



Want to prepare, convert, mix or preserve? Our comprehensive range of processing equipment will assist you in bringing about the desired result. Whether you are looking for bandsaws, mixers or cutters you are bound to find the ideal piece of equipment for every step in the food preparation procedure. Be sure to take a look at our exclusive range of Rheninghaus meat slicers and Orved vacuum pack machines.

06

Processing



SECTION INDEX

Argenta Slicer	Funnels	Planetary Mixer
Bandsaw	Hand Mincer	Potato Chipper
Bar Blender	Ice Crusher	Potato Peeler
Bermixer	Ice Shaver	Sausage Filler
Beta Steak Slicer	Immersion Mixer	Start Slicer
Biltong Slicer	Juice Extractor	Stellina Slicer
Bowl Cutter	Mandoline Slice	Strip Cutter
Cheese Slicer	Milk Shake Mixer	Summit Blender
Chipper	Mincer - Hand	Tenderiser
Citrus Extractor	Mincer - Electric	Tomato Slicer
Deli Slicer	Mincer Knives	Vacuum Pack Machine
Deluxe Polony Slicer	Mincer Plates	Vegetable Cutter
Dough Mixer	Mixer	Vegetable Mill
Food Blender	Multi Juicer	Wrapping Machine
Food Liquidiser	Patty Machine	



IMMERSION MIXER

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

SPECIFICATIONS - MMH1000

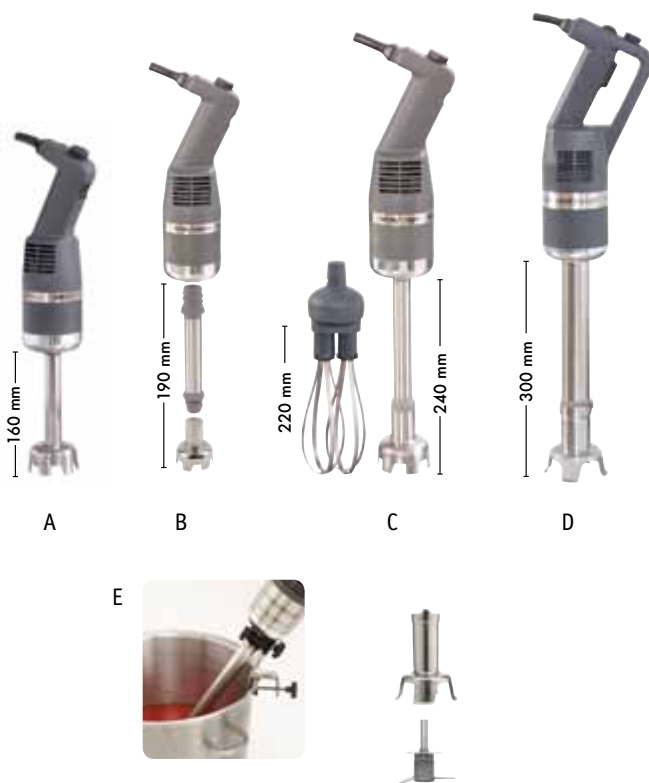
LENGTH OF TUBE: 230mm
 MOTOR POWER: 0.175kW - 220V - 50Hz
 WEIGHT: 1.72kg
 SIZE: 440 x 600 x 700mm

ORDER CODE:

MMH1000 • IMMERSION MIXER HAM/BEACH - HAND HELD



Through the dedication and hard work of Robot Coupe's staff, the company has become the foodservice industry leader in the development and refinement of food processors, vegetable preparation units, and combination processing units. For the Healthcare sector, the Blixer produces the smoothest and creamiest of purees and patés in just seconds. Robot Coupe has introduced its new line of Power Mixers, which is distinguished from its competition by its superior cleanability, power, ease of use and enhanced sanitation.



POWER MIXER

FEATURES

- Stainless Steel knife, bell and tube
- Removable foot and knife, a robot-coupe exclusive patented system
- Delivered with 1 stainless steel wall support
- MP 240 combi: metal gearbox even more resistant when processing pan cakes or fresh mashed potatoes
- Removable knife, a Robot-Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system

SPECIFICATIONS - PMM0160

LENGTH OF TUBE: 160mm - Ø 78mm TOTAL LENGTH: 430mm
 VARIABLE SPEED: FROM 2000 TO 12500RPM
 MOTOR POWER: 220W - SINGLE PHASE - 230V - 50Hz



SPECIFICATIONS - PMM0190

LENGTH OF TUBE: 190mm - Ø 78mm TOTAL LENGTH: 470mm
 VARIABLE SPEED: FROM 2000 TO 12500RPM
 MOTOR POWER: 250W - SINGLE PHASE - 230V - 50Hz



SPECIFICATIONS - PMC1240

LENGTH OF TUBE: 240mm - Ø 78mm TOTAL LENGTH: 520mm
 TOTAL LENGTH WITH WHISK: 585mm
 VARIABLE SPEED: FROM 2000 TO 12500RPM (MIXER FUNCTION)
 FROM 350 TO 1560RPM (WHISK FUNCTION)
 MOTOR POWER: 270W - SINGLE PHASE - 230V - 50Hz



SPECIFICATIONS - PMC0300

LENGTH OF TUBE: 300mm - Ø 94mm TOTAL LENGTH: 660mm
 VARIABLE SPEED: FROM 2300 TO 9600RPM
 MOTOR POWER: 350W - SINGLE PHASE - 230V - 50Hz



ORDER CODES:

- PMM0160 A POWER MIXER MINI - MP 160 V.V. - (KNIFE AND EMULSIFYING DISC INCLUDED)
- PMM0190 B POWER MIXER MINI - MP 190V.V. - (KNIFE AND EMULSIFYING DISC INCLUDED)
- PMC1240 C POWER MIXER COMBI - MINI - 240 - (WHISK AND KNIFE INCLUDED)
- PMC0300 D POWER MIXER COMPACT - 300 V.V. - 30Lt - (KNIFE INCLUDED)
- PMC0001 E UNIVERSAL PAN SUPPORT

POWER MIXER

FEATURES

- Stainless Steel knife, bell and tube.
- Removable foot and knife, a robot-coupe exclusive patented system.
- Delivered with 1 stainless steel wall support.
- Removable knife, a Robot-Coupe exclusive patented system.
- Foot equipped with a 3 level watertightness system.
- MP450 Ultra and MP450 Combi Ultra supplied with Stainless Steel motor base.

SPECIFICATIONS - PML0450

LENGTH OF TUBE: 450mm - Ø 125mm TOTAL LENGTH: 825mm
 SINGLE SPEED: 9500RPM
 MOTOR POWER: 500W - SINGLE PHASE - 230V - 50HZ

SPECIFICATIONS - PML1450

LENGTH OF TUBE: 450mm - Ø 125mm TOTAL LENGTH: 890mm
 TOTAL LENGTH WITH WHISK: 840mm
 VARIABLE SPEED: FROM 1500 TO 9000RPM (MIXER FUNCTION)
 FROM 250 TO 1500RPM (WHISK FUNCTION)
 MOTOR POWER: 500W - SINGLE PHASE - 230V - 50HZ

ORDER CODES:

PML0450	A	POWER MIXER LARGE - MP 450 ULTRA - (KNIFE INCLUDED)
PML1450	B	POWER MIXER LARGE - MP 450 COMBI ULTRA (WHISK AND KNIFE INCLUDED)



FOOD PROCESSORS:

CUTTERS AND VEGETABLE SLICERS

2 MACHINES IN 1

A CUTTER BOWL AND A VEGETABLE PREPARATION ATTACHMENT ON THE SAME MOTOR BASE.

They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice, julienne and for R502 dice and make French fries to perfection. They can perform any number of tasks, which you will gradually discover as you use them.

FEATURES

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

SPECIFICATIONS - FPR1201 (20 SERVINGS)

POWER: 550W - SINGLE PHASE - 230V - 50Hz
 SINGLE SPEED: 1500RPM - PULSE FUNCTION
 DIMENSIONS: 495 x 220 x 280mm

DELIVERED WITH:

- 2.9 LITRE STAINLESS STEEL CUTTER BOWL WITH ERGONOMIC HANDLE.
- SMOOTH BLADE

LID EQUIPPED WITH TWO HOPPERS:

- A LARGE HOPPER FOR LARGE VEG AND A CYLINDRICAL HOPPER FOR LONG OR FRAGILE VEG (CARROTS, CUCUMBERS...)
- SUPPLIED WITH: 2 DISCS: SLICER 2mm AND GRATER 2mm.
- CUTTING DISCS SEE PG 227

ORDER CODE:

FPR1201	A	FOOD PROCESSOR COMBO - R201 XL (20 SERVINGS)
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10 to 20 servings



2.9 LITRE BOWL



robot coupe®

B



FOOD PROCESSORS

FEATURES

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

SPECIFICATIONS - FPR0301 (80 SERVINGS)

POWER: 650W - SINGLE PHASE - 230V - 50Hz
 SINGLE SPEED: 1500RPM - PULSE FUNCTION
 DIMENSIONS: 550 x 325 x 300mm

DELIVERED WITH:

- 3.7 LITRE STAINLESS STEEL CUTTER BOWL WITH BRUSHED FINISH AND ERGONOMIC HANDLE
- SMOOTH BLADE

VEGETABLE SLICER WITH EJECTION EQUIPPED WITH TWO HOPPERS: 1 HALF-MOON HOPPER (AREA : 104cm²) AND ONE CYLINDRICAL HOPPER (Ø:58mm).

SUPPLIED WITH: 4 DISCS: SLICER 2mm, 4mm; GRATER 2mm AND JULIENNE 2 x 2mm CUTTING DISCS SEE PG 224

ORDER CODE:

FPR0301 B FOOD PROCESSOR COMBO - R301 ULTRA (80 SERVINGS)

C



SPECIFICATIONS - R502 (30 TO 300 SERVINGS)

POWER: 1000W - 3-PHASE - 400V - 50Hz
 2 SPEEDS: 750 and 1500RPM - PULSE FUNCTION
 DIMENSIONS: 665 x 380 x 350mm

DELIVERED WITH:

- 5.5 LITRE STAINLESS STEEL BOWL WITH HANDLE
- SMOOTH BLADE

VEGETABLE SLICER WITH EJECTION EQUIPPED WITH TWO HOPPERS: LARGE HOPPER OF 139CM² AND CYLINDRICAL HOPPER (Ø: 58mm) NO DISCS INCLUDED - CUTTING DISCS SEE PG 224

ORDER CODE:

FPR0502 C FOOD PROCESSOR COMBO - R502 ULTRA (300 SERVINGS)





VEGETABLE PREPARATION MACHINES

robot coupe®

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

FEATURES

- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher.
- Complete selection of 28 discs for CL 30 Bistro available see pg 224

SPECIFICATIONS - VPR0030 (20 TO 80 SERVINGS)

POWER: 500W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 375RPM
 DIMENSIONS: 590 x 320 x 304mm
 OPERATING TIME : UP TO 80kg/h
 DELIVERED WITH: REMOVABLE BOWL AND LID IN ABS EQUIPPED WITH A LARGE HOPPER (AREA:104cm²) AND A CYLINDRICAL HOPPER (Ø :58mm)

ORDER CODE:

VPR0030 A VEG PREP MACHINE - CL30 BISTRO (80 SERVINGS)



A

FEATURES

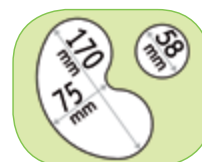
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 50 discs for CL 50 available see pg 224

