

MACHINERY

2024



Since
1921

Dunninghams

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
- Cures and salts
- Salami seasonings
- Salami vacuum bags
- Concentrates
- Casings
- Stuffings





HOME KILL CHECKLIST

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
- ☐ Brine injectors

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

BANDSAWS

Medoc

Bandsaw for the meat and fish industries. Special robustness for large meat processing facilities and easy operating procedure.


The design eases a good integration on the different lines of cutting process.

Note: All floor models (excluding the STL350) have a foot operated stop switch mounted on the base.


Bandsaw Blades


Variety of sizes available in 3TPI & 4TPI.


Code	Description	Blade Size (mm)	Product Image
BANSMEDST200	Bench Top ST-200	1600	
BANSMEDST270	ST-270 Single Phase Table Top		
BANSMEDST320	ST-320 Single Phase Table Top		
BANSMEDSTL350FS	STL 350	2500	
BANSMEDSTL390FS	STL 390 Single-Phase	2910	
BANSMEDSTL390F	STL 390 Three-Phase	2910	


Code	Description	Blade Size (mm)	Product Image
BANSMEDSTL430F	STL 430	3155	

BANSMEDSTL480F	STL 480 (sliding table top added extra)	3500	
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Code	Description	Capacity (kg)	Product Image
BOWCMAICM14RFG	CM-14	± 9	

BOWCPMAI5CM42321	CM-21	± 15	
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BOWCMAICM41RFG	CM-41	± 25	
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BOWCMAICM75RFG	CM-75	± 50	
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BANDSAWS

Medoc

BOWL CUTTERS




Mainca

- Equipped with two independent motors, each one with two speeds
- Removable knife head with six knives
- Suitable for frozen meat to -20°C
- Provided with maximum safety
Blades instantly brake when the lid is opened
- Switch for emptying and washing the bowl
- Full stainless-steel construction

BRINE PUMPS


Hand & Electric

This speeds up the curing process dramatically, and also ensures an even distribution of the cure, creating a safer and better end result. Most professional butchers use an electric brine pump for this purpose, but a hand operated unit is capable of doing the same job, albeit a little slower.

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

CHOP CUTTERS


High speed commercial grade meat slicer.





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


DIP/SHRINK TANK

Henkelman

Combined with a vacuum packaging machine, DT60 produces perfect skin packages for an aesthetic presentation. Shrink technology protects your product like a second skin. This machine fully complies with CE standards

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

Code	Description	Capacity (kg)	Product Image
FILMAIEC12A	FC12 Single Phase Hydraulic	± 10	
FILMAIEM20A FILMAIEM20R	FC20 Hydraulic Single Phase Three Phase	± 18	
FILMAIEM30A FILMAIEM30R	FC30 Hydraulic Single Phase Three Phase	± 28	
FILMAIEM50RM	Fi50 Hydraulic, Three Phase	± 48	

Code	Description	Size (ml)	Product Image
GREFGCEPS2400	Grease Food Grade Cassida	400	

FILLERS

Mainca

- Strong and reliable hydraulic sausage fillers, ideal for the meat and food industry
- Adjustable speed and working pressure. Knee lever to shut off the output of the product through the nozzle
- Removable piston for easy cleaning.
- Equipped with three stainless steel nozzles Ø 12, 20 and 30mm
- Stainless steel cylinder base ensures no corrosion can occur inside
- Fully made in stainless steel, lid and piston in anodized aluminium (with an option to full stainless upgrade)

LUBRICANTS

Suitable for use on bearings, bushings and linkages on food manufacturing equipment, particularly where high pressure and loads, high temperatures and water spray occur.


FILLERS

Other

Code	Description	Capacity (kg)	Product Image
FILVLL	Vemag Auto Linker	-	
FILITIV05LB	ITI Manual Vertical Stainless Steel	2.3	
FILHUS5	Huon Horizontal (5l)	4.5	
FILHALL20KG	Hall Hydraulic Stainless Steel	20	
FILBB13W FILBB22W	Butcher Buddy Stainless Steel - Water Powered	13 22	

KEBAB MAKERS

Designed as four sides which slot together to form the box for use, or dismantled and laid flat for storage. Suitable for whole muscle beef, pork or lamb. The base plate can be raised or lowered to adjust the weight per kebab. Includes a tool to ensure ease of skewer insertion.

