

PRODUCT CATALOGUE

145



AUSTRALIAN & NEW ZEALAND DISTRIBUTORS



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INTRODUCTION

SUPPLIERS TO THE MEAT INDUSTRY

MEFE - MITCHELL ENGINEERING FOOD EQUIPMENT PTY LTD presents this catalogue for the convenience and ease of reference to you, our valued and much appreciated customer. The purpose of this book is for guidance and to provide answers to your particular equipment requirements.

Our scope of supply extends far beyond this presented catalogue. MEFE is passionate about finding solutions within the food industry. We strive to ultimately make the end product more affordable, we endeavour to add value while at the same time are always seeking and developing alternatives. We pride ourselves on, and make use of, the knowledge and expertise of our world wide affiliations to the meat industry.

Do not hesitate to call our front line staff for quotations or technical advice.

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info@mefe.com.au

www.mefe.com.au

www.mefe-hygiene.com.au

www.mefe-kitchen.com.au

www.mefe-safety.com.au

CARE OF STAINLESS STEEL

Preamble

Stainless steel was first produced in Sheffield England around 1913 and is a term coined early on during the development stage. "Stainless" was adopted as a generic name for rust proof steels and originally was adopted as a term for steel that was stain free. Now days stainless steel covers an exceptionally wide range and types of corrosion or oxidation resistant steels.

Definition

Stainless steels are iron alloys with a minimum of 10.5% chromium. The chromium content within the steel shows on the surface of the steel and presents as a "soapy" feel to the touch. The corrosion resistance of Stainless steel arises from this "passive", chromium rich oxide film that forms naturally on the surface of the steel.

The film is approximately one nanometre (one ten millionths of a metre) thick, it is strongly adherent and chemically stable (i.e. passive) under conditions which provide sufficient oxygen to the surface.

Corrosion Causing Problems

The key to the durability of the corrosion resistance of stainless steel is that if the film is damaged it will normally repair itself (provided there is sufficient oxygen available). This is in stark contrast to other steels which have been electroplated or have a similar finish.

Stainless steels cannot be considered to be indestructible as the passive state can, under certain conditions, be broken down and corrosion will result.

- i. Choice of wrong material for a particular application.
- ii. Contamination with mild steel.
- iii. Microscopic particles of sulphur rich impurities present on the surface of the metal as a result of uneven cooling during manufacture which tend to have less chromium around them.

Avoiding Contamination & Rusting

Avoid all contact with carbon steels. Knives etc left resting on machine surfaces and the grinding etc. of mild steels within the vicinity of stainless steels is an extremely bad practise. Grinding dust, invisible to the naked eye, lying on the surface of stainless steel when wet, will cause rusting, pitting and eventually holes. Keep surfaces clean. Do not allow any materials liable to form a skin to remain on stainless steel surfaces. Dirty water left in contact with the stainless steel surface will dry and the impurities from the water will eventually break down the natural barrier of the Stainless steel and will present and show as staining or rust - this is to be avoided at all costs.

Cleaning stainless steels

Stainless steel is relatively easy to clean; washing with a mild detergent, warm water is usually adequate. Localised rust stains caused by carbon steel contamination may be removed by using an abrasive rubbing block or by using a propriety gel or 10% phosphoric acid solution, followed by ammonia and water rinses or oxalic acid solution followed by water rinses. This practice will allow the natural stainless steel protection to reform and repair. In short always clean and dry all stainless steels after use – if left dirty it will corrode.

WEIGHTS

PIG	MASS (KG)
LIVE MASS PIG	96.94
LUNGS & HEART	1.02
LIVER	1.47
KIDNEY	0.22
TOTAL PLUCK	(2.71)
INTESTINES	2.72
STOMACH	2.72
INGESTA	4.54
COMPLETE OFFAL	(9.53)
FEET	1.36
HEAD	2.72
MEAT ETC	60.00
DRESSED PORK	(63.63)
ENTRAILS & WASTE	10.45
BLOOD	2.72
LEAF LARD	3.63
SLAUGHTER FAT	2.72
TOTAL	94.94
TOTAL BONES MASS	22.72

SHEEP / GOAT	MASS (KG)
LIVE MASS SHEEP OR GOAT	54.52
HEAD	2.27
TROTTERS	0.90
MEAT FOR CANNING	18.18
WASTE MEAT & OTHER BONES	8.63
DRESSED MUTTON	(29.98)
60% OF TOTAL	
TRIPE	0.90
INTESTINE	0.90
INGESTA	2.63
OTHER	1.36
COMPLETE OFFAL	(5.79)
HEART	0.22
LUNGS	1.31
LIVER	0.45
KIDNEY	0.6
TOTAL PLUCK	(1.86)
BLOOD	2.72
PELT	3.18
TALLOW	2.72
ENTRAILS	7.52
TOTAL	54.52

CATTLE	MASS (KG)
BONES	46.46
MEAT	113.63
WASTE MEAT & OTHER	77.27
MEAT FOR CANNING	227.26
55% OF TOTAL MASS	
HIDE	29.54
FEET	13.63
HEAD & JAW	10.90
CHEEK MEAT	0.90
SKIN	1.81
UNSKINNED HEAD	(13.61)
SKINNED HEAD	(11.80)
TALLOW	31.81
ENTRAILS	22.72
LUNGS	4.54
LIVER	4.54
HEART	1.81
KIDNEY	0.45
TOTAL PLUCK	(11.34)
TRIPE	7.72
INTESTINES	9.54
BIBLE (OMASUM)	3.63
SPLEEN	1.36
INGESTA	34.09
OTHER	9.09
COMPLETE PAUNCH	65.43
TAIL	1.36
TONGUE	1.81
BLOOD	18.18
UDDER	6.81
HORNS & PITH	1.81
MANURE	13.63
TOTAL	458.94
TOTAL BONES IN CATTLE	
CARCASS DEBONED	36.36
HEAD & JAW	9.09
FEET & SHIN BONES	15.45
TOTAL	60.90

Please note that the information contained in the tables for weights are based on standard data for average animals and individual figures should not be take as accurate for any particular animal.

FOOD GRADE INKS

Used to mark meat , vegetables and food for classification, identification or market branding - product logo branding on any food.

Food Grade, quick drying and permanent as well as Halal certified . Every batch is registered for quality control.

Food Grade Meat Marking Inks are safe for use in domestic and export abattoirs and food Factories and will not alter fragrance or taste of food or meat.

Ink has been specially formulated for ease of use and for fast drying properties and for the specific application Stamp, spray, paint, print, dye, write or stencil on virtually any surface including wet meat, Will mark eggs, vegetables, fruits, meats, cakes, breads, pastries to name a few

MSDS supplied on request via www.mefe.com.au

Certificate of acceptance by the relevant governing body for use in export registered meat establishments number LOA0972

Food Grade Meat Marking Ink

Quick Dry with Drying Agents

Alcoholic



2001 5 Litre Red	2002 5 Litre Gold	2003 5 Litre Violet
2004 5 Litre Black	2005 5 Litre Brown	2006 5 Litre Blue
2007 5 Litre Green	2008 5 Litre Pink	2009 5 Litre Yellow

Food Grade Meat Marking Ink

Quick Dry with Water Absorbing Agents

Non-Alcoholic - Certified for Halal use



3001 5 Litre Red	3002 5 Litre Gold	3003 5 Litre Violet
3004 5 Litre Black	3005 5 Litre Brown	3006 5 Litre Blue
3007 5 Litre Green	3008 5 Litre Pink	3009 5 Litre Yellow



2001 250 250ml Red	2002 250 250ml Gold	2003 250 250ml Violet
2004 250 250ml Black	2005 250 250ml Brown	2006 250 250ml Blue
2007 250 250ml Green	2008 250 250ml Pink	2009 250 250ml Yellow



3001 250 250ml Red	3002 250 250ml Gold	3003 250 250ml Violet
3004 250 250ml Black	3005 250 250ml Brown	3006 250 250ml Blue
3007 250 250ml Green	3008 250 250ml Pink	3009 250 250ml Yellow