SPECIFICATIONS - VPR0050 (20 TO 300 SERVINGS)

POWER: 550W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 375RPM
 DIMENSIONS: 590 x 350 x 320mm
 OPERATING TIME : UP TO 250kg/h
 DELIVERED WITH: REMOVABLE LID EQUIPPED WITH A LARGE HALF MOON HOPPER (AREA:139cm²) AND A CYLINDRICAL HOPPER (Ø :58mm)

ORDER CODE:

VPR0050 B VEG PREP MACHINE - CL50 - (300 SERVINGS)



20 to 300 servings



B

robot coupe®

400 servings



EXTRA LARGE HOPPER



EXTRA POWERFUL



EXTRA PRECISE

VEGETABLE PREPARATION MACHINE

FEATURES

- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 50 discs available for CL 52 & CL60 see pg 224

SPECIFICATIONS - VPRO052 (50 TO 400 SERVINGS)

POWER: 750W - SINGLE PHASE - 230V - 50Hz
 SINGLE SPEED: 375RPM
 DIMENSIONS: 690 x 340 x 360mm
 DELIVERED WITH: REMOVABLE LID EQUIPPED WITH A CYLINDRICAL HOPPER (Ø :58mm)
 OPERATING TIME : UP TO 300kg/h

ORDER CODE:

- VPR0052 VEG PREP MACHINE - CL52E - (400 SERVINGS)



VEGETABLE PREPARATION MACHINES - 3000 SERVINGS

SPECIFICATIONS - VPRO060 - 300 TO 600 SERVINGS (300 TO OVER 3000 SERVINGS WITH AUTO FEED HEAD)

POWER: 1500W - 3-PHASE - 400V - 50Hz
 2 SPEEDS: 375 AND 750RPM
 DIMENSIONS: 1260 x 404 x 545mm
 OPERATING TIME : UP TO 900kg/h

ORDER CODES:

- VPR0060 VEG PREP MACHINE - CL60 WITH PUSHER FEED - (600 SERVINGS)
- VPR1060 VEG PREP MACHINE - CL60 AUTOMATIC FEED HEAD ONLY
- VPR2060 A VEG PREP MACHINE - CL60 WITH AUTOMATIC FEED HEAD - (3000 SERVINGS)
- VPR3060 B VEG PREP MACHINE - CL60 PUSHER FEED HEAD ONLY
- VPR4060 C VEG PREP MACHINE - CL60 TROLLEY ONLY



ALL STAINLESS STEEL
EXCEPT FEED HEAD BASE (ALUMINIUM)

300 to 3000 servings

(TROLLEY SOLD SEPARATELY- EXCLUDES CONTAINER)



BOWL CUTTERS

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



robot coupe®

FEATURES

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

SPECIFICATIONS - BCR0002 (10 TO 20 SERVINGS)

POWER: 550W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 1500RPM - PULSE FUNCTION
 DIMENSIONS: 350 x 200 x 280mm
 DELIVERED WITH: STAINLESS STEEL BOWL WITH ERGONOMIC HANDLE, 2.9Lt CAPACITY AND SMOOTH BLADE



2.9 LITRE BOWL



10 to 20 servings



ORDER CODE:

- BCR0002 BOWL CUTTER R2A - 2,9Lt

FEATURES

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



SPECIFICATIONS - BCR0003 (10 TO 30 SERVINGS)

POWER: 650W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 1500RPM - PULSE FUNCTION
 DIMENSIONS: 400 x 210 x 320mm
 DELIVERED WITH: STAINLESS STEEL BOWL WITH ERGONOMIC HANDLE, 3.7Lt CAPACITY AND SMOOTH BLADE



3.7 LITRE BOWL



10 to 30 servings



ORDER CODE:

- BCR0003 BOWL CUTTER R3 - 3,7Lt

FEATURES

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



SPECIFICATIONS - BCR0004 (10 TO 50 SERVINGS)

POWER: 700W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 1500RPM - PULSE FUNCTION
 DIMENSIONS: 440 x 226 x 304mm
 DELIVERED WITH: STAINLESS STEEL BOWL WITH ERGONOMIC HANDLE, 4.5Lt CAPACITY AND SMOOTH BLADE



4.5 LITRE BOWL



10 to 50 servings



ORDER CODE:

- BCR0004 BOWL CUTTER R4 - 4.5Lt

robot coupe®



50 to 200 servings



BOWL CUTTER

FEATURES

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

SPECIFICATIONS - BCR0010 (50 TO 200 SERVINGS)

POWER: 2200W - 3-PHASE - 400V - 50Hz
 2 SPEEDS: 1500 and 3000RPM - PULSE FUNCTION
 DIMENSIONS: 660 x 345 x 560mm
 DELIVERED WITH: STAINLESS STEEL BOWL WITH HANDLES, 11.5 Lt CAPACITY AND STAINLESS STEEL 3 SMOOTH BLADE ASSEMBLY. REMOVABLE BLADE FOR CLEANING.

ORDER CODE:

BCR0010 • BOWL CUTTER R10 - 11,5Lt



BLIXER®

THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE

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

FEATURES

- Stainless steel motor shaft
- Pulse function
- Induction motor
- Magnetic safety system and motor brake
- High liquid capacity bowl (2 litres)
- Sealed lid
- Bowl and lid scraper made in two parts easy to dismantle and to clean.

BLIXER® IS THE ESSENTIAL TOOL FOR THE TRENDY CUISINE IN GOURMET BISTROS, TOP LEVEL RESTAURANTS, CATERERS, BANQUETS AND FOR HEALTH CARE FACILITIES.

SPECIFICATIONS - BLX0003

POWER: 750W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 3000RPM - PULSE FUNCTION
 DIMENSIONS: 420 x 210 x 330mm
 DELIVERED WITH: STAINLESS STEEL 3.7 LITRE CAPACITY BOWL WITH ERGONOMIC HANDLE AND FINE SERRATED BLADE

ORDER CODE:

BLX0003 • BLIXER 3 - ROBOT COUPE (MIXER / BLENDER)



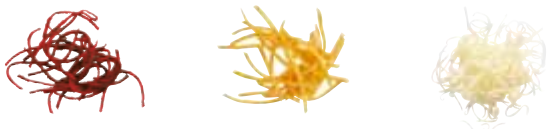
SLICERS



RIPPLE CUT SLICERS



GRATERS



JULIENNE



DICING EQUIPMENTS



FRENCH FRIES EQUIPMENTS



DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
SLICERS		
almonds 0,6 mm		UPR0006
0,8 mm		UPR1008
1 mm	FPR0001	UPR0001
2 mm	FPR0002	UPR0002
3 mm	FPR0003	UPR0003
4 mm	FPR0004	UPR0004
5 mm	FPR0005	UPR0005
6 mm	FPR0006	UPR2006
8 mm		UPR0008
10 mm		UPR0010
14 mm		UPR0014
4 mm for cooked potatoes		UPR1014
6 mm for cooked potatoes		UPR1006

RIPPLE CUT SLICERS		
2 mm	FPR1002	UPR2002
3 mm		UPR2003
5 mm		UPR2005

GRATERS		
1,5 mm	FPR2015	UPR3015
2 mm	FPR2002	UPR3002
3 mm	FPR2003	UPR3003
4 mm		UPR3004
5 mm		UPR3005
6 mm	FPR2006	
7 mm		UPR3007
9 mm	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes	FPR3002	UPR4002
0,7 mm for horseradish paste	FPR3004	
1 mm for horseradish paste	FPR3005	UPR4003
1,3mm for horseradish paste	FPR3006	

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
JULIENNE		
1 x 8 mm		UPR4008
1 x 30 Onions/Cabbage		UPR4030
2 x 2 mm	FPR4002	UPR5002
2,5 x 2,5 mm		UPR5025
2 x 4 mm	FPR4004	UPR5004
2 x 6 mm	FPR4006	UPR5006
2 x 8 mm		UPR5008
2 x 10 mm		UPR5010
3 x 3 mm		UPR6003
4 x 4 mm	FPR5004	UPR6004
6 x 6 mm	FPR5006	UPR6006
8 x 8 mm	FPR5008	UPR6008

DISCS	CL 30 Bistro	R 502 CL 50 - CL 60
DICING EQUIPMENTS (1 dicing grid + 1 slicer)		
5 x 5 x 5 mm		UPR6005
8 x 8 x 8 mm	FPR8008	UPR6018
10 x 10 x 10 mm	FPR8010	UPR6010
12 x 12 x 12 mm	FPR8012	
14 x 14 x 14 mm		UPR6014
14 x 14 x 5 mm (mozzarella)		UPR6015
14 x 14 x 10 mm		UPR6111
20 x 20 x 20 mm		UPR6020
25 x 25 x 25 mm		UPR6025
50 x 70 x 25 mm		UPR6050

FRENCH FRIES EQUIPMENTS*		
8 x 8 mm	FPR9008	UPR7008*
10 x 10 mm	FPR9010	UPR7010*
10 x 16 mm		UPR7016*

* Not available for CL 60 with pusher feed head

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



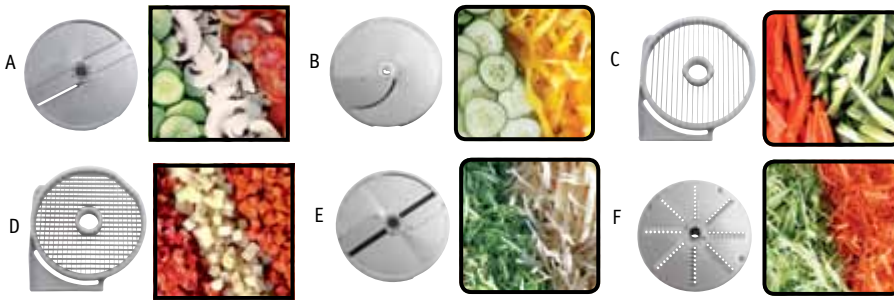
VEGETABLE CUTTER

SPECIFICATIONS - VCF0001

POWER: 0.37kW
 VOLTAGE: 230V
 DIMENSIONS: 220 x 610 x 520mm
 WEIGHT: 23kg

ORDER CODES:

- VCF0001 • VEGETABLE CUTTER FIMAR (NO BLADES)
- VCF1001 • VEGETABLE CUTTER FIMAR - (WITH 5 BLADES)
- VPE1001 • VEG/CUT FIMAR -EJECTOR NORMAL (LOW)
- VPC3002 A VEG/CUT PLATE FIMAR- SLICING 2mm (E2)
- VPC3003 A VEG/CUT PLATE FIMAR - SLICING 3mm (E3)
- VPC3010 A VEG/CUT PLATE FIMAR - SLICING 10mm (E10)
- VPC3005 B VEG/CUT PLATE FIMAR -SERRATED SLICE 5mm
- VPC5010 C VEG/CUT PLATE FIMAR - CHIPPER 10mm (B10)
- VPC7010 D VEG/CUT PLATE FIMAR - CUBING 10mm (D10)
- VPC6006 E VEG/CUT PLATE FIMAR - JULIENNE 6mm (H6)
- VPC6008 E VEG/CUT PLATE FIMAR - JULIENNE 8mm (H8)
- VPC8003 F VEG/CUT PLATE FIMAR - GRATING 3mm (Z3)
- VPC8004 F VEG/CUT PLATE FIMAR - GRATING 4mm (Z4)
- VPC8007 F VEG/CUT PLATE FIMAR - GRATING 7mm (Z7)



POTATO PEELER

FEATURES

- Tried and tested robust door, designed with ease of use in mind
- Stand and sludge trap supplied as standard
- Improves your profits by easily preparing your own chips on your premises
- Flat packed for easy delivery
- Peels 12kg of potatoes in 2 minutes
- Potato ejection chute specially designed to ensure minimal damage to potatoes when ejecting -even extra large potatoes
- Splash guard fitted onto motor to ensure damage due to water penetration is minimized
- Removable gritting system
- Cast aluminium wave plate specially designed to minimize waste and improve the efficiency of the peeler
- High grade Stainless Steel drum
- User friendly door handle mechanism
- Rubber lid, to minimise vibration noise

SPECIFICATIONS - PPA0012

OUTPUT: UP TO 240kg PER HOUR
 VOLTAGE: 230V - 50Hz
 POWER: 0.55kW
 DIMENSIONS: 780 x 420 x 1450mm

ORDER CODES:

- PPA0012 • POTATO PEELER ANVIL - 12kg
- PPA1012 • POTATO PEELER ANVIL - 12kg WITH TIMER



- Rheninghaus is a leading Italian manufacturing company since 1950
- Rheninghaus specializes in the design & manufacture of machines for the food service industry
- Rheninghaus is internationally recognized and distributes its products worldwide.
- All products are designed and manufactured at Rheninghaus' factory and are supported by a guarantee.
- Extensive time is spent at Rheninghaus on Research and Development to characterize machines applying high standards of innovation technologies.
- All Rheninghaus products are fully supported with spare parts, technical and sales support.