Code	Description	Quantity	Product Image
KEBSKEMAK49	Kebab Skewer Maker	49 sticks/box	

Code	Description	Size (mm)	Product Image
HAMBPKD2	KD2 Handpress	100	
HAMBPKD4	KD4 Handpress	125	
HAMBPMIMH100	Mainca HM100 Lever Type Optional- 2 Patties (meatballs)	100	
HAMBPGMH100100	Gesame MH100 Electric	-	
HAMBPGMH100A100	Gesame MH100A Electric	-	
HAMBPMIHA2200AP	Mainca HA2200 Auto	-	

HAMBURGER PRESS

Mainca MH100

- Easy to use
- Manual pattie former
- Solution between manual and automatic
- Experienced operator can produce ± 250 patties/hour
- Same diameter and weight every time
- Optional meatball plates

Mainca HA-2200

- Strong reliable automatic pattie former
- Production of ± 2200 patties/hour
- Same diameter and weight every time
- Auto paper dispenser
- Optional meatball plates
- Easy to disassemble with no tools required
- Full stainless and food grade polyethylene construction

Gesame MH100

- Strong reliable automatic pattie former
- Production up to 23 patties or 40 meatballs/minute
- 100mm or 130mm pattie plate options
- Variable pattie thickness up to 28mm
- Variable speed control
- 24L hopper capacity
- Easy and quick to dismantle

Gesame MH100A

- Strong reliable fully automatic pattie former
- Production up to 47 patties or 100 meatballs/minute
- Auto paper dispenser
- 100mm or 115mm pattie plate options
- Variable pattie thickness up to 23mm
- Variable speed control of plate and conveyor belt
- Easy and quick to dismantle
- 24L hopper capacity

MINCERS

Our mincer range combines smart designed, quality built, durable machines that will last for many years.


MINCER KNIVES & PLATES

Options


Carbon and stainless steel available. Enquire via freephone or ask your rep. Wide range of size options available to suit most mincer brands.



Code	Description	Product Image
MINHALL42SSS	Hall 42 SSS Three-Phase	
MINHALL42TRIPLESSP	Mincer Hall 42 SSS Single-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) Single-Phase available on request	
MINIT32	IRCEM 32 Single-Phase	

Code	Description	Capacity (kg)	Product Image
MIXMHALL040	Hall Single-Phase available on request	40	

MIXMHALL060	Hall	60	
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MIXMHALL120	Hall	120	
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MIXMMAIMG95RB	Mainca MG95	60	
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Code	Description	Product Image
STRFDGL0TW500	Stretch Film Wrapper - Glo Lee TW500 (iKON)	
STRFDGL0TW500	Stretch Film Wrapper - Glo Lee TW500XL (iKON)	

MIXERS/ MINCERS

Three-Phase Machines

Intelligent design, and decades of experience are combined with a quality finish to produce our range of mixer-mincers.

STRETCH FILM WRAPPERS

- Stainless steel construction
- Max roll width 500mm
- Temperature of heating plate can be adjusted 70 ~ 130°C
- 500mm cutting bar
- Teflon coated heating plate

OIL

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

SLICERS

Braher MG-300 (Deli)


Braher gravity slicer, 300mm blade. All stainless construction with a gear driven blade and auto blade sharpener. Cuts from 0-25mm thick.


Braher MG-350 (Butchery)

Braher gravity slicer, 350mm blade. All stainless construction with a gear driven blade and auto blade sharpener. Cuts from 0-25mm thick.


Braher Semi Auto MA-350

Braher gravity semi-auto slicer, 350mm blade. All stainless construction with a gear driven blade and auto blade sharpener. Cuts from 0-25mm thick. Semi-automatic, variable speed control moving carriage.

