **ROLLER/GR** - Stainless steel milled roller

€ 70

€ 170



C/E GFX

CHEESE GRATER

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

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 1.950

ACCESSORIES

- **R-PAN/GR** - Stainless steel receiving pan
- **ROLLER/GR** - Stainless steel milled roller

€ 70

€ 170



C/E GF3

CHEESE GRATER

- Painted-aluminium head
- Painted steel body machine
- Electro-mechanical brake
- Inox punched roller
- Plastic receiving pan with microswitch
- Productivity approx. 200 Kg/h
- Power: 2,2 kW (3,0 HP)
- CE version
- Net weight: 42 Kg

THREEPHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 4.500

ACCESSORIES

- **TABLE/GRAT** - Stainless steel table with shelves and self-braking wheels (740 x 450 x h = 650 mm)

€ 600

 Voltage to be confirmed at the order



PACKAGING - VACUUM PACKAGING MACHINES

Extending food storage times simply by removing the air.

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

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

VACUUM PACKING MACHINES -
SLAM LINE



PAG. 92

VACUUM PACKING MACHINES -
DERBY LINE



PAG. 94

VACUUM PACKING MACHINES -
RECORD LINE



PAG. 97

EXTERNAL VACUUM PACKING
MACHINES



PAG. 100

HAND WRAPPERS



PAG. 101

VACUUM PACKING MACHINES - SLAM LINE

Price



SLAM 270

270 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- 6 pre-set vacuum times
- 6 pre-set sealing times
- Sealing bar: 1x270 mm
- Vacuum pump: 8 m³/h (0,25 kW/HP 0,35)
- Feed pan dimensions: 280 x 330 x h (95+60) mm
- CE version
- Net weight: 35 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.050

ACCESSORIES

- **SLOPE/S** - Inclinated filling plane (for liquids) € 160
- **TILES/270** - Filling tiles/plates – 2 pieces € 80



SLAM 310

310 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- 6 pre-set vacuum times
- 6 pre-set sealing times
- Sealing bar: 1x310 mm
- Vacuum pump: 9 m³/h (0,25 kW/HP 0,35)
- Feed pan dimensions: 320 x 350 x h (115+60) mm
- CE version
- Net weight: 47 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.250

ACCESSORIES

- **SLOPE/S** - Inclinated filling plane (for liquids) € 160
- **TILES/310** - Filling tiles/plates – 2 pieces € 80



SLAM 350

350 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- 6 pre-set vacuum times
- 6 pre-set sealing times
- Sealing bar: 1x350 mm
- Vacuum pump: 10 m³/h (0,45 kW/HP 0,6)
- Feed pan dimensions: 360 x 405 x h (115+60) mm
- CE version
- Net weight: 55 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.350

ACCESSORIES

- **SLOPE/L** - Inclinated filling plane (for liquids) € 190
- **TILES/350** - Filling tiles/plates – 2 pieces € 100



SLAM 410

410 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- 6 pre-set vacuum times
- 6 pre-set sealing times
- Sealing bar: 1x410 mm
- Vacuum pump: 16 m³/h (0,75 kW/HP 1,00)
- Feed pan dimensions: 435 x 455 x h (110+60) mm
- CE version
- Net weight: 80 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 3.200

ACCESSORIES

- **SLOPE/L** - Inclinated filling plane (for liquids) € 190
- **TILES/410** - Filling tiles/plates – 2 pieces € 110

VACUUM PACKING MACHINES - SLAM LINE

Price



SLAM 460

460 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- 6 pre-set vacuum times
- 6 pre-set sealing times
- Sealing bar: 1x460 mm
- Vacuum pump: 16 m³/h (0,75 kW/HP 1,00)
- Feed pan dimensions: 470 x 530 x h (110+95) mm
- CE version
- Net weight: 90 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 3.350

ACCESSORIES

- **SLOPE/L** - Inclinated filling plane (for liquids)
- **TILES/460** - Filling tiles/plates – 2 pieces

