

Machinery

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WE TAKE CARE OF ALL YOUR HOME KILL NEEDS

If you're in the Home Kill business, then Dunninghams can provide all your product and machinery needs.

Dunninghams stocks a wide range of products for the growing Home Kill industry, including specialist products such as preservative free sausage meals and sausage casings.

We also offer a wide range of trays and other packaging including poly bags, pre-printed bags and labels, twine, knives and steels and boning hooks.

Listed on these pages are some of the products ideally suited for Home Kill. If you have any queries about these or other products we offer, please call our Customer Service Team on 0800 363 1921.

So whatever you need to complete the task, Dunninghams is your first port of call for all your Home Kill requirements.

We stock

Sausage Meals

- DMD Beef Spice-O-Mix
- DMD Pork Spice-O-Mix
- DMD Beef Gluten Free (no pres.) Meal (M2133)
- DMD Venison Meal
- DMD Penrose Beef Meal
- Metra Supreme Beef Meal (M6050)
- DMD Beef PC Multi-Mix Meal

Cures and salts

- DMD Honeydew Cure
- DMD Premium Brine Mix
- DMD Corned Beef Cure
- HP Salt
- Standard Fine Salt
- Brown Sugar

Salami Seasonings

- DMD Salami Mix
- DMD Pepperoni Mix

Salami Vacuum Bags

- Clear and black-backed
- 75-100mm flat widths
- 240-600mm lengths

Concentrates

- DMD Beef Gluten Free 4% Concentrate
- DMD Lamb 2.5% Concentrate
- DMD Beef 4% Concentrate
- Sterimeal
- Semolina
- Flour
- Summerbind

Casings

- Casings - clipped & looped
- Hog
- Sheep
- Collagen
- Fibrous

Stuffings

- DMD Old English Stuffing
- DMD Sage and Onion
- DMD Garden Herb

ANCILLARY EQUIPMENT

- Knives
- Sharpening Stones & Steels
- Gumboots
- Pouches and Belts
- Aprons

PACKAGING

- Variety of Trays
- Stretch Film
- Boxes
- Vac Bags
- Freezer Bags
- Pre-printed butcher bags

MACHINERY

- Mincers
- Chop Cutters
- Vacuum Packers
- Mixer Mincers
- Bandsaws & Blades
- Sausage Fillers
- Slicers

Single and 3-phase power options available in most models



Medoc STL350 Bandsaw



Benchtop Mincer Mainca PC32



Henkelman Boxer 52 Vacuum Packer



MHS chop cutter

For information on regulations surrounding Home Kill, call MPI on Freephone 0800 00 83 83 or visit www.mpi.govt.nz

BANDSAWS

Mainca

**Bandsaw
Blades**
Variety of sizes
available in
3TPI & 4TPI.



BANSMAIBC22AAB

Code	Description	Blade Size (mm)
BANSMAIBC22AAB	BC2200 Single-Phase	2280

Medoc



BANSMEDST200



BANSMEDSTL480F
*sliding table top added extra

Code	Description	Blade Size (mm)
BANSMEDST200	Bench Top ST-200	1600
BANSMEDST270	ST-270 Single Phase Table Top	
BANSMEDSTL350FS	STL 350	2500
BANSMEDSTL390FS	STL 390 Single-Phase	2910
BANSMEDSTL390F	STL 390 Three-Phase	2910
BANSMEDSTL430F	STL 430	3155
BANSMEDSTL480F	STL 480*	3500

BOWL CUTTERS

Mainca



BOWCMAICM14RFG



BOWCMAICM41RFG

Code	Description	Capacity (kg)
BOWCMAICM14RFG	CM-14	± 9
BOWCPMAI5CM42321	CM-21	± 15
BOWCMAICM41RFG	CM-41	± 25
BOWCMAICM75RFG	CM-75	± 50

BRINE PUMPS



BRIPHAND



BRIPADE

Code	Description
BRIPADH	Dick Hand Pump
BRIPADE	DMD Electric Brine Pump
BRIPHAND	MBL Hand Pump

CHOP CUTTERS

**ENQUIRE
FOR MORE
OPTIONS**



SLIMHSPCE7021

Code	Description
SLIMHSPCE7021	MHS PCE 70 21 Chop Cutter with Spare Blade

DIP/SHRINK TANK

Henkelman



SHRTHDT60



SHRTHDT100

Code	Description	Volume (l)
SHRTHDT60	Shrink Tank DT60	60
SHRTHDT100	Shrink Tank DT100	100

FILLERS

Mainca



FILMAIEC12A



FILMAIEM20A



FILMAIEM20R



FILMAIEM30A



FILMAIEM50RM

Code	Description	Capacity (kg)
FILMAIEC12A	EC12 Single-Phase Hydraulic	± 10
FILMAIEM20A	FC20 Hydraulic Single-phase	± 18
FILMAIEM20R	Three-phase	
FILMAIEM30A	FC30 Hydraulic Single-phase	± 28
FILMAIEM30R	Three-phase	
FILMAIEM50RM	EM50 Hydraulic, three-phase	± 48

FILLERS

Other



FILVLL



FILITIV05LB



FILHUSS5



FILHALL20KG



FILBB22W

Code	Description	Capacity (kg)
FILVLL	Vemag Auto Linker	-
FILITIV05LB	ITI Manual Vertical Stainless Steel	2.3
FILHUSS5	Huon Horizontal (5l)	4.5
FILHALL20KG	Hall Hydraulic Stainless Steel	20
FILBB13W	Butcher Buddy Stainless Steel	13 Water
FILBB22W	Butcher Buddy Stainless Steel	22 Water

If you can't find what you're looking for, please give us a call on 0800 363 1921.

The Dunninghams Customer Service Team can help with all your ordering needs. With a fully integrated computer and communications system at their fingertips, the team is on hand to answer all your enquiries and account queries.