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

Code	Description	Product Image
SMOSK1122CV	Smo-King 1122	

SMOSK2350	Smo-King 2350	
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Code	Description	Product Image
TENDMM	DCSM Hand Meat Mallet	

TENJH	Jaccard Hand 48-Blades Stainless Steel	
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TENDMMD	Tenderiser Mallet With Detectable Head	
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TENOMINT90	OMAS INT 90 (also available with stir-fry attachment)	
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SMOKER OVENS

All Smo-King ovens smokehouses can be used for hot smoking and cooking small goods, meat, poultry, fish and vegetables. Smokehouses with selected options can be used for cold smoking fish, meat and vegetables and for baking pastry products and food drying.

TENDERISERS

DCSM Hand Meat Mallet

Cast entirely from aluminium this mallet is easy to clean as there is no wooden handle or places for bacteria to harbour

Jaccard Hand 48-Blades Stainless Steel

The original multi-blade, hand held super meat tenderiser that does much more than just tenderise. Ideal for beef, fish and poultry is the #1 choice of professional chefs and home cooking enthusiasts.

Tenderiser Mallet With Detectable Head

Designed with a spiked side and a flat side, this easy-to-use steak hammer is a great accessory for any commercial kitchen specialising in meat or seafood dishes.

OMAS INT 90

The Model INT90 Tenderizer has been designed to produce tender cuts of meats. Hundreds of small blades penetrate the meat, ensuring a tender finished product. The unique stir fry option has a set of knives which slices meat into strips perfect for oriental cuisine. Comes as a complete separate cutting head-set.

VACUUM PACKERS

Henkelman

Mini Jumbo

The stainless steel Mini Jumbo vacuum packaging machine is standard equipped with a 4 m³/h Busch vacuum pump and adjustable time controls. This table-top model complies with CE standards.

Jumbo 35

The stainless steel Jumbo 35 vacuum packaging machine is standard equipped with a 16 m³/h Busch vacuum pump and adjustable time controls. This table-top model complies with CE standards.

Jumbo 42

The stainless steel Jumbo 42 vacuum packaging machine is standard equipped with a 16 m³/h Busch vacuum pump and adjustable time controls. This table-top model complies with CE standards.

Boxer 42 XL 2 Bar

This versatile table top model is a popular seller which suits small to medium sized operations. With a 21 m³/h Busch vacuum pump for a faster machine cycle, the Boxer 42XL is efficient and compact. Comes standard with soft air feature and 10 program memory.

Marlin 52 Single-Phase

Suitable for large butchery operations, the Marlin 52 offers capacity for higher volumes of packing. Equipped with two seal bars, 10 program memory and soft air, this is a versatile floor-standing model. Available in single and three phase

Code	Description	Product Image
VACHJUMBOMINI	Mini Jumbo	
VACHJUMB035	Jumbo 35	
VACHJUMB042T	Jumbo 42	
VACHBOXER42XL2T	Boxer 42 XL 2 Bar	
VACHBOXER52	Boxer 52	
VACHMARLIN52S VACHMARLIN52T	Marlin 52 Single-Phase Marlin 52 Three-Phase	

Code	Description	Product Image
VACHFALCON2-60	Falcon 2-60	
VACHFALCON2-70G	Falcon 2-70 Gas	
VACHFALCON80	Falcon 80	
VACHFALCON80G	Falcon 80 2BR Gas	
VACHFALCON803BAR	Falcon 80 3BR	
VACHPOLAR2-50	Polar 2-50	
VACHPOLAR2-75	Polar 2-75	
VACHPOLAR95	Polar 2-95	

VACUUM PACKERS

Henkelman

Falcon 2-60

This is an industrial machine has a double chamber for enhanced efficiency. While one product is being vacuum packed in one chamber, the other chamber can be emptied and loaded. Comes standard with 10 program memory. Suits large scale operations such as supermarkets, meat processing plants and wholesalers. Can be ordered with gas flushing if required.

Falcon 2-70 Gas

Floor model with stainless steel housing, aluminium vacuum chamber and aluminium lid. Standard with 10 program memory standard time control free options: cut-off and wide seal aluminium lid with sight glass standard double seal full option

Falcon 80

Industrial floor model with stainless steel housing, single aluminium vacuum chamber and lid with sight glass. Powerful 100 m³/h pump and 10 program memory. 2 bar configuration has two side seal bars and added gas flush option included.