€ 190

€ 120



SLAM 520

520 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- 6 pre-set vacuum times
- 6 pre-set sealing times
- Sealing bar: 1x520 mm
- Vacuum pump: 20 m³/h (0,75 kW/HP 1,00)
- Feed pan dimensions: 530 x 530 x h (110+95) mm
- CE version
- Net weight: 98 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 3.600

ACCESSORIES

- **SLOPE/L** - Inclinated filling plane (for liquids)
- **TILES/520** - Filling tiles/plates – 2 pieces

€ 190

€ 160



SLAM 520C

520 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber, 6 pre-set vacuum times, 6 pre-set sealing times
- Sealing bar: 1x520 mm
- Vacuum pump: 20 m³/h (0,75 kW/HP 1,00)
- Feed pan dimensions: 530 x 530 x h (110+95) mm
- CE version
- Net weight: 120

SINGLE PHASE (V 230/1/50 Hz)

€ 4.350

ACCESSORIES

- **SLOPE/L** - Inclinated filling plane (for liquids)
- **TILES/520** - Filling tiles/plates – 2 pieces

€ 190

€ 160

VACUUM PACKING MACHINES - DERBY LINE

Price



DERBY 270

270 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x270 mm
- Vacuum pump: 6 m³/h (0,25 kW/HP 0,35)
- Feed pan dimensions: 280 x 330 x h (95+60) mm
- CE version
- Net weight: 35 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.650

ACCESSORIES

- **PUMP/8** - Enlarged 8 m³/h pump (instead of standard pump) € 100
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **DOUBLE SEAL** - Double sealing (per bar) € 80
- **GAS KIT/S (*)** - Gas injection kit for protective atmosphere € 350
- **SLOPE/S** - Inclined filling plane (for liquids) € 160



DERBY 310

310 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x310 mm
- Vacuum pump: 8 m³/h (0,25 kW/HP 0,35)
- Feed pan dimensions: 320 x 350 x h (115+60) mm
- CE version
- Net weight: 47 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.850

ACCESSORIES

- **PUM/12** - Enlarged 12 m³/h pump (instead of standard pump) € 100
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **DOUBLE SEAL** - Double sealing (per bar) € 80
- **GAS KIT/S (*)** - Gas injection kit for protective atmosphere € 350
- **SLOPE/S** - Inclined filling plane (for liquids) € 160



DERBY 350

350 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x350 mm
- Vacuum pump: 12 m³/h (0,45 kW/HP 0,6)
- Feed pan dimensions: 360 x 405 x h (115+60) mm
- CE version
- Net weight: 55 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 3.050

ACCESSORIES

- **PUMP/20** - Enlarged 20 m³/h pump (instead of standard pump) € 300
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **DOUBLE SEAL** - Double sealing (per bar) € 80
- **GAS KIT/S (*)** - Gas injection kit for protective atmosphere € 350
- **SLOPE/L** - Inclined filling plane (for liquids) € 190



DERBY 410

410 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x410 mm
- Vacuum pump: 16 m³/h (0,75 kW/HP 1,00)
- Feed pan dimensions: 435 x 455 x h (115+60) mm
- CE version
- Net weight: 80 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 3.500

ACCESSORIES

- **PUMP/20** - Enlarged 20 m³/h pump (instead of standard pump) € 300
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **DOUBLE SEAL** - Double sealing (per bar) € 80
- **EXTRA BAR/S** - Additional sealing bar (1 bar to 3 bars – per bar) € 620
- **GAS KIT/M (*)** - Gas injection kit for protective atmosphere € 500
- **SLOPE/L** - Inclined filling plane (for liquids) € 190

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

VACUUM PACKING MACHINES - DERBY LINE

Price



DERBY 460

460 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x460 mm
- Vacuum pump: 16 m³/h (0,75 kW/HP 1,00)
- Feed pan dimensions: 470 x 530 x h (115+95) mm
- CE version
- Net weight: 90 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 3.750

