



ភី អេច អេស អេស៊ី ឧស្សាហកម្ម

PHS ASIA Co., Ltd

#### YOUR SOLUTION PARTNER

- Chemicals
- Kitchen Equipment
- Room Linen and Towel
- Room Amenities & Spa
- Cleaning Tools
- F&B Service Equipment
- In-Room Equipment
- Hotel Lock, Safety Box, Minibar Telephone
- Hospitality Consultation

## FOOD PREPARATION



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## THE BEEF SECTION

of the grocery store or butcher can be confusing even for the most devoted omnivores. How is a tri-tip steak different from a New York steak? What about sirloin tip? To give you a better understanding of where your beef comes from, we have taken the most popular retail cuts and charted them according to... well, where they belong on the cow. We also tell you how much they cost and the best cooking methods for each.

**Dig in!**

### Cooking Methods

Skillet	Stir Fry	Grill	Marinate & Grill
Slow Cooker	Braise	Roast	Pot Roast

Inexpensive up to \$4	Moderate up to \$6.50	Expensive over \$6.50

## CUTS OF BEEF

### A CHEAT SHEET FOR MEAT TREATS







## MEAT MINCER

- Anodized aluminium body and ABS shockproof sides
- Ventilated motor
- Oil-bath gear box
- Ground tempered helical gears
- Bright finished mouth and feeding worm
- Stainless Steel plates and knives
- Compartment for knives and plates
- Detachable and cleaned in a dishwasher
- Waterproof power button (switch on-off waterproof)
- Innovative design, compact and functional machine
- Easy to carry thanks to its side handles
- Standard reverse
- IP54 protection rated control and NVR device

Width	335 mm
Depth	300 mm
Height	410 mm
Voltage	220V/50Hz
Power	0.250kW/0.30 HP
Product cativity	75 kg /hr
Standard plate	Ø4.5 mm
Weight	10 kg



Model: TC8 VEGAS

- Anodized aluminium body and ABS shockproof sides
- Easy to carry thanks to its sides handles
- Ventilated motor
- Oil-bath gear box
- Ground tempered helical gears
- Easy to remove AISI 304 stainless steel mincing mouth
- Stainless steel plates and knives
- Standard reverse
- 24 volt controls and NVR device

Width	395 mm
Depth	360 mm
Height	415 mm
Voltage	220V / 50Hz
Power	1.1kW / 1.5 HP
Product cativity	120 kg /hr
Standard plate	Ø4.5 mm
Weight	26 kg



Model: TC22 DAKOTA

- AISI 304 stainless steel construction
- Powerful IP 55 insulated and fan-cooled motors for continuous use
- Endless screw motor-reducer running in an oil-bath enables a long service life
- Motor-reducer equipped with a double seal for long, trouble-free service
- Convenient, no-tools head lock mechanism
- Stainless steel mincing head carefully designed for high yield production, completely removable for ease of cleaning
- IP 54 protected, 24 V controls

Width	500mm
Depth	437mm
Height	432mm
Voltage	220V / 50Hz
Power	1.47kW / 2Hp
Productivity	300 kg/hr
Standard plate	Ø4.5mm
Weight	32 kg



Model: TC22 COLORADO

**MEAT MINCER**

Model: TC12E

- Made from diecasted polished aluminum
- Ventilated motor
- Oil-bath gear box
- Cast iron head and feeding worm (Aisi 304 stainless steel on demand)
- Stainless steel plate and knives
- 24volt controls and NVR device
- Parts of a removable and cleaned in a dishwasher
- Waterproof power button (switch on-off waterproof)

Width	215mm
Depth	430mm
Height	445mm
Voltage	220V / 50Hz
Power	0.735kW / 1Hp
Productivity	150 kg/hr
Standard plate	Ø4.5mm
Weight	18 kg



Model: TC22E

- Made from diecasted polished aluminium
- Ventilated motor
- Oil-bath gear box
- Cast iron head and feeding worm (Aisi 304 stainless steel on demand)
- Stainless steel plates and knives
- 24 volt controls and NVR device

Width	215mm
Depth	440mm
Height	445mm
Voltage	220V / 50Hz
Power	0.8kW / 1.2Hp
Productivity	198 kg/hr
Standard plate	Ø4.5mm
Weight	21kg

Optional

Carrots cutter



Potato chips cutter



Mozzarella cutter



Tomato sauce making



Model: TC32 RIO

- Grid opening diameter 6mm
- Stainless steel
- Control system electromechanical
- Robust construction and durable internal components
- Meat grinder is very handy

Width	530mm
Depth	430mm
Height	535mm
Voltage	220V / 50Hz
Power	2.205kW
Productivity	500 kg/hr
Weight	50 kg







## COUNTER MEAT MINCER



MADE IN CHINA



Model: MG12

- The body is made high quality steel with beautiful design and compact stucture
- Power moter
- Stainless steel reticular lamina and knife
- With easy-to remove cleaning device
- Withdrawable stainless steel hopper
- ON/OFF switch



Model: MG22

- High quality steel with beautiful design and compact stucture
- Power moter
- Stainless steel reticular lamina and knife
- With easy-to remove cleaning device
- Withdrawable stainless steel hopper
- ON/OFF switch



Model	Rated Input power (kW)	Voltage(V)	Motor Power (kW)	Working Capacity (kg/h)	Spindle Speed (r/mh)	Net weight (kg)	Dimensions (mm)
MG12	1.1kW	220V/50 Hz	0.8kW	120 kg/h	170 r/min	23 kg	450 x 300 x 420
MG22	1.5kW	220V/50 Hz	1.1kW	220 kg/h	170 r/min	35 kg	470 x 285 x 465



MADE IN CHINA

Meat Mincer | Food Preparation | Foodservice

**VERTICAL MEAT MINCER**

Model: MG22H



Model: MG32H

- Stainless steel body, compact structure
- Powerful motor
- Highly efficient, low power consumption, large amount of grinding
- Easy to remove
- Easy to operate, convenient and swift

Model	Rated Input power (kW)	Voltage(V)	Motor Power (kW)	Working Capacity (Kg/h)	Spindle Speed (r/mh)	Net weight (kg)	Dimensions (mm)
MG22H	1.1kW	220V/50Hz	0.75kW	300 kg/h	290 r/min	44 kg	410 x 350 x 690
MG32H	1.75kW	220V/380V/50Hz	1.75kW	500 kg/h	290 r/min	55 kg	620 x 400 x 750