3001B Barrel Red	3002B Barrel Gold	3003B Barrel Violet
3004B Barrel Black	3005B Barrel Brown	3006B Barrel Blue
3007B Barrel Green	3008B Barrel Pink	3009B Barrel Yellow

STAMPS & MARKERS

Flat hand stamp Complete with your Artwork
Stamp Graphics: 80 x 50mm



CAT 330SP Flat Meat Stamp
Polymer Stamp on Aluminium Handle

Pump Markers (without ink)



CAT 330M4 – Aluminum pump marker with 4mm bullet tip



CAT 330M6 –plastic pump marker with 6mm round tip



CAT 330M8 – Empty plastic pump marker with 8mm chisel tip

POLY ROLLER MARKER



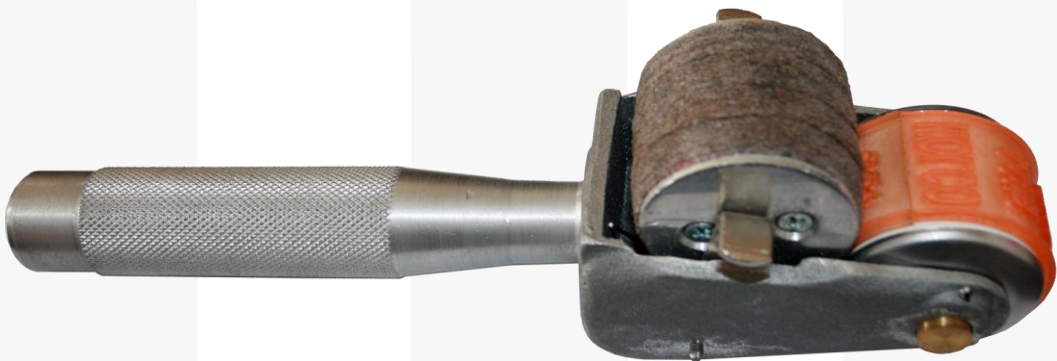
CAT 330R Meat Roller Marker with Inking roller (not shown)
Handle Assembly
self-inking roller



CAT 330P2 Blank Roller

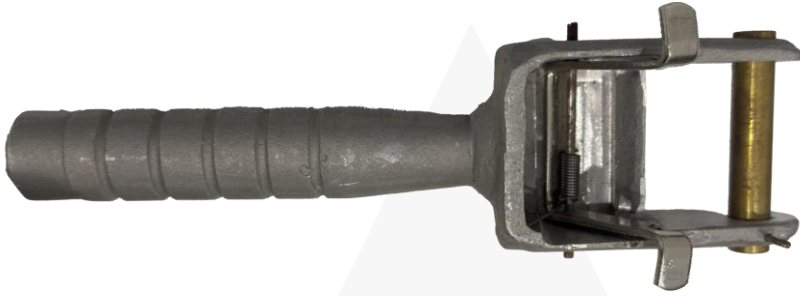


CAT 330P1 Stamp Polymer
Poly Roller 45mm Wide stamp – including Artwork
– bonded to Aluminium Drum
food safe



Meat Roller Marker
Polymer Stamp on Aluminium Drum
27 x 10 x 10cm, 0.96kg

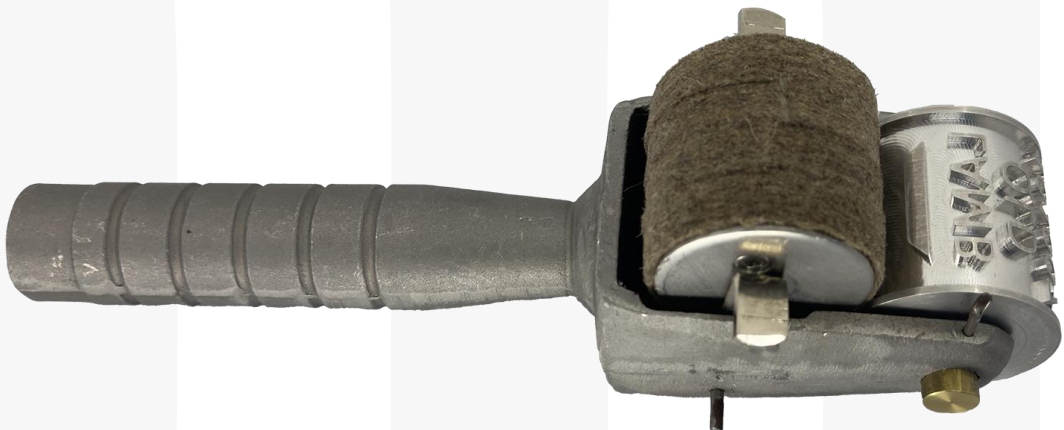
ALUMINIUM ROLLER MARKER



CAT 330R Meat Roller Marker with Inking roller (not shown)
Handle Assembly
self-inking roller



CAT 330DA Roller Drum Marker
Aluminium
Machined graphics on 45mm Wide stamp –Aluminium
food safe



Meat Roller Marker
Machined Aluminium Drum
27 x 10 x 10cm, 0.96kg



ABATTOIR EQUIPMENT

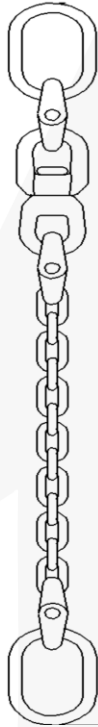
BLEEDING

Roller runner for the bleeding of cattle, buffalo etc.
Mild Steel wheel fitted with heavy duty sealed roller bearings



CAT 1C
Bleeding Roller

- Bright steel bolt shaft
- Top frame Hoisting
- Cast steel frame Electro chromed.
- Overall 480mm
- Wheel tread to hook 260mm
- 9.6kg



CAT 1AE
Bleeding Chain

- For bleeding beef ,Suited for use with inclined bleeding elevator conveyor or hoist with CAT 1C
- heavy duty slip chain
- With swivel



CAT 1AA
Bleeding Chain

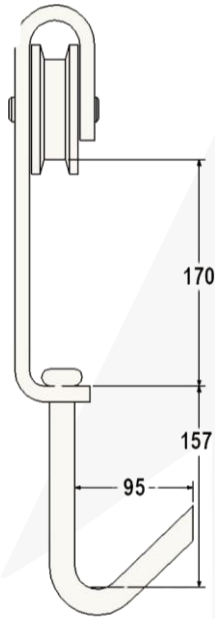
- For bleeding beef ,Suited for use with inclined bleeding elevator conveyor or hoist with CAT 1C
- Stainless Steel heavy duty slip chain
- 3mm Heavy welled pipe
- 80cm Length
- 1.7kg Boxed 20 x 10 x 10



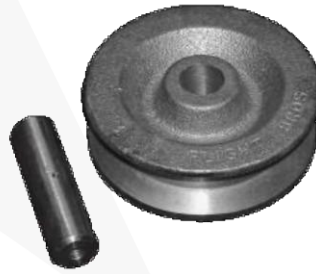
CAT 3AA Bleeding Shackle

- For Bleeding Sheep, goats or pigs
- Suited for use with inclined bleeding elevator conveyor
- 4 mm chain with heavy walled slip handle
- 53cm length
- 455g boxed 20 x 5 x 4

DRESSING SHACKLE



Track Runner Beef Dressing Roller -
Cast Iron Wheel wheel , track width upto 16 mm ,
50 x 12 galvanised frame
19 mm Galvanised shear hook
Heavy Duty , 4 KG
L1=346, L2=170mm, L3=>149mm



CAT 17B

Cast Iron Track Wheel

100 mm OD , 78 mm Tread Dia x 19 mm Bore X 37 mm boss width

CAT 17B A

Axle 431 Stainless steel Inc. oil Hole 0.17 Kg

CAT 17B019 BEEF DRESSING TRACK RUNNER



CAT 5

Sheep Dressing Shackle

Hot galvanised Mild Steel
460mm wide
Slip link chain
Easy catch shackles
1.1kg boxed 50 x 12 x 5