HAMBURGER PRESS



HAMBPKD2



HAMBPGMH100100



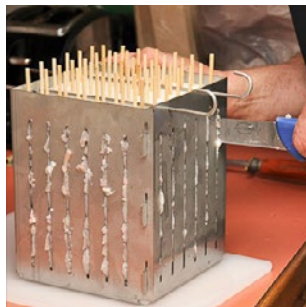
HAMBPMAIMH100



HAMBPMAIHA2200AP

Code	Description	Size (mm)
HAMBPKD2	KD2 Handpress	100
HAMBPKD4	KD4 Handpress	125
HAMBPMAIMH100	Mainca HM100 Lever Type - 2 Patties (meatballs)	100
HAMBPGMH100100	Gesame MH100 Electric	-
HAMBPGMH100A100	Gesame MH100A Electric	-
HAMBPMAIHA2200AP	Mainca HA2200 Auto	-
HAMBPMAIHA4400AP	Mainca HA4400 Auto	-

KEBAB MAKERS



Code	Description	Quantity
KEBSKEMAK49	Kebab Skewer Maker	49 sticks/box

LUBRICANTS



SILS500MAC



GREFGCEPS2400

Code	Description	Size (ml)
SILS500MAC	Siliglide Silicone Spray Food Grade	500
GREFGCEPS2400	Grease Food Grade Cassida	400

MINCERS



MINHALL42SSS



MINMAIPC98L1



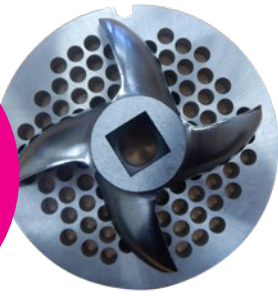
MINIT32

Code	Description
MINHALL42SSS	Hall 42 SSS
MINHALL42TRIPLESSP	Mincer Hall 42 SSS 1 Phase
MINMAIPM22AB	Mainca PC-22 Single-phase (Bench)
MINMAIPM32AB	Mainca PC-32 Single-phase (Bench)
MINMAIPM32R3B	Mainca PC-32 Three-phase (Bench)
MINMAIPC98L	Mainca PC-98L/32 Three-phase (Floor)
MINMAIPC98L1	Mainca PC-98L/32 Single-phase (Floor)
MINIT32	IRCEM 32 Single-Phase

MINCER KNIVES & PLATES

Options

Carbon and stainless available. Enquire via freephone or ask your rep. From Lico, Zico, Diekensen, Speco with various sizes in the range



MIXERS/MINCERS



MIXMHALL060



MIXMMAIMG95RB

ENQUIRE FOR LARGER OPTIONS

Code	Description	Capacity (kg)
MIXMHALL040	Hall	40
MIXMHALL060	Hall	60
MIXMHALL120	Hall	120
MIXMMAIMG95RB	Mainca MG95	60

OIL



OILMDTE2505



OILSCP10001



OILSCP3201



OILT4605

Code	Description	Weight (l)
OILMDTE2505	Hydraulic Oil	5
OILSCP3201	Vacuum Pump Bench Top	1
OILSCP10001	Vacuum Pump Floor Model	1
OILWH4SG207	Oil White Stone Lubricating BP 85/350	4
OILT4605	Heat Transfer Oil (clarifier)	5

MULTI NEEDLE INJECTOR

- NOWICKI
- 21 needle
- Conveyer width: 326mm
- Max. height of injection head: 200mm
- Tank capacity 80L
- European made



Nowicki Brine Injector MHM – 21M

SLICERS



SLID300G



SLID350G

Code	Description
SLID300G	Medoc MG-300 (Deli)
SLID350G	Medoc MG-350 (Butchery)
SLID350SA	Medoc Semi Auto MA-350

SMOKER OVENS



SMOSK1122CV

Code	Description
SMOSK1100	Smo-King 1100
SMOSK1122CV	Smo-King 1122
SMOSK2350	Smo-King 2350

See page 202

TENDERISERS



TENDMM



TENJH



TENDMMD



TENOMAINT90

Code	Description
TENDMM	DCSM Hand Meat Mallet
TENJH	Jaccard Hand 48-Blades Stainless Steel
TENDMMD	Tenderiser Mallet With Detectable Head
TENOMAINT90	OMAS INT 90 (also available with stir-fry attachment)

VACUUM PACKERS

Other

SEE
PAGE 96 FOR
EMBOSSED
BAGS



VACSINNOVS3

Code	Description
VACSINNOVS3	Innovation 3

VACUUM PACKERS

Henkelman



VACHBOXER42XL2L



VACHBOXER52



VACHMARLIN52S



VACHFALCON2-70G



VACHFALCON80



VACHPOLAR2-50



VACHPOLAR95

Code	Description
VACHJUMBOMINI	Mini Jumbo
VACHJUMBO35	Jumbo 35
VACHJUMBO42T	Jumbo 42
VACHBOXER42XL2L	Boxer 42 XL Single Bar
VACHBOXER42XL2T	Boxer 42 XL 2 Bar
VACHBOXER52	Boxer 52
VACHMARLIN52S	Marlin 52 Single-Phase
VACHMARLIN52T	Marlin 52 Three-Phase

Code	Description
VACHFALCON2-60	Falcon 2-60
VACHFALCON2-70G	Falcon 2-70 Gas
VACHFALCON80	Falcon 80
VACHFALCON803BAR	Falcon 80 3BR
VACHPOLAR2-50	Polar 2-50
VACHPOLAR2-75	Polar 2-75
VACHPOLAR95	Polar 2-95
VACPH0300550	Polar 2.95



HOME COMPOSTABLE VACUUM BAGS

- Plastic free packaging
- Films are plant based cellulose
- Has a barrier
- Fully toxin free
- Worm friendly



SEE PAGE
PACKAGING
FOR MORE
INFORMATION

Code	Size (mm)
IKHCV1520	150 x 200
IKHCV1724	175 x 240
IKHCV2130	210 x 300
IKHCV2635	260 x 350

Why Us?

SMO-KING OVENS

...much more than just a smoke oven

The Australian made multipurpose Smoking Oven has been trusted by the food industry for over 20 years.

Used by butchers, food processors, clubs, caterers and restaurants to smoke, roast, steam and slow cook.