QUANTANIUM WITH TITANIUM PARTICLES REINFORCED THREE-LAYER-NON-STICK COATING WILL ALLOW:

- Smoothness - difficult products like cheese or fresh meat do not stick and products slide smoothly and frictionless
- Higher resistance to abrasion
- Resistance to most aggressive detergents
- Cut requires a lot less effort, it is more accurate and cleaning is very rapid; furthermore your QuanTanium Slicers will remain as new for many years without undergoing the typical deterioration of the anodized aluminium.


MONDIAL EVO SLICER (SBR)- QUANTANIUM
SPECIFICATIONS - SLM1350

- CUT CAPACITY: 285 x 190mm
 CUT THICKNESS: 1 – 30mm
 POWER: 0.25kW - 230V - 50Hz
 DIMENSIONS: 625 x 430 x 415mm
 BLADE DIAMETER: 350mm
 WEIGHT: 34kg
- BUILT-IN BLADE SHARPENER
 - CSE - CLEAR SLICE EXIT


ORDER CODE:

SLM1350 • SLICER RHENINGHAUS MONDIAL [QUANT] - 350mm

ON REQUEST ONLY

START 300 (SBR) - QUANTANIUM
SPECIFICATIONS - SLS7301

- CUT CAPACITY: 280 x 165mm
 CUT THICKNESS: 1 – 30mm
 POWER: 0.25KW - 230V - 50Hz
 DIMENSIONS: 690 x 570 x 450mm
 BLADE DIAMETER: 300mm
 WEIGHT: 30kg
- BUILT-IN BLADE SHARPENER


ORDER CODE:

SLS7301 • SLICER RHENINGHAUS START [QUANT] - 300mm

ON REQUEST ONLY



SAFE BLADE REMOVAL (SBR)

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

NEW ENERGY SAVE

- Energy Saver is a device that reduces the average electric consumption thus contributing in reducing the environmental impact.
- Energy/ electricity usage is halved
- When an Energy Saver device is installed the motor supplies its maximum power only during cutting stroke; the supplied power is automatically reduced during the other working phases when the blade rotates but is not cutting, or when the cut is soft thus demanding low power.
- A pilot light shows the consumption level by changing its colours is totally automatic, no adjustments are required by the operator as the slicer works exactly like the normal slicer.
- Energy Saver is placed in a water-proof box located inside the machine. It doesn't need any maintenance.
- Energy Saver needs to work in low tension, so only slicers equipped with low tension controls can use it.



MONDIAL DELI SLICERS

SPECIFICATIONS - SLM0300

- CUT CAPACITY: 290 x 140mm
- CUT THICKNESS: 1 – 30mm
- CUT LENGTH: 290mm
- CUT HEIGHT: 140mm
- POWER: 0.25kW - 230V - 50Hz
- DIMENSIONS: 650 x 540 x 460mm
- BLADE DIAMETER: 300mm
- WEIGHT: 30kg
- BUILT-IN BLADE SHARPENER



SPECIFICATIONS - SLM0350

- CUT CAPACITY: 285 x 190mm
- CUT THICKNESS: 1 – 30mm
- CUT LENGTH: 285mm
- CUT HEIGHT: 190mm
- POWER: 0.26kW - 230V - 50Hz
- DIMENSIONS: 700 x 540 x 500mm
- BLADE DIAMETER: 350mm
- WEIGHT: 34kg
- BUILT-IN BLADE SHARPENER



ORDER CODES:

- SLM0300 • SLICER RHENINGHAUS MONDIAL - 300mm
- SLM0350 • SLICER RHENINGHAUS MONDIAL - 350mm



START SEMI - AUTO SLICER

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

SPECIFICATIONS - SLS1301

- CUT CAPACITY: 280 x 160mm
- CUT THICKNESS: 1 – 30mm
- POWER: 0.4kW - 230V - 50Hz
- DIMENSIONS: 660 x 665 x 595mm
- BLADE DIAMETER: 300mm
- VARIABLE SPEED: 0 – 60 SLICES P/MIN
- WEIGHT: 43kg
- BUILT-IN BLADE SHARPENER



ORDER CODE:

- SLS1301 • SLICER RHENINGHAUS START (AUTO) - 300mm



IMPROVED



START DELUXE SLICER (SBR)

Ideal for cold cuts in medium sized establishments with some extra unique features: Safe blade removal device to facilitate easy cleaning of the unit, Stainless Steel bearings to prolong the life of the blade drive. Promotes a smooth sliding motion.

SPECIFICATIONS - SLS3301

CUT CAPACITY: 250 x 210mm
 CUT THICKNESS: 1 – 30mm
 POWER: 0.22kW - 230V - 50Hz
 DIMENSIONS: 650 x 500 x 450mm
 BLADE DIAMETER: 300mm
 WEIGHT: 29kg

- BUILT-IN BLADE SHARPENER

ORDER CODES:

SLS3301 • SLICER RHENINGHAUS START (DELUXE)-300mm
 SLS9300 • SLICER RHENINGHAUS START - FROZEN MEAT SLICING BLADE ONLY

IMPROVED



START AUTO DELUXE SLICER (SBR)

SPECIFICATIONS - SLS4301

CUT CAPACITY: 280 x 160mm
 CUT THICKNESS: 1 – 30mm
 POWER: 0.4KW - 230V - 50Hz
 DIMENSIONS: 660 x 665 x 595mm
 BLADE DIAMETER: 300mm
 VARIABLE: 0 – 60 SLICES P/ MINUTE
 WEIGHT: 43kg
 MOTOR: GEAR DRIVEN

- BUILT-IN BLADE SHARPENER

ORDER CODE:

SLS4301 • SLICER RHENINGHAUS START AUTO (DELUX) -



START CHEESE SLICER

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

SPECIFICATIONS - SLS2301

CUT CAPACITY: 280 x 165mm
 CUT THICKNESS: 1 – 30mm
 POWER: 0.25kW - 230V, 50Hz
 DIMENSIONS: 690 x 500 x 450mm
 BLADE DIAMETER: 300mm
 WEIGHT: 29kg

- BUILT-IN BLADE SHARPENER

ORDER CODE:

SLS2301 • SLICER RHENINGHAUS START (CHEESE) - 300mm


IMPROVED

START SLICER

Ideal for cold cuts and processed meats in medium size establishments

SPECIFICATIONS - SLS0301

CUT CAPACITY: 250 x 210mm
 CUT THICKNESS: 1 – 30mm
 POWER: 0.22kW - 230V - 50Hz
 DIMENSIONS: 650 x 500 x 450mm
 BLADE DIAMETER: 300mm
 WEIGHT: 29kg

- BUILT-IN BLADE SHARPENER

ORDER CODES:

SLS0301 • SLICER RHENINGHAUS START - 300mm
 SLS9300 • SLICER RHENINGHAUS START - FROZEN MEAT SLICING BLADE ONLY


IMPROVED

PRIMA SLICER

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

SPECIFICATIONS - SLP0300

CUT CAPACITY: 245 x 175mm
 CUT THICKNESS: 1 – 15mm
 POWER: 0.22kW - 230V - 50Hz
 DIMENSIONS: 625 x 430 x 415mm
 BLADE DIAMETER: 300mm
 WEIGHT: 25kg

- BUILT-IN BLADE SHARPENER
- CSE - CLEAR SLICE EXIT

ORDER CODE:

SLP0300 • SLICER RHENINGHAUS PRIMA - 300mm





STELLINA SLICER

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

SPECIFICATIONS - SLS0220

CUT CAPACITY:	180 x 160mm
CUT THICKNESS:	1 – 15mm
CUT LENGTH:	180mm
CUT HEIGHT:	160mm
POWER:	0.15kW - 230V - 50Hz
DIMENSIONS:	470 x 420 x 340mm
BLADE DIAMETER:	220mm
WEIGHT:	15kg
	• BUILT-IN BLADE SHARPENER

ORDER CODE:

SLS0220	•	SLICER STELLINA 220mm
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ARGENTA SLICERS

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



SPECIFICATIONS - SLA0250

CUT CAPACITY:	220 x 175mm
CUT THICKNESS:	1 – 15mm
CUT LENGTH:	220mm
CUT HEIGHT:	175mm
POWER:	0.19kW - 230V - 50Hz
DIMENSIONS:	530 x 430 x 375mm
BLADE DIAMETER:	250mm
WEIGHT:	18KG
	• BUILT-IN BLADE SHARPENER

SPECIFICATIONS - SLA280

CUT CAPACITY:	235 x 190mm
CUT THICKNESS:	1 – 15mm
CUT LENGTH:	235mm
CUT HEIGHT:	190mm
POWER:	0.19kW, 230V - 50Hz
DIMENSIONS:	550 x 430 x 390mm
BLADE DIAMETER:	280mm
WEIGHT:	20kg
	• BUILT-IN BLADE SHARPENER

ORDER CODES:

SLA0250	•	SLICER RHENINGHAUS ARGENTA - 250mm
SLA0280	•	SLICER RHENINGHAUS ARGENTA - 280mm

BETA SLICER

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



SPECIFICATIONS - SLB0350

CUT CAPACITY:	270 x 205mm
CUT THICKNESS:	1 – 30mm
POWER:	0.25kW - 230V - 50Hz
DIMENSIONS:	840 x 690 x 555mm
BLADE DIAMETER:	350mm
WEIGHT:	36kg
	• BUILT-IN BLADE SHARPENER
	• CSE - CLEAR SLICE EXIT

ORDER CODE:

SLB0350	•	SLICER RHENINGHAUS BETA - 350mm
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JUNIOR BANDSAW

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

FEATURES

- Ideal for cutting frozen and fresh meat, poultry and fish
- Safety switch on access doors
- Cast aluminium body easy to clean
- Electronic motor brake. Blade stops instantly when door is opened or unit is switched off
- All work surfaces that touch food are stainless steel