HOOKS



- Cattle skid
- Mild Steel Black
- Standard 12.5" long
- Made for 12 mm rail
- 30 x 8 Frame
- 12 mm sheared hook

CAT 16A3 – Uncoated Black Mild steel



- Cattle skid
- Mild Steel Black
- Standard 12.5" long
- Made for 12 mm rail
- 30 x 8 Frame
- 12 mm sheared hook

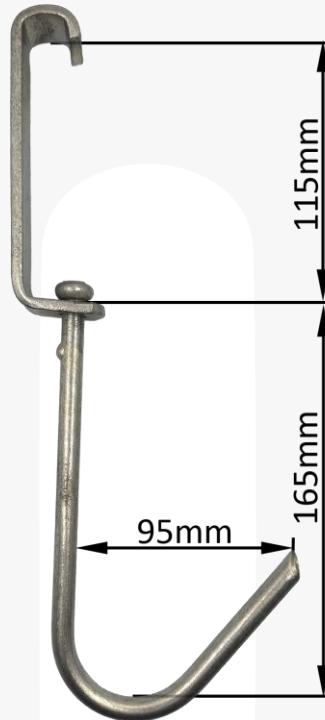
CAT 16A4 – Hot Dipped Galvanized



S Hook – Stainless Steel

Double point S Hook

- CAT 11B** 80 mm Length X 4 mm Diameter -3"
- CAT 11C** 160 mm Length X 6 mm Diameter -6"
- CAT 11D** 180 mm Length X 8 mm Diameter -8"



- 12 " Skid Hook
- 25 x 5 Frame
- 10 mm Hook
- Full free swivel hook
- 300 mm total length
- 0.3 kg

CAT 16 Skid Hook

CAT 16 10 BOX OF 10 SKD HOOKS

(Other sizes available on request)

RAIL & CONVEYOR SYSTEMS



Elevating Conveyor , 380 V, 1.5 KW,
lifting height 1800 mm – 3000mm 45 degrees
(30 to 50 degrees adjustable)
Nylon roller galvanized plate chain High
polymer wear resistant wheel 60 dia 4mm s/s
tube or Flatbar rail - Tensioning device and
limit switching

CAT 410 Inclined Elevator Sheep, Goat, Pig

CAT 411 Beef Inclined Bleeding Elevator

Restraining conveyor is used to transport the live sheep to present to the Slaughterman within the Abattoir. The animal is restrained along the abdomen with feet dangling free, moving without Stress . Unit is positioned on slat or sloping surface.

Capacity for large production 400-600 / hour, 2 Off 1.1 KW motors total 2.2 kW3 phase 400 Volt, Variable and controllable speed Frequency controlled., Galvanized Mild steel frame with Stainless steel Mechanicals where possible. , 360 diameter 500mm long hot galvanized driving drums, 1.5 x 304 Stainless steel Top covers , Low Voltage control switching 3m or 4 m length conveyor x 1350 mm wide x 1265 heigh overall , Sturdy foundations on solid frame , V shape Adjustable for easy settings to local conditions breed and species

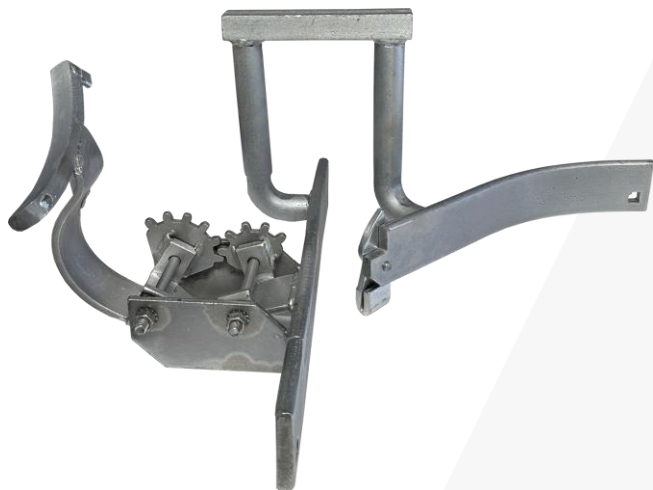


CAT 416 3 3m Restraining Conveyor

CAT 416 4 4m Restraining Conveyor 400/h

CAT 416 4 6 4m Restrainer Conveyor 600/h

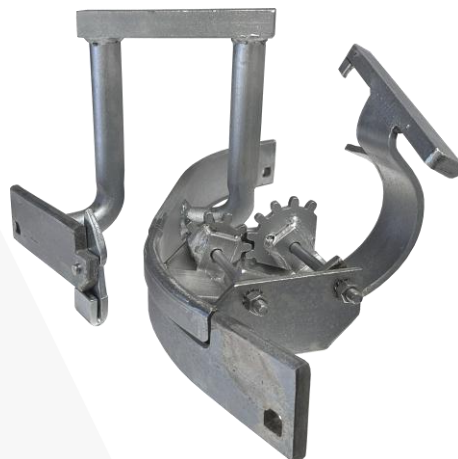
GEARED RAIL SWITCHES



Right Hand Ordinary (RHO)

½ " x 2 ½" - 12.7 x 63.5 rail 13 kg

CAT 21 7-2	Galvanized 230kg Loading
CAT 21 7-7	Galvanized HD 680kg
CAT 21 7-2S	Stainless Steel 230kg Loading
CAT 21 6S	HD Stainless steel 680 kg Loading



Right Hand Cut Through (RHCT)

½ " x 2 ½" - 12.7 x 63.5 rail 13 kg

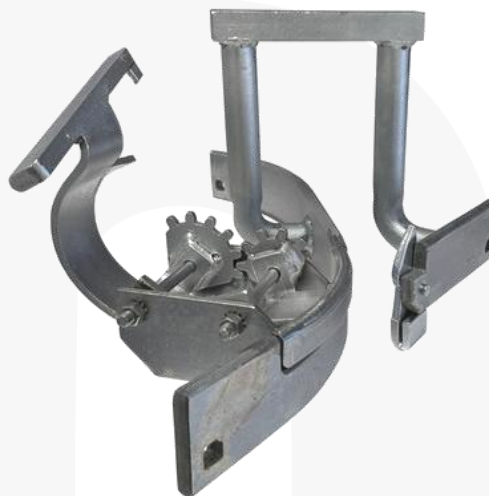
CAT 22 7-2	Galvanized 230kg Loading
CAT 22 7-7	Galvanized HD bleeding 680kg
CAT 22 7-2s	Stainless Steel 230kg Loading
CAT 22 6S	HD Stainless steel 680kg Loading



Left Hand Ordinary (LHO)

½ " x 2 ½" - 12.7 x 63.5 rail -13 kg

CAT 24 7-2	Galvanized 230 kg Loading
CAT 24 7-7	Galvanized HD 680kg
CAT 24 7-2S	Stainless Steel 230 kg Loading
CAT 24 6S	HD Stainless steel 680kg Loading

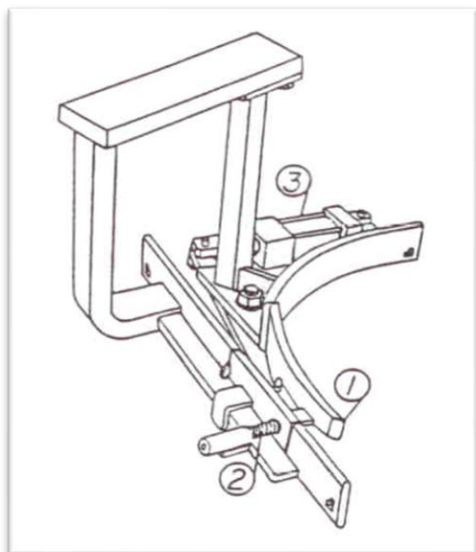


Left Hand Cut Through (LHCT)