ACCESSORIES

- **PUMP/20** - Enlarged 20 m³/h pump (instead of standard pump) € 300
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **DOUBLE SEAL** - Double sealing (per bar) € 80
- **EXTRA BAR/S** - Additional sealing bar (1 bar to 3 bars – per bar) € 620
- **GAS KIT/M (*)** - Gas injection kit for protective atmosphere € 500
- **SLOPE/L** - Inclined filling plane (for liquids) € 190



DERBY 520

520 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x520 mm
- Vacuum pump: 20 m³/h (0,75 kW/HP 1,00)
- Feed pan dimensions: 530 x 530 x h (115+95) mm
- CE version
- Net weight: 98 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 4.000

ACCESSORIES

- **PUMP/25** - Enlarged 25 m³/h pump (instead of standard pump) € 300
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **DOUBLE SEAL** - Double sealing (per bar) € 80
- **EXTRA BAR/S** - Additional sealing bar (1 bar to 3 bars – per bar) € 620
- **GAS KIT/M (*)** - Gas injection kit for protective atmosphere € 500
- **SLOPE/L** - Inclined filling plane (for liquids) € 190



DERBY 520C

520 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x520 mm
- Vacuum pump: 25 m³/h (0,9 kW/HP 1,2)
- Feed pan dimensions: 530 x 530 x h (115+95) mm
- CE version
- Net weight: 120 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 4.850

ACCESSORIES

- **PUMP/40** - Enlarged 40 m³/h pump (instead of standard pump) € 1.500
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **DOUBLE SEAL** - Double sealing (per bar) € 80
- **EXTRA BAR/S** - Additional sealing bar (1 bar to 3 bars – per bar) € 620
- **GAS KIT/M (*)** - Gas injection kit for protective atmosphere € 500
- **SLOPE/L** - Inclined filling plane (for liquids) € 190



DERBY 600C

600 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x600 mm
- Vacuum pump: 40 m³/h (1,10 kW/HP 1,50)
- Feed pan dimensions: 610 x 515 x h (115+95) mm
- CE version
- Net weight: 180 Kg

THREE PHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 8.800

ACCESSORIES

- **PUMP/40BUSCH-D600** - 40 m³/h BUSCH pump (instead of standard pump) € 850
- **PUMP/63BUSCH-D600** - Enlarged 63 m³/h BUSCH pump (instead of standard pump) € 1.100
- **EXTRA BAR/XL** - Additional sealing bar (1 bar to 3 bars – ex bar) € 840
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190

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

VACUUM PACKING MACHINES - DERBY LINE

Price



DERBY 750C

750 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x750 mm
- Vacuum pump: 60 m³/h (1,5 kW/HP 2)
- Feed pan dimensions: 760 x 615 x h (120+100) mm
- CE version
- Net weight: 195 Kg

THREE PHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 10.000

ACCESSORIES

- **PUMP/63BUSCH-D750** - Enlarged 63 m³/h BUSCH pump (instead of standard pump) € 900
- **PUMP/100BUSCH-D750** - Enlarged 100 m³/h BUSCH pump (instead of standard pump) € 2.800
- **EXTRA BAR/XL** - Additional sealing bar (1 bar to 3 bars – ex bar) € 840
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190



DERBY 960C

960 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Analogic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x960 mm
- Vacuum pump: 100 m³/h (2,2 kW/HP 3)
- Feed pan dimensions: 970 x 715 x h (120+100) mm
- CE version
- Net weight: 320 Kg

THREE PHASE (V 400/3/50 Hz or V 230/3/50 Hz)



