



GLOBAL FOOD & DRINK MACHINERY
 ABN: 21935 853 303 - ACN: 067 489 294
 POSTAL ADDRESS: PO BOX 33, CAMPBELLFIELD VIC 3061
 SALES & SERVICE: Unit 5, 1730 Hume Hwy, Campbellfield VIC 3061
 TEL: (03) 9357 4511 - MOB: 0407 853329
 Email: mec@mecfoodmachinery.com
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CURRENT NEW-SECONDHAND-RECONDITIONED EQUIPMENT

Bakery/Pizza Equipment



BA01 Tenko Solutions semi-auto bun divider/rounder
 30 pieces
 Pieces from 40g to 130-140g



BA02 Pietroberto Omega 3 volumetric divider
 Capacity: 250kg
 Pieces weights: 100g-1600g
 Output: 1200-2400 pieces/hr



BA03 Pietroberto conical rounder
 Pieces from 100g up to 1200g



BA04 Tekno Solution Hydraulic square divider
 Available in 20pc or 30pc models
 Piece sizes: 150-800g (20pc)
 90-550g (30pc)



BA05 Pietroberto semi-auto dough Sheeter
 Belt width: 600mm
 Belt length: 2300mm



BA06 Moretti Forni dough shetter
 Floor model
 Belt width: 500mm
 Belt length: 950mm x2



BA07 Tulip Special R ciabatta divider
 Ideal for ciabatta & Turkish bread
 Special cutting system with interchangeable knives
 Adjustment of dough thickness
 Computer control with up to 30 programs
 Accepts dough pieces up to 30kg



BA08 Gryphon small benchtop moulder



BA09 Brow&kidd benchtop moulder

BUY-RENT-LEASE-FINANCE AVAILABLE



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BA10 Tecnopast STE800

3 different moulds
Sizes:30g-50g-80g-120g



BA11 Winkler volumetric divider

Pieces from 30g to 100g
Hopper capacity:60kg



BA12 Bianchi Rapida 2 Cylinder moulder



BA13 Kingma Slicer 350mm

Slices 12mm only



BA14 Mono Slicer 350mm

Slices 11mm/14mm



BA15 MEC Slicer 400mm

Slices 16mm/10mm



BA16 APV Slicer 300mm

Slices 12mm only



BA17 Gasparin slicer 500mm

Thick & Thin (9mm/12mm)



BA 18 Kason flour sifter

2 meshes of 3.0mm



BA19 Tekno solution moulder



BA 20 Bertrand resting machine

With felt pockets for 32 portions



BA 21 Tunnel oven with loading & unloading system

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