**VERTICAL STAINLESS STEEL MEAT MINCER**

Model: MG42A

- High quality stainless steel with beautiful design and compact structure
- Powerful motor, good performance
- Low power consumption, highly efficient
- Stainless steel reticular lamina and knife
- With easy-to remove cleaning device
- Equipped with wheel guide, more convenient for moving

Model	Rated Input power (kW)	Voltage(V)	Motor Power (kW)	Working Capacity (Kg/h)	Spindle Speed (r/mh)	Net weight (kg)	Dimensions (mm)
MG42A	4.7kW	380V/50Hz	4.0kW	650 kg/h	165 r/min	130 kg	1020 x 530 x 950





## SLICER MODEL TOPAZ



Model: TOPAZ250C



Hand guard



Underside motor protection plate

- Anodized cast aluminium alloy
- Lat base for easy cleaning
- Reliable poliV belt drive
- Strong and silent-running asynchronous motor
- Forged, hardened large thickness blades
- Carriage running on self-lubricating bushes
- Cast-in sharpener
- Teflon coated or toothed blades available
- 25° blade inclination
- Sharpening stones
- Can adjust the thickness for meat about 0-13mm



Width	480mm
Depth	410mm
Height	360mm
Blade diameter	250mm (10")
Cut thickness	13mm
Voltage	220V/50Hz
Power	0.145kW / 0.20 Hp
Carriage stroke	240mm
Hopper	230 x 230mm
Net weight	14 kg
Gross weight	16 kg
Control system	Electromechanical

## SLICER MODEL MIRRA

- Anodized cast aluminium alloy
- Great distance between blade and motor for easy cleaning
- Ventilated motor
- Forged, hardened large thickness blades
- Lapped sliding pins
- Stainless steel screws and slice deflector
- Strong thickness gauge support
- Cast-in sharpener assembly
- Compact dimensions but great cutting capacity
- Device for releasing the carriage
- CE professional with device for releasing the carriage
- Teflon coated or toothed blades are available on demand
- 25 blade inclination
- Sharpening stones
- Can adjust the thickness for meat about 0-13mm



Device for releasing the carriage



Underside motor protection plate



Blade removal tool



Enclosed and sealed belt pulley standard



More space between blade and body machine



Model: MIRRA250C



Model: MIRRA300

Model	MIRRA250C	MIRRA300
Width	500mm	600 mm
Depth	560mm	610 mm
Height	370mm	420 mm
Blade diameter	250mm (10")	300 mm (12")
Cut thickness	13mm	13 mm
Voltage	220V/50Hz	200V/50Hz
Power	0.147kW / 0.20Hp	0.21kW / 0.29Hp
Run of carriage	245mm	285mm
Hopper	230 x 240mm	250 x 275mm
Net weight	16 kg	20.5 kg



**SLICER MODEL CANOVA**

Model: CANOVA250



Model: CANOVA275



Model: CANOVA300



- Chrome plated and ground slide rod
- Self lubricating slide rod bushings
- Vulcanized rubber stops on carriage
- Rounded design and no sharp edges and visible screws
- Removable support cover for thickness gauge plate
- Stainless steel slice deflector with bayonet fitting
- Stainless steel screws and fittings
- Enclosed and sealed belt pulley
- 41 mm distance between blade and motor
- Bottom cover
- Built in sharpening tool with bottom protection
- 38° blade inclination
- Plastic knob
- Rubber feet
- Stainless steel pushbuttons with IP44 protection rating
- Sharpening stones
- Can adjust the thickness for meat about 0-20mm



Large hopper



Remarkable clearance between blade and machine body

## Model: CANOVA250

Width	560mm
Depth	495mm
Height	365mm
Blade diameter	250mm (10")
Cut thickness	19mm
Voltage	220V/50Hz
Power	0.24kW/0.20Hp
Run of carriage	275mm
Hopper	240 x 230mm
Weight	24.5 kg

## Model: CANOVA275

Width	580mm
Depth	495mm
Height	360mm
Blade diameter	275mm (11")
Cut thickness	19mm
Voltage	220V/50Hz
Power	0.24kW/0.29Hp
Run of carriage	275mm
Hopper	240 x 230mm
Weight	25.5 kg

## Model: CANOVA300

Width	590mm
Depth	495mm
Height	355mm
Blade diameter	300mm (12")
Cut thickness	19mm
Run of carriage	275mm
Voltage	220V/50Hz
Power	0.24kW/0.29Hp
Hopper	240 x 230mm
Weight	26.5 kg





## SLICER MODEL PALLADIO

- Rounded design, no sharp edges and visible screws
- Chrome plated and ground slide rod
- Lapped cast iron slide rod bushing
- Vulcanized rubber stops on carriage
- Removable support cover for thickness gauge plate
- Stainless steel slice deflector with bayonet fitting
- Stainless steel screws and fittings
- Enclosed and sealed belt pulley
- 49.5 mm distance between blade and motor
- Bottom cover
- Built in sharpening tool with bottom protection
- Standard blade removal tool
- 35° blade inclination
- Rubber feet, plastic knob
- Plastic pushbuttons with IP67 protection rating
- Sharpening Stones
- Can adjust the thickness for meat about 0-13mm

Model	PALLADIO350 ING
Width	660mm
Depth	575mm
Height	455mm
Blade diameter	350mm (14")
Cut thickness	23mm
Voltage	220V/50Hz
Power	0.4kW/0.54Hp
Run of carriage	310mm
Hopper	305 x 270mm
Net weight	38 kg



Model: PALLADIO350 ING



Large hopper



Controls



More space between blade and body machine

## SLICER MODEL LEONARDO



Model: LEONARDO385VCS

- Innovative rounded design and no sharp edges or visible screws
- Chrome plated ground and lapped slide rod
- Lapped cast iron slide rod bushing
- Vulcanised rubber stops on carriage
- Removable support cover for thickness gauge plate
- Stainless steel slice deflector with snap-on bayonet fitting
- Stainless steel screws and fittings
- Bottom cover for accessing electrical components
- Changeover electronic circuit 110-220-380 V single and three-phase
- Built-in sharpening tool with bottom protection
- Easy to remove grease guard mounted along the thickness gauge plate
- Standard blade removal tool
- Plastic knob, aluminium finish feet
- Plastic pushbuttons with IP67 protection rating
- Sharpening stones
- Can adjust the thickness for meat about 0-30mm