SPECIFICATIONS - BSB6001

CUT CAPACITY:	210 x 250mm
CUT WIDTH:	210mm
CUT HEIGHT:	250mm
POWER:	1.1kW
VOLTAGE:	230V - 50Hz
DIMENSIONS:	610 x 650 x 1130mm
WEIGHT:	92kg



ORDER CODES:

- BSB6001 BANDSAW BUTCHERQUIP - TABLE TOP



MILD STEEL BANDSAW

Ideal for butcheries, supermarkets and commercial meat processing applications

FEATURES

- Food safe – 304 Stainless Steel for food contact points
- Easy slide system – a smooth moving table reduces effort and increases productivity
- Easy Cleaning – all parts are easily removable for easy cleaning
- All work surfaces that touch food are stainless steel
- Heavy base with levelling feet
- Cast iron saw wheels
- Heavy duty scrapers on both wheels
- Metal guides support blades
- Tension scraper assemblies keep blade free from debris
- Spring loaded blade tensioning system
- SABS compliant

SAFETY FEATURES

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

SPECIFICATIONS - MILD STEEL BANDSAW

POWER:	1.5kW
VOLTAGE:	380V - 3 PHASE - 50Hz 230V - 1 PHASE - 50Hz
DIMENSIONS:	855 x 870 x 1800mm
BLADE:	2845 x 16mm
WEIGHT:	220kg

ORDER CODES:

- BSB5003 BANDSAW B/QUIP-FLOOR STAND MILD STEEL 3PHASE
- BSB5001 BANDSAW B/QUIP-FLOOR STAND MILD STEEL SINGLE PHASE
- BSB0112 BAND SAW BLADE - 2845mm x 16mm (112")



MINCER KNIVES ELECTRIC

ORDER CODES:

- MKE5008 • MINCER KNIVES ELECTRIC S/STEEL - NO 8
- MKE5010 • MINCER KNIVES ELECTRIC S/STEEL - NO 10/12
- MKE5022 • MINCER KNIVES ELECTRIC S/STEEL - NO 22
- MKE5032 • MINCER KNIVES ELECTRIC S/STEEL - NO 32

MINCER PLATES

ORDER CODES (STAINLESS STEEL):



- MPE4204 • MINCER PLATE S/STEEL ELECTRIC - No 12 x 4.5mm - TRESPADE
- MPE4206 • MINCER PLATE S/STEEL ELECTRIC - No 12 x 6mm - TRESPADE
- MPE4208 • MINCER PLATE S/STEEL ELECTRIC - No 12 x 8mm - TRESPADE
- MPE4210 • MINCER PLATE S/STEEL ELECTRIC - No 12 x 10mm - TRESPADE
- MPE4212 • MINCER PLATE S/STEEL ELECTRIC - No 12 x 12mm - TRESPADE
- MPE5204 • MINCER PLATE ELECTRIC S/STEEL - No 22 x 4.5mm
- MPE5206 • MINCER PLATE ELECTRIC S/STEEL - No 22 x 6mm
- MPE5208 • MINCER PLATE ELECTRIC S/STEEL - No 22 x 8mm
- MPE5210 • MINCER PLATE ELECTRIC S/STEEL - No 22 x 10mm
- MPE5212 • MINCER PLATE ELECTRIC S/STEEL - No 22 x 12mm
- MPE6204 • MINCER PLATE ELECTRIC S/STEEL - No 32 x 4.5mm
- MPE6206 • MINCER PLATE ELECTRIC S/STEEL - No 32 x 6mm
- MPE6208 • MINCER PLATE ELECTRIC S/STEEL - No 32 x 8mm
- MPE6210 • MINCER PLATE ELECTRIC S/STEEL - No 32 x 10mm
- MPE6212 • MINCER PLATE ELECTRIC S/STEEL - No 32 x 12mm

MINCER PLATES NO.32

ORDER CODES (STAINLESS STEEL):



- MPB3204 • MINCER PLATE BUTCHERQUIP 32 x 4.5mm
- MPB3208 • MINCER PLATE BUTCHERQUIP 32 x 8mm
- MPB3212 • MINCER PLATE BUTCHERQUIP 32 x 12mm



ELECTRIC MINCER

FEATURES

- The ideal mincer for farmers, hunters, game lodges, home industries, etc. Well suited as a backup unit in large butcheries
- Includes a bearing to reduce the worming of the Machine (32 only)
- Stainless Steel base
- Stainless Steel motor cover

SPECIFICATIONS – MNT0012

OUTPUT:	UP TO 120kg PER HOUR	▲
POWER:	0.48kW - 240V - 50Hz	
WORM SPEED:	160 RPM	
DIMENSIONS:	270 x 370 x 390mm	
WEIGHT:	15kg	
PACKED DIMENSIONS:	270 x 370 x 390mm	
PACKED WEIGHT:	15kg	
SUPPLIED STANDARD WITH 1 x MINCER KNIFE AND 1 x 6mm MINCER PLATE		



A

SPECIFICATIONS – MNT0022

OUTPUT:	UP TO 180KG PER HOUR	▲
POWER:	0.6kW - 240V - 50Hz	
WORM SPEED:	80RPM	
DIMENSIONS:	400 x 505 x 240mm	
WEIGHT:	18.5kg	
PACKED DIMENSIONS:	440 x 585 x 390 mm	
PACKED WEIGHT:	20.5kg	
SUPPLIED STANDARD WITH 1 x MINCER KNIFE AND 1 x 8mm MINCER PLATE		



B

SPECIFICATIONS – MNT0032

OUTPUT:	UP TO 450KG PER HOUR	▲
POWER:	1.1kW - 240V - 50Hz	
WORM SPEED:	120RPM	
DIMENSIONS:	280 x 570 x 340mm	
WEIGHT:	25kg	
PACKED DIMENSIONS:	390 x 585 x 440 mm	
PACKED WEIGHT:	27kg	
SUPPLIED STANDARD WITH 1 x MINCER KNIFE AND 1 x 8mm MINCER PLATE		



C

NOTE: ALL OUTPUTS BASED ON MEDIUM HARD MEAT, PROCESSED WITH STANDARD PLATE

ORDER CODES:

MNT0012	A	MINCER TRESPADE PROFESSIONAL - NO 12
MNT0022	B	MINCER TRESPADE PROFESSIONAL - NO 22
MNT0032	C	MINCER TRESPADE PROFESSIONAL - NO 32

MINCER NO. 32

FEATURES

- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- Comes standard with 1 stomper, 1 splash paddle, 1 knife, 2 plates (1 x 4.5mm and 1 x 13mm)
- The body and tray is made of high quality Stainless Steel
- Fitted with rubber feet to prevent slipping
- Fitted with hand guard
- Stainless steel mincer head and worm

SPECIFICATIONS - MINCER NO. 32 -

THREE PHASE	
POWER:	2.2kW
VOLTAGE:	380V - 3 PHASE - 50Hz
WORM SPEED:	206RPM
DIMENSIONS:	670 x 1150 x 680mm
WEIGHT:	78kg

ORDER CODES:

MNB0032	•	MINCER BUTCHERQUIP NO 32 - 3 PHASE
MNB4032	•	MINCER BUTCHERQUIP NO 32 - STAND ONLY





BILTONG SLICER

FEATURES - BSB2001

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

FEATURES - BSB2101 - CHUNKS

- Die cast Aluminium body
- Fits in tight counter space
- Hinged door facilitating easy access for cleaning
- Protective flap for safe use
- Hooks fitted for holding packet in position while slicing
- Blade clearance setting is bigger to allow for a thicker slice compared to the standard slicer unit.

SPECIFICATIONS - BSB2001

POWER: 0.75kW
 VOLTAGE: 230V - 50Hz
 SPEED: 1440rpm
 WEIGHT: 14kg

ORDER CODES:

- BSB2001 • BILTONG SLICER – BUTCHERQUIP ELECTRIC
- BSB2101 • BILTONG SLICER – BUTCHERQUIP ELECTRIC - CHUNKS
- XBSV0002 • BILTONG SLICER – REPLACEMENT BLADE ONLY
- BSW2001 • BILTONG SLICER WALL MOUNTED BRACKET (BSB2001, BSB2101)



HAND OPERATED BILTONG SLICER - CHUNKS

Perfect for small bars, clubs or restaurants

ORDER CODE:

- BSH2005 • BILTONG SLICER HAND CHUNK SLICER-TABLE MOUNTED



HAND OPERATED BILTONG SLICER - TABLE MOUNTED

Perfect for small bars, clubs or restaurants

ORDER CODE:

- BSH2002 • BILTONG SLICER ALUMINIUM HAND OPERATED



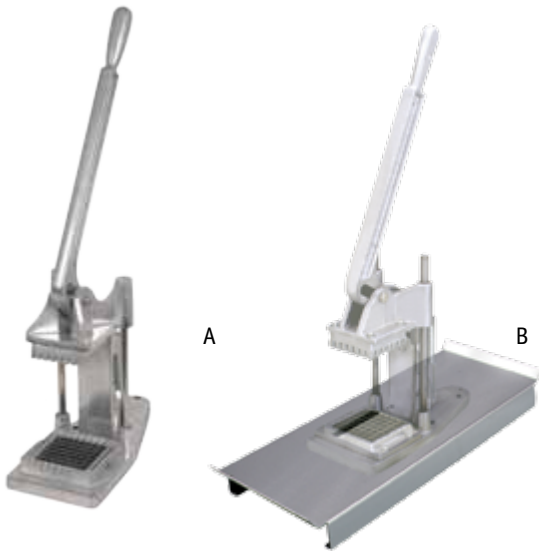
BILTONG CUTTER MANUAL

Perfect for small bars, clubs or restaurants

ORDER CODE:

- BCM0001 • BILTONG CUTTER MANUAL - ALUMINIUM CAST

GlobalTM



CHIPPER

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

ORDER CODES:

CHA0006	A	CHIPPER GLOBAL - 6 HOLE
CHA0007	A	CHIPPER GLOBAL - 7 HOLE
CBA0001	B	CHIPPER BRIDGE - 500mm INNER (PERFECT FOR 510mm SINK)

Cater Ace



FRENCH FRY CHIPPER

Use for American-style french fries.