- ✓ HIGH QUALITY
- ✓ HOT AND COLD SMOKING
- ✓ NATURAL WOOD SMOKED



21 AMAX AVENUE, GIRRAWEE NSW 2145

WWW.SMO-KINGOVENS.COM.AU

ENQUIRIES@FOODEQUIPMENTGROUP.COM.AU

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 @SMO-KING OVENS

 @SMO-KING OVENS



O R I G I N A L
HENKELMAN
V A C U U M S Y S T E M S



**VACUUM
PACKAGING
MACHINES FOR
PROFESSIONALS**



WWW.HENKELMAN.COM

TABLE-TOP MODELS

JUMBO

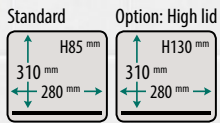
For basis packaging needs

BOXER

Full option, more flexibility

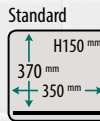
MINI JUMBO JUMBO PLUS

4 m³/h
8 m³/h



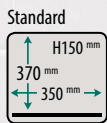
BOXER 35

16 m³/h



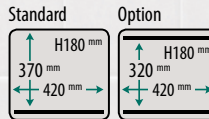
JUMBO 30 JUMBO 35

8 m³/h
16 m³/h



BOXER 42

21 m³/h

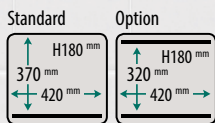


Option: with ACS and label printer



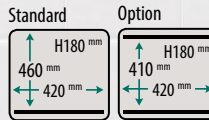
JUMBO 42

16 m³/h



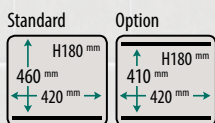
BOXER 42XL

21 m³/h



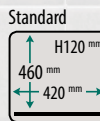
JUMBO 42XL JUMBO 42XXL

16 m³/h
21 m³/h



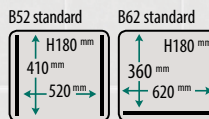
BOXER 42XL BI-ACTIVE/ESD

21 m³/h



BOXER 52/62

21 m³/h



Option: with ACS



WWW.HENKELMAN.COM

TABLE-TOP MODELS

AERO

Innovative design, with app functionality

FALCON

Stainless steel casing, aluminium lid and chamber

NEW SERIES

AERO 35/35+

8/16 m³/h

Standard



Standard with Sensor Control



AERO 42/42+

16/21 m³/h

Standard



Standard with Sensor Control



AERO 42XL/42XL+

16/21 m³/h

Standard



Option



Standard with Sensor Control



MARLIN

For multiple packaging applications

MARLIN 52

63 m³/h

Standard



Option



MARLIN 90

63 m³/h

Standard



Option



FALCON 52

63 m³/h

Standard



FALCON 80

100 m³/h

Standard



Option



Option



Option



FALCON 2-60

63 m³/h

Standard



Option



FALCON 2-70

100 m³/h

Standard



Option: with ACS



FLOOR MODELS



WWW.HENKELMAN.COM

INTRODUCING NEW **AERO** MACHINE SERIES



AERO SERIES

State of the art,
innovative, robust machine
with a slick design.
Easy control interface.
3 adjustable setting
programs.
Precise vacuum settings
with sensor pressure
control.
Standard soft-air.
Faster Packing Cycle.
Comprehensive
maintenance menu.
Service alarm.
Clean Oil function.
3 years warranty.

FLOOR MODELS

ATMOZ

More capacity at lower costs

TITAAN

Automatic double chamber with conveyor belts



ATMOZ 2-75 100/160 m³/h

Standard	Option
H280 mm 760 mm 660 mm	H280 mm 880 mm 550 mm



TITAAN 110 160 m³/h

Standard
H190 mm 620 mm 1050 mm



ATMOZ 2-90 160/300 m³/h

Standard
H280 mm 870 mm 880 mm



TITAAN 2-90 300 m³/h

Standard
H220 mm 840 mm 890 mm



DIPTANK

Professional shrink packaging

DIPTANK 60

Standard
H220 mm 500 mm 600 mm



DIPTANK 100

Standard
H220 mm 600 mm 800 mm



DIPTANK 200A

Standard
H200 mm 575 mm 1098 mm



WWW.HENKELMAN.COM

POLAR

Fit for industrial packaging



POLAR 52

63 m³/h

Standard



POLAR 2-50

100 m³/h

Standard



POLAR 80

100 m³/h

Standard



Option



Option



Option



POLAR 2-75

160 m³/h

Standard



Option



POLAR 110

100/160/300 m³/h

Option



Standard



Option



Option



Option:
with ACS



POLAR 2-85

300 m³/h

Standard



Option: High lid



Options:
ACS and
Automatic
lid



POLAR 2-40

63 m³/h

Standard



POLAR 2-95

300 m³/h

Standard



Option



Option



ORIGINAL
HENKELMAN
VACUUM SYSTEMS

WWW.HENKELMAN.COM



521-1215

AVONS BUTCHERY

1st
LOW PRICES

WE DON'T KEEP THE BEST, WE SELL WHOLESALE and RETAIL

WHOLE RUMP STEAK \$4.99/kg

MINCE \$4.99/kg

BBQ CHOPS \$3.99/kg

FRESH MUTTON \$1.99/kg

DISCOUNT

OUR NEW PHONE NUMBER WILL BE

5211.452

We're in the Yellow pages

MEATY PORK BONES

1989 Avons Butchery, Glen Innes. Left to Right: Des Hiatt and Avon Rzoska.

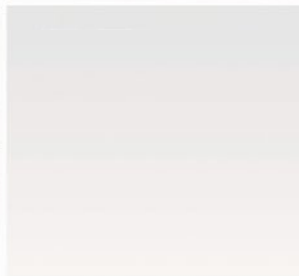
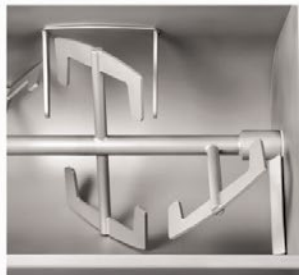


MEAT PROCESSING EQUIPMENT

Since 1971



Over 80 countries





About us

EQUIPAMIENTOS CARNICOS S.L (MAINCA) is a well-known European manufacturer of meat processing equipment.

It specializes in equipment to process minced meat and fresh or dry cured sausages for the small and medium producer.

Founded in 1971 by Juan Vila and Jaime Ramon in the town of Santa Perpétua de la Moguda (Barcelona), Today **MAINCA** is a company with great international projection, with constant presence in over 80 countries and exporting around 70% of its production.



In spite of this considerable growth, **MAINCA** is a family-run company, directed by the second generation and loyal to the principles and values of its founders: vocation, work and honesty. Their legacy continues.

Our aim is to manufacture excellent quality and innovative products, adapted to market needs.

Team

At **MAINCA**, we firmly believe that the main value of a company lies in the people that form it.

The first step to achieving a successful project is to form a good team and choose people who love their work.

Hence, we have a highly qualified and motivated team with extensive experience.

More than half our employees have at least 20 years experience with **MAINCA**, and it shows!

“The meat is alive”

Juan Vila
MAINCA's founder

For obtaining the best meat product, there is not enough with the selective care of the fattening of the animal if we do not take care of the meat treatment with the emphasis that our machines do.

Why MAINCA?

Because we love our work and this can be seen in everything we do.