½ " x 2 ½" - 12.7 x 63.5 rail 13 kg

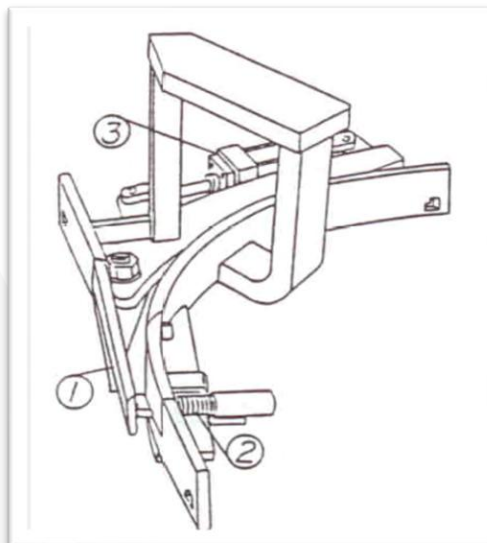
CAT 25 7-2	Galvanized 230kg Loading
CAT 25 7-7	Galvanized HD 680 kg
CAT 25 7-2S	Stainless Steel 230 kg Loading
CAT 25 6S	HD Stainless Steel 680 kg Loading

PNEUMATIC RAIL SWITCHES



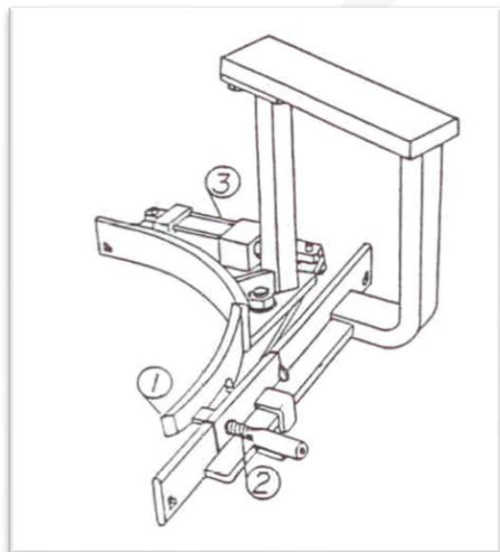
Right Hand Ordinary (RHO)

CAT 21 607 Mild Steel Galvanized 680Kg



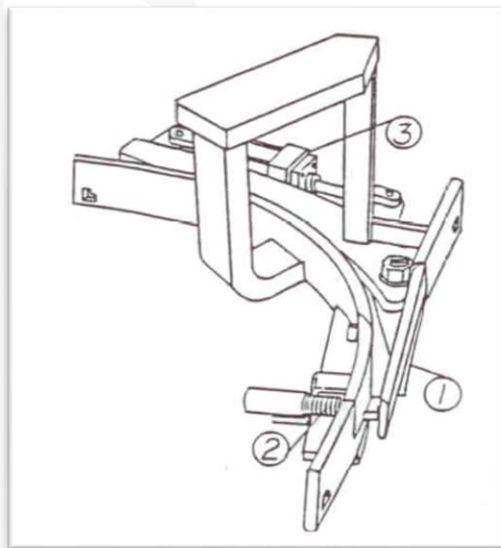
Right Hand Cut Through (RHCT)

CAT 22 607 Mild Steel Galvanized 680 Kg Loading



Left Hand Ordinary (LHO)

CAT 24 607 Mild Steel Galvanized 680Kg Loading



Left Hand Cut Through (LHCT)

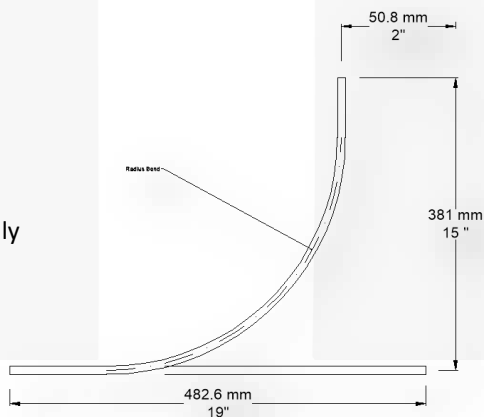
CAT 25 607 Mild Steel Galvanized 680Kg Loading

Typical Pneumatic Switch

½ " x 2 ½" - 12.7 x 63.5 rail 23 kg

Mild Steel Galvanized 680Kg Loading

Low Headroom Setup or normal wheel trolley height



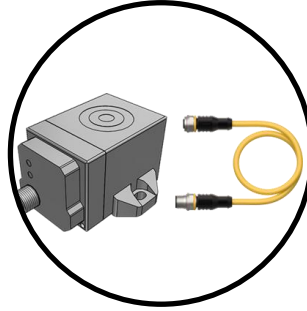
RFID READING

Next level in carcass tracking and optimisation. Taking readings at key stages in the slaughter process allows a plant to identify exactly where improvements need to be made while also having confidence in exact weights and losses at all points of the line



Gambrel or other device containing RFID passes specified point

- MEFE CAT 30B50 Comp



RFID Read/Write identifies gambrel and all relevant information and sends or writes data

- CAT 64RR with CAT 64RCB connection

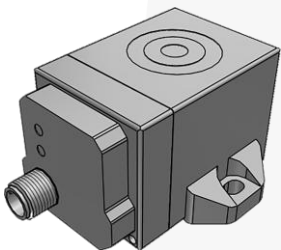


Controller unit Sends/receives information from/to RFID tag and integrated PLC or online tracking

- CAT 64RC2/4, CAT 64RCB supply, CAT 64RCC Connection



Data is written in EDS file format to be used on PLC. Data can be viewed on online web platform. Data can be added and sent back to RFID tag



CAT 64RR

Wash down HF Read/Write Device

Read and Write, 13.56Mhz, ISO15693
Suitable for washdown IP69K
67.7x42.5x42.5mm



CAT 64RCA 5m
RFID Cable 5.0m



CAT 64RCB 5m
Supply Cable 5.0m



CAT 64RC*

2/4 (Number of channels Required)

Multi Channel RFID Controller

Integration in PLC system possible, 2 channels with M12 connection for RFID input

Suitable for washdown IP69K
144.3x32x32mm



CAT 64RCC 2m
Industrial Ethernet 2.0m

GAMBRELS

All In One Sheep Gambrel made from high strength Food Grade Acetal. Lightweight yet extremely strong, easy to slide, rotate, and clean.
Equally suited to goats and sheep 290 mm Long x 200 mm wide double hook, no lubrication required.,

Made from super clever engineering in **one single piece**, no assembly required.

Suited for rails up to 15 mm thick x 100, Food Grade Acetal All Colours Possible

Safe working load (SWL) of 195kg Safely Passed 80 Kg Drop test from 1.2 m High

Position of the tag is optimal to reduce errors on the reader. Ingenious engineering on the cap ensure a mechanical

Snap fit with further hermetically sealed , (Thermally heated /chemically bonded) to ensure the cap or tag cannot fall out through use.

Gambrels are in compliance with the requirements of CFR 21 §177.2470 of U.S. Food and Drug Administration (FDA) for use in contact with food.

CAT 30BHD50 Box of 50

All In One Sheep Gambrel Heavy Duty Mk4

HD Upgrade inc. RFID compatible

All In One Sheep Gambrel Heavy Duty Mk5 (RFID compatible) – Other colors available on request.