ORDER CODES:

CHF0010	•	CHIPPER CATER ACE - FRENCH FRY CUTTER 10mm
XCHH1006	•	FRENCH FRY CUTTER - PUSH BLOCK - 6mm
XCHH1010	•	FRENCH FRY CUTTER - PUSH BLOCK - 10mm
XCHH1012	•	FRENCH FRY CUTTER - PUSH BLOCK - 12mm
XCHH3006	•	FRENCH FRY CUTTER - BLADE FRAME - 6mm
XCHH3010	•	FRENCH FRY CUTTER - BLADE FRAME - 10mm
XCHH3012	•	FRENCH FRY CUTTER - BLADE FRAME - 12mm



VEGETABLE MILL

ORDER CODE:

DESCRIPTION OF MEASUREMENTS - TOP DIAMETER

VMI0320	•	VEGETABLE MILL INDUSTRIAL S/STEEL - (200mm)
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TOMATO SLICER

FEATURES

- Cleanly slices even over-ripe tomatoes
- Consistent cut size for portion control
- Easily replaceable cartridge blade assembly
- Compact, portable and simple to use
- NSF Listed

ORDER CODE:

- TSN0001 TOMATO SLICER - NEMCO II (4.8mm) - 7kg - 510 x 240 x 240 mm



MANDOLINE SLICER

Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. Stainless Steel for best quality and longer lifespan. Supplied with 1 x straight cut blade, 1 x crinkle cut blade and one double horizontal blade (straight/serrated) and one double julienne blade (4mm & 10mm) SPARE BLADES AVAILABLE ON REQUEST

ORDER CODE:

- MAS0001 MANDOLINE SLICER S/STEEL - WITH PUSHER



HAND HELD SLICER

FEATURES

- Stainless steel and polymer composite
- Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, pineapples, etc)
- Micro-serration of the blade enables the thinnest cut of fruit/vegetable with skin and preserves their flesh composition

ORDER CODE:

- SHK0001 SLICER HANDHELD KOBRA



CHEESE CUTTER MANUAL

ORDER CODES:

- CCM0400 CHEESE CUTTER MANUAL- ANVIL - 400mm
- XCCM0001 CHEESE CUTTER REPLACEMENT WIRE - PACK OF 6




(EXCLUDES PLASTIC WRAPPING)

WRAPPING MACHINES

Fitted with water resistant, long lasting pad element



SPECIFICATIONS - WMW1380

POWER:	0.175kW
VOLTAGE:	230V
DIMENSIONS:	463 x 670 x 158mm
WEIGHT:	6kg
MAX ROLL SIZE:	380mm

SPECIFICATIONS - WMW1500

POWER:	0.21kW
VOLTAGE:	230V
DIMENSIONS:	583 x 670 x 158mm
WEIGHT:	7kg
MAX ROLL SIZE:	500mm

ORDER CODES:

WMW1380	•	WRAPPING MACHINE S/STEEL - 380mm
WMW1500	•	WRAPPING MACHINE S/STEEL - 500mm




HEAT SEALING MACHINES

FEATURES

- Great for storage, portion control and packaging of nuts, biltong and sweets etc
- Adjustable timer to allow for various packet thicknesses

SPECIFICATIONS - HSM0200

SEALING BAR:	200mm
POWER:	0.26kW
HEATING TIME:	0 - 1.5SEC
DIMENSIONS:	320 x 80 x 215mm
WEIGHT:	2.3kg

SPECIFICATIONS - HSM0300

SEALING BAR:	300mm
POWER:	0.38kW
HEATING TIME:	0 - 1.5SEC
DIMENSIONS:	430 X 80 X 255mm
WEIGHT:	3.3kg

SPECIFICATIONS - HSM0400

SEALING BAR:	400mm
POWER:	0.52kW
HEATING TIME:	0 - 1.5SEC
DIMENSIONS:	530 x 90 x 270mm
WEIGHT:	4.8kg

SPECIFICATIONS - HSM0500

SEALING BAR:	500mm
POWER:	0.65kW
HEATING TIME:	0.2 - 3SEC
DIMENSIONS:	707 x 105 x 195mm
WEIGHT:	5.5kg

ORDER CODES:

HSM0200	•	HEAT SEALING MACHINE - 200mm
HSM0300	•	HEAT SEALING MACHINE - 300mm
HSM0400	•	HEAT SEALING MACHINE - 400mm
HSM0500	•	HEAT SEALING MACHINE - 500mm



ORVED VACUUM MACHINES

- The ORVED Company was founded in Verona, north Italy, in 1984 and it is today considered to be the leading Italian company for vacuum pack machines.
- Orved manufactures the widest range of vacuum packing machines compared to its competitors, but BCE has only selected the most representative ones for its catalogue.
- The company is also involved in many technical projects which involve all sort of vacuum applications.
- Orved also produces the consumable materials (vacuum pouches) which are needed when using a vacuum pack machine.
- Orved carries out live demonstrations of its machines' technology (particularly the vacuum cooking technology) during the most important exhibitions throughout the world.
- A very modern and dedicated spare parts area is available for the use of all our distributors. It allows them to trace any Orved existing machines and their specific spare parts.



OUT OF CHAMBER VACUUM MACHINE

With unique patented probe system allowing for any bag to be used with no special folding of bag required. Suitable for use with dry product only. For small volume applications

SPECIFICATIONS - VM98

SEALING BAR:	420mm
VOLTAGE:	230V
POWER:	1kW
DIMENSIONS:	490 X 415 X 195mm
WEIGHT:	20kg - VACUUM PUMP SELF - LUBRICATING

ORDER CODE:

VPM0098 • VACUUM PACK MACHINE - VM98 ORVED

PLEASE NOTE: To be used with dry product only



MULTIPLE VACUUM PACK MACHINE

FEATURES:

- Compact and Ergonomic
- Complete with vacuum sensor
- Ease of use and high versatility
- Vacuum both In-Chamber and Out-of-Chamber
- Stain resistant
- 2 vacuum levels
- 4 sealing times
- Pump dehumidifier cycle
- Insufficient vacuum alert
- Sound and Visual alarm alert

SPECIFICATIONS:

DIMENSIONS:	495 x 600 x 288mm
CHAMBER SIZE:	355 x 365 x 184mm
BASIN VOLUME:	17.10lt
VOLTAGE:	230 V - 50/60Hz
MAX. POWER ABSORPTION:	350 VA
VACUUM PUMP:	8MC/H
FINAL PRESSURE:	2 MBAR
SEALING BEAM:	306mm
WEIGHT [NETT]:	29kg

ORDER CODE:

VPM0030 • VACUUM PACK MACHINE - EVOX 30



IN CHAMBER VACUUM PACK MACHINE

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

SPECIFICATIONS - VM12

SEALING BAR: 270mm
 VOLTAGE: 230V
 POWER: 0.45kW
 CHAMBER SIZE: 290 x 400 x 160mm
 DIMENSIONS: 375 x 485 x 370mm
 WEIGHT: 36kg
 VACUUM PUMP: 8M³H OIL LUBRICATING



ORDER CODE:

VPM0012 • VACUUM PACK MACHINE - VM12 ORVED

PLEASE NOTE: Gas Flush optional - machine needs to be ordered with Gas Flush option to be factory fitted. Only for models VPM0012 to VPM4020



Recently restyled, VM16 has now a larger in chamber size. It is the perfect commercial vac-pack machine for all applications in the food industry

SPECIFICATIONS - VM16

SEALING BAR: 315mm
 VOLTAGE: 230V
 POWER: 0.75kW
 CHAMBER SIZE: 337 x 430 x 165mm
 DIMENSIONS: 439 x 533 x 430mm
 WEIGHT: 51kg
 VACUUM PUMP: 12M³ / HR OIL LUBRICATING

ORDER CODE:

VPM0016 • VACUUM PACK MACHINE - VM16 ORVED



This unique commercial vac pack machine has an upsize vacuum pump of 25m³. VM18 is the perfect butcher's choice. Its very deep inner chamber allows packing butchery meat cuts

SPECIFICATIONS - VM18

SEALING BAR: 415mm
 POWER: 1.2kW
 VOLTAGE: 230V
 CHAMBER SIZE: 435 x 435 x 210mm
 DIMENSIONS: 545 x 590 x 510mm
 WEIGHT: 80kg
 VACUUM PUMP: 25M³ / HR OIL LUBRICATING

ORDER CODE:

VPM0018 • VACUUM PACK MACHINE - VM18 ORVED



VM20 is particularly suitable for large butchers shops, supermarkets, catering or food processing companies

SPECIFICATIONS - VM20

SEALING BAR: 2 X 620mm
 POWER: 1.5kW
 VOLTAGE: 400V
 CHAMBER SIZE: 650 x 535 x 200mm
 DIMENSIONS: 765 x 710 x 1050mm
 WEIGHT: 167kg
 VACUUM PUMP: 60M³ / HR OIL LUBRICATING

ORDER CODE:

VPM4020 • VACUUM PACK MACHINE - VM20 (ON REQUEST ONLY)





Best Choice

A



B



C



D



E



NEW arrival

SAUSAGE FILLERS - HAND DRIVEN

SPECIFICATIONS - SFT0003

DIMENSIONS: 360 x 180 x 170mm
 WEIGHT: 5kg
 PACKED DIMENSIONS: 410 x 220 x 210mm
 PACKED WEIGHT: 5.6kg
 - THREADED SHAFT
 - SINGLE SPEED
 SUPPLIED WITH: 10, 20 AND 30mm FUNNEL NOZZLES

SPECIFICATIONS - SFT0005

DIMENSIONS: 530 x 200 x 200mm
 WEIGHT: 10.5kg
 PACKED DIMENSIONS: 530 X 240 X 260mm
 PACKED WEIGHT: 11.5kg
 - TWO SPEED GEARBOX
 - EASIER TO USE WITH TWICE THE SPEED
 SUPPLIED WITH: 10, 20, 30 AND 40mm FUNNEL NOZZLES

SPECIFICATIONS - SFT0007

DIMENSIONS: 320 x 260 x 695mm
 WEIGHT: 16.5kg
 PACKED DIMENSIONS: 340 x 290 x 820mm
 PACKED WEIGHT: 18.5kg
 - TWO SPEED GEARBOX
 SUPPLIED WITH: 10, 20, 30 AND 40mm FUNNEL NOZZLES

SPECIFICATIONS - SFT0010

DIMENSIONS: 730 x 240 x 220mm
 WEIGHT: 20kg
 PACKED DIMENSIONS: 750 x 140 x 260mm
 PACKED WEIGHT: 18.2kg
 - TWO SPEED GEARBOX
 SUPPLIED WITH: 10, 20, 30 AND 40mm FUNNEL NOZZLES

SPECIFICATIONS - SFT1015

DIMENSIONS: 380 x 340 x 830mm
 WEIGHT: 35.5kg
 PACKED DIMENSIONS: 430 x 370 x 860mm
 PACKED WEIGHT: 30kg
 - TWO SPEED GEARBOX
 SUPPLIED WITH: 10, 20, 30 AND 40mm FUNNEL NOZZLES

ORDER CODES:

SFT0003	A	SAUSAGE FILLER TRESPADE – 3Lt - MINI
SFT0005	B	SAUSAGE FILLER TRESPADE – 5Lt - FLAT / GEAR
SFT0007	C	SAUSAGE FILLER TRESPADE – 7Lt - VERTICAL
SFT0010	D	SAUSAGE FILLER TRESPADE – 10Lt - FLAT
SFT1015	E	SAUSAGE FILLER TRESPADE - 15lt - VERTICAL [DELUXE]

- Well suited as a backup for making speciality flavoured sausages for your customers
- Exceptionally strong, easy to use. Suitable for producing any kind of sausage
- 3Lt and 5Lt fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space
- Fillers with gears save time and labour
- Stainless Steel cylinders - easily removable to clean
- Various size funnels are available
- To avoid damage when using the 12mm or smaller nozzles ensure that the product has been processed first through 8mm plate, then a 4.5mm plate

ECO LINE SAUSAGE FILLERS

- Tested suitability for contact with food
- Cylinders in stainless steel
- Watertight and easy to clean cylinder weldings
- Racks in carbon steel
- Anti-wear metal gears
- Aluminium gear-block with self-lubricating bushes
- "Moplen" pistons equipped with vents and silicone gaskets
- Rubber feet to grant a perfect grip on the work bench
- Speed variator to increase the withdraw speed

SPECIFICATIONS - SFT3005

CAPACITY:	5Lt
DIMENSIONS:	520 x 210 x 160mm
WEIGHT:	7kg
PACKED DIMENSIONS:	540 x 220 x 220mm
PACKED WEIGHT:	8kg
SUPPLIED WITH:	10, 20 AND 30mm FUNNEL NOZZLES