Work tools are of vital importance to professional users. The quality of their products depends a great deal on them. A fine sausage cannot be made without a good mincer, mixer and sausage filler.

At **MAINCA** we are fully aware of this, and therefore we design and develop our equipment with a single aim: the success of our customers.

Buying **MAINCA** is the security of buying equipment that has been tried and tested throughout the world.

World Market

MAINCA is a company with considerable international projection in the meat machinery industry.

We have constant presence in over 80 countries with representatives and/or official distributors.

We continue our constant international expansion and now export around 70% of our production.

MAINCA is the security of buying equipment that has been tried and tested throughout the world. Ongoing improvement is our motto.



Sausage Fillers

Our hydraulic sausage fillers are a safe bet. They are strong and reliable workhorses suitable for the most intensive use in the meat/food industry. The meat cylinder has CNC inner grinding and individual adjustment of each meat piston to ensure maximum sealing and precision between cylinder & piston.

Speed and working pressure are easily adjustable through the adjustment knob. Automatic piston decompression on releasing the knee lever to shut off the output of the product through the nozzle.

Smooth outlet of the product avoiding spattering and meat discoloration. Removable meat piston for easy cleaning.

Construction: fully made in stainless steel 18/10 except the lid and piston which are made in anodized aluminium. Lid and piston can optionally be made in stainless steel 18/10.

Available Models: 12, 20, 25, 30 and 50 liters capacity.



FC-20

Twist Linker

Upgrade your sausage filler with simply the best accessory in the market.

Easy connection to any hydraulic piston filler/stuffer by means of the nozzle nut (need an adaptor if not connected to a MAINCA machine). No electrical connection is required between twist linker and sausage filler.

Suitable for all types of doughs, both fine emulsions and coarse minced products. It works with natural, collagen, polyamide or cellulose casings.

The number of twist on the nozzle is fully adjustable as well as the nozzle speed and the portion size (from ± 15 g to whatever you need). It can also be used only as a portioner without twist.

Approximate production: ± 1 sausage per second (up to 250 Kg/hour).

Single-phase motor: 230V 50Hz (also available in: 110V -220V 60Hz)

Equipped with 3 stainless steel nozzles of \varnothing 12, 15 and 17 mm. Optional diameters of: 10.4, 20 and 25 mm.

There are different rubber cones to fit with all casing calibers for ease of twisting (from 17 to 36 mm diameter). A double nozzle is required when using natural casing (different sizes). Automatic hand (2PR36MM) to run fully automatically when using collagen or cellulose casing.



PR-36 Twist Linker and FC-25 filler

Meat Mincers

Available cutting systems:
UNGER (70, 82, 98 y 114)
ENTERPRISE (12, 22, 32)

Dream Mincers. The new generation of meat mincers PC combines a unique and innovative design with surprising performance.

The mincing head is engineered for ease of cleaning and minimum heat generation.

The oversized feedscrew allows meat to feed more easily to improve output in both first & second mince.

Heavy duty Oil bath-Gear Driven transmission (PM-70/12 is driven by a toothed belt).

Construction: Fully made of stainless steel (PC-82A/PC-22A: mincing heading in aluminium).



PX-32

Kneader - Mixers

The perfect mix. The key to success is a good mix and our mixers have the right recipe. Double rotation of paddles: in one direction they gentle mix the ingredients and in the other they knead, eliminating the air inside the dough.

Uniform mixing and kneading without air pockets, which is essential for dry cured sausages.

High absorption of liquid. Our efficient T-shaped mixing paddle design is manually dismantled without the use of tools (optional for the RM-200 model).

Tilted bowl to unload the product without putting your hand inside the bowl.

RM-200: Provided with digital programmer to perform up to 10 mixing / kneading cycles.

Construction: fully made of stainless steel 18/10.

Available Models: 20, 40, 100 and 200 liters capacity.



RC-40

Bowl Cutters

Equipped with 2 independent motors each one with two speeds.

Knives and bowl speeds can be combined (slow/slow, fast/fast or slow/fast). This feature set us apart from competition.

With removable knife head of either 3 or 6 knives. Supplied with three knives (six knives as an option).

Great absorption capacity when producing emulsions. Homogeneous texture of the product. Suitable for frozen meats up to -20°C. Equipped with maximum safety features: brake motor when the lid is lifted. Emergency button. Motors with thermal protection.

Switch for emptying and washing the bowl. Digital thermometer (analog one in the CM-14 model).

Construction: completely made of stainless steel 18/10.

Available Models: 14, 21, 41 and 75 liters capacity



CM-21

Manual Burger / Meatball Formers

MH: equipped with hamburger mould plate.
 4 diameters available: 55, 100, 120 & 130mm
MA: equipped with 5 meatball of 38mm dia. or 10 croquette of 25mm diam. mould plate.
 Easy-to-handle fully manual burger machines.
 They fill the gap between manual and automatic production.
 All plates are interchangeable between both models.
 Totally manual, practical and economical.
 The mould plate always turns in a clockwise direction.
 Greatly reduces labour time and each burger will keep the same weight.
 Easily stripped without tools for cleaning.
 Easily adjustable thickness of all products (hamburger, meatball and croquette) up to 40 mm.
 It features a paper dispenser.
 Construction: in anodised corrosion proof aluminium.
 Stainless steel hopper.



MH-100

Automatic Hamburger Machine

Strong and reliable automatic hamburger machines equipped with variable speed drive. Production: up to 2200 or 4400 single forms per hour depending on model and type of moulding drum.

Operation: Automatic or Manual with the foot pedal.
 The machines are not just excellent burgers makers, they are also capable of forming a multitude of non-meat products, such as cheeses or pastry dough no matter how dense they may be.

Automatic paper attachment that places a waxed paper under each burger.

Drums with different forms and sizes available: round, oval burgers, nuggets and other special shapes. The thickness of the piece is easily adjustable in each drum.
 All parts that need to be cleaned (hopper, paddles, drums and conveyor belt) can be easily disassembled without tools.



HA-4400

Bandsaws

Very strong bandsaws ideal for the meat and fish industry.
 These state-of-the-art BC bandsaws will amaze you for their elegant design, reliability and efficiency.

Built with a compact, non-deformable, stainless steel chassis.
 With different types of cutting saw blades specifically for cutting fresh meat with bone or frozen meat and fish.

They make clear cuts as a result of the cutting devices of the saw blade and wheels.

Smooth inner surface that is easy to clean as the mechanical elements are separate from the cutting elements.
 Equipped with hinged pusher or half sliding cutting table.

