HEAVY DUTY BENCH MINCERS

- Designed to the latest US & EC safety standards
- Single handle locking mechanism releases chamber for easy cleaning
- High quality heat-resistant plastic & aluminum alloy
- Kibbe attachment
- Sausage filling attachment
- 6mm & 8mm mesh plates + knife
- ALL TC models have S/S chamber for safety, hygiene & easy cleaning
- TC22-5 has an advanced three blade cutting system for rapid production that produces less heat and doesn't damage the protein
- Pan not included



TC22-5



TC 8



TC12



TC32

Code	Dimensions (WxDxH mm)	Net Weight (kg)	Voltage	Power (W/A)
80kg/h – #8 head				
TC 8	370x250x490	18.1	240	300W/10A
150kg/h – #12 head				
TC12	420x265x548	21	240	550W/10A
280kg/h – #22 head – 4 mesh plates & 2 knives				
TC22-5	490X305X607	29	240	900W/10
320kg/h– #32 head				
TC32	710x330x585	66	415	1500W/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

ACCESSORIES FOR TC 8

TS737



FME02



Code	Description
TS737	Meat tenderiser
FME02	Filling mixer

SAUSAGE FILLER

- Manual heat free operation
- Fully stainless steel
- ROHS certification
- Designed to the latest US & EC safety standards
- Comes with 4 x S/S sausage funnels:
  ø16, ø22, ø32 and ø38

SV-7



SV-15



Code	Capacity (L)	Dimensions (WxDxH mm)	Cylinder (mm)	Weight (kg)
SV-7	7	300x340x830	140ø x460	13
SV-15	15	300x330x710	219øx400	17

HEAVY DUTY FLOOR STANDING MINCERS

- Housing constructed in aluminum alloy, food grade chopper, with international hygiene standard
- Spiral meat grinder head, high efficiency
- Energy efficient motor with cooling fan and precision gear drive, the circuit with overload and over current protection



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
200kg/h - #32 head				
AK32MG	495x320x580	29	240	900/10

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SLICING AND MINCING MACHINE

- Upgrade your butchery or commercial kitchen with the HSM-180B and HSM-120D, two powerhouse machines designed to streamline your meat processing tasks
- Engineered for efficiency, versatility, and safety, these models are the perfect addition to any high-demand culinary operation
- Multiple-Function Design: The HSM-180B excels in slicing and mincing, while the HSM-120D adds strip cutting to your culinary arsenal. Effortlessly switch between functions to meet the diverse needs of your kitchen
- Precision Slicing: Both models are equipped with a 3.5mm slicer blade, offering an optional 5mm slicer blade for tailored thickness in your slices
- Efficient Mincing: Each machine comes with 5mm and 8mm mincer plates, providing options for fine or coarse mincing to suit any recipe
- Food Grade Stainless Steel: Durable and hygienic, the food-grade stainless steel surface is easy to clean and designed for longevity
- Safety Guard: An integrated safety guard ensures user protection, maintaining a safe operating environment
- Heavy-Duty Construction: The robust stainless steel structure of both models promises to withstand heavy usage without compromise
- Portable Stability: Equipped with heavy-duty castors, these machines offer both easy mobility and stable operation, allowing for flexible placement within your kitchen space
- Comes with #22 mincer head

NEW PRODUCT

HSM-180B



HSM-120D



Code	Slicing Thickness (mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
HSM-180B	3.5/5	816x548x929	99.98	240	1100/10
HSM-120D	3.5	756x571x929	110.6	240	1100/10

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BOWL CUTTER AND MIXER

- Easily chops and emulsifies meat and vegetables
- High-efficiency ventilated motor ensures continuous operation
- Cutlery grade 2-blade hub to efficiently decrease processing time for faster results
- Motor Speed: 1450 RPM
- Blade Speed: 1450 RPM
- Slicer Capacity: 500kg/h
- Mincer Capacity: 300kg/h
- Durable AISI 304 stainless steel construction
- Removable bowl cover, 2-blade hub, and bowl for easy cleaning
- Bowl cover safety interlock
- Heavy duty stainless steel feet

NEW PRODUCT

HB-5





NEW PRODUCT

HB-10





Code	Capacity (L)	Bowl Speed (RPM)	Bowl Diametre (ϕ mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
5.5L Bowl Cutting and Mixing Machine							
HB-5	1-4	18	385	680x441x385	36.7	240	550/10
10L Bowl Cutting and Mixing Machine							
HB-10	2-7	17	460	760x515x452	53.8	240	750/10

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BOWL CUTTER AND MIXER

- Easily chops and emulsifies meat and vegetables
- High-efficiency ventilated motor ensures continuous operation
- Cutlery grade 2-blade hub to efficiently decrease processing time for faster results, 3000 cuts per minute.
- Durable AISI 304 stainless steel construction
- Removable bowl cover, 2-blade hub, and bowl for easy cleaning
- Bowl cover safety interlock
- Rubber feet for secure use



Code	Speed (cut/min)	Dimensions	Weight (kg)	Voltage	Power (W/A)
AK370FC	3000	655x480x320	15.6	240	250/10

FREE STANDING BOWL CUTTER AND MIXER

- Easily chops and emulsifies meat and vegetables
- High-efficiency ventilated motor ensures continuous operation
- 24L bowl, 635mmφ bowl diametre, with maximum ingredient capacity of 10L
- Cutlery grade 2-blade hub to efficiently decrease processing time for faster results
- Bowl Speed: 13 RPM
- Blade Speed: 1440 RPM
- Motor Speed: 1440 RPM
- Durable AISI 304 stainless steel construction
- Removable bowl cover, 2-blade hub, and bowl for easy cleaning
- Bowl cover safety interlock
- Heavy duty castors



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
HB-24	899x707x926	125	240	1500/10

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BENCHTOP BONE SAW

- High in efficiency and low in energy consumption
- Easy to operate, stylish looks and great performance ideal for cutting fresh or frozen meat, bones, fish etc. in butcher shops, clubs, hotels & restaurants
- Cutting thickness guide
- Adjustable cutting height
- Max cutting height: 220mm



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
HLS1650	480x460x870	42	240	750/10

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BENCHTOP BONE SAW

- Aluminium machine body
- Start, stop, 0.2sec emergency button
- Adjustable cutting thickness 5~200mm
- Door safety switch: cut off power when door is open
- Removable top wheel for easy cleaning
- Overheat protection
- Scrap collection tray
- Stainless steel working surface
- Work surface area: 530x430mm
- Blade size (length x width x thickness): 2040x16x0.5mm



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
JG300AH	590x490x1170	62	240	1.1/10

FREE STANDING BONE SAW

- Metal finished machine body
- Stainless steel working surface
- Work surface area: 800x720mm
- Blade size (length x width x thickness): 2850x16x0.5mm
- Adjustable cutting thickness 5~270mm
- Blade scraper



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
JG400AH	830x880x1775	142	415	1.5/3~N

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