CAT 30* Sheep Gambrell all in one

CAT 30*50 Box of 50 Sheep Gambrell all in one



*= B (Blue), BL (Black), R (Red), G (Green), O (Orange), Y (Yellow)

Other colours available on request



Thermally Sealed RFID Tags

All In One Sheep Gambrel Heavy Duty Mk5

inc. installed & sealed RFID

RFID tag installed (CAT 64RFID included)

CAT 30*C

Sheep Gambrell Inc. RFID Assembled

CAT 30*C50 COMP

Box of 50 with RFID tag sealed

CAT 64RFID Pack of 50 High Frequency RFID tags

Read and Write, 13.56Mhz, SLIX (ISO15693), 20mm dia x 2.3mm

CAT 64RFID10 10 Packs of 50 High Frequency RFID

tags

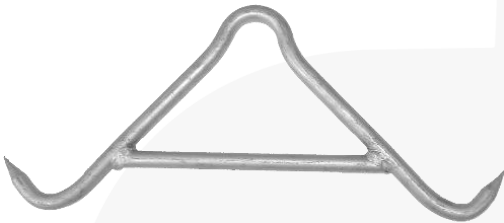
GAMBRELS



304 Stainless Steel, Total Width: 440mm
CAT 36A Small Stock Gambrel



304 Stainless Steel, Total Width: 220mm
CAT 36F Small Stock Foreleg Gambrel



Hot Dipped Galvanised, 470 x 120 x 20mm, 1.52kg
CAT 33 Pig Gambrel Supported



For use on small Beef/Veal and Extra Large pigs,
Stainless Steel, 530 x 250 x 20mm, 2 kg
CAT 33D Pig Gambrel



Beef Gambrel for dressing of slaughter cattle, buffalo or similar in smaller concerns
Heavy Duty 12mm thick solid stainless steel plate
1000 x 130mm, 5.85kg

CAT 37 Beef Gambrel Stainless Steel

MEAT CARRIERS



Rib Rack / Ham Hanger / Meat Tree
20 Hook Food grade stainless steel
25 diameter x 2mm
1.3m long, 2.85kg
Top and bottom ring
Carrying capacity 250kg

CAT 39E Rib Rack



8 Hook rack made from 4mm Stainless Steel 304
Carry capacity 3-4kg
225 x 180mm
45mm Hook length, 180g

CAT 39G 8 Bacon Hook



Plastic transport bar, for stripped meat products,
with 12 hanging notches 165mm apart., 210 g
150kg carry capacity

CAT 39P Meat Transporter Carrier

Poly Skid Hook

Supplied in parts Skid , hook, ball \$ Lock screw
Tough and durable plastic that's easily washed
Handles the most extreme heat in sterilizing

Rated for freezer use.

Suited for rails up to 15mm thick x 100mm long

Safe working load of 70 Kg



Equally suited to deboning cuts, quarters
270 mm Long single hook all plastic 166g,

CAT 31SD Skid Hook

Parts makeup not sold separately

CAT 31A	Skid
CAT 31B	Ball
CAT 31B1	S/S Locking Screw
CAT 31D	Single Hook

CAPTIVE BOLT STUNNERS



CAT 42 KC
Concussion Stunner – Halal Stun
non-penetrating stunning of all
animals



CAT 42 KR
High Impact – Abattoir Stunner Shock
absorbing buffers
All animal stun (up to 1000 kg)



CAT 42 KK
KR Shortened Bolt for easy handling
Light weight emergency humane stun –
trucking, home kill etc



CAT 42 KS
General Purpose Stunner Auto Bolt
Retraction
Automatic bolt recoil system fast action
(all animals up to 650 kg)



CAT 42 ST Stun Test
Accurate bolt speed measurement



CAT 42 KL
KR - High Power Extended Bolt
Suitable for large animals e.g. bulls,
water buffalo (over 1000 kg)



CAT 42 3 Yellow
General
Sheep, Pigs, horses, cattle,
Sows, and boars, 6.8/15 No. 3

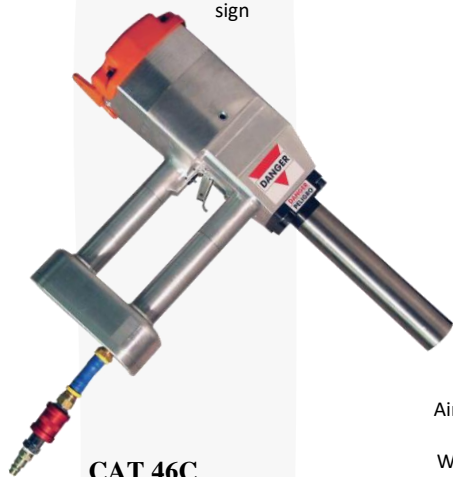


CAT 42 4 Blue
Heavy
Cows, oxen, and steers, 6.8/15 No. 4



CAT 42 5 Red
Extra Heavy
Bulls, buffalo, 6.8/15 No. 5

Pneumatic Concussion Stunner for Cattle, Calves & quine animals' sheep and pigs. Humane stunning for animals with max. 600 kg living weight Suited for over 100 Stuns / hour with ease Operating pressure 180 PSI (13 bar) Ease of Maintenance - only 5 main part assemblies and 12 O-Rings Including safety valve for depressurization Pneumatic – compressed air eliminates the need to buy cartridges Complete with operator's guide, safety glasses and safety sign



CAT 46C
Pneumatic Halal Stunner
Concussion

Pneumatic Captive Bolt Stunner for Cattle, Calves & equine animals, sheep and pigs upto live mass of 600 Kg Max.. Over 100 Stuns / hour with ease Operating pressure 180 PSI (13 bar), 12.5kg Ease of Maintenance - only 5 main part assemblies and 12 O-Rings Including safety valve for depressurization Pneumatic – compressed air eliminates the need to buy cartridges Complete with operator's guide, safety glasses and safety sign



CAT 46
Pneumatic Stunner Penetrating

Air compressor for pneumatic stunner, 5 HP
W/80 vertical gallon reservoir
W/Pressure switch 0-250 PSI, 220/440 Volt,
3 Phase 60HZ

CAT 47 Air Compressor

HIGH FREQUENCY STUN, IMMOBILISE, STIMULATE

CAT 44 E Series – High-Performance High Frequency Stunner, Immobilizer, or Stimulator

The CAT 44 E Series is a fully automatic, high-efficiency stunner designed for low to high-volume operations. It features controlled amperage and utilizes the latest programmable linear ramp or constant high-frequency technology to ensure optimal humane stunning. Programmable for Kosher, Halal or conventional Humaine slaughter as well as immobilization and stimulation. Technologically advanced to allow for best possible Animal Welfare Protection as a priority followed by best possible Meat Quality and PH control.

Key Features

- **Fully Automatic Operation** – Apply probes, unit automatically reads resistance and delivers an effective stun based on pre-loaded criteria
- **21 Programmable Stun Programs** – Configurable for any **species, size, and operating mode**.
- **Versatile Stunning Modes** – Choose between **head-only** or **head-and-heart stun (cardiac arrest)**, **Robotic** or **pneumatic probe control**.
- **Secondary Output Option** – The **E8 Second Output** provides an additional **head-and-heart stun** function, and movement restrainer control
- **Remote Programming** – Parameter data sets can be programmed remotely via a **web interface**.
- **LCD Display** – A **40-character LCD display** shows real-time data, including: Program number, Current, Voltage, Stunning time
- **Error Notifications** – Features both **acoustic and visual alerts** for error detection and stunning completion. logged in database with reason.
- **Full Compliance** – Complies with the **current Animal Protection Slaughter Regulation (TierSchlV) EC No. 1099/2009**.

Advanced Connectivity & Data Management

- **Network-Enabled** – Connects via **CAT8 LAN cable** for **real-time cloud data transmission**.
- **Built-in Auto Modem** – Enables **continuous, secure data transfer, online fault diagnostics, and veterinary access** for compliance.
- **Stun Data Access** – View **daily, weekly, and monthly statistics** via a **web interface**.
- **Comprehensive Reporting** – Generates **detailed reports and printouts** for verification and auditing.
- **Secure & Customizable** –
 - **Password-protected** access ensures **data integrity**—only **authorized users** can log in.
 - **Remote parameter adjustments** can be instantly applied.
 - **Cloud-based storage** prevents data loss and provides **full access to historical records**.
- **Operator Accountability** – Requires **operator login** to start, ensuring **usage tracking** and **record-keeping**.
- **Easy Programming & Control** – Features **6 convenient buttons** for **program selection** and **parameter adjustments**.
- **Internal Data Memory** – Additional **data backup storage** for enhanced security.

Customizable to Your Requirements

The CAT 44 E Series is **fully programmable and adjustable** to meet the specific needs of **all species and processing volumes**.

