



MEC FOOD MACHINERY AUSTRALIA Pty Ltd

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SMALLGOODS & MEAT - EQUIPMENT IN STOCK



Velati pallet filler 150L-200L **NEW!** With digital computer control. Busch vacuum pump with capacity: 17m³/hr. Stainless steel construction. With elevator. Ideal for FRESH or FROZEN meat, fish, chicken etc.



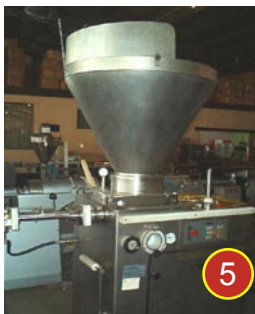
VVS Shredder 20HP **NEW!** Shreds blocks of frozen meat. Output: 3000kg/hr approx. Flakes of 25mm - 30mm



Velati piston filler 300L. **NEW!** Complete with plug for clipping attachment. Suitable for large production of all types of meat products. Ideal for FRESH meat, fish, ricotta, chicken etc. and gourmet products. Can produce portions from 30g to 10,000g. With computer system already installed. The machine can function three ways: electronic, fully automatic and semi-automatic. Equipped with a powerful Busch vacuum pump, feeder situated inside the hopper and a hydraulic



Velati "Finimondo" strip cutter for meat. Output: 4000kg/hr approx. Strips from 10mm to 30mm. Ideal for fresh meat, fish, poultry etc.. **NEW!**



Velati pallet filler 300L. **NEW!** With digital computer controls. Electronic portioning (from 30g to 10,000g). With twisting system & plug for clipping attachment. Complete with set of nozzles & accessories. Busch vacuum pump. Fully constructed in stainless steel. Including elevator for trolleys of 200kg. Ideal for FRESH or FROZEN meat, fish, chicken etc.



Velati pig skin de-rinder. Removes skin from pork and other products.



Velati meat mincer mod.150. **NEW!** Motor: 30HP. Output: 4000-4500kg/hr Adjustable cut. Large hopper to receive product. With motor speed variator and knife speed variator. Fits 3 x blades / discs. With elevator included. Ideal for FRESH meat, chicken etc.



VVS mincer mod.180. Output: 4000kg/hr approx. Suitable for fresh product. Fits 2 x plates/blades



Velati hydraulic piston filler. Capacity: 25L approx. Ideal for fresh products: fish, meat, poultry, vegetables etc.. **NEW!**

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10 Velati meat mixer. Tank capacity: 1000kg approx. Discharge below tank. AS NEW.



11 Velati mixer 2500L approx **NEW!** With discharge under tank. Stainless steel construction. Vacuum optional.



12 VVS mincer mod.180. Output: 4000kg/hr approx. Suitable for frozen products & mortadella.



13 Velati salt-spreader. Works as part of an automatic line.



14 Iozzelli 200L meat mixer. In excellent condition.



15 Velati meat spreader. Separates fat from lean. Works as part of an automatic line.



16 Kramer-Grebe bowl cutter. Capacity: 380L approx. Very good condition. Output: 6000-7000kg/hour.



17 Small strips cutter for steaks, cabbage etc.. For strips of 30mm up to 120mm. Approx 1000-1500kg/hr.



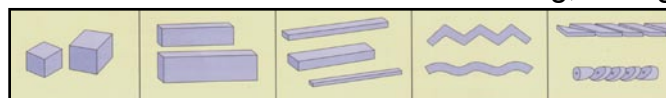
18 Small cutter for vegetables etc. Capacity 5L approx.



19 Large cutter for cabbage, vegetables, meat etc. Approx 2000-3000kg/ approx.



20 High speed cutter. Designed for accurate feeding of materials and a beautifully uniform cutting process, regardless of the shape or size of the cut. Digital LCD control panel, cut portions can be pre-programmed, and programs can be stored for future use. Ideal for dicing, slicing or cutting



virtually any type of product.

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21
 Lead machine for smallgoods. Puts metal label on salami, prosciutto etc.



22
 Semi-automatic clipping machine (air pressure)



23
 Inritsu metal detector for smallgoods etc..



24
 Baader 696 meat separator for poultry.



25
 Clayton steam boiler.



26
 J.Curtin steam autoclave. Stainless steel. Gas model. Capacity: 50kg approx.



27
 Eller small smokehouse. Stainless steel. Capacity: 50kg approx.



28
 Maurer smokehouse. Capacity: 150kg + (1 trolley).



29
 KMA smoke generator.



30
 Vertical hydraulic sausage filler (NEW) . 50L capacity.



31
 Travaglini TZ oven with separate smoke generator. Capacity: 2 trolleys, 1000kg product approx. Trolley dimensions: 2.0m (h) x 1.0m x 1.0m. With computer control. The best system for steam cooking meat, fish, chicken etc.



32
 Meat mixer with single paddle NEW! Capacity 50kg.

33
 Meat mixer with double paddle NEW! Capacity 100kg.



34
 Meat mixer with double paddle NEW! Capacity 180kg.



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35
 Small bench-top meat slicer. Stainless steel



36
 Berkel benchtop meat slicer with slice counter. Slice diameter:



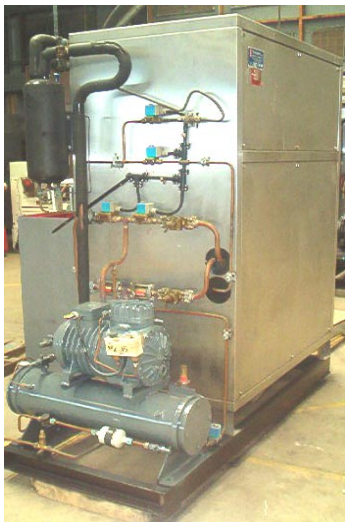
37
 Brice benchtop meat slicer. Slice diameter: 5cm-



38
 Semi-automatic hamburger press. 1300 pieces per hour



39
 Manual hamburger press. 600 pieces/hr approx.



DRYING & MATURING UNITS

Travaglini drying/maturing unit with Copeland compressor & computer. Suitable for 3500-5000kg product approx. Hot water heating.

Travaglini drying/maturing unit with Dorin compressor & computer. Suitable for 2500kg product approx. Hot water heating.

Travaglini drying/maturing and smoking unit with Dorin compressor & computer. Suitable for 6000-7000kg product approx. Hot water heating. Hot or cold smoking.

Travaglini drying/maturing unit with Copeland compressor & computer. Hot water heating & water compressor. Ideal for seasoning prosciutto & cheeses.



ICS drying/maturing (green) unit (small). Capacity: 2000kg product. Ideal for salami & prosciutto. **NEW!**

ICS drying/maturing (green) unit (large). Capacity: 6000kg product. Ideal for salami & prosciutto. **NEW!**



Polyurethane self-contained room with airtight door. Suitable for installing a drying/maturing or smoking unit. Dimensions: 5m x 4m x 4m approx.

Travaglini stainless steel self-contained room with airtight door. Suitable for installing a drying/maturing or smoking unit. Dimensions: 5m x 4m x 4m approx.



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