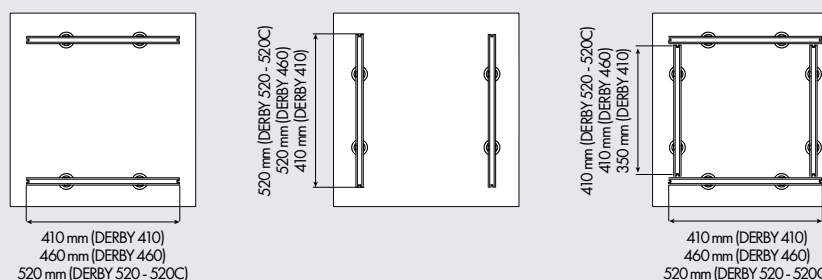
€ 13.300

ACCESSORIES

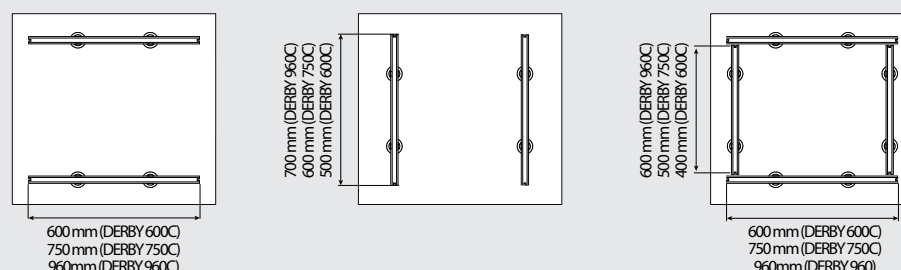
- **PUMP/100BUSCH-D960** - Enlarged 100 m³/h BUSCH pump (instead of standard pump) € 1.800
- **EXTRA BAR/XL** - Additional sealing bar (1 bar to 3 bars – ex bar) € 840
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190

OPTIONAL SEALING BARS CONFIGURATIONS

For DERBY 410 - DERBY 460 - DERBY 520-520C models



For DERBY 600C - 750C - 960C models



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

 Voltage to be confirmed at the order

VACUUM PACKING MACHINES - RECORD LINE

Price



RECORD 410

410 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Electronic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x410 mm
- Vacuum pump: 16 m³/h BUSCH (0,55 kW/HP 0,75)
- Feed pan dimensions: 435 x 455 x h (115+60) mm
- CE version
- Net weight: 82 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 4.500

ACCESSORIES

- **PUMP/20BUSCH-R400** - Enlarged 20 m³/h BUSCH pump (instead of standard pump) € 450
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **EXTRA BAR/M** - Additional sealing bar (1 bar to 3 bars – ex bar) € 690
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190
- **PRINTER** - Built-in thermal printer (to be ordered with the machine - NOT possible to retrofit it / to equip it on already existing machines) € 600



RECORD 460

460 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Electronic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x460 mm
- Vacuum pump: 16 m³/h BUSCH (0,55 kW/HP 0,75)
- Feed pan dimensions: 470 x 530 x h (115+95) mm
- CE version
- Net weight: 90 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 4.800

ACCESSORIES

- **PUMP/20BUSCH-R400** - Enlarged 20 m³/h BUSCH pump (instead of standard pump) € 450
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **EXTRA BAR/M** - Additional sealing bar (1 bar to 3 bars – ex bar) € 690
- **BI-ACTIVE SEAL/S** - Opposite sealing bar installed on the lid (1 to 2 bars; € per bar). Available ONLY for front bars – NOT for side bars € 850
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190
- **PRINTER** - Built-in thermal printer (to be ordered with the machine - NOT possible to retrofit it / to equip it on already existing machines) € 600



RECORD 520

520 SEALING BAR COUNTER-TOP VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Electronic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x520 mm
- Vacuum pump: 20 m³/h BUSCH (0,75 kW/HP 1,00)
- Feed pan dimensions: 530 x 530 x h (115+95) mm
- CE version
- Net weight: 100 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 5.200

ACCESSORIES

- **PUMP/25BUSCH-R520** - Enlarged 25 m³/h BUSCH pump (instead of standard pump) € 300
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **EXTRA BAR/M** - Additional sealing bar (1 bar to 3 bars – ex bar) € 690
- **BI-ACTIVE SEAL/S** - Opposite sealing bar installed on the lid (1 to 2 bars; € per bar). Available ONLY for front bars – NOT for side bars € 850
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190
- **PRINTER** - Built-in thermal printer (to be ordered with the machine - NOT possible to retrofit it / to equip it on already existing machines) € 600