Wide space between blade and motor



Optional scale application



Slice guard in steel



Removable food pusher VCS

Model:	LEONARDO385VCS
Width	770mm
Depth	720mm
Height	620mm
Blade diameter	385mm (16")
Cut thickness	25mm
Voltage	220V/50Hz
Power	0.38kW/0.52Hp
Run of carriage	370mm
Hopper	430 x 300mm
Weight	57 kg

**SLICER MODEL GALILEO**

Model: GALILEO350AUTO



Model: GALILEO385AUTO

- Innovative rounded design and no sharp edges or visible screws
- Chrome plated ground and lapped slide rod
- Lapped cast iron slide rod bushing
- Vulcanised rubber stops on carriage
- Removable support cover for thickness gauge plate
- Stainless steel slice deflector with bayonet fitting
- Stainless steel screws and fittings
- Enclosed and sealed belt pulley
- 70 mm distance between blade and motor
- Bottom cover, slice counter, standard blade removal tool
- Changeover electronic circuit 110-220 V single-phase
- Built-in sharpening tool with bottom protection
- For cleaning purposes easy to remove food pusher arm
- Ergonomic controls – pushbuttons with IP67 protection rating
- 3-speed selection, 3 different adjustments for carriage travel
- Slice number setting with automatic stop feature
- Enclosed and sealed drive motor
- Positive drive belt, blade inclination 38°
- Sharpening Stones
- Can adjust the thickness for meat about 0-30mm



Controls

Remarkable  
clearance  
between blade  
and machine body

Optional legs



Model:	GALILEO350AUTO	GALILEO385AUTO
Width	730mm	760mm
Depth	732mm	732mm
Height	520mm	515mm
Blade diameter	350mm(14")	385mm(16")
Cut thickness	30mm	25mm
Voltage	220V/50Hz	220V/50Hz
Power	0.38kW + 0.4kW/0.52 + 0.54Hp	0.38kW + 0.4kW/0.52 + 0.54Hp
Run of carriage	365mm	365mm
Hopper	430 x 320mm	430 x 320mm
Weight	60 kg	62 kg







## ELECTRIC FROZEN MEAT SLICER

- Construction in anodized aluminium, blade of hardened and chromium-plated steel
- Meeting the most demanding sanitation requirements
- High precision slicing control thickness
- Food carriage mounted on ball bearings featuring exceptionally smooth running
- Rubber feet grip to work surface firmly for safe use
- Safety devices: fully protected electrical parts, wire clamp on blade cover, hand protection for plate, protection ring around blade, locked sharpener (where built-in)
- All these safety devices are also available individually on request



### Model: MS220-120W

Dimensions	520 x 460 x 380mm
Blade diameter	220mm
Motor	0.12kW/0.15Hp
Voltage	220V/50Hz
Thickness	0 - 12mm
Gross weight / Net weight	18.2 kg/15.3 kg



### Model: MS250-150W

Dimensions	520 x 460 x 380mm
Blade Diameter	250mm
Motor	0.15kW/0.2Hp
Voltage	220V/50Hz
Thickness	0 - 12mm
Gross weight / Net weight	19.3/16.4 kg



**BONE SAWS**

- 304 stainless steel
- Interlocked bone chip tray accessible from outside
- The door can be easily removed for smoother cleaning tasks
- Calibrated pulleys built out of polished aluminium
- Airtight bearings on upper pulley
- Powerful asynchronous and ventilated motors protected by sealing oil sump
- 24V controls with safety micro-switch on door and tray, redundant ECU and motor brake (EC)
- Quick upper pulley releasing mechanism that makes it easier to clean and change the blade
- Easily removable and replaceable scrapers
- Powerful 6 or 8 pole motors provide great power with little absorption
- Single-phase motors with heat guard (standard feature)
- Can be cleaned with a water spray (no high pressure)
- Controls in stainless steel class IP 67
- The machines use tempered 16 mm blades to shred bone, frozen or fresh
- Sliding trolley
- Fast motors to specifically cut frozen products
- Pulley in stainless steel AISI 304



Hermetic upper pulley



Alimentary plastic blade scraper in quick to insert. Watertight black plastic flange to protect the



SO 2020 Floor standing



Model: SO 1650 Inox



Model: SO 2400 Inox



Model: SO 2020 INOX



Model: SO 3100 INOX



Model	SO 1650 INOX	SO 2020 INOX	SO 2400 INOX	SO 3100 INOX
Dimensions	545 x 510 x 816mm	568 x 560 x 1030mm	715 x 750 x 1670mm	840 x 966 x 1900mm
Blade length	1650mm	2020mm	2400mm	3100mm
Motor	1.5Hp/1400rpm	1.5Hp/1400rpm	2.5Hp/900rpm	2.7Hp/700rpm
Pulley	210mm	250mm	300mm	400mm
Working surface	430 x 545mm	480 x 600mm	510 x 710mm	795 x 810
Cut height	250mm	390mm	350mm	420mm
Cut width	197mm	236mm	287mm	388mm
Net weight	47 kg	61kg	100 kg	170 kg



## BONE SAWS

### Bone Saw

This machine was specially designed to respond to the top three expectations from the statistics. Safety, productivity and durability are the top factors that all users expect from the investment. Specially placed saw position technology makes this machine one of the most durable bone saw existed ever. It is designed to support long operating hours even used with the frozen meat, in which answer to both effectiveness and the efficiency for mass production industry. This stainless steel machine is also friendly-using and easy for maintenance. The machine can be either place on the stand or just simply placed on the floor.



Model : JG-210



Model : JG-300A



Model : JG-650



Model	Dimension(mm)	Table size (mm)	Cutting thickness (mm)	Electrical	Blade speed (m/s)	Weight(kg)
JG-210	520 x 490 x 840	400 x 436	4-140	220V/0.5kW	15	45
JG-300A	780 x 710 x 1,690	712 x 662	30-250	380V/1.5kW	15	98
JG-650	1,750 x 1,140 x 1,930	1,140 x 1,300	30-400	380V/1.5kW	15	300



## SAUSAGE STUFFERS

- Fully stainless steel cover and piston
- Silicone gaskets that act inside the cylinder for better seal and longer life of the gasket
- Hermetic protection of the hydraulic cylinder
- Stainless steel piston rod
- Polished and rounded stainless steel cylinder, without obligatory direction
- Powerful and silent ventilated motor operating at 2,800 rpm with immediate action
- Automatic piston return when motor stops
- 24V controls
- High-precision oil flow controller
- Oil tank with level gauge
- AISI 304 steel body, cover and piston
- Three different size stuffing tubes set including 10,18,25mm for replacement
- Adjustable stuffing speed