SPECIFICATIONS - SFT3007

CAPACITY:	7Lt
DIMENSIONS:	635 x 210 x 160mm
WEIGHT:	9kg
PACKED DIMENSIONS:	640 x 210 x 190mm
PACKED WEIGHT:	9.87kg
SUPPLIED WITH:	10, 20 AND 30mm FUNNEL NOZZLES

ORDER CODES:

SFT3005	•	SAUSAGE FILLER TRESPADE - 5Lt ECO LINE [STAR 5]
SFT3007	•	SAUSAGE FILLER TRESPADE - 7Lt ECO LINE [STAR 8]

NEW arrival



SAUSAGE FILLERS - HAND DRIVEN

SPECIFICATIONS - SFB0003

CAPACITY:	3LT
DIMENSIONS:	540 X 310 X 270mm
WEIGHT:	8.5KG

SPECIFICATIONS - SFB0005

CAPACITY:	5LT
DIMENSIONS:	660 X 310 X 270mm
WEIGHT:	10.5KG

SPECIFICATIONS - SFB0007

CAPACITY:	7LT
DIMENSIONS:	810 X 310 X 270mm
WEIGHT:	14KG

SPECIFICATIONS - SFB1015

CAPACITY:	15LT
DIMENSIONS:	300 X 330 X 710mm
WEIGHT:	19KG

ORDER CODES:

SFB0003	•	SAUSAGE FILLER BUTCHERQUIP - 3Lt - S/STEEL HORIZONTAL
SFB0005	•	SAUSAGE FILLER BUTCHERQUIP - 5t - S/STEEL HORIZONTAL
SFB0007	•	SAUSAGE FILLER BUTCHERQUIP 7Lt - S/STEEL HORIZONTAL
SFB1015	•	SAUSAGE FILLER BUTCHERQUIP - 15Lt - S/STEEL VERTICAL

All models come standard with a set of four funnel nozzles for different diameter sausages. Well suited as a backup for making speciality sausages for your customers. Exceptionally strong, easy to use. Suitable for producing any kind of sausage. All fillers are fitted with a two speed gearbox for fast release of the plunger for quicker refilling. All Stainless Steel construction with easily removable cylinders for cleaning. Funnel sizes 20, 25, 35 and 40mm.





MINCER FUNNELS - PLASTIC

ORDER CODES:

- MFP0510 • MINCER FUNNEL PLASTIC - NO. 5 x 10mm
- MFP0520 • MINCER FUNNEL PLASTIC - No. 5 x 20mm
- MFP0810 • MINCER FUNNEL PLASTIC - No. 8 x 10mm
- MFP0820 • MINCER FUNNEL PLASTIC - No. 8 x 20mm
- MFP1010 • MINCER FUNNEL PLASTIC - No. 10 x 10mm
- MFP1020 • MINCER FUNNEL PLASTIC - No. 10 x 20mm
- MFP2212 • MINCER FUNNEL PLASTIC - No. 22 x 12mm
- MFP2220 • MINCER FUNNEL PLASTIC - No. 22 x 20mm
- MFP3212 • MINCER FUNNEL PLASTIC - No. 32 x 12mm
- MFP3220 • MINCER FUNNEL PLASTIC - No. 32 x 20mm



SAUSAGE FILLER FUNNELS - ALUMINIUM

ORDER CODES:

- SFA0012 • SAUSAGE FILLER FUNNEL ALUMINIUM - 12mm
- SFA0020 • SAUSAGE FILLER FUNNEL ALUMINIUM - 20mm

FOR SAUSAGE FILLERS WITH A SCREW-ON FUNNEL HOLDER.
(NOT FOR QUICK RELEASE)



SAUSAGE FILLER FUNNELS - PLASTIC

ORDER CODES:

- SFP0010 • SAUSAGE FILLER FUNNEL PLASTIC - 10mm
- SFP0020 • SAUSAGE FILLER FUNNEL PLASTIC - 20mm
- SFP0030 • SAUSAGE FILLER FUNNEL PLASTIC - 30mm
- SFP0035 • SAUSAGE FILLER FUNNEL PLASTIC - 35mm

FOR SAUSAGE FILLERS WITH A SCREW-ON FUNNEL HOLDER.
(NOT FOR QUICK RELEASE)



SAUSAGE FILLER FUNNELS - QUICK RELEASE - PLASTIC

ORDER CODES:

- SFP1010 • S/FILLER FUNNEL PLASTIC - 10mm (CLIP-ON)
- SFP1020 • S/FILLER FUNNEL PLASTIC - 20mm (CLIP-ON)



HAND MINCERS

ORDER CODES:

- MHP0008 • MINCER HAND - NO.8
- MHP0010 • MINCER HAND - NO.10
- MHP0022 • MINCER HAND - NO.22
- MHP0032 • MINCER HAND - NO.32

ALL HAND MINCERS INCLUDE A 4.5MM MINCER PLATE AND KNIFE



HAND MINCER KNIVES

ORDER CODES:

- MKH0008 • MINCER KNIVES HAND - NO.8
- MKH0010 • MINCER KNIVES HAND - NO.10
- MKH0022 • MINCER KNIVES HAND - NO.22
- MKH0032 • MINCER KNIVES HAND - NO.32



HAND MINCER PLATES

ORDER CODES:

- MPH0804 • MINCER PLATE HAND No.8 x 4.5mm
- MPH0806 • MINCER PLATE HAND No.8 x 6mm
- MPH0808 • MINCER PLATE HAND No.8 x 8mm
- MPH0810 • MINCER PLATE HAND No.8 x 10mm
- MPH1004 • MINCER PLATE HAND No.10 x 4.5mm
- MPH1006 • MINCER PLATE HAND No.10 x 6mm
- MPH1008 • MINCER PLATE HAND No.10 x 8mm
- MPH1010 • MINCER PLATE HAND No.10 x 10mm
- MPH1012 • MINCER PLATE HAND No.10 x 12mm
- MPH2204 • MINCER PLATE HAND No.22 x 4.5mm
- MPH2206 • MINCER PLATE HAND No.22 x 6mm
- MPH2208 • MINCER PLATE HAND No.22 x 8mm
- MPH2210 • MINCER PLATE HAND No.22 x 10mm
- MPH2212 • MINCER PLATE HAND No.22 x 12mm
- MPH3204 • MINCER PLATE HAND No.32 x 4.5mm
- MPH3206 • MINCER PLATE HAND No.32 x 6mm
- MPH3208 • MINCER PLATE HAND No.32 x 8mm
- MPH3210 • MINCER PLATE HAND No.32 x 10mm
- MPH3212 • MINCER PLATE HAND No.32 x 12mm





TENDERISER

USE FOR TENDERISED STEAK IN RESTAURANTS, SUPERMARKETS, RETIREMENT VILLAGES, PRISONS ETC. IDEAL FOR MASS CATERING AND BUTCHERIES. HAS A SAFETY SWITCH AND EASY TO CLEAN

SPECIFICATIONS -TDS1001

POWER: 0.37kW - 220V - 50Hz
 DIMENSIONS: 530 x 470 x 220mm
 WEIGHT: 29kg



ORDER CODES:

- TDS1001 • TENDERIZER SKYMSSEN - S/STEEL
- TDS0012 • TENDERIZER SKYMSSEN - STRIPCUTTER ATTACHMENT - 12mm



HAND OPERATED PATTY MACHINES

MAKES THE PERFECT HAMBURGER PATTY. TWICE THE PRODUCTION AND SPEED OF ANYTHING ELSE. MANUALLY DRIVEN

ORDER CODES:

- DESCRIPTION OF MEASUREMENTS – DIAMETER OF PATTY
- PMD0100 • PATTY MACHINE DAMPA - 100mm
 - PMD0130 • PATTY MACHINE DAMPA – 130mm



HAND OPERATED PATTY MACHINES

FEATURES

- Robust heavy duty
- Cast aluminium construction

SPECIFICATIONS - PMB0100

DIMENSIONS: 200 x 270 x 290mm
 WEIGHT: 4.5kg

SPECIFICATIONS - PMB0130

DIMENSIONS: 180 x 360 x 300mm
 WEIGHT: 7kg

ORDER CODES:

- PMB0100 • PATTY MACHINE BUTCHERQUIP – 100mm
- PMB0130 • PATTY MACHINE BUTCHERQUIP – 130mm

CITRUS EXTRACTOR ECP

SPECIFICATIONS - CES0001

OUTPUT:	APPROX 200 ORANGES AN HOUR
POWER:	0.3kW - 230V - 50Hz
SPEED:	1410RPM
DIMENSIONS:	200 x 310 x 390mm
WEIGHT:	9kg

ORDER CODE:

CES0001 • CITRUS EXTRACTOR SAMMIC - ECP



sammic

MULTI JUICER - SEMI COMMERCIAL

FEATURES

- Ideal to obtain perfect juice straight from fresh fruit or vegetables.
- Simple and easy to use.
- For small volume restaurants.
- Suitable for fruit or vegetables.
- Enhance your menu for extra profit.
- Product to be processed must be pitless

SPECIFICATIONS - JES0001

POWER:	0.24kW, 220V, 50Hz
SPEED:	6300RPM
DIMENSIONS:	210 x 310 x 370mm
WEIGHT:	5kg

ORDER CODE:

JES0001 • MULTI JUICER SUMMIT



SUMMIT

JUICE EXTRACTOR

FEATURES

- Induction motor
- Patented automatic feed system, \varnothing 79mm
- High clearance juice spout - 162mm
- Continuous pulp ejection
- 6.5-Litre container slots neatly under the ejector
- Easy removable Stainless Steel bowl and basket for fast cleaning
- Drip tray

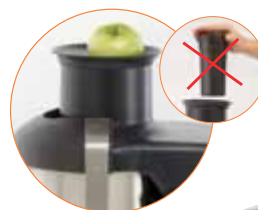
SPECIFICATIONS - JER0001

AUTOMATIC CENTRIFUGAL JUICER

OUTPUT:	UP TO 120Lt PER HOUR
POWER:	700W - SINGLE PHASE - 230V 50Hz
SINGLE SPEED:	3000RPM
DIMENSIONS:	505 x 235 x 420mm

ORDER CODE:

JER0001 • JUICE EXTRACTOR ROBOT COUPE - J80



robot coupe

Best Choice

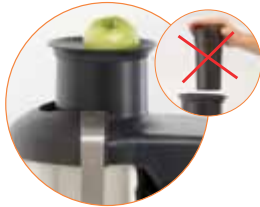


**SIMPLY
J80
Ultra
AUTOMATIC**



robot coupe®

Best Choice



JUICE EXTRACTOR

FEATURES

- Induction motor
- Patented automatic feed system, ø 79mm
- High clearance juice spout - up to 250mm
- Ejection chute sends a continuous flow of pulp straight into a bin
- 7.2Lt container slots neatly under the ejector
- Easy removable Stainless Steel bowl and basket for fast cleaning
- Drip tray
- Specially designed for intensive use

SPECIFICATIONS - JER0002

AUTOMATIC CENTRIFUGAL JUICER

OUTPUT: UP TO 160lt PER HOUR

POWER: 1000W - SINGLE PHASE - 230V 50Hz

SINGLE SPEED: 3000RPM

DIMENSIONS: 595 x 235 x 438mm

ORDER CODE:

JER0002 • JUICE EXTRACTOR ROBOT COUPE - J100 ULTRA



SKYMISEN
SE É SKYMISEN, PODE CONFIAR



FOOD LIQUIDISERS

IDEAL FOR BLENDING SOUPS AND SAUCES. USE SPECIFICALLY FOR MAYONNAISE, SALAD DRESSINGS, JUICES, ETC

SPECIFICATIONS - LQS1004

POWER: 0.7kW, 220V, 50Hz

SPEED: 3410RPM

DIMENSIONS: 210 x 240 x 600mm - REMOVABLE JUG

SPECIFICATIONS - LQS1025

POWER: 1.9kW - 220V - 50Hz

SPEED: 2890RPM

DIMENSIONS: 450 x 570 x 1360mm - TILTING JUG

ORDER CODES:

LQS1004 A LIQUIDISER SKYMISEN - 4Lt - SEAMLESS BOWL
LQS1025 B LIQUIDISER SKYMISEN - 25Lt - SEAMLESS BOWL

DOUGH ROLLER

CONVENIENT, RELIABLE AND SIMPLE OPERATION. THIS PRECISION ENGINEERED MACHINE IS MAINTENANCE FREE.