Provided with maximum safety. EC standard certified by the DGUV Test of the German institute.
 4 models available: 2 table top and 2 floor models.



BC-2000

Batter-Breading Machines

Complete range of batter-breading machines, ideal for the precooked and catering product industry.
 2-In-1-Design: the same equipment first puts the batter and instantly covers the product with breadcrumbs (not suitable for flour).
 Approximate output of between 2.000 and 10.000 pieces per hour depending on the model.
 Equipped with a variable speed drive and blower for excess liquid.
 Included inverter for discharging bread.
 Fully dismantlable for easy cleaning.
 Maximum robustness and durability.
 Easy handling and maintenance.
 4 available models: BR-20, BR-30, BR-40 & BR-50.



BR-30



BR-30 with FA-1500A & FC-30 filler

Pneumatic meatball / croquettes moulding machine

Automatic machine for making meatballs and / or croquettes
 Available in two different models:
FA-1500A model just for making meatballs.
FA-1500C model for making both meatballs and / or croquettes.
 There are different moulds available for each model.
Available moulds:
For meatballs: 7,12, 15, 20, 25, 30, 35, 40, 45, 50 and 60g.
For croquettes: diametre between 12 and 35 mm with a maximum weight of 75g per unit.
 Both models use pneumatic operation (they require an external compressor at 6 bar pressure). No electrical power is needed.
 Can be easily connected to any MAINCA hydraulic filler using a 30mm outer diameter nozzle.
 Fully dismantlable for easy cleaning. Maximum robustness and durability. Easy handling and maintenance.



FA-1500A



STANDARD CHARACTERISTICS OF THE NEW STL-800

- Bandsaw for meat and fish.
- Especially robust for large processing facilities and easy operating.
- Robust 18/10 stainless steel construction.
- Stainless steel pulleys with double flap.
- Automatic tension control.
- Good integration on the different cutting lines.
- Safety device stops running blade in 4 seconds.
- On-Off switch with emergency stop button, IP65.
- No-volt release system.
- Right and left-hand blade.
- Easy cleaning with water pressure.
- Detachable cleaners for easy cleaning, without needing tools.
- Scrapers for pulley cleaning.

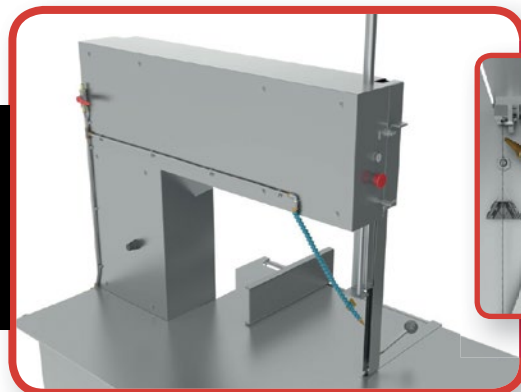


ROLLER TABLE

- Option for big pieces - makes sliding easier.

BLADE COOLING

- Option to cool the blade with water, minimising product waste.



IMPROVEMENTS TO THE NEW STL-800 MODEL!

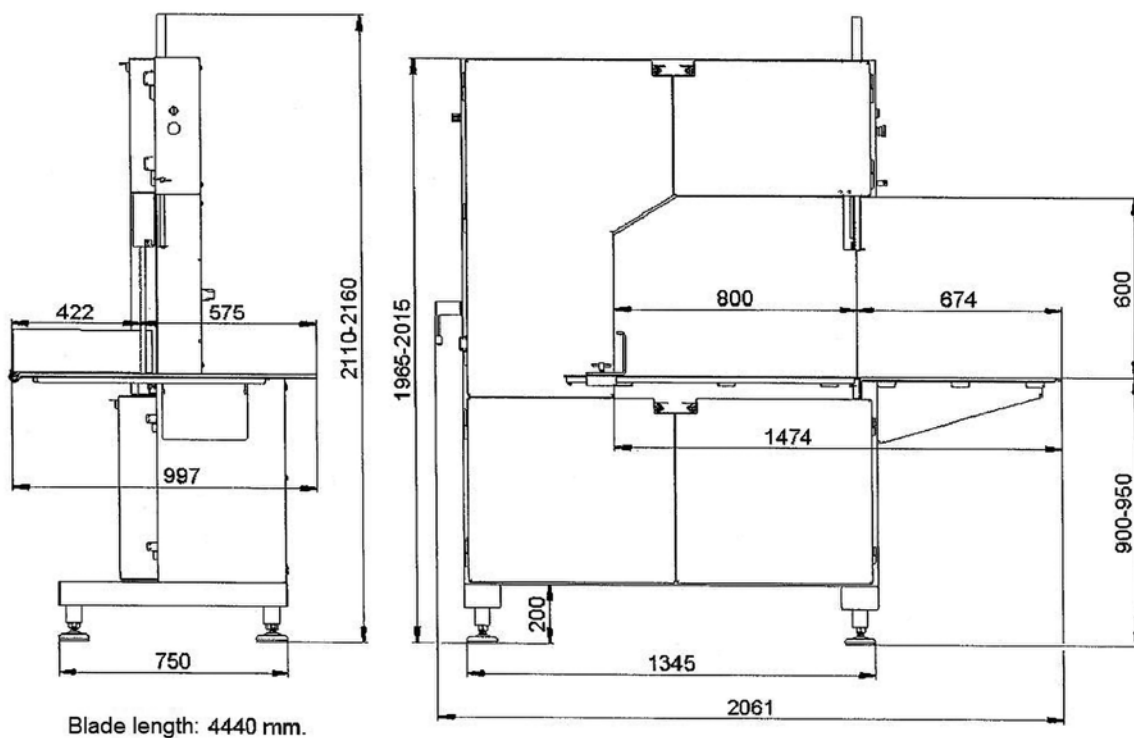
- Blade is now longer and wider to improve the cut of the product (new blade measurement is 4440mm long x 20mm wide).
- Maximum cutting length has increased from 700mm to 800mm.
- Cutting height has increased from 550mm to 600mm.
- Diameter of the pulleys has increased from 300mm to 400mm to increase the grip with the blade.
- Blade speed has increased from 23m/seg to 31m/seg, improving the cutting performance.
- The body is not installed over a pedestal, it is one only piece to the floor. This makes it more robust, stable and easier to clean as many parts and unions have been eliminated.
- The new legs are adjustable in height and adaptable to the floor, increasing stability.
- More robust design, with 4 doors instead of 2.
- A bigger drip pan can be installed to gather the meat dust easily, instead of it falling into the pedestal.
- The cleaner supports are stainless steel, as are the scraper supports, giving a stronger spring to improve the cleaning of the pulley tracks.