Applications

•Immobilization:

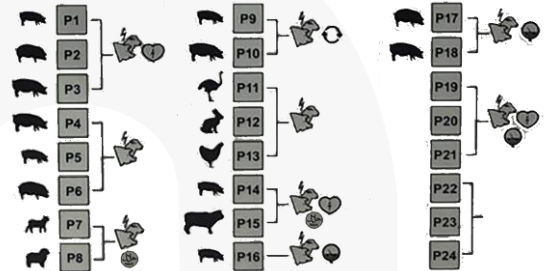
- Large bovine – **Beef, buffalo, camels, horses**

•Stunning (Any and all species):

- **Halal stunning parameters** for lamb, sheep, goat, bull, cow, buffalo.
- **Head-only or head-to-heart stunning** for pigs, boars, and sows.
- **Head or full-body stunning** for chickens, fish, rabbits.
- **Continuous water bath stunning**.

•Stimulation:

- **Continuous busbar or individual nose clamp stimulation** for any species



Up to 2A Stun up to 2 Bulls, 7 pigs, 2 sows or 45 sheep per hour & stimulation 4 pre-Installed Programs

Internal data storage



CAT 44 E4

Up to 2.5A Stun up to 10 Bulls, 100 pigs or 500 Sheep per hour, unlimited Stimulation, 8 pre-installed stunning programs, expandable to up to 15 stunning programs (E6) up to 24 stunning programs (E8) Internal data storage for 16,000 stun sets



CAT 44 E6 XXL



CAT 44 E8XXL

Robotic & Automated suitability remote control outlet for pneumatic movement and heart electrode.
Second outlet for separate heart electrode & control for pneumatic stun tong and pneumatic heart or moving electrode

STUN TRANSFORMER BOX

CAT 44 E Series for low to High volume, controlled amperage stunner, Immobilizer, Stimulator or killing device for constant operation utilizing latest programmable ramp or constant High Frequency technology

Fully Automatic Stunner: apply tongs and the unit reads resistance to apply effective stun from the pre-loaded stun cycles – 21 stun-programs. Any animal species / size and operating-mode. Programmable, electronic control of all stun parameters. Programs for head only or head and heart-stun (cardiac arrest) selectable. E8 Second output available for Head and heart stun.

Complies with all features of the CAT 44 E 512/3/4 stunners with added advantage of being network enabled via Lan cable, having far greater flexibility.

Built in auto modem to cloud data via CAT8 Lan cable .internet . Connection enables continuous, protected data transfer to the cloud, online fault finding , veterinary access for compliance, reports and printouts for verifications, password protected, and no one can alter data. Completely adjustable to customer requirements. All species and quantities. Remote adjustment of parameters – instantly applied, full and complete access to data via cloud servers, with no loss of data. Password enabled: Operator password logon to start – operator record ensures accountability.

Programmable and setup to requirements

Immobilization:

Large bovine - Beef / buffalo

Stunn:

Lamb sheep goat with Halal parameters. Pig, Boar, sour , head and head to heart stun, Beef Cull, Chicken Water bath Stun continuous.

Stimulation:

Beef Continuous Busbar or individual nose clamp Lamb / Goat continuous busbar



Electronic, high-frequency, constant-current stunner for up to 50 pigs, 10 sows, or 300 sheep per day
4 pre-installed stunning programs
LCD display with 40 characters for real time display of program number, current, voltage, frequency and stunning time
Acoustic and visual display for errors and the end of stunning
6 convenient buttons for program selection and programming
Access to stun data with daily/weekly/monthly statistics via the web interface
Internal data memory for additional data backup
Network-compatible, Ethernet RJ45 connection
Remote programming of the parameter data sets possible via a web interface

CAT 44 E4



Electronic, high-frequency, constant-current stunner for up to 100 pigs / hour or 500 Sheep / hour
8 pre-installed stunning programs, expandable to up to 15 stunning programs
3 individually programmable cycles / programs
Internal data storage for 16,000 stun sets
LCD display with 40 symbols for live indication of voltage / current / frequency / program. linear frequency ramp, without abrupt graduations. Audible buzzer for minimum stunning time(adjustable)
Visual indication for errors and the end of stunning, 6 convenient buttons for program selection and programming
Network-compatible, Ethernet RJ45 connection
Second outlet for separate heart-electrode
Remote programming of the parameter data sets possible via a web interface

CAT 44 E6 XXL



Electronic, high-frequency, constant-current (cloud enabled) stunner for industry. Also suitable for stunning animals in stun traps, remote control outlet for pneumatic stun tong and pneumatic heart electrode.
8 Pre-installed stunning programs, expandable to up to 24 stunning programs.
Internal data storage for 16,000 stun sets
LCD display with 40 characters for real time display of program number, current, voltage, frequency and stunning time.
Linear frequency ramp, without abrupt graduations.
Acoustic and visual display for errors and the end of stunning
6 convenient buttons for program selection and programming
Network compatible (Ethernet RJ45)
Second outlet for separate heart electrode
Remote programming of the parameter data sets possible via a web interface
Access to stun data via the web interface with daily/weekly/monthly statistics
Remote control outlet for pneumatic stun tong and pneumatic heart electrode
Stun data coupling of two stunners via master/slave control (all data of one stunning procedure in one diagram)

CAT 44 E8XXL



STUN DATA RECORDING

Records the electrical key parameter details from up to 6000 stuns according to animal-welfare-directive –CAT 44 E512/513/14

Recorded Data : Stun number, amperage reached in 1st second, minimum-stun-time (4s) at minimum amperage reached (in Ampere seconds separately for head & heart) , Error Yes/No per parameter

Data-readout to PC or printer via RS232 (USB connection via commercially available RS232/USB interface)

Available as Start-Kit with:

- ✓ Memory Stick
- ✓ Connection Cable to PC (Serial RS232)
- ✓ USB-adaptor-cable (serial to USB)
- ✓ STUN-Data Software Download-Link



CAT 44 EMEM01 Data Connection memory stick - Data Recording to USB

The data cable for direct RS-485 connection

It is used for online recording of stun data from CAT 44 E512, E513 and E514 electric stunners.

It enables management and analysis of stun data in conjunction with the STUN-DATA program.

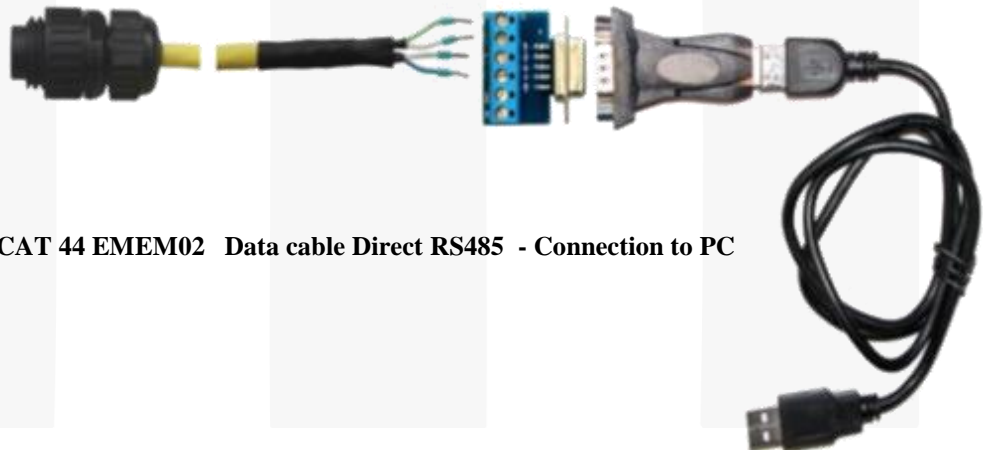
Features It Online recording of stun data during stunning

It Data interfaces for transmission of data to the PC

It RS-422/485 serial interface, converter (9-pin) with RS-422/485 socket

It USB port, adapter cable with USB connector (serial-USB)

It Management and analysis of stun data



CAT 44 EMEM02 Data cable Direct RS485 - Connection to PC

PIG STUN TONGS

Combined spike plus middle-thorn electrodes for better skin-contact prevents slipping for optimized stun and meat quality results, Robust design made from high grade stainless steel, Wear resistant spiral cable
Net weight 3.9kg



CAT 44 EP Stainless Steel Stun Tongs For Pigs

Extra large opening angle for sows Buffalo and cows, Hexagonal electrode spike plus middle-thorn with quick exchange system for better skin-contact prevents slipping for optimized stun and meat quality results, Robust design made from high grade stainless steel, Wear resistant spiral cable
Net weight 3.9kg



CAT 44 ES wide opening Stun Tongs for Sows and Beef

Large opening angle for combined heart-brain stunning in bays Reshaped electrodes for better skin-contact prevents slipping for optimized stun and meat quality results, Robust design made from high grade poly plastics, insulated and lightweight, Wear resistant spiral cable
18 A - Double Electrode Centre spike | Both sides Net weight 3.6kg



CAT 44 EPZK2 Poly Tongs For Pigs



CAT 44 EPZK3 Poly Tongs For Pigs head and heart /one side extend .