IN ONLY A FEW SECONDS IT WILL CREATE FLAT DOUGH UP TO 400mm WIDE AND 1 TO 5mm THICK FOR PIZZA OR ANY OTHER USE. (NOW WITH SAFETY GUARD)

SPECIFICATIONS - DRM0001

DIMENSIONS: 530 x 450 x 800mm
 NETT WEIGHT: 44kg
 WATTS: 370W
 VOLTAGE: 220/240V 50Hz

ORDER CODE:

DRM0001 • DOUGH ROLLER MACHINE – ANKOR

ANKOR



ANKOR



SPIRAL DOUGH MIXER

IDEAL FOR SMALL BAKERIES AND PIZZERIAS. ALL UNITS ARE SUPPLIED WITH CASTORS FOR EASY CLEANING AND MANEUVERABILITY

- Mixers have a fixed head and mixing bowl
- The shape of the spiral ensures a perfectly mixed dough is achieved in a few minutes
- Silent transmission system
- Stainless Steel protection grid for increased safety
- All units fitted with an electronic timer and 2 speed motor
- New improved belt and chain drive



SPECIFICATIONS - DMA1020

CAPACITY: 20Lt (DRY FLOUR 12kg)
 VOLTAGE: 230V - SINGLE PHASE - 50Hz
 POWER: 1.5kW
 DIMENSIONS: 800 x 390 x 730mm
 BOWL SIZE: 360 x 210mm
 WEIGHT: 125kg
 ROTATION SPEED: SINGLE SPEED - 19/193 R.P.M



SPECIFICATIONS - DMA1030

CAPACITY: 30Lt (DRY FLOUR 17KG)
 VOLTAGE: 380V - 3 PHASE - 50Hz
 POWER: 1.5kW
 DIMENSIONS: 830 x 450 x 800mm
 BOWL SIZE: 380 x 260mm
 WEIGHT: 136kg
 ROTATION SPEED: 26/178 R.P.M



SPECIFICATIONS - DMA1040

CAPACITY: 40LT (DRY FLOUR 25KG)
 VOLTAGE: 380V - 3 PHASE - 50Hz
 POWER: 2.2kW
 DIMENSIONS: 870 x 480 x 920mm
 BOWL SIZE: 450 X 270mm
 WEIGHT: 170kg
 ROTATION SPEED: 26/178 R.P.M



SPECIFICATIONS - DMA1050

CAPACITY: 50LT (DRY FLOUR 30KG)
 VOLTAGE: 380V - 3 PHASE - 50Hz
 POWER: 3.0kW
 DIMENSIONS: 900 x 510 x 920mm
 BOWL SIZE: 500 x 270mm
 WEIGHT: 180kg
 ROTATION SPEED: 26/178 R.P.M

ORDER CODES:

- DMA1020 DOUGH MIXER ANKOR - 20Lt
- DMA1030 DOUGH MIXER ANKOR - 30Lt
- DMA1040 DOUGH MIXER ANKOR - 40Lt
- DMA1050 DOUGH MIXER ANKOR - 50Lt

PLANETARY MIXER - 6.9LT PROFESSIONAL

FEATURES

- Smooth rounded bowl-lift professional design Ideal for heavy loads/ use and easy to clean
- 6.9 L stainless steel bowl Easily handles very large quantities of food
- 1.3 Hp high efficiency motor with direct drive Quiet and powerful
- Full metal body construction, high precision metal gears and metal control knobs Stable, quiet and durable
- All stainless steel standard accessories Robust, durable and dishwasher-safe
- Original planetary action Fast and thorough mixing
- Single attachment hub Easy usage with a wide choice of optional accessories
- Wire guard and stop switch For high safety in a commercial environment

SPECIFICATIONS - PMK0069

MOTOR: 500W - 220-240V - 50-60Hz
 DIMENSIONS: 419 x 287 x 310mm
 WEIGHT: 13kg
 PACKAGED WEIGHT: 16.6kg

ORDER CODE:

- PMK0069 • PLANETARY MIXER KITCHENAID - 6.9Lt PROFESSIONAL



KitchenAid
FOR THE WAY IT'S MADE!

NEW arrival



PLANETARY MIXER - 4.8LT COMMERCIAL

WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

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

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

SPECIFICATIONS - PMK0005

MOTOR: 0.32kW - 220-240V - 50-60Hz ▲
 DIMENSIONS: 410 x 260 x 340mm
 WEIGHT: 12.3kg

ORDER CODE:

- PMK0005 • PLANETARY MIXER KITCHENAID - 4.8Lt - WHITE



INCLUDES 6.9LT BOWL,
REMOVABLE POURING CHUTE,
ELLIPTIC 11 WIRE WHISK,
POWER KNEAD SPIRAL DOUGH
HOOK AND FLAT BEATER



ANKOR**10LT PLANETARY MIXER - NO HUB - WITH SAFETY GRID**

UNIT MUST BE STOPPED BEFORE GEAR CHANGE. ALL MIXERS COME STANDARD WITH DOUGH HOOK, WHISK AND FLAT BEATER. IDEAL FOR SMALL BAKERIES AND HOME INDUSTRIES

SPECIFICATIONS - PMF5010

TOTAL VOLUMETRIC CAPACITY: 10Lt
 VOLTAGE: 220V - 50Hz
 POWER: 0.60kW
 DIMENSIONS: 460 x 380 x 680mm
 PLANETARY SPEED: 480 / 244 / 148RPM
 WEIGHT: 68kg

**ORDER CODE:**

PMK5010 • PLANETARY MIXER - 10Lt (NO HUB)
 (WITH SAFETY GUARD)

FLOOR STANDING PLANETARY MIXER - NO HUB - WITH SAFETY GRID**SPECIFICATIONS - PMF7020**

TOTAL VOLUMETRIC CAPACITY: 20Lt
 VOLTAGE: 220V - 50Hz
 POWER: 0.375kW
 DIMENSIONS: 520 x 480 x 810mm
 PLANETARY SPEED: 110 / 225 / 475RPM
 WEIGHT: 90kg

**SPECIFICATIONS - PMF5020 (ECONO)**

TOTAL VOLUMETRIC CAPACITY: 20Lt
 VOLTAGE: 220V - 50Hz
 POWER: 1.1kW
 DIMENSIONS: 550 x 410 x 860mm
 PLANETARY SPEED: 197 / 317 / 462RPM
 WEIGHT: 93kg

**SPECIFICATIONS - PMF7040**

TOTAL VOLUMETRIC CAPACITY: 40Lt
 VOLTAGE: 220V - 50Hz
 POWER: 0.75kW
 DIMENSIONS: 560 x 590 x 1060mm
 PLANETARY SPEED: 80 / 166 / 316RPM
 WEIGHT: 180kg

**SPECIFICATIONS - PMF7060**

TOTAL VOLUMETRIC CAPACITY: 60Lt
 VOLTAGE: 380V - 3 PHASE - 50Hz
 POWER: 1.5kW
 DIMENSIONS: 1010 x 708 x 1350mm
 PLANETARY SPEED: 116 / 217 / 366RPM
 WEIGHT: 405kg

**ORDER CODES:**

PMF7020 • PLANETARY MIXER-20 Lt ANKOR (NO HUB)
 (WITH SAFETY GUARD)
 PMF5020 • PLANETARY MIXER-20 Lt ECONO (NO HUB)
 (WITH SAFETY GUARD)
 PMF7040 • PLANETARY MIXER-40 Lt ANKOR(NO HUB)
 (WITH SAFETY GUARD)
 PMF7060 • PLANETARY MIXER-60 Lt ANKOR
 (WITH SAFETY GUARD)



FLOOR STANDING PLANETARY MIXER - WITH HUB AND SAFETY GRID

SPECIFICATIONS - PMF1020

CAPACITY: 20Lt
 VOLTAGE: 220V - 50Hz
 POWER: 0.375kW
 DIMENSIONS: 516 x 456 x 850mm
 PLANETARY SPEED: 142 / 264 / 482RPM
 WEIGHT: 98kg

SPECIFICATIONS - PMF1030

CAPACITY: 30Lt
 VOLTAGE: 220V - 50Hz
 POWER: 0.75kW
 DIMENSIONS: 576 x 575 x 1163mm
 PLANETARY SPEED: 97 / 176 / 368RPM
 WEIGHT: 150kg

SPECIFICATIONS - PMF1040

CAPACITY: 40Lt
 VOLTAGE: 220V - 50Hz
 POWER: 1.125kW
 DIMENSIONS: 630 x 650 x 1110mm
 PLANETARY SPEED: 109 / 225 / 412RPM
 WEIGHT: 250kg

SPECIFICATIONS - PMF1060

CAPACITY: 60LT
 VOLTAGE: 380V - 3 PHASE - 50Hz
 POWER: 1.5kw
 DIMENSIONS: 1010 x 708 x 1350mm
 PLANETARY SPEED: 116 / 217 / 366RPM
 WEIGHT: 405kg

ALL MIXERS COME STANDARD WITH DOUGH HOOK, WHISK, FLAT BEATER AND SAFETY GRID

- Mixers are coated with long lasting enamel which make them easy to clean and toxin free
- Offers noiseless operation and high torque motors
- Hardened steel alloy gears with 3-speed transmission
- Mincer and vegetable cutter attachments are optional extras

Mixers must be stopped before gear change. Do not overload machine.

ORDER CODES:

PMF1020	A	PLANETARY MIXER - 20Lt ANKOR (WITH HUB) (WITH SAFETY GUARD)
PMF1030	B	PLANETARY MIXER - 30Lt ANKOR (WITH HUB) (WITH SAFTY GUARD)
PMF1040	C	PLANETARY MIXER - 40Lt ANKOR (WITH HUB) (WITH SAFETY GUARD)
PMF1060	D	PLANETARY MIXER - 60Lt ANKOR (WITH HUB) (WITH SAFETY GUARD)
PMF2001	•	PLANETARY MIXER - MINCER ATTACHMENT ONLY (INCLUDES 6mm, 8mm STAINLESS STEEL PLATES)
PMF2007	•	PLANETARY MIXER - VEG CUTTING ATTACHMENT (INCLUDES 3mm SLICER, 3mm & 5mm SHREDDER)





MILKSHAKE MIXER

SPECIFICATIONS - MMA0001

POWER: 0.35kW - 220V
 DIMENSIONS: 165 x 158 x 498mm
 WEIGHT: 4.5kg
 SUPPLIED WITH ONE MILKSHAKE CUP (800ml)

RUGGED CONSTRUCTION. IDEAL FOR VENDING AREAS, FASTFOOD OUTLETS, CAFES, TUCK SHOPS AND CANTEENS.