The New and Improved STL-800



Measurements for the New STL-800



SPECIAL DIMENSION TABLE

- Table with special width and height to adapt to various product requirements.

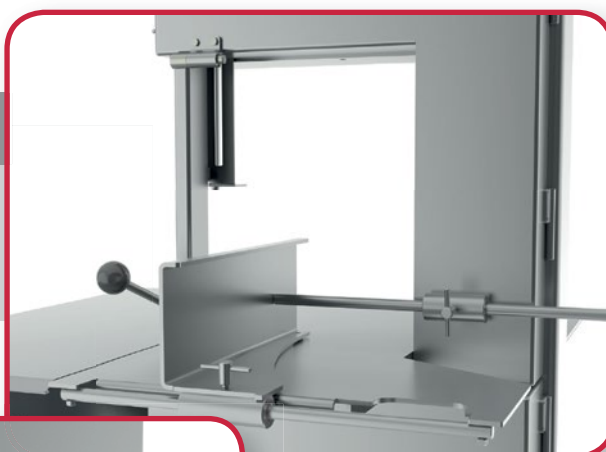


STAINLESS STEEL FLAPS



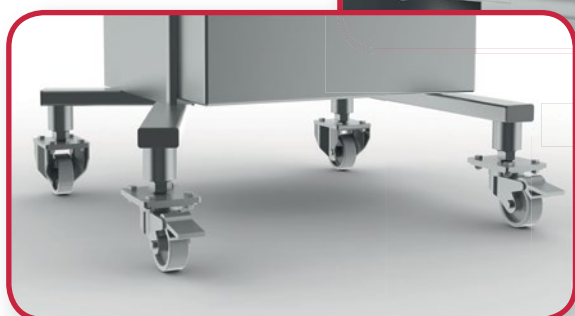
SLICE THICKNESS PLATE REINFORCEMENT

- Optional slice thickness plate for better precision.



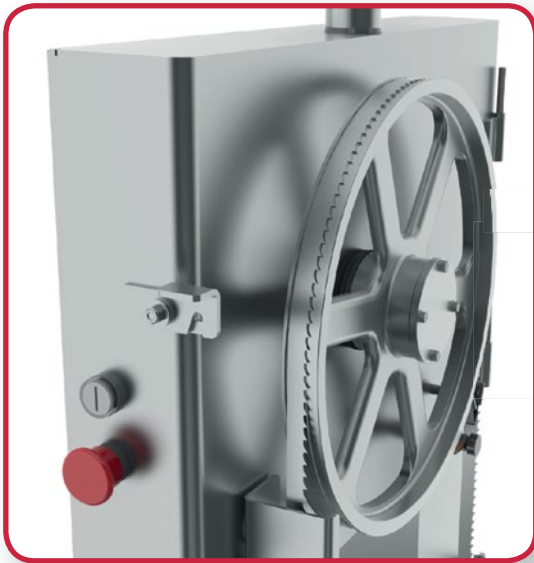
WHEELS OPTION

- Option to add wheels for easier transportation and placement.



CHARACTERISTICS OF STL

- Bandsaw for meat and fish.
- Especially robust for large processing facilities and easy operating.
- Good integration on the different cutting lines.
- Robust 18/10 stainless steel construction.
- Stainless steel pulleys with double flap.
- Automatic tension control.
- Safety device stops running blade in 4 seconds.
- On-Off switch with emergency stop button, IP65.
- No-volt release system.
- Security door-opening mechanism.
- Right and left-hand blade.
- Easy cleaning with water pressure.
- One-piece body construction for easier cleaning.
- Detachable cleaners for easy cleaning, without needing tools.
- Scrapers for pulley cleaning.

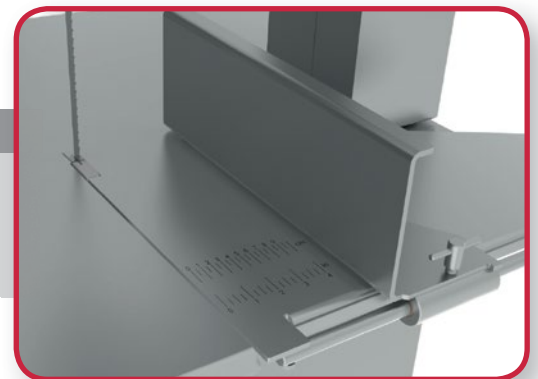


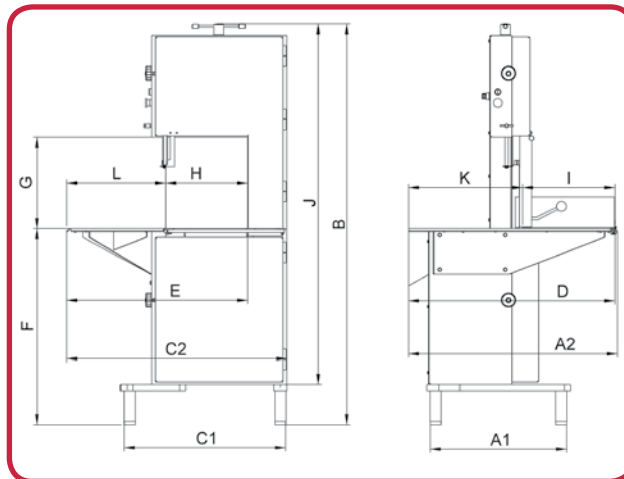
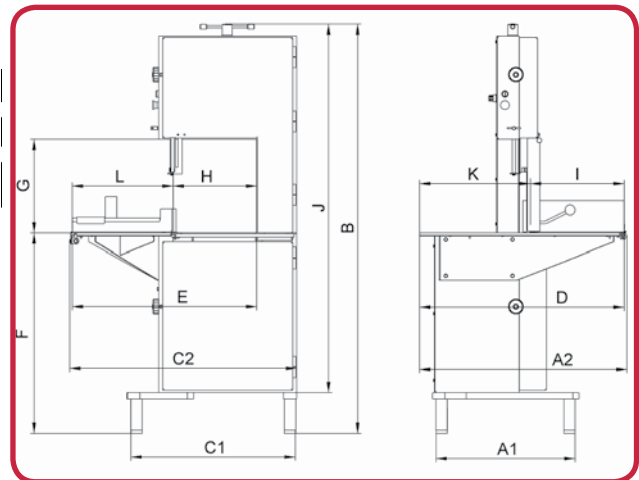
PULLEYS

- Stainless steel pulleys with double flap, to improve durability and increase performance.