VACUUM PACKAGING MACHINES

PACKAGING

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

VACUUM PACKING MACHINES - RECORD LINE

Price



RECORD 520C

520 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Electronic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x520 mm
- Vacuum pump: 25 m3/h BUSCH (0,9 kW/HP 1,2)
- Feed pan dimensions: 530 x 530 x h (115+95) mm
- CE version
- Net weight: 122 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 6.100

ACCESSORIES

- **PUMP/40BUSCH-R520** - 40 m3/h BUSCH pump (instead of standard pump) € 1.100
- **EXT/VAC** - Disposal for vacuuming in external pan € 300
- **EXTRA BAR/M** - Additional sealing bar (1 bar to 3 bars – ex bar) € 690
- **BI-ACTIVE SEAL/S** - Opposite sealing bar installed on the lid (1 to 2 bars; € per bar). Available ONLY for front bars – NOT for side bars € 850
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190
- **PRINTER** - Built-in thermal printer (to be ordered with the machine - NOT possible to retrofit it / to equip it on already existing machines) € 600



RECORD 600C

600 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Electronic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x600 mm
- Vacuum pump: 40 m3/h BUSCH (1,10 kW/HP 1,50)
- Feed pan dimensions: 610 x 515 x h (120+95) mm
- CE version
- Net weight: 180 Kg

THREE PHASE (V 400/3/50 Hz or V 230/3/50 Hz)

€ 9.900

ACCESSORIES

- **PUMP/63BUSCH-R600** - Enlarged 63 m3/h BUSCH pump (instead of standard pump) € 1.100
- **EXTRA BAR/L** - Additional sealing bar (1 bar to 3 bars – ex bar) € 800
- **BI-ACTIVE SEAL/L** - Opposite sealing bar installed on the lid (1 to 2 bars – ex bar) – (Available ONLY for front bars – NOT for side bars) € 1.700
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190
- **PRINTER** - Built-in thermal printer (to be ordered with the machine - NOT possible to retrofit it / to equip it on already existing machines) € 600



RECORD 750C

750 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Electronic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x750 mm
- Vacuum pump: 63 m3/h BUSCH (1,5 kW/HP 2)
- Feed pan dimensions: standard 760 x 615 x h (120+100) mm / deep 760 x 615 x h (170+100)mm
- CE version
- Net weight: 195 Kg

THREE PHASE (V 400/3/50 Hz or V 230/3/50 Hz)

€ 11.500

ACCESSORIES

- **PUMP/100BUSCH-R750** - Enlarged 100 m3/h BUSCH pump (instead of standard pump) € 2.300
- **EXTRA BAR/L** - Additional sealing bar (1 bar to 3 bars – ex bar) € 800
- **BI-ACTIVE SEAL/L** - Opposite sealing bar installed on the lid (1 to 2 bars – ex bar) – (Available ONLY for front bars – NOT for side bars) € 1.700
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere € 800
- **SLOPE/L** - Inclined filling plane (for liquids) € 190
- **PRINTER** - Built-in thermal printer (to be ordered with the machine - NOT possible to retrofit it / to equip it on already existing machines) € 600
- **DEEP CHAMBER** - 170mm depth chamber instead of standard 120mm € 1.700

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

VACUUM PACKING MACHINES - RECORD LINE

Price



RECORD 960C

960 SEALING BAR FLOOR-STANDING VACUUM PACKING MACHINE

- Stainless steel body machine and vacuum chamber
- Double seal – Two parallel sealing tracks/wires
- Electronic vacuum reader
- 10 working programs
- Filling tiles – 2 pieces
- Sealing bar: 1x960 mm
- Vacuum pump: 100 m³/h BUSCH (2,2 kW/HP 3)
- Feed pan dimensions: 970 x 715 x h (120+100) mm
- CE version
- Net weight: 305 Kg