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

ORDER CODES:

- MMA0001 • MILKSHAKE MACHINE SUMMIT(BLACK) - SINGLE HEAD (INCL CUP)
- MMA0004 • MILKSHAKE MACHINE SUMMIT (RED) - SINGLE HEAD (INCL CUP)
- MMA0007 • MILKSHAKE MACHINE SUMMIT(SILVER) - SINGLE HEAD (INCL CUP)
- MSC0001 • MILK SHAKE CUP S/STEEL-750ml



MILKSHAKE MIXER

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

SPECIFICATIONS - MMH0200

POWER: 0.24kW - 220-240V - 50-60Hz
 DIMENSIONS: 165 x 171 x 520mm
 WEIGHT: 6.5kg
 - SUPPLIED WITH 1 X 750ml MILKSHAKE CUP

SPECIFICATIONS - MMH0300

POWER: 0.25kW - 50-60Hz
 DIMENSIONS: 101 x 146 x 419mm
 WEIGHT: 4.76kg
 - SUPPLIED WITH 1 X 750ml MILKSHAKE CUPS

SPECIFICATIONS - MMH0400

POWER: 0.9kW - 50-60Hz
 DIMENSIONS: 317 x 228 x 520mm
 WEIGHT: 17kg
 - SUPPLIED WITH 3 X 750ml MILKSHAKE CUPS
 - 3 SPEED ROCKER SWITCH
 - UNIQUE PULSE SWITCHES

ORDER CODES:

- MMH0200 A MILKSHAKE MIXER HAM/BEACH-SINGLE
- MMH0400 B MILKSHAKE MIXER HAM/BEACH-TRIPLE 400
- MMH0300 C MILKSHAKE MIXER HAM/BEACH - SINGLE [WALL MOUNTED]
- XMMH9135 D M/MIX HB-AGITATOR FOR MILKSHAKE MACHINE (NEW)
- MSC0001 E MILK SHAKE CUP S/STEEL - 750ml
- MSC0003 F MILK SHAKE CUP S/STEEL WITH HANDLE - 880ml - IDEAL FOR HOT PRODUCT

COMMERCIAL BLENDER

FEATURES

- 3-Wire Grounded Plug Designed with safety in mind.
- Sure Grip Feet Prevents skidding—won't mark countertops.
- Self-Aligning Collar Container easily fits into place.

SPECIFICATIONS - CBH0990

JUG CAPACITY: 3.8Lt
 MOTOR POWER: 3/4HP WITH PULSE - 230V - 50-60Hz
 SPEED: 2 SPEED
 DIMENSIONS: 228 x 241 x 317mm
 WEIGHT: 10.5kg
 - DURABLE STAINLESS STEEL BLADES AND CONTAINER



ENOUGH POWER AND DURABILITY FOR ANY HOTEL, RESTAURANT, CANTEEN OR HOSPITAL. STAINLESS STEEL JUG. DESIGNED FOR HEAVY DUTY INDUSTRIAL USE. HAS PULSE FUNCTION

ORDER CODE:

CBH0990 • COMMERCIAL BLENDER HAM/BEACH - 990

COMMERCIAL BLENDER

SPECIFICATIONS - CBH0500

JUG CAPACITY: 1.9Lt
 MOTOR POWER: 1HP WITH PULSE - 230V - 50-60Hz
 DIMENSIONS: 178 x 203 x 521mm
 WEIGHT: 8.2kg
 - VARIABLE SPEED AND PULSE FUNCTIONS
 - DURABLE STAINLESS STEEL BLADES AND CONTAINER

ENOUGH POWER AND DURABILITY FOR ANY HOTEL, RESTAURANT, CANTEEN OR HOSPITAL. STAINLESS STEEL JUG. HAS PULSE FUNCTION.


FEATURES

- Chop, Variable Speed and Pulse Functions for Easy Blending, Pureeing, Grinding, Chopping & Emulsifying
- 1 Hp Motor has the Torque Needed for Thick Recipes
- Adjustable Speed Dial for Chop and Variable Speed Functions
- All-Metal Drive Coupling and Stainless Steel Blades


ORDER CODE:

CBH0500 • COMMERCIAL BLENDER HAM/BEACH - 1.9Lt





All-metal drive coupling offers long-lasting performance



Stainless Steel blades quickly cut through ingredients



FOOD BLENDER

FEATURES

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

SPECIFICATIONS - FBH6000

JUG CAPACITY: 1.8Lt
 MOTOR POWER: 3HP - 230V - 50-60Hz
 DIMENSIONS: 178 x 203 x 467mm



ORDER CODE:

FBH6000 • FOOD BLENDER HAM/BEACH



A

BAR BLENDERS

FEATURES

- The world’s favourite blender, a must for any bar or restaurant kitchen.
- To be used with crushed ice
- Separate On / Off and High / Low pulse switches.
- Break resistant polycarbonate jug.
- Fitted with patented rubber clutch system to prevent motor damage

SPECIFICATIONS - BBH0908

JUG CAPACITY: 1.25Lt
 MOTOR POWER: 3/8HP - 220-240V - 50-60Hz
 DIMENSIONS: 165 x 203 x 387mm
 WEIGHT: 4.1kg



ORDER CODE:

BBH0908 A BAR BLENDER HAM/BEACH-908 (WITH A PLASTIC JUG)

FEATURES

- Multipurpose blender suitable for any bar or restaurant.
- Perfect for salsas, dips, soups, cocktails and more.
- Separate On / Off and High / Low pulse switches
- To be used with crushed ice

SPECIFICATIONS - BBH2001 RIO

JUG CAPACITY: 950ml (STAINLESS STEEL JUG)
 MOTOR POWER: 1/2HP WITH PULSE - 220-240V - 50-60Hz
 DIMENSIONS: 165 x 203 x 406mm
 WEIGHT: 3.6kg



SPECIFICATIONS - BBH2002 TANGO

JUG CAPACITY: 1.4Lt
 MOTOR POWER: 1/2HP WITH PULSE - 220-240V - 50-60Hz
 DIMENSIONS: 165 x 228 x 431mm
 WEIGHT: 5kg



ORDER CODE:

BBH2001 B BAR BLENDER HAM/BEACH - RIO - S/STEEL JUG
 BBH2002 C BAR BLENDER HAM/BEACH - TANGO



B



C

TEMPEST BLENDER

FEATURES

- Perfect for a variety of uses, including smoothies, margaritas, daiquiris, sauces, soups, salsas and more.
- Provides the power and durability to handle the professional demands of hotels, bars, restaurants, hospitals and nursing homes.
- Two-speed versatility with pulse option provides precise blending every time.
- Patented quad-angle designed, Stainless Steel cutting and mixing blades ensure perfectly smooth drinks without unwanted ice or fruit chunks.
- Powerful blending performance for fast paced high volume businesses.
- Crushed ice or ice blocks

SPECIFICATIONS - TBH0915

JUG CAPACITY:	1.8Lt
MOTOR POWER:	3HP WITH PULSE - 220-240V - 50-60Hz
DIMENSIONS:	158 x 228 x 520mm
WEIGHT:	4.4kg

ORDER CODES:

TBH0915	• TEMPEST BLENDER HAMILTON BEACH
TBH1516	• SPARE JUG FOR-TEMPEST / SUMMIT BLENDER
TBH1915	• TEMPEST BLENDER H/B - COUNTER INSTALLATION KIT



SUMMIT BLENDER

FEATURES

- Auto blend stops blender when drink reaches the perfect consistency
- Wave action system continually forces mixture down into the blades
- 3hp motor with all-metal drive coupling
- Jar pad sensor helps prevent "wear and tear"
- Unique airflow baffle keeps unit cool
- Easy to clean controls
- Timer with auto shut off
- Stackable 1.8 Lt poly carbonate container
- USB port for future program updates
- Quiet Shield™ sound enclosure reduces the sound of the operating blender and maintains the lowest height profile in its class, even when open.
- The quietest blender in its class offering consistent preparation results.
- Crushed ice or ice blocks

SPECIFICATIONS - SBH1916

JUG CAPACITY:	1.8Lt
MOTOR POWER:	3HP WITH PULSE - 220-240V - 50-60Hz
DIMENSIONS:	254 x 304 x 590mm
WEIGHT:	13.25kg

ORDER CODES:

SBH1916	• SUMMIT BLENDER HAMILTON BEACH
TBH1516	• SPARE JUG FOR-TEMPEST / SUMMIT BLENDER



REFER TO USAGE TABLE ON PAGE 147 TO CHOOSE YOUR CORRECT BLENDER BASED ON DRINKS PER DAY

Crystal



ICE CRUSHER - ELECTRIC

Adjustable height. Heavy duty steel and aluminium base and support. Output 10kg an hour. Provides consistent, reliable power, especially during crucial peak work hours in restaurants, bars, institutions. Quiet & fast

SPECIFICATIONS - ICH1001

POWER: 0.65kW - 230V - 50-60Hz
 DIMENSIONS: 200 x 230 x 300mm
 WEIGHT: 5.6kg
 - BOWL OPTIONAL EXTRA

ORDER CODES:

ICH1001 • ICE CRUSHER ELECTRIC - DELUX
 MBT1002 • MIXING BOWL TAPERED - MB2 (MINI) - 180 x 65mm (800ml)

avenia



SPECIFICATIONS - ICH0945

POWER: 0.30kW - 220V - 50Hz
 DIMENSIONS: 700 x 160 x 245mm
 WEIGHT: 12.9kg
 - MAKES PERFECT SHAVED ICE

ORDER CODE:

ICH0945 • ICE SHAVER ELECTRIC - ECONO

Global



ICE CRUSHER - HAND

IDEAL FOR BARS AND RESTAURANTS WHERE CRUSHED ICE IS REQUIRED IN SMALL QUANTITIES. EASY TO USE.

ORDER CODE:

ICH0001 • ICE CRUSHER - HAND

908®

Rio®

frozen drinks

like margaritas
dairquiris & pina colodas
for use with crushed ice



HBB908 Series†

25 second
dairquiri

400 Watts

3/8 Hp

1.25 L

polycarbonate
rubber clutch

HBB250 Series *

20 second
dairquiri

450 Watts

1/2 Hp
with pulse

1.25 L

polycarbonate
rubber clutch
Wave~Action®
System
jar pad sensor

HBB250S Series*

20 second
dairquiri

450 Watts

1/2 Hp
with pulse

.95 L

stainless steel
rubber clutch
Wave~Action®
System
jar pad sensor

Tango®

smoothies +
frozen drinks

for use with crushed & half cube ice



HBH450 Series *

15 second
dairquiri

600 Watts

1 Hp
with pulse

1.4 L

polycarbonate
metal clutch
Wave~Action® System
timer/
auto shutoff
jar pad sensor

Tempest®

smoothies + frozen drinks + coffee

for use with full cube ice



HBH650 Series *

12 second
dairquiri

1,000 Watts

3 Hp
with pulse

1.8 L

polycarbonate
metal clutch
timer / auto shutoff / jump cycle
jar pad sensor
Wave~Action® System

Summit®

smoothies + frozen drinks + coffee

for use with full cube ice



HBH850 Series *

12 second
dairquiri

1,000 Watts

3 Hp
with pulse

1.8 L

polycarbonate
auto blend
timer/
auto shutoff
cavitation
control
cycle
blending
Quiet Shield™
sensor
converts to
under-counter
metal clutch
Wave~Action®
System