TABLE MARKING

- Micrometric ruler to cut product to exactly the correct size.





	(mm)	Ø Polea	A1	A2	B	C1	C2	D	E	F	G	H	I	J	K	L	Kg.	Cv. III	Size
STL-350 (I)	F	300	625	790	1.670	610	745	775	604	900	350	275	322	1.485	453	329	155	3	2.500
	M			850			830	815	653						493	378	170		
	B			860			735	845	604						523	329	155		
	R			1.045			735	880	604						558	329	160		
STL-390 (I)	F	360	625	845	1.780	700	930	830	739	900	400	335	357	1.595	473	404	190	4	2.910
	M			895			1.010	855	787						498	452	205		
	B			895			920	880	739						523	404	190		
	R			1.080			920	915	739						558	404	195		
STL-430 (I)	F	400	625	960	1.840	740	1.020	945	829	900	420	375	422	1.655	523	454	205	4	3.155
	M			980			1.100	945	880						523	505	220		
	B			960			1.010	945	829						523	454	205		
	R			1.145			1.010	980	829						558	454	210		
STL-480 (I)	F	450	625	960	1.950	810	1.090	945	879	900	480	425	422	1.765	523	454	235	5,5	3.500
	M			980			1.170	945	930						523	505	250		
	B			960			1.080	945	879						523	454	235		
	R			1.145			1.080	980	879						558	454	240		





SLICERS

We offer meat slicers with high capacity loading trays that allow you to process high quantities quickly and efficiently. We have slicers available to suit both high and low volume applications. Our meat slicers are constructed from commercial quality stainless steel.

MG SLICERS - MANUAL

- Blade protection plate.
- Safety device on blade cover.
- Low voltage (24V) controls.
- Gear drive - no belts.
- Protection index IP65.
- Slicer constructed of 18/8 stainless steel.
- German blade G+B.
- Automatic blade sharpener.
- Cutting thickness: 0-25 mm.



Manual slicer

MA SLICERS - SEMI AUTOMATIC

- Slicer constructed of 18/8 stainless steel.
- Semi-automatic moving meat carriage.
- Gear drive - no belts.
- Safety device on blade cover.
- Blade protection plate.
- Low voltage (24V) controls.
- Ability to switch use in manual mode.
- German blade G+B.
- Automatic blade sharpener.
- Carriage speed: 32 slices/ minute.
- Cutting thickness: 0-25 mm.



Semi-auto slicer



Easy to oil/lubricate



High capacity extended carriage in 350 models



GESAME MH series

THE FOOD FORMING MACHINE SPECIALLY DESIGNED FOR MEAT PROFESSIONALS

- **Enhanced quality with precise portion control**
- **Able to produce up to 3600 "home style" patties or 6000 meatballs per hour**
- **Easy to operate and easy to clean - with no tools required to disassemble**

Gesame's **MH series dispensers** are the ideal solution for butchers, pork butchers and food industries wishing to speed up the production process. Its simple design makes them very reliable and suitable for any production location.

It has a wide variety of moulds that can be used to make meatballs, cannelloni, croquettes and any made to measure shape. The thickness is adjustable, allowing burgers to be made up to 130 mm in diameter and of the desired weight.



MH100

Features:

- It allows burgers of up to **130mm in diameter** and **25mm thick**
- Production of up to **2200 burgers per hour** or **6000 meatballs**
- Fully **automatic patty maker**
- Equipped with a **speed controller**
- Tank capacity: **24 litres**
- Motor: **0.50HP**
- Power supply: **Single phase**
- **Low voltage** movement (24V)
- width/length/height: **708/618/740mm**
- With **automatic paper application** for burgers with diameter between 80 and 115mm
- **Safety micro switch** on the lid and on the dispenser plate
- Weight: **84 kilos**
- **CE Certificate** according to regulations



MHSUPER114

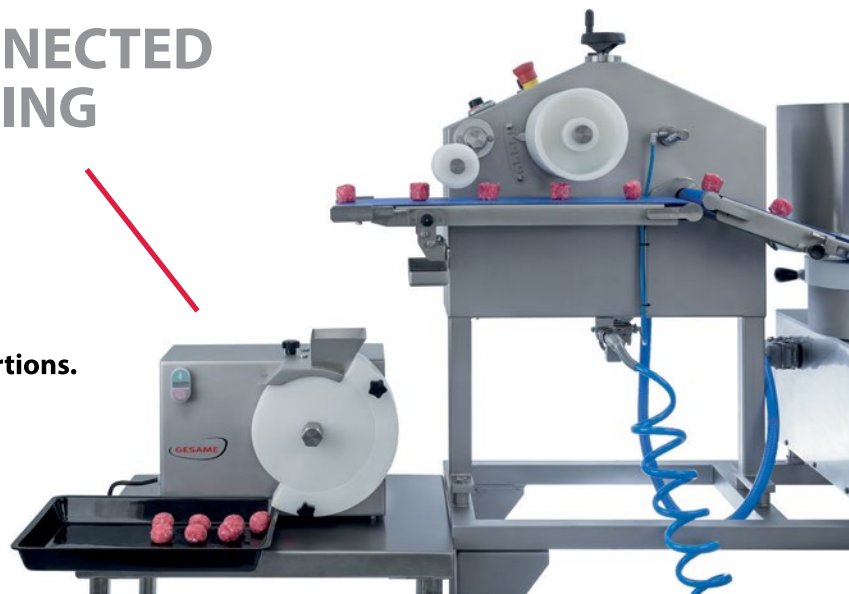
Features:

- ▷ It allows burgers of up to **130mm in diameter** and **30mm thick**. Thereafter the portions can be conveniently flattened with the roller.
- ▷ Production of up to **3600 patties** or **6000 meatballs**
- ▷ Fully **automatic patty maker**
- ▷ With **automatic paper application** for burgers with diameter between 80 and 115mm
- ▷ **Second roller to make grill marks** on the product
- ▷ **Continuous water sprayer** on the conveyor belts and on the roller
- ▷ Hygienic and simple design that allows a **fast disassembling** and **cleaning process**
- ▷ Equipped with **2 speed controllers**
- ▷ **Safety micro switch** on the lid and on the conveyor belt
- ▷ Forming machine motor: **0.50HP**
- ▷ Conveyor belt motor: **0.12HP**
- ▷ Power supply: **Single phase**
- ▷ **Low voltage** movement (24V)
- ▷ Tank capacity: **24 litres**
- ▷ width/length/height: **1252/612/978mm**
- ▷ Weight: **145 kilos**
- ▷ **CE Certificate** according to regulations



THE MEATBALL
ROUNDING MACHINE
IS DESIGNED TO BE CONNECTED
IN LINE WITH THE FORMING
MACHINES MH100
AND THE MHSUPER114

- This machine converts the cylindrical portions made by the forming machine into spherical portions.
- It rounds portions with diameters 32 and 40mm and weighing between 15 and 40 grams.



