



**MEC FOOD MACHINERY AUSTRALIA Pty Ltd**  
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## USED AND RECONDITIONED EQUIPMENT IN STOCK

### BAKERY & PIZZA



#1 Electro-Dahlen electrical oven. 4 decks, 8 trays (45 x 75cm).



#2 Sveba-Dahlen electrical oven. 1 deck.



#3 Pyroseal electrical oven. 2 decks, 6 trays (45 x 75cm). With brick base in cooking chamber.



#4 Sterlec electrical oven. Baking chamber dimensions: 90 x 160cm. With brick base in cooking chamber.



#5 Sterlec electrical oven. 2 decks. With brick base in cooking chamber.



#6 Pyroseal electrical oven. 1 deck.



#7 Electra-Bake electrical oven. 1 deck. Brick base.



#8 Les Wilson electrical oven. 2 decks, Baking area: 8.26m<sup>2</sup>. With brick base in cooking chamber.



#9 Les Wilson gas rotative oven. Suitable for 30 trays.



#11 Pavaillier gas rack oven. 32 trays. In very good condition.



#12 Polin rotative rack oven. 36 trays. Gas model.



#13 Baker-Perkins "Rotel" rotary oven. Suitable for 12 trays.



#14 Ultima 54 rack oven. Single trolley. Electric.



#15 Agiv 48 tray gas oven. For grissini, biscuits, taralli etc.

**RENT - LEASE - FINANCE AVAILABLE - TRADE IN ACCEPTED**



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#16 Agiv double chamber rack oven. Each chamber fits 36 trays (12cm apart). Each chamber with independent adjustable temperature control. The oven is mostly constructed from stainless steel and is digitally controlled.



#17 Agiv gas/oil oven. 36 trays (45x75cm). Brick base. ONLY 2 YEARS USE! Shown with automatic loading & unloading system (sold separately)



#18 Pietroberto 3 deck electrical oven. For 24 trays (45cm x 75cm). Very economical to run. Fantastic cooking with plenty of steam. AS NEW



#19 Crabtree planetary mixer. 60L capacity. 3 x attachments. 5 speeds



#20 MEC planetary mixer. 60L capacity approx. 2 x bowls available.



#21 APV frenchstick moulder. Pieces from 50g to 2kg



#22 MEC moulder for Arabic bread. Pieces from 80g to



#23 Zucchelli (Italy) gas rotative oven. Double chamber model. Suitable for 74 trays (45 x 75cm)



#24 Gryphon small benchtop moulder.



#25 Brown & Kidd benchtop moulder.



#26 LINK leavening chamber. 3 doors. Stainless steel. 60 tray capacity.



#27 Kason flour sifter. 2 meshes of 3.0mm.



#28 Tecnopast rosette moulder. 3 x different moulds. Sizes: 30g-50g-80g-120g

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#29 Winkler volumetric divider. Pieces from 30g to 1200g. Hopper capacity: 60kg.



#30 Mono volumetric divider. Pieces from 50g to 1500g. Hopper capacity 80kg.



#31 Eberhardt rounder/divider. Pieces from 30g to 140g. Max dough: 3600g



#32 Farinelli automatic group.



#33 Farinelli automatic group.



#34 Rinaldi Superforni single deck electrical oven with brick base. (NEW!)



#35 Sottoriva automatic group complete with rounder. Pieces from 35g-920g approx.



#36 Bertuetti volumetric divider. Pieces from 80g to 1600g.



#37 Fortuna fully automatic divider. 30 pieces.



#38 Bertrand resting machine. With felt pockets for 32 portions 50g to 1200g.



#39 Manual pastie / calzone / turnover machine.

#40 "Robot" Donut machine. 2000 pc per hour.



#41 Rinaldi SuperABO tunnel oven for pita bread, Arabic bread, and other middle-eastern products. Max temperature 600 degrees C.



#42 Rinaldi "Superpizza" electric tunnel oven. Loading & unloading from front.

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### BAKERY & PIZZA



#43 Gasparin slicer  
600mm. Thick &  
thin (20mm/12mm)



#44 Mono slicer  
300mm. Thick only  
(20mm)



#45 Gasparin slicer  
400mm. Slices  
10mm only.



#46 Gasparin slicer  
500mm. Thick &  
thin (9mm/12mm)



#47 Gasparin slicer  
400mm. Thin only  
(9mm).



#48 Gasparin  
slicer 500mm.  
Thick & thin  
(10mm/12mm)



#49 Berkel bread  
slicer 400mm.



#50 APV bread  
slicer 300mm.  
Slices 12mm only.



#51 Mono twin bread  
slicer.  
300mm + 300mm. One side  
slices 9mm, one side slices  
13mm.



#52 Slicer 350mm.  
Slices 12mm only.



#53 MEC slicer  
400mm. Slices  
16mm/10mm.



#54 Mono slicer  
350mm. Slices  
11mm / 14mm.



#55 APV slicer  
300mm. Slices  
11mm only.



#56 APV slicer  
300mm. Slices  
11mm only.



#57 Bianchi  
Rapida 2  
cylinder  
moulder.



#58 Dalla-Costa  
croissant machine. Suitable  
for other pastry products.  
Gr. 20-30-40-50-60-80 etc.

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#59 Sancassiano spiral mixer. 100kg finished dough approx.



#60 Scledensi spiral mixer. 80kg finished dough approx.



#61 Tecnopast spiral mixer. 80kg finished dough approx.



#62 Spiral mixer. 60kg finished product approx.



#63 Spiral mixer. 130kg finished product approx.



#64 Alaska prover for trolleys. 2 doors. AS NEW.

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