Hermetic hydraulic  
piston gasket



Piston  
pushing up



Bush in  
stainless steel



Electric station  
and controls

Model:	IS V 15 IDRA TF	IS V 25 IDRA
Width	490mm	565mm
Depth	370mm	450mm
Height	1200mm	1160mm
Cylinder	Ø200 x H495mm	Ø260 x H460mm
Voltage	220V/50Hz	220V/50Hz
Power	0.52kW / 0.7Hp	0.52kW / 0.7Hp
Weight	53 kg	91kg
Capacity	15 Litre	25 Litre



Model: IS V 15 IDRA TF



Model: IS V 25 IDRA TF

## MANUAL SAUSAGE STUFFERS

- Exceptionally strong, very easy to be operated
- Equipped with 4 different funnels, are really the best tools for stuffing any kind of sausage
- The full stainless steel cylinder, the food approved aluminium piston with special finishing, the solid rack, the precision gears and the accurate manufacturing of all mechanical details ensure a perfect working, the maximum efficiency and long life



MADE IN CHINA



Model: MSS-10V  
Model: MSS-12V  
Model: MSS-16V



Model: MSS-16H



Model: MSS-10H  
Model: MSS-12H



Model: MSS-3H  
Model: MSS-5H  
Model: MSS-7H

MSS Model	Capacity(Litre) / Style	Dimensions	G.W. / N.W.
MSS-3H	3/Horizontal	605 x 260 x 240mm	11.6 kg / 10.6 kg
MSS-5H	5/Horizontal	640 x 240 x 250mm	13.2 kg / 12.2 kg
MSS-7H	7/Horizontal	645 x 280 x 250mm	18 kg / 16.5 kg
MSS-10H	10/Horizontal	740 x 280 x 260mm	18.5 kg / 17 kg
MSS-12H	12/Horizontal	735 x 310 x 315mm	30 kg / 27 kg
MSS-16H	16/Horizontal	850 x 310 x 290mm	33.5 kg / 30.5 kg
MSS-10V	10/Vertical	815 x 360 x 280mm	25 kg / 23 kg
MSS-12V	12/Vertical	840 x 430 x 320mm	34 kg / 30.5 kg
MSS-16V	16/Vertical	950 x 430 x 310mm	35.5 kg / 32 kg



## MANUAL PRESS BURGER



Model: SA130



Model: SA150  
Model: SA180

- Simple and compact patty press with rounded design
- Made from anodized aluminium alloy
- Built-in sheets holder
- Stainless steel mold hamburger
- Rubber feet



Model	Dimensions	Dimension mould	Net weight	Gross weight
SA130	260 x 310 x 275mm	130mm	4.5 kg	5.4 kg
SA150	260 x 330 x 275mm	150mm	6.5 kg	7.5 kg
SA180	265 x 330 x 275mm	180mm	7 kg	8 kg



## POTATO PEELER



MADE IN CHINA



### Model: PP370-8

Dimensions	430 x 430 x 725mm
Voltage	220V/50Hz
Power	0.37kW
Capacity	8kg
Remark	PP8-Outer painted



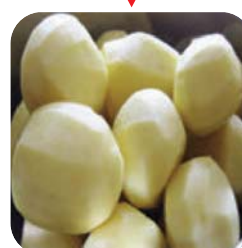
### Model: PP750-15

Dimensions	475 x 540 x 785mm
Voltage	220V/50Hz
Power	0.75kW
Capacity	15kg
Remark	PP15-Outer painted



### Model: PP1500-30

Dimensions	850 x 530 x 800mm
Voltage	220V/50Hz
Power	1.5kW
Capacity	30kg
Remark	PP30-Outer painted



## VEGETABLE CUTTER

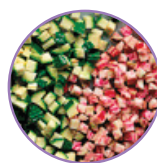


Model: TM ALUMINIUM

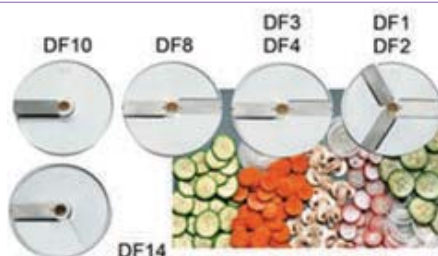
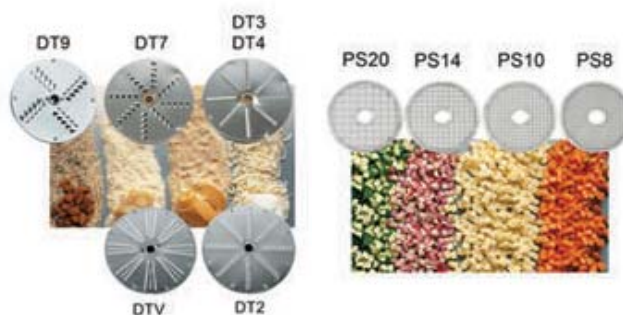
- Aluminium alloy and stainless steel construction
- Ventilated motor for continuous operation
- Thanks to its compact design the machine is easy to install inside every kitchen
- The exclusive feeding system makes easy to process also soft products like mozzarella cheese
- Safe operation is ensured by interlock switches on product pusher, lid and collecting tray



Width	280mm
Depth	510mm
Height	510mm
Voltage	220V/50Hz
Power	0.515kW/0.7HP
Net/Gross Weight	18.85 kg/22Kg
Speed	300 RPM



Model	Dimensions(mm)	Slice thickness(mm)
DT2	ø 205	2
DT3	ø 205	3
DT4	ø 205	4
DT7	ø 205	7
DT9	ø 205	9
DTV	ø 205	-
DISC PS8	ø 205	8
DISC PS10	ø 205	10
DISC PS14	ø 205	14
DISC PS20	ø 205	20
DQ4	ø 205	4
DQ6	ø 205	6
DQ8	ø 205	8
DQ10	ø 205	10
DF1	ø 205	1
DF2	ø 205	2
DF3	ø 205	3
DF4	ø 205	4
DF8	ø 205	8
DF5	ø 205	5
DF10	ø 205	10
DF14	ø 205	14






**robot coupe**

MADE IN FRANCE

## CUTTER AND VEGETABLE SLICER



Model : R201 Ultra E

- XL hopper: can hold up to 6 tomatoes together
- Patented lid design: maximized hopper load
- The patented blade gives perfect results for small or large quantities
- Single speed 1500 Rpm
- Pulse control, for true precision processing
- Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruits and vegetables: slicing, julienne, ripple cutting and grating