Polar 2-50/Polar 2-75/ Polar 2-95

Robust industrial double chamber vacuum packaging machines, with full stainless construction. Flat sealing chamber makes for very easy cleaning.

Powerful pumps ensure quick cycle times, 2-50 = 100 m³/h, 2-75 = 160 m³/h, 2-95 = 300 m³/h pump.

Alternative seal configurations bar and other options available. Please speak with your representative or our friendly sales team.

VACUUM PACKERS

Other

A small, lightweight (2.5kg) vacuum sealer suitable for home use or very small operations. Seals one bag at a time with a 2.5mm seal. Fully automatic, this vacuum packer includes wet/dry and normal/gentle vacuum and sealing options. Suitable for bags up to 28cm wide.

Note: These are an external vacuum packer and do not have a chamber or lid and therefore require different reinforced or embossed vacuum bags. A regular vacuum bag will not work with this style machine. This brand comes supplied with a starter pack of these bags.

Um = Thickness

TRAY SEALERS

iKON

The manual tray sealer can be used for Mono PET or CPET packaging of ready meals, fresh and cooked meats, seafood, dairy, vegetables and salads, baked foods, fruit and much more. Simple and economical to use, the Manual Tray Sealer uses heat to seal the lidding film to CPET trays and is suited to retail food businesses, commercial kitchens and small food processing businesses.

Code	Description	Product Image
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VACSINNOVS3 Innovation 3



TO BE USED WITH:

Code	Size (mm)	Um	Unit Per Pack/Carton	Product Image
BAGVXBV150300	150 x 300	105	100/2000	
BAGVXBV200300	200 x 300	105	100/1600	
BAGVXBV200350	200 x 350	105	100/1200	
BAGVXBV250300	250 x 300	105	100/1200	
BAGVXBV250350	250 x 350	105	100/1000	
BAGVXBV250500	250 x 500	105	100/600	
BAGVXSIV2805	280 x 5m	105	2 Rolls	
BAGVXBV300400	300 x 400	105	800/C	

Code	Description	Max Tray Dimensions	Product Image
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TRAS200155 Manual Tray Sealer FR-220B 260 x 190 x 100mm



TRAS227177 Manual Tray Sealer - Duo Die 1: 227 x 177 x >100mm Die 2: 221 x 169 x >100mm



MULTI NEEDLE INJECTOR – NOWICKI

Designed for brine injection of meat, poultry and fish, bone-in or boneless

- 21 x 4 mm needles
- Touch screen control panel
- Variable speed pump
- 3 speed conveyor, 326mm wide
- 2 speed injection head with 200 mm max. stroke height



Why Us?

SMO-KING OVENS

...much more than just a smoke oven

The Australian made multi-purpose Smo-King 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**