THREE PHASE (V 400/3/50 Hz or V 230/3/50 Hz)



€ 15.700

ACCESSORIES

- **EXTRA BAR/L** - Additional sealing bar (1 bar to 3 bars – ex bar)
- **BI-ACTIVE SEAL/L** - Opposite sealing bar installed on the lid (1 to 2 bars – ex bar) – (Available ONLY for front bars – NOT for side bars)
- **GAS KIT/L (*)** - Gas injection kit for protective atmosphere
- **SLOPE/L** - Inclined filling plane (for liquids)
- **PRINTER** - Built-in thermal printer (to be ordered with the machine - NOT possible to retrofit it / to equip it on already existing machines)

€ 800

€ 1.700

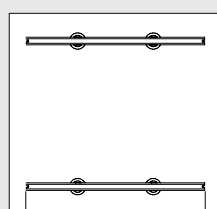
€ 800

€ 190

€ 600

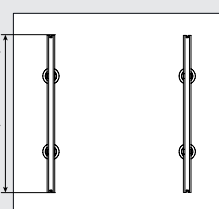
OPTIONAL SEALING BARS CONFIGURATIONS

For RECORD 410 - 460 - 520 - 520C - 600C - 750C - 960C models

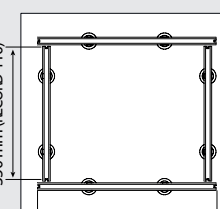


410 mm (RECORD 410)
460 mm (RECORD 460)
520 mm (RECORD 520-520C)
600 mm (RECORD 600C)
750 mm (RECORD 750C)
960 mm (RECORD 960C)

700 mm (RECORD 960C)
600 mm (RECORD 750C)
500 mm (RECORD 600C)
520 mm (RECORD 520-520C)
520 mm (RECORD 460)
410 mm (RECORD 410)



600 mm (RECORD 960C)
500 mm (RECORD 750C)
400 mm (RECORD 600C)
410 mm (RECORD 520-520C)
410 mm (RECORD 460)
350 mm (RECORD 410)



410 mm (RECORD 410)
460 mm (RECORD 460)
520 mm (RECORD 520-520C)
600 mm (RECORD 600C)
750 mm (RECORD 750C)
960 mm (RECORD 960)

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

 Voltage to be confirmed at the order

EXTERNAL VACUUM PACKING MACHINES

Price



A/E SVE 340

EXTERNAL VACUUM PACKAGING MACHINE

- Stainless steel structure
- Self-lubricating pump
- Sealing bar: 340 mm
- Sealing bar power: 0.34 - 0.40 kW
- CE version
- Net weight: 7.5 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 730



A/E SVE 430

EXTERNAL VACUUM PACKAGING MACHINE

- Stainless steel structure
- Self-lubricating pump
- Sealing bar: 430 mm
- Sealing bar power: 0.46 - 0.62 kW
- CE version
- Net weight: 10.5 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 1.180



A/E SVE 530

EXTERNAL VACUUM PACKAGING MACHINE

- Stainless steel structure
- Self-lubricating pump
- Sealing bar: 530 mm
- Sealing bar power: 0.93 - 0.98 kW
- CE version
- Net weight: 14.6 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 1.550

HAND WRAPPERS

Price



DSP 5/TM

COUNTER-TOP HAND WRAPPER

- Stainless steel structure
- Manual cutting with toothed blade
- Film brake
- Wide film coil: 500 mm (film coil NOT included)
- CE version
- Net weight: 10 Kg

€ 420


DSP 5/E

COUNTER-TOP HAND WRAPPER

- Stainless steel manual machine
- Teflon-coated film cutting blade and sealing plate
- Film brake
- Wide film coil: 500 mm (film coil NOT included)
- Power: 0,15 kW (0,20 HP)
- CE version
- Net weight: 7 Kg