### Complete collection of stainless steel discs

available to satisfy all your requirements for the preparation of fruits and vegetables: slicing, julienne, ripple cutting and grating



### Extra-large

XL hopper: can hold up to 6 tomatoes together. Patented lid design: maximized hopper load



### Pulse control

for true precision processing



### The patented blade

gives perfect results for small or large quantities. Single speed 1500 Rpm

Dimensions	340 x 220 x 445mm
Electrical	220V / 0.55kW
Speed	1 speed 1,500rpm
Bowl capacity	2.9 Litre



Model : R301 Ultra

- New easy-fit lid making it quicker and simpler to use
- Standard smooth blade with removable cap
- Coarse serrated blade for all your grinding and kneading tasks
- Fine serrated blade for chopping parsley
- Pulse control, for true precision processing
- New magnetic failsafe system and motor brake which stops the blades moving as soon as the lid is opened
- The new vegetable preparation attachment consists of a lidded vegetable preparation bowl. Both the bowl and the lid can be removed for cleaning
- A large hopper (104 cm<sup>2</sup>) for the preparation of vegetables such as cabbage, celeriac, lettuce, tomatoes
- A cylindrical hopper (ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut
- Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruits and vegetables: slicing, julienne, ripple cutting and grating



### New easy-fit lid

making it quicker and simpler to use



### New magnetic failsafe system and motor brake

which stops the blades moving as soon as the lid is opened



### Standard smooth blade

with removable cap



### A cylindrical hopper (ø 58 mm)

designed for long or fragile vegetables giving an outstanding quality of cut



### Coarse serrated blade

for all your grinding and kneading tasks.

### Fine serrated blade

for chopping parsley

Dimensions	300 x 325 x 550mm
Electrical	220V / 0.55kW
Speed	1 speed 1,500rpm
Bowl capacity	3.7Litre

**robot coupe**

MADE IN FRANCE

**CUTTER AND VEGETABLE SLICER**

Model : R401



**Standard smooth blade**  
with removable cap.  
single speed of 1 500 rpm



**Coarse serrated blade**  
for all your grinding and  
kneading tasks

**Fine serrated blade** for  
chopping parsley

Dimensions	304 x 320 x 570mm
Electrical	220V/0.7kW
Speed	1 speed /1,500rpm
Bowl capacity	4.5 Litre

- 4.5-litre capacity, stainless-steel bowl with handle
- Lid easy to position on bowl for quick and simple use
- Standard smooth blade with removable cap
- Single speed of 1500 rpm
- Coarse serrated blade for all your grinding and kneading tasks
- Fine serrated blade for chopping parsley
- Removable lid and stainless-steel bowl
- Large hopper (area: 104 cm<sup>2</sup>) for the preparation of vegetables such as cabbage, celery, lettuce, tomatoes and so on
- Round deep hopper (ø 58 mm) designed for long or fragile vegetables and for an outstanding cut quality



Model : R402-220

Model : R402-380



**4.5-litre capacity**  
stainless-steel bowl  
with handle



**2 speeds: 750  
and 1500 rpm** (3-phase)  
or 500 and 1500 rpm (single phase)  
The 1500 rpm speed is reserved for  
the cutter function



**Round deep hopper**  
designed for long or  
fragile vegetables  
and for an outstanding  
cut quality

- 4.5-litre capacity, stainless-steel bowl with handle
- Lid easy to position on bowl for quick and simple use
- Standard smooth blade with removable cap
- Coarse serrated blade for all your grinding and kneading tasks
- Fine serrated blade for chopping parsley
- 2 speeds: 750 and 1500 rpm (3-phase) or 500 and 1500 rpm (single phase)
- The 1500 rpm speed is reserved for the cutter function
- Removable lid and stainless-steel bowl
- Large hopper (area: 104 cm<sup>2</sup>) for the preparation of vegetables such as cabbage, celery, lettuce, tomatoes and so on
- Round deep hopper (ø 58 mm) designed for long or fragile vegetables and for an outstanding cut quality
- 2 speeds: 750 and 1500 rpm (3-phase) or 500 and 1500 rpm (single phase)
- Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruits and vegetables: slicing, julienne, ripple cutting, grating, dicing and French Fries



Dimensions	304 x 320 x 570mm
Electrical	220V or 380V / 0.75kW
Speed	2 speed 750/1,500rpm
Bowl capacity	4.5 Litres


**robot coupe**

MADE IN FRANCE

## CUTTER AND VEGETABLE SLICER



Model: R502VV

- 5.5-litre stainless-steel bowl
- Delivered with a smooth blade
- Coarse serrated blade for grinding and kneading tasks
- Fine serrated blade for chopping parsley
- 2 speeds: 750 and 1500 rpm. The 1 500 rpm speed is specifically intended for the cutter function
- Model provided with 2 speeds: 750 and 1500 rpm The speed of 750 rpm is reserved for the vegetable preparation function
- Complete collection of discs available to satisfy all your requirements for the preparation of fruits and vegetables: slicing, julienne, ripple cutting, grating, dicing and french fries



SLICERS



RIPPLE CUT SLICERS



GRATERS



JULIENNE

Slicer	Disc	R 201 Ultra R 301 Ultra R 401 R402
     	1mm	27051
	2mm	27555
	3mm	27086
	4mm	27566
	5mm	27087
	6mm	27786
Ripple cut slicer 	2mm	27621


**5.5-litre stainless-steel bowl.**

**Delivered with a smooth blade**

**Coarse serrated blade** for grinding and kneading tasks  
**Fine serrated blade** for chopping parsley

**2 speeds: 750 and 1500 rpm**  
 The 1500 rpm speed is specifically intended for the cutter function

**Complete collection of discs** available to satisfy all your requirements for the preparation of fruits and vegetables: slicing, julienne, ripple cutting, grating, dicing and French Fries

Dimensions	350 x 380 x 665mm
Electrical	220V / 1.3kW
Speed	2 speed 300/3000rpm
Bowl capacity	5.5 Litre





**CUTTER MIXER**

Model: C4V



Model: C6V



Model: C9V

- Strong AISI 430 steel construction
- Detached motor and bowl for a better thermal insulation to keep heat from the motor away from the food
- High efficiency ventilated motor for continuous operation
- Adjustable speed control allows for processing each product at its own speed
- Variotronic speed control with stabilizer
- Interlock stops the machine when lever is lifted bowl pastry and meat cutter
- Safe operations ensured by a system of micro switches on the lid
- Blades give attractive and unblemished shape
- Strong cutlery steel knives
- See through lexan lid with 1.25" inch wide feed opening to add ingredients during operation
- Two feed chutes for different size products
- Feed hopper designed to continuously process long and or thin products
- Handles on bowl allow for easy handling
- Stainless steel bowl with heavy thermal diffusion bottom can be used with induction cooker or burner
- Slotted drop in drive
- Standard spatula and sharpening stones