448-452 Victoria Street
WETHERILL PARK NSW 2164

www.smo-kingovens.com.au

enquiries@foodequipmentgroup.com.au

 @smokingovens

 @smokingovens

 @smokeovens



Oven specs are available on our website



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

JUMBO

For basis packaging needs

BOXER

Full option, more flexibility

TABLE-TOP
MODELS

MINI JUMBO JUMBO PLUS

4 m³/h
8 m³/h

Standard	Option: High lid
H85 mm 310 mm 280 mm	H130 mm 310 mm 280 mm



BOXER 35

16 m³/h

Standard
H150 mm 370 mm 350 mm



JUMBO 30 JUMBO 35

8 m³/h
16 m³/h

Standard
H150 mm 370 mm 350 mm



BOXER 42

21 m³/h

Standard	Option
H180 mm 370 mm 420 mm	H180 mm 320 mm 420 mm

Option: with ACS
and label printer



JUMBO 42

16 m³/h

Standard	Option
H180 mm 370 mm 420 mm	H180 mm 320 mm 420 mm



BOXER 42XL

21 m³/h

Standard	Option
H180 mm 460 mm 420 mm	H180 mm 410 mm 420 mm



BOXER 42XL BI-ACTIVE/ESD

21 m³/h

Standard
H120 mm 460 mm 420 mm



JUMBO 42XL JUMBO 42XXL

16 m³/h
21 m³/h

Standard	Option
H180 mm 460 mm 420 mm	H180 mm 410 mm 420 mm



BOXER 52/62

21 m³/h

B52 standard	B62 standard
H180 mm 410 mm 520 mm	H180 mm 360 mm 620 mm

Option:
with ACS



ORIGINAL
HENKELMAN
VACUUM SYSTEMS

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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



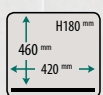
Standard with
Sensor Control



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



ORIGINAL
HENKELMAN
VACUUM SYSTEMS

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FLOOR MODELS

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



ATMOZ 2-90

160/300 m³/h

Standard
H280 mm 870 mm 880 mm



TITAAN 110

160 m³/h

Standard
H190 mm 620 mm 1050 mm



NEW

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



NEW



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



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



ORIGINAL
HENKELMAN
VACUUM SYSTEMS

WWW.HENKELMAN.COM



Peter Morrison started working in 1965 at Martins Butchery, Peter and Dianne purchased the shop in 1973. In 2002 the name "The Kiwi Butcher Shop" was registered and they moved to the current location in New Plymouth, in 2003.

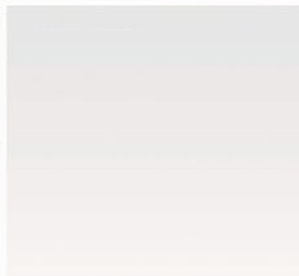
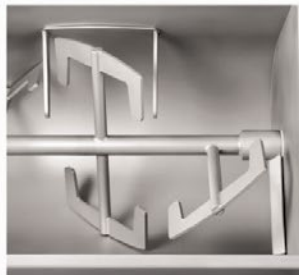
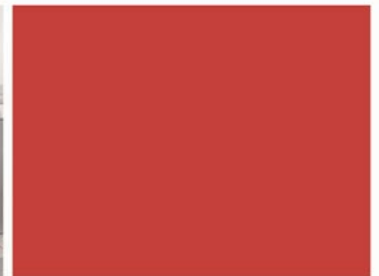


MEAT PROCESSING EQUIPMENT

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-360 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 gently 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.



RC-40

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

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.



CM-21

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

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 hamburguer 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



Sentinel is a new generation of bandsaws equipped with MAINCA Vision safety system: colour glove detection through an ultra fast camera in combination with an efficient and durable braking system located inside the machine. We never damage or break the blade. Immediate restart. Easy to clean. Very low maintenance: Over 4,000 stops without replacing any part.

**It drastically reduces
the risk of an injury
at an affordable price**

available in early 2024



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.

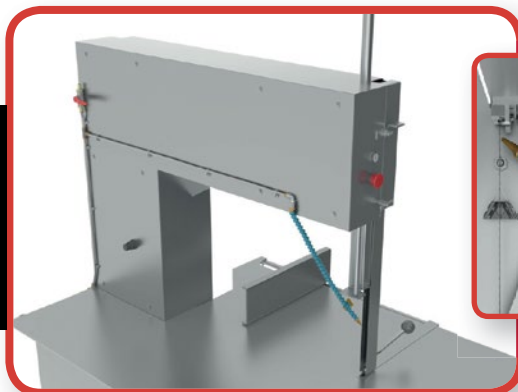


ROLLER TABLE

- 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!