018-440011 Electrode inc double center spike 18 Amp



**077-000-031 -
Wall Bracket for Stun Tongs**

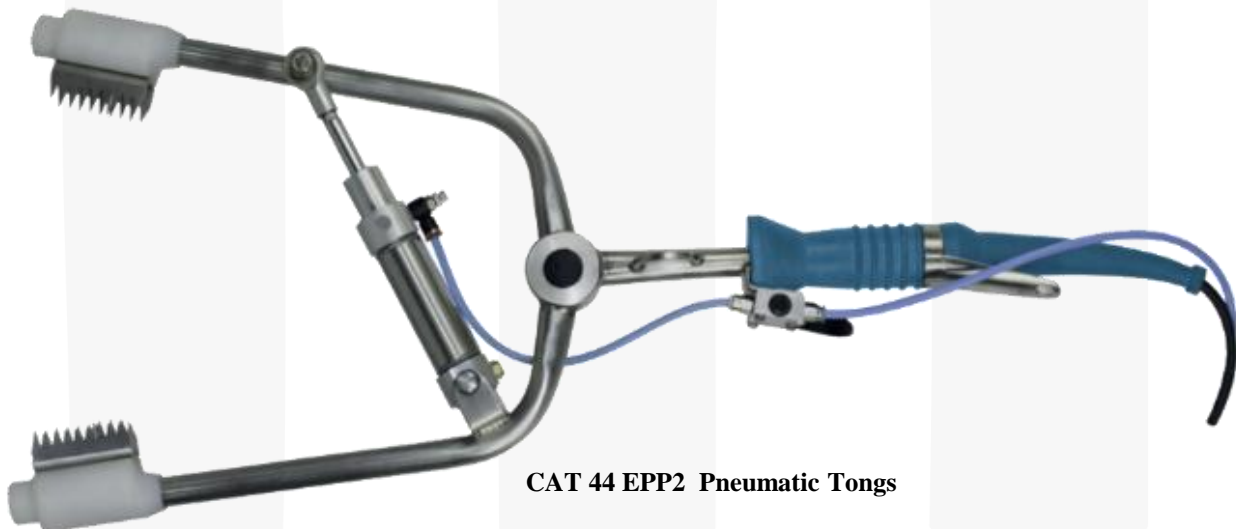
PIG STUN TONGS

For use in traps, restraints and open pens – cost effective high volume
auto activate stun – used with the E512/13/14 and E6 XXL stunners
Equally Suited for stunning in a restrainer and open pen. Allows for constant contact even when animal falls – perfect V forming for any size
pig from behind the ears, Ergonomic pistol grip and light weight for high volume
Stainless Steel probes which can be easily replaced
Light weight and durable nylon handle, Light Weight at 1.9kg



CAT 44PS Pig Pistol Stunner

Pneumatic stun tongs for use in traps and restraints – cost effective high volume, Auto activate stun – used with the CAT 44
E512/13/14 and the
CAT 44 E6 XXL stunners, Perfect for stunning in a v-restrainer, Ergonomic single hand pneumatic opening and closing Stainless steel
probes which can be easily replaced, Balancer hanging, or fixed position hanging – self locating to enable “robotic” automation



CAT 44 EPP2 Pneumatic Tongs

PNEUMATIC & AUTOMATIC STUN TONGS



For trap stunning or for stunning in the restrainer for pigs and sheep

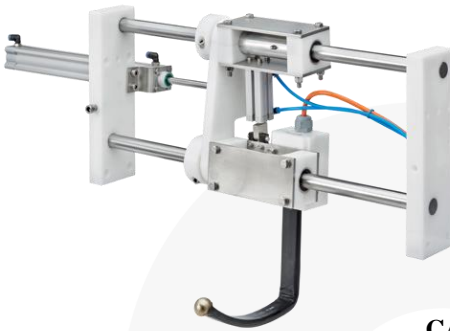
Easy and safe to use

- Adjustable in 2 opening sizes: for pig/sheep, sow
- Significant relief for the user thanks to pneumatic closing process and spring tensioner (optionally available)
- Innovative material alloy of the electrode for optimal current flow and significantly increased durability
- Prepared for use with E or F-series stunning device in conjunction with an interface control box
- Can be used in combination with a manual or automatic cardiac electrode
- OPTIONAL: Electrodes with long spike for sheep and sows



CAT 44 EPP3 High Speed Auto Pneumatic Tongs

Heart electrode, Automatic Motion



- Designed for integration into stun traps and restrainers
- Enables automated heart circulation in the industrial slaughter process
- The constant, consistent process flow supports good stunning and immobilization as well as high meat quality, which depends on the stunning process
- Left/right installation position available
- Motion in two axis – to engage and move while stun Active, non stop restrainer
- Installation in existing system possible (if compatible)

CAT 44 HE-PP Automation Heart Electrode

Interface control boxes (suitable for CAT 44-E8XXL or CAT 44F8)

Additional devices for the STUN-F8 / E8XXL stunning device for controlling pneumatic components.

Available in two versions:

CAT 44 IF1-E8 offers the possibility of controlling a pneumatic stun tong CAT 44 EPP3

CAT 44 IF2-E8 offers the possibility of controlling a pneumatic stun tong CAT 44 EPP3

as well as up to 2 pneumatic cylinders on a heart electrode CAT 44 HE-PP



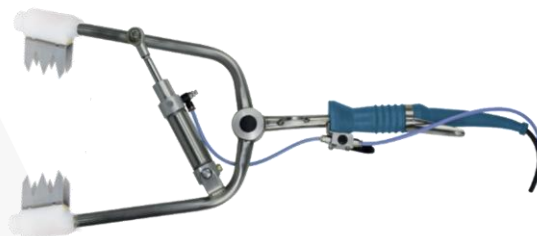
SHEEP STUN TONGS

Electro-stun-tong for sheep, lamb & goat
Extra-long spike electrodes for optimized skin-contact even through the wool
Robust design made from high grade stainless steel
Wear-resistant spiral-cable



CAT 44 EA
Stainless Steel Stun Tongs For Sheep

Pneumatic Stun Tongs For use in traps and restrains – cost effective high volume
Auto activate stun – used with and CAT 44 E4 , E6 & E8 XXL stunners
Perfect for stunning in a v-restrainer
Ergonomic single hand pneumatic opening and closing
Stainless Steel probes which can be easily replaced
Balancer hanging , or fixed position hanging – self locating to enable “robotic “ automation

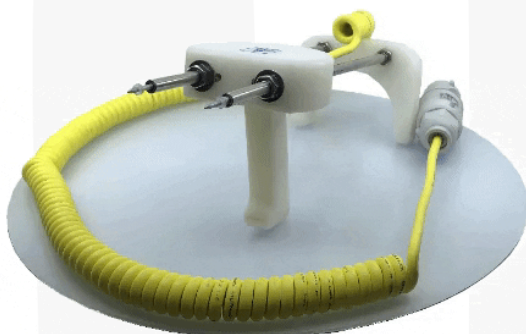


CAT 44 EPS2
Pig Pneumatic Tongs

For use in traps and restrains – cost effective high volume
Auto activate stun – used with the CAT 44 E512/13/14 and CAT 44 E6 XXL stunners
Perfect for stunning in a v-restrainer
Ergonomic pistol grip and light weight for high volume
Stainless Steel probes which can be easily replaced
Light weight and durable nylon handle
Light Weight 2.1kg



CAT 44SS
Sheep Pistol Stunner with Arm Brace



Spare Parts:
077-000-022E complete Assembly

Heavy Duty Tongs Cable 3 core 1.5mm
Extends to 6 meters complete with handle grip and all seals and plug.