SINGLE PHASE (V 230/1/50 Hz)
€ 520


DSP 15/E

COUNTER-TOP HAND WRAPPER

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Raised coil
- Film brake
- Wide film coil: 500 mm (film coil NOT included)
- Power: 0,15 kW (0,20 HP)
- CE version
- Net weight: 8 Kg

SINGLE PHASE (V 230/1/50 Hz)
€ 570


DSP 5

COUNTER-TOP HAND WRAPPER

- Stainless steel manual machine
- Teflon-coated cutting blade and welding plate
- Adjustable cutting / sealing temperature
- Film brake
- Wide film coil: 500 mm (film coil NOT included)
- Power: 0,6 kW (0,80 HP)
- CE version
- Net weight: 12 Kg

SINGLE PHASE (V 230/1/50 Hz)
€ 660

HAND WRAPPERS

PACKAGING

HAND WRAPPERS

Price



DSP 15

COUNTER-TOP HAND WRAPPER

- Stainless steel manual machine
- Teflon coated cutting edge and welding plate
- Raised coil
- Adjustable cutting / sealing temperature
- Film brake
- Wide film coil: 500 mm (film coil NOT included)
- Power: 0,6 kW (0,80 HP)
- CE version
- Net weight: 13 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 710



DSP 105

FLOOR-STANDING HAND WRAPPER

- Designed to house an electronic checkweigher and a labelling machine
- Equipped with 3 power sockets (not included)
- Teflon coated cutting edge and welding plate
- Adjustable cutting / sealing temperature
- Film brake
- Wide film coil: 500 mm (film coil NOT included)
- Power: 0,15 kW (0,20 HP)
- CE version
- Net weight: 31 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.400



DSP 205

FLOOR-STANDING HAND WRAPPER

- Predisposed for using nr. 2 coils
- Designed to house an electronic checkweigher and a labelling machine
- Equipped with 3 power sockets (not included)
- Teflon coated cutting edge and welding plate
- Adjustable cutting / sealing temperature
- Film brake
- Wide film coil: 500 mm (film coil NOT included)
- Power: 0,15 kW (0,20 HP)
- CE version
- Net weight: 32 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 2.900



STERILIZING - KNIVES STERILIZERS

The line of UV-C ray knife sterilisers is designed to destroy germs, bacteria, spores and mould. This makes it essential for restaurants, butcher shops and refectories.



KNIVES STERILIZERS



PAG. 104

KNIVES STERILIZERS

Price



A/E KS 8

KNIVES STERILIZER

- Stainless steel machine
- Complete of plexiglass frontal door and timer
- 11 W "UV-C" ray tecnology (in accordance with HACCP norms)
- Capacity: 8 knives
- CE version
- Net weight: 8 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 560

ACCESSORIES

- **LOCK/KS** - Locking closure with key

€ 60



A/E KS 16

KNIVES STERILIZER

- Stainless steel machine
- Complete of plexiglass frontal door and timer
- 15 W "UV-C" ray tecnology (in accordance with HACCP norms)
- Capacity: 16 knives
- CE version
- Net weight: 12 Kg

SINGLE PHASE (V 230/1/50 Hz)

€ 660

ACCESSORIES

- **LOCK/KS** - Locking closure with key

€ 60

NEMOSY (NEXUS MONITORING SYSTEM)



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

The objective is:

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

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

Advantages of NEMOSY® (Nexus Monitoring System):

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





9656-A

The certifying body KIWA CERMET has certified our COMPANY QUALITY SYSTEM to be in conformity with standard **UNI EN ISO 9001:2015** for the following types of products and services:

“Design, development, manufacture and marketing of machines for food processing, packaging and preservation”

This certification testifies to the Company's level of global quality and represents for us a strong motivation toward continuous improvement, in particular on the customer satisfaction Minerva Omega group s.r.l. has always invested in the development of new products, improvement of service, human resources, manufacturing equipment and information systems.

Minerva Omega group s.r.l. is a company with its sights set on the future and the Certification System will provide us.



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