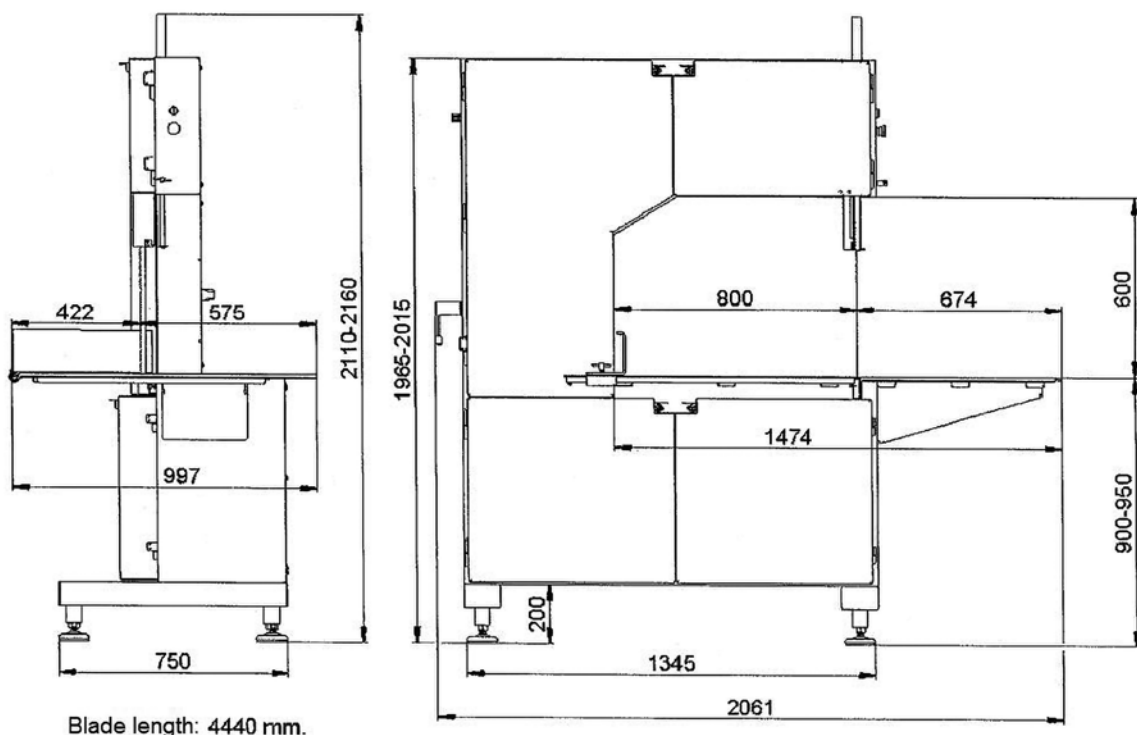
- Blade is now longer and wider to improve the cut of the product (new blade measurement is 4440mm long x 20mm wide).
- Maximum cutting length has increased from 700mm to 800mm.
- Cutting height has increased from 550mm to 600mm.
- Diameter of the pulleys has increased from 300mm to 400mm to increase 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.

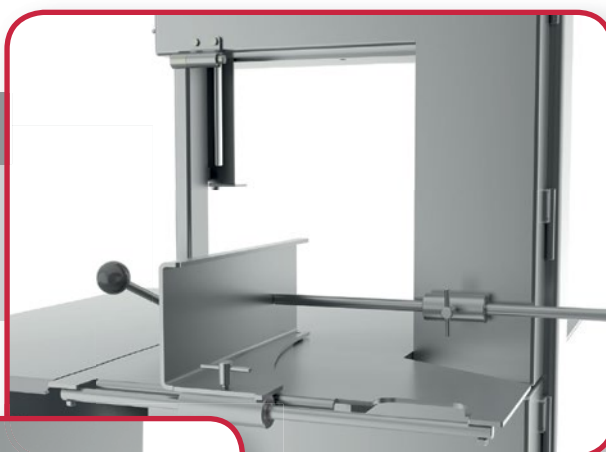


STAINLESS STEEL FLAPS



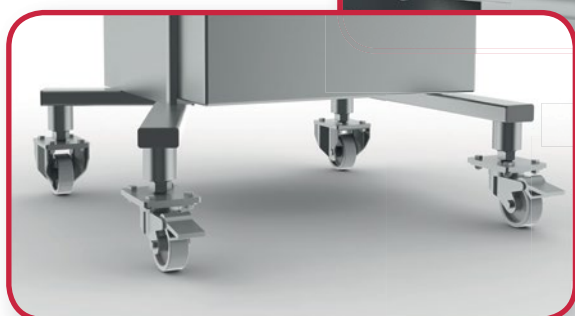
SLICE THICKNESS PLATE REINFORCEMENT

- Optional slice thickness plate for better precision.