MBM-MH

Features:

- ▶ Motor **0.12HP**
- ▶ Power supply: **Single phase**
- ▶ **Low voltage** movement (24V)
- ▶ width/length/height: **418/345/306mm**
- ▶ Weight: **15 kilos**
- ▶ **CE Certificate** according to regulations



STAINLESS STEEL SAUSAGE FILLER

- Make your own sausage at home
- Safe and sanitary structure of covering all steel gears with the gear box
- Two steel bars create a more reliable and durable frame
- Stainless steel base with holes for attachment to tabletop
- Stainless steel cylinder is easily removed for filling and cleaning
- Comes with 3 stuffing tubes

2.3kg

CAPACITY

Accessories Included



19mm
tip diameter
stuffing tube



22mm
tip diameter
stuffing tube



25.4mm
tip diameter
stuffing tube



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0800 363 1921

40 kg Mincer Mixer

Compact, available in optional Single Phase

Stainless Steel:

- ☑ Frame & Skirt
- ☑ Legs
- ☑ Tub
- ☑ Lid
- ☑ Castors
- ☑ Mixing paddle

Electrical Safety:

- ☑ Simple one touch mixing
- ☑ Safety cut out switch on Lid
- ☑ IP 65 Standard watertight box
- ☑ Built in overload protection
- ☑ 24V control circuit
- ☑ Emergency Stop Switch

42 # Cutting System:

- ☑ Full 42 # Cutting Head
- ☑ 42 # Worm

High polished finish:

- ☑ Polished tub for easy cleaning

Stainless Steel:

- ☑ Body
- ☑ Worm
- ☑ Lock Ring
- ☑ Drive Shaft

Standard inclusions:

- ☑ 1 x 3 mm Mince Plate
- ☑ 1 x 5 mm Mince Plate
- ☑ 1 x 10 mm Mince Plate
- ☑ 1 x Knife Holder
- ☑ 2 x Insert
- ☑ 1 x Worm Puller
- ☑ 1 x Cleaning Brush

Smart by Design, Built to Last



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Mincer Mixer

60 kg & 120 kg

Stainless Steel:

- Frame & Skirt
- Legs
- Tub
- Grill type lid
- Castors
- Mixing paddle



High polished finish:

- Large corner radius
- Polished tub with no visible welding seam
- No visible bolts or welding seam

Stainless Steel:

- Body
- Worm
- Lock Ring
- Drive Shaft

Electrical Safety:

- In-built Computer for cyclic mixing
- Safety cut out switch & safety latches on Lid
- IP 65 Standard watertight box
- Built in overload protection
- 24V control circuit

42 # Cutting System:

- Full 42 # Cutting Head
- 42 # Worm

Standard inclusions:

- 1 x 3 mm Mince Plate
- 1 x 5 mm Mince Plate
- 1 x 10 mm Mince Plate
- 1 x Knife Holder
- 2 x Insert
- 1 x Worm Puller
- 1 x Cleaning Brush

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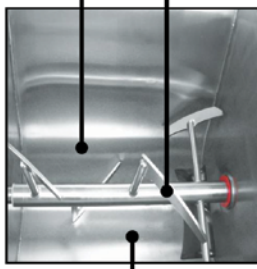
0800 363 1921

300 kg Mincer Mixer



Stainless Steel:

- ☑ Frame & Skirt
- ☑ Legs
- ☑ Tub
- ☑ Grill type lid
- ☑ Mixing paddle
- ☑ Splatter gaurd




High polished finish:

- ☑ Large corner radius
- ☑ Polished tub with no visible welding seam

Stainless Steel:

- ☑ Body
- ☑ Worm
- ☑ Lock Ring
- ☑ Drive Shaft



Special features:

- ☑ Insulated tub & barrel to prevent any heat going into meat
- ☑ In-built air cooling system
- ☑ Cover plate in the bottom of the machine

Electrical Safety:

- ☑ In-built Computer for cyclic mixing
- ☑ Variable speed drive unit
- ☑ Category 3 Safety switching on lid & splatter gaurd
- ☑ IP 65 Standard watertight box
- ☑ Built in overload protection
- ☑ 24V control circuit

160# Cutting System:

- ☑ Full 160mm plate Cutting Head
- ☑ Full size worm

Standard inclusions:

- ☑ 1 x 3 mm Mince Plate
- ☑ 1 x 5 mm Mince Plate
- ☑ 1 x 10 mm Mince Plate
- ☑ 1 x Knife Holder
- ☑ 2 x Insert
- ☑ 1 x Worm Puller
- ☑ 1 x Cleaning Brush

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Triple S Mincer



42 # Cutting System:

- Full 42 # Cutting Head
- 42 # Worm

Stainless Steel:

- Frame & Skirt
- Legs
- Tray

Electrical Safety:

- IP65 Standard watertight box
- Built in overload protection

Stainless Steel:

- Body
- Worm
- Lock Ring
- Drive Shaft

Standard inclusions:

- 1 x 3 mm Mince Plate
- 1 x 5 mm Mince Plate
- 1 x 10 mm Mince Plate
- 1 x Knife Holder
- 2 x Insert
- 1 x Worm Puller
- 1 x Cleaning Brush

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Hydraulic Sausage Fillers

20 kg & 27 kg

Stainless Steel:

- Barrel
- Exterior Body
- Plunger
- Locking Arm
- Lid
- Nozzles

Electrical Safety:

- IP 65 Standard watertight box
- Built in overload protection

Easy Operation:

- Hands-free knee operated filling lever
- Quick removable Barrel
- Quick & easy cleaning
- Rust proof poly feet

Standard inclusions:

- 1 x 1/2 inch Nozzle
- 1 x 14 mm Nozzle
- 1 x 3/4 inch Nozzle
- Hydraulic Oil



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1873 Greytown Butchery, Wairarapa. New Zealand's oldest active butchery.



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