Straight Blade



Fine serrated Blade



Emulsifying Blade



Fine chopping



Kneading



Grinding



Emulsifying

Model	Width	Depth	Height	Voltage	Power	Net Weight	Bowl Capacity	Revolutions
C4V	305mm	365mm	255mm	220V	0.35kW/0.5Hp	10 kg	3.3 Litre	1500-2800rpm
C6V	305mm	365mm	320mm	220V	0.35kW/0.5Hp	11 kg	5.3 Litre	1500-2800rpm
C9V	355mm	455mm	380mm	220V	0.35kW+0.35kW/0.5+0.5HP	24 kg	9.4 Litre	1500-2800rpm



# Choose the **BEST** Food Blender for your Business



**HBF500S-CE**



**HBF600-CE**



**990-220**



**HMI200-CE**  
Immersion Blender

Auto-  
claveable

	HBF500S-CE	HBF600-CE	990-220	HMI200-CE Immersion Blender
<b>Motor</b>	1 Hp	3 Hp	3/4 Hp	175 Watts
<b>Container Size</b>	64 oz /1.9 L Stainless Steel	64 oz /1.8 L Polycarbonate	1 Gal /4 L Stainless Steel	9" Stainless Steel Shaft
<b>Chop Function w/ Speed Control</b>	Yes	Yes	No	No
<b>Speeds</b>	Variable	Variable	2	2
<b>Cross Contamination Bands</b>	No	Available	No	N/A
<b>Dosing Cup</b>	Yes	Yes	No	No
<b>Pulse</b>	Yes	Yes	Yes	No
<b>Temperature Gauge and Jar pad Sensor</b>	No	Yes	No	No



PRODUCT OF USA

Food Blender | Food Preparation | Foodservice



CE RoHS



## HBF600-CE

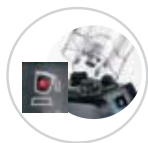
**Chop****Grind****Blend****Puree****Emulsify**

- **Patented Wave~Action® System**
  - Ordinary blenders spin contents of food around the walls of the container, which can leave whole chunks of food untouched by the blades
  - The Wave~Action® System keeps the ingredients circulating through the stainless steel blades to ensure that contents are well-emulsified
- **One-Touch Chopping Function**
  - Chop Function is a unique, versatile feature that offers you the ultimate control over food's consistency
  - To use it, press chop and turn the variable speed dial to your preferred speed from low to high
- **Powerful 3 Hp Motor**
  - 3 Hp Motor is strong enough to power through thick ingredients in the least amount of time and optimized for maximum motor life
- **Electronic Touchpad with Variable Speed Dial**
  - or use the variable speed dial. For added convenience, there are one-touch buttons to stop, blend on high, or pulse
- **Break-Resistant Polycarbonate Container**
  - Offering operators a choice of container types and capacities that can handle both hot and cold foods
  - Measurement marks for ounces and metric ml
- **All-metal Drive Clutch with Container Pad Sensor**
  - All-metal drive clutch with container pad sensor metal clutch improves durability
  - Container pad sensor turns motor off when container is not in place to help prevent careless clutch grinding and extend the life of your container
- **High-strength Stainless Steel Blades**
  - This one-piece durable stainless steel blade has 4 sharpened cutting surfaces that quickly cut through food ingredients for exceptional blending, grinding, chopping, and pureeing applications
- **Dosing Cup**
  - Large 4 oz. dosing cup makes adding liquid for emulsions easy while blending hot and cold food applications
- **Cross-contamination Container Bands Available**
  - Simple and easy to use provide added protection against cross-contamination and food-borne illness
  - Can be used in combination with the current HACCP color code system



### Temperature Gauge

alerts operator if motor overheats while blending back-to-back batches



### Patented Container Pad Sensor

4 magnetic connections prevent blending unless container is on correctly



### Adjustable Speed Dial

offers the operator variable speed options

### One-Touch Chopping Function

cycles between low speed and operator-selected high speed

Model	HBF600-CE
Dimensions	178 x 229 x 457mm
Power	220V/50Hz/0.75kW
Motor	3 Hp
Controls	Touchpad
Container Capacity	64 Oz. / 1.8 Litre
Weight	4.29 kg





PRODUCT OF USA



## HBF500S-CE



- **One-Touch Chopping Function**
  - Chop function is a unique, versatile feature that offers you the ultimate control over food's consistency
  - To use it, press chop and turn the variable speed dial to your preferred speed from low to high
- **Powerful 1 Hp Motor**
  - Powerful 1 hp motor is strong enough to power through thick ingredients in the least amount of time and optimized for maximum motor life
- **Toggle Switches with Variable Speed Dial**
  - Easy-to-use toggle switches have metal actuators which are built to last
  - Additional functions include a chop, pulse and variable speed dial
- **64oz/1.8L Brushed Stainless Steel Container**
  - Rugged stainless steel construction to withstand the rigors of back-of-the-house usage
- **All-Metal Drive Clutch with Container Pad Sensor**
  - Clutch drive System all-metal drive clutch with container pad sensor: metal clutch improves durability
  - Container pad sensor turns motor off when container is not in place to help prevent careless clutch grinding and extend the life of your container
- **High-Strength Stainless Steel Blades**
  - Blade design this one-piece stainless steel blade has 2 sharpened cutting surfaces rotating in a circular motion to ensure perfect processing of hot and cold food ingredients
- **Dosing Cup**
  - Dosing cup Large 4 oz. dosing cup makes adding liquid for emulsions easy while blending hot and cold food applications



### Large Dosing Cup

makes adding liquid for emulsions easy while blending



### Variable Speed Dial

for use with chop and variable speed functions



### Stainless Steel Blades

quickly cut through ingredients



### All-Metal Drive Coupling

is built to last



Chop



Grind



Blend



Puree



Emulsify



Model	HBF500S-CE
Dimensions	178 x 229 x 521mm
Power	220V/50Hz/0.6kW
Motor	1Hp
Controls	Toggle switches, variable speed
Weight	5.9 kg