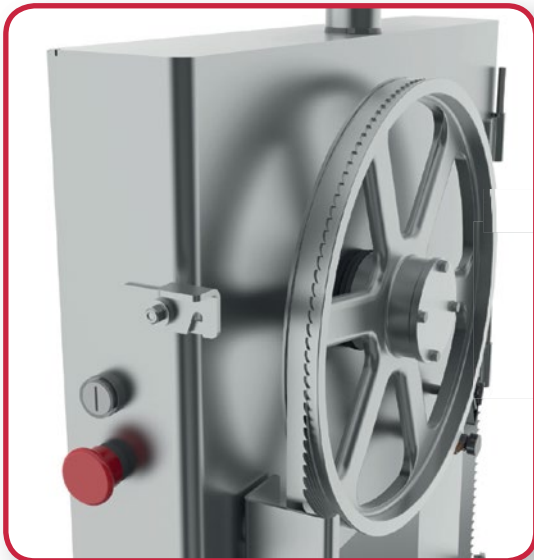
WHEELS OPTION

- 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.

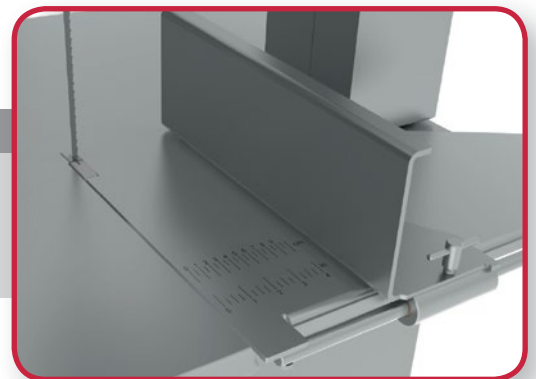


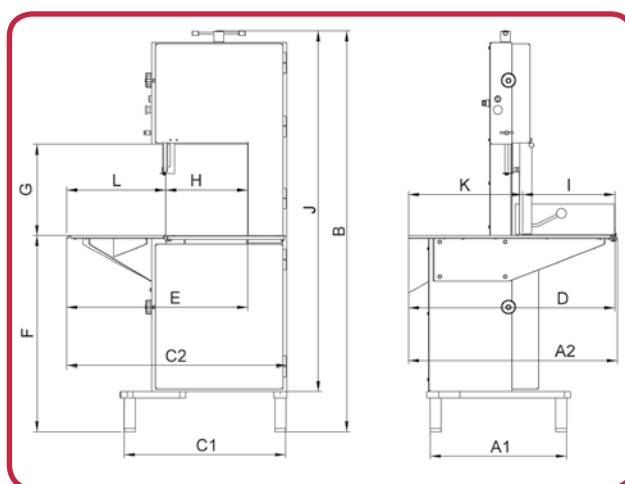
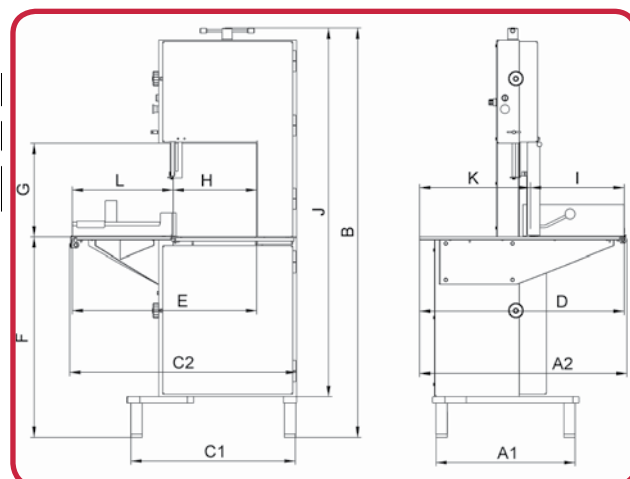
PULLEYS