PRODUCT OF USA



## 990-220



- **Powerful 3/4 Hp Motor**
  - Powerful 3/4 Hp motor is strong enough to power deal with thick ingredients in the least amount of time and optimized for maximum motor life
- **Heavy-Duty Rocker Switches, Two Speeds High/Low with Pulse Option**
  - Two speed versatility with pulse option provides precision blending, mixing, chopping and pureeing of hot and cold foods
- **Full-Gallon Stainless Steel Container with Metal Clips for Holding Lid Tightly in Place**
  - Large container-capacity stainless steel blender container and lid
  - Metal clips hold the lid tightly in place when blending hot and cold food
- **High-Strength Stainless Steel Blades**
  - Blade design: This high-strength, corrosion-free stainless steel blade design has two blades mounted perpendicularly with 4 precision-cut surfaces, ensuring perfect blending of hot and cold food ingredients
- **Removable Filler Cap**
  - Removable filler cap makes it easy to add ingredients
- **A Perfect Blender of Durability and Simplicity**
- **Non Skid Feet**

**Removeble Filler-Cap**

Makes it easy to add ingredients

**Two-Speed Power**

Two-speeds with pulse option provide precision blending, mixing, chopping and pureeing of hot and cold foods

**Full-Gallon Stainless Steel Container**

Features dual metal clamps and handles for extra security during and after blending

**A Heavy Duty Gasket**

Prevents leakage during usage



Model	990-220
Dimensions	229 x 254 x 559mm
Power	220V/50Hz/0.675kW
Motor	3/4 Hp
Controls	High / Low with pulse
Container capacity	128 Oz. / 3.8 Litre
Speed	11500 - 15000rpm
Weight	10.43 kg



## HMI200-CE



- Detachable 9" / 23 cm Stainless Steel Shaft
  - Detachable 9" / 23cm stainless steel shaft disconnects easily for dishwasher cleanup
- Unbreakable ABS Handle
  - Unbreakable ABS handle with built-in storage hook for easy hanging and storage on wire racks
- 5 Edge Cutting Blades
  - Performance four blades with five cutting edges quickly cuts through ingredients for professional results every time
- Two Speed Motor
  - Power tough 175 watt motor with 2 speeds that give the professional kitchens the flexibility they need to puree soups and sauces right in the pan, whip egg whites, cream butters, and mix batters
- Autoclavable
  - The detachable shaft is autoclavable for quick sterilization
- Innovative Blade Guard
  - The blade guard is designed to reduce splashing while blending and allows the mix to pass through without clogging the blade



**4 Blades with 5 Cutting Edges**  
quickly cut through ingredients for professional results



**Detachable Chopping Shaft**  
easily removes for dishwasher cleanup and is autoclavable for quick sterilization



**Blade Guard**  
reduces messy splashing and lets mixture easily pass through



**Heavy-Duty Long Life Motor**  
with two speeds for blending, pureeing, and emulsifying



Model	HMI200-CE
Dimensions	76 x 445mm
Power	220V/ 0Hz/ .175W
Motor	1HP
Controls	2-speed switch
Weight	1.9 kg



**HAND MIXER**

Model: VORTEX 43VV  
Shaft length: 30cm

Model: VORTEX 55VV  
Shaft length: 40cm

Model: VORTEX 75VV  
Shaft length: 45cm

- Highly effective cooling system
- Sturdy and light weight fiberglass ABS body
- Ergonomic handle
- Rubber buffer between motor and shaft
- High efficiency motors
- 3 controls available
  - One speed
  - Drill like speed control
  - Variotronic: speed control with stabilizer
- Safety device preventing switching on by mistake
- Trigger switch for continuous blending
- 3 different motors
- IPX3 protection
- Quick coupling device
- Shafts available in 2 length: 35 and 45 cm
- Completely demountable shafts for an accurate cleaning and a longer life
- Completely stainless steel shaft and bell
- Whisk metal gearings
- Demountable and dishwashing safe whisk



Shafts and Whisk options



Ergonomic handle



Safety device  
for the enlightenment



Bell and knives  
of stainless steel



Airing take



Quick tool assembly



Whisk options

Model	Voltage	Power	Knives revolutions	Net/Gross weight
VORTEX 43VV	220V/50Hz	0.43kW/0.6Hp	0 - 12500 rpm	2.5/3 kg
VORTEX 55VV	220V/50Hz	0.55kW/0.8Hp	0 - 13000 rpm	3.5/3.7 kg
VORTEX 75VV	220V/50Hz	0.75kW/1Hp	0 - 13000 rpm	4/4.5 kg

## PASTA MACHINE



- New design, compact structure
- Powerful motor, transmitted by chain
- Easy to clean and maintenance
- The parts that contact with food are made of high quality stainless steel accords with country hygienic standard
- Roll extrusion after repeatedly kneadubg fully exert the power of dough and gluten, with which greatly increase the intensity of noodle is pressure and capability, making them boil proofing and disconnect proofing

Model	Dimensions	Motor	Output	Roller Rev	Roller Size	Dough Thickness	Weight	Voltage
PM25	390 x 520 x 950mm	0.75kW	20~25kg/h	50r/min	Ø88x192mm	1~10mm	70 kg	220V/50Hz
PM30	440 x 520 x 950mm	1.1kW	25~30kg/h	50r/min	Ø88x242mm	1~10mm	75 kg	220V/50Hz
PM35	490 x 520 x 950mm	1.1kW	30~35kg/h	50r/min	Ø88x292mm	1~10mm	80 kg	220V/50Hz

## NOODLE KNEADING MACHINE



- New design, beautiful appearance
- Powerful motor, superior power
- Work at high speed, high efficiency, low power consumption and low noise emission
- Simple operation, good performance, safe ad reliable
- The parts that contact with food accords with country hygienic standard
- Necessary food processing machine for foodstuffs factory and flour processing places

Model	Dimensions	Voltage	Motor	Dough Capacity	Roller Rev	Roller Size	Dough Thickness	Weight
NKM300	510x400x1020mm	220V/50Hz	1.5kW	145 kg/h	95r/min	Ø110x300mm	1~18mm	115 kg
NKM350	560x400x1020mm	220V/50Hz	1.5kW	150 kg/h	95r/min	Ø110x350mm	1~18mm	120 kg

## KNEADING NOODLE SLICER MACHINE



- Compact structure, beautiful and practical
- Simple operation, high practicability, safe ad reliable
- Powerful motion, high efficiency and low power consumption
- The noodle and gluten that come out are of great tough intensity, boil proofing and disconnect proofing
- The parts that contact with food accords with country hygienic standard
- It is suitable to apply in kitchens of food processing areas such as hotel, restaurants, canteens, foodstuffs factory and all kinds of flour processing places