- 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

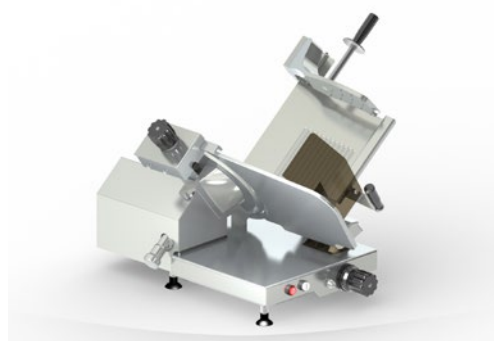
- Slicer constructed of 18/8 stainless steel.
- Semi-automatic moving meat carriage.
- Gear drive - no belts.
- Safety device on blade cover.
- Blade protection plate.
- Low voltage (24V) controls.
- Ability to switch use in manual mode.
- German blade G+B.
- Automatic blade sharpener.
- Carriage speed: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

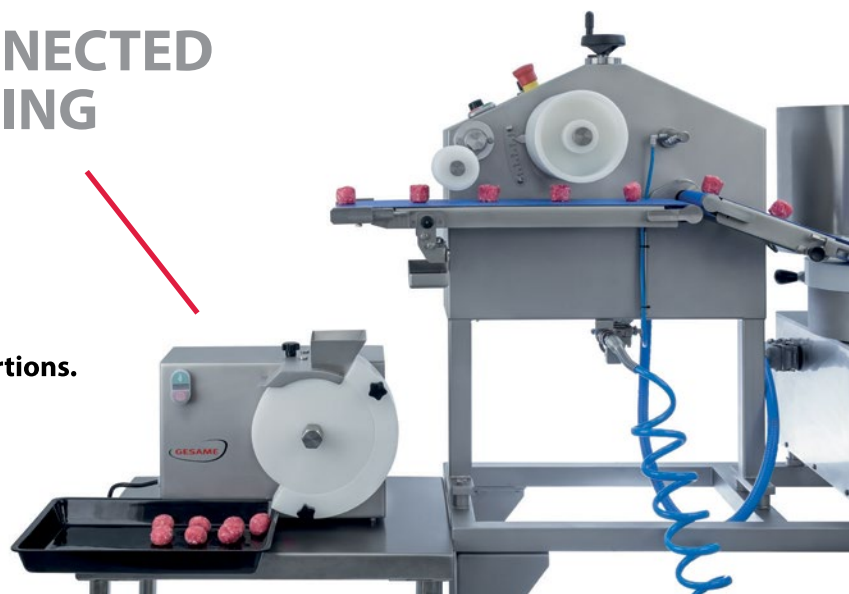
Features:

- ▷ 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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ITI provides you more than value



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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



High polished finish:

- ✓ Polished tub for easy cleaning



Stainless Steel:

- ✓ Body
- ✓ Worm
- ✓ Lock Ring
- ✓ Drive Shaft

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

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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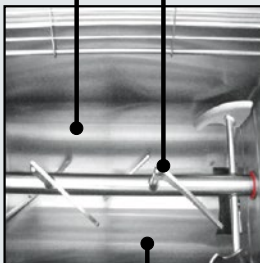
0800 363 1921

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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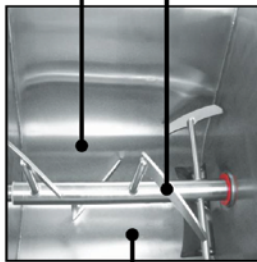


0800 363 1921

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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0800 363 1921

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

Easy Operation:

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

Electrical Safety:

- ☒ IP 65 Standard watertight box
- ☒ Built in overload protection

Standard inclusions:

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



Smart by Design, Built to Last



Russell Hicks standing with polonies with ingredients sourced from Dunninghams. He served Rotorua for 30+ years and put through many apprentices.

Well loved by the community, missed but not forgotten "Russell the Pommy Butcher"

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We understand the importance of your SAP investment and committed to helping you optimise your business performance and achieve greater business outcomes.

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customers**