Model	Dimensions	Voltage	Motor	Dough Capacity	Roller Rev	Roller Size	Dough Thickness	Weight
KN5M230	550x800x1020mm	220V/50Hz	1.5kW	35-40 kg/h	50r/min	Ø88x230mm	0.5~10mm	85 kg
KN5M280	600x800x1020mm	220V/50Hz	1.5kW	40-45 kg/h	50r/min	Ø88x280mm	0.5~10mm	88 kg



## STAINLESS STEEL MANDOLINE STANDARD MODEL WITHOUT PROTECTIVE CARRIAGE



Model: N4244

- Cuts vegetables and fruits in slices
- Sticks or waffled slices
- Stainless steel

### Specifications

Dimensions	135 x 45 x 410mm
Net weight	1.5 kg



### Optional Stainless steel protective carriage



Model: N6970

### Specifications

Dimensions	175 x 120 x 59mm
Net weight	0.42 kg

## MANUAL PASTA MACHINE CHROMED



Model: N8001

- Pasta machine for home use.
- The machine is composed of a body with smooth rollers so has to spread the pasta and accessories to realize lasagnes, fettucine (6,5 mm) and tagliolini (1,5 mm).
- The opening between the smooth Rollers permits to control (from 0,3 mm to 2,5 mm).
- Structure made of chrome-plated steel, nickel-plated steel rollers and hardened steel gears.

### Specifications

Dimensions	290 x 345 x 230mm
Net weight	2.6 kg



Model: N8002



Model: N8003



Model: N8004

### Optional

- N8002	Mafaldine accessory-tagliatelle jagged 8 mm
- N8003	Spaghetti accessory
- N8004	Raviolini accessory - 3 in front
- N80021	Réginette accessory-tagliatelle jagged 12 mm
- N80022	Treinette accessory-tagliatelle jagged 3 mm
- N80031	Capelly d'angelo accessory 1 mm

## ZESTER STRIPPERLT



Model: ID4002

## LT WEDGE CUTTER TOMATO WEDGER



Model  
CAX104  
CAX106  
CAX108  
CAX112

Wedge cutter 4 sections - long feet  
Wedge cutter 6 sections - long feet  
Wedge cutter 8 sections - long feet  
Wedge cutter 12 sections - long feet

### Specifications

Height	580mm
Width	385mm
Depth	325mm
Net weight	3.3 kg







## SOFTCOOKER



Model: SOFTCOOKER

- High precision warmer with temperature control
- Working temperature display, 5 storable programs
- IP X3 protection rated stainless steel structure
- Can be applied to the pot by means of a clamp (max depth 16.5 cm)
- Best performances up to 50/80 Litre
- Protection device switches off the warmer in case of accidental use outside the liquid
- Circulating pump to help the best product mixing
- Temperature sensor to prevent overload and overheating
- A convenient stainless steel handle makes it easy to carry



Sousvide (French for "under vacuum") is a method of cooking in which food is sealed in airtight plastic bags then placed in a water bath for 96 hours or more than normal cooking times, in some cases at an accurately regulated temperature much lower than normally used for cooking

Sirman Softcooker is a mountable thermal circulator that guarantees a temperature stability of 0.03°C between 20°C to 100°C on all cooking pots up to 58 litres, and is quickly assembled to any pot with its clamp. By placing the food in a water bath, with the temperature having been set at the desired final cooking temperature of the food, overcooking can be avoided, because the food cannot get hotter than the bath it is in. Additionally, temperature, and thus cooking, can be very even throughout the food in sousvide cooking, even with irregularly shaped or very thick items, given enough time.

The Sirman Softcooker eliminates the guesswork involved in cooking. No other cooking method produces such consistently excellent textures and flavours. The thermal circulator keeps the water moving so there is no the problem of hot spots, which you can get in a water bath. Cooking with a thermal circulator ensures you don't lose any of the flavour because it's all sealed in a pouch.

In the case of meat cooking, tough collagen in connective tissue can be hydrolysed into gelatin, without heating the meat's proteins high enough that they denature to a degree that the texture toughens and moisture is wrung out of the meat. In contrast, with the cooking of vegetables, where extreme tenderness or softness is seen as undesirably overcooked, the ability of the sousvide technique to cook vegetables at a temperature below the boiling point of water allows vegetables to be thoroughly cooked while maintaining a firm or somewhat crisp texture.



### Sous Vide Cooking

### Traditional Cooking



### Specifications

Width	Depth	Height	Voltage	Power	Weight
130mm	260mm	380mm	220V/50Hz	2kW	4.5kg

**VACUUM PACKAGING**

Model: EASYVAC25

- A compact and fast machine for small sized products, ideal combined with low temperature cooking instruments like the Softcooker
- Easily settable vacuum and sealing time
- Easily removable sealing bar
- Bush suction pump
- Display of vacuum percentage and time to countdown
- Last setting can be saved in memory
- Rev counter and pump meter
- Pump preheating and oil cleaning cycle
- Change oil message
- Timed external vacuum
- Manual cover lift



Use-friendly, intuitive operation



Cushion-hinged lid



High capacity and visibility

Width	320mm
Depth	560mm
Height	257mm
Voltage	220V/50Hz
Power	0.1kW
Vacuum pump	4mc/h
Sealing bar	260mm
Weight	30 kg

- Exclusively designed with simple to use controls & a reduced workspace
- Busch vacuum pack
- 5mm thick, AISI 304 st steel, easy to clean vacuum chamber
- Thick transparent plexiglass lid for viewing the process from start to finish
- Removable sealing bar
- Complete electronic control system
- A vacuum cleaner with a futuristic design and high volume thermoformed lined bell
- Bar sealed removable
- System with electronic control: choice of 6 languages
- Programming with the vacuum and gas welding 1/10 sec
- Show and the vacuum of the rest
- 8 programs can be stored Program = automatic vacuum - the X = external shock
- The oil change, installation for gas and air soft, install adjustable fluid envelope
- Methacrylate tray, Tray in stainless steel for easy maintenance



Model: W8-30-BX



Model: W8-40-BX

Model	W8-30-BX	W8-40-BX
Width	402mm	493mm
Depth	525mm	585mm
Height	370mm	370mm
Sealing bar length	310mm	410mm
Voltage	220V/50Hz	220V/50Hz
Power	0.35kW	0.75kW
Vacuum pump	8 mc/h	21 mc/h
Control system	Electronic	Electronic