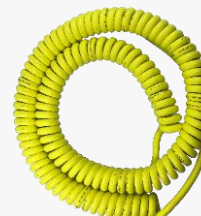
100-017-047 Plug



100-016-089 Spiral Cable
Heavy Duty Tongs Cable 3 core 1.5mm
Extends to 6 meters



44SS 3
Electrode tip end /box 100



164-101-004 Spiral Cable
Heavy Duty Tongs Cable core 1.5mm x 2
Extends to 6 meters

STUN CHECK

In the world of Abattoir livestock management, humane treatment and safety are paramount. Introducing the **Electrical Stun Check**, an exceptional testing unit designed to validate the functionality and safety of all electric stunners from any manufacturer. With its innovative technology, this unit guarantees accurate assessment and ensures compliance to animal welfare and the safety and wellbeing of operators.

Key Features and Benefits:

Visual Verification: The Electrical Stun Check offers a real-time visual display of the electric shock being delivered to the animal before actually stunning the Animal

Fault Detection: This cutting-edge unit is equipped to highlight faulty stun conditions caused by dirty probes, poor cable connections, or malfunctioning switches. It empowers operators to identify and rectify issues before they lead to improper stunning.

Compliance and Standardization: The Electrical Stun Check operates in strict adherence to the standards regulated by law. It guarantees that stunning procedures are carried out in compliance with established safety guidelines, safeguarding both animals and operators.

Multi-Purpose Functionality: This versatile unit serves multiple purposes, including the functional testing of individual programs within the stunner and the evaluation of the correct operation of tongs. It detects potential cable breakages, damage to tongs, or other Choose the Electrical Stun Check for unmatched accuracy, enhanced safety, and exceptional livestock management. Join the ranks of operators who prioritize precision and animal welfare with every stunning procedure.



•Weight: 6.8 (Kg), H: 370mm, W:265(mm), Depth: 200(mm)

CAT 44 E801 Stun Check



•Weight: 6.8 (Kg), H: 370mm, W:265(mm), Depth: 200(mm)

CAT 44 E801U Stun Check Universal

Fitted with additional receiving probes for all known tongs and hand pieces. Accommodates single hand 2 Probe front tong, V tongs, Pneumatic Tongs and 2 probe front Pneumatic Tongs Handpiece



CAT 44 E801 Add On

Add on receiving probes for all known tongs

Accommodates single hand 2 Probe front tong , V tongs , Pneumatic Tongs , and 2 probe front Pneumatic Tongs Handpiece.



STIMULATOR

Stimulation units at the start and the end of the chain can improve tenderness and meat colour by increasing the rate of pH decline.

High frequency immobilisation at the start of the chain reduces animal movement and improves occupational health and safety. Low voltage electrical stimulation at the start of the chain can increase the amount of collectable blood and also reduces waste. Electrical stimulation enhances meat quality by improving tenderness and meat colour and is helping processors to consistently deliver quality red meat.

Electrical stimulation can also improve occupational health and safety, increase blood collection and efficiency.

- Fully programmable electronic stimulator for medium and industrial plants
- Better bleeding when applied during and after bleeding
- Accelerated drop of pH-value – better quality / flavor
- Improved color and tenderness
- Prevents from 'cold shortening' / (taurigor)
- Faster maturation, longer shelf-life
- Increases yield due to reduction in weight-loss
- Stimulation programs selectable by push-button for different animals (adjustable)
- Low voltage stimulation (<50volt) is safe for operator
- Can also be used for stimulation during hide pulling process to avoid broken backbones and blood spots and immobilization during shackling for increased safety-at-work as leg-kicking is avoided



Sold Separately

CAT 44BS - Stimulator Nose Clamp

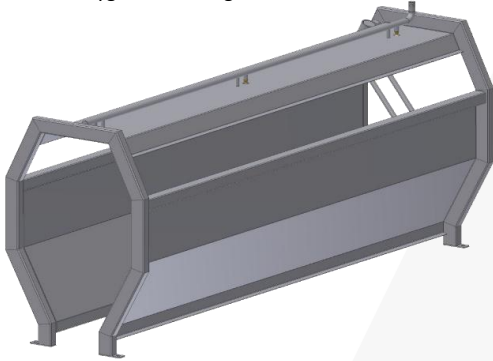
Programmed to be stimulator

CAT 44 E4 – Setup for stimulation Low Volume

CAT 44E6 XXL Setup for stimulation High Volume

STUN PEN

The raceway / driveway is used to bring the pigs or Sheep to the stunning station and then to the stunning box. Equipped with water nozzles for spraying the animal before stunning aiding in stun and calming the animal there is a one way gate - blockade to prevent the animal reversing . Standard length is 1800 mm. and can be added making it modular The driveway is built entirely of stainless steel. The stainless steel design ensures high aesthetics, hygiene and long life



CAT 51 R15 Raceway for lamb / pigs up to 150 kg

Stun Box is used to immobilizing pig before up to and while stunning . The stunning box is made in the shape of a pass-through cage. The box is controlled and operated using pneumatic actuators . The length is manually adjustable allowing for easy access and usage on different length pigs, All Stainless steel design ensures high aesthetics, hygiene and long life.

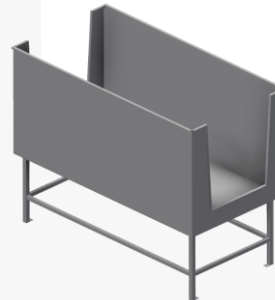


CAT 52 SB16 Pig Stun Box Up to 160 kg

The bleeding trough is intended for bleeding of carcass. It's designed according to the individual needs of the slaughterhouse. The blood is directed to the blood tank, Separate water sewage generated during washing is directed to the sewage system. Free-standing or with a roller ejection couch for sticking whilst lying down. The trough is made entirely of stainless steel.

Specifications:

- ☑ 2 meters long
- ☑ made of stainless steel



CAT 53 BT2 Bleeding trough 2m long

STUN PEN

International demand has necessitated the design and build of a cattle slaughtering box that meets the needs for the various ritual slaughtering techniques. With the many communities depending on Kosher and Halal Foods, we embarked on a design program to fulfill the requirements of kosher cattle slaughtering. We are proud to announce that we offer what can arguably be the most modern yet simple in operation ritual cattle slaughter box.



Arguably be the most modern yet simple in operation ritual cattle slaughter box available.

Electric chain drive roll, Solenoid pneumatic control with head lift and clamps, Side roll out gate floor 45 CATTLE / HOUR

Dimensions :

2300 mm Long x 2000 mm Wide x 2370 mm High **Weight:** 4.8 Ton

400V 3 phase

Material: Carbon Steel with Hot Dipped Galvanized finish and Stainless steel

Power mode: Hydraulic

Include: Rotary box and base

Cattle entrance device

Cattle receiving plate

Cattle pushing device

Head clamping device

Hydraulic pressure station

Oil cylinder and hydraulic control system and soft pipe

Hydraulic control box

CAT 55R Halal Roll Over Stunning Pen

CAT 56 Kosher Stun Pen

STUN PEN

Animal welfare accuracy and efficiency, Fully automatic feed stun conveyor
Accurate synchronization between conveyor and stunning equipment through servo drives and linear guiding systems Drive unit at the end of the conveying system – thus avoiding injuries and reduced wear on the conveyor components.
Infinite variable speed controller
Design for minimal “db” noise levels ensures calm and stress-free stun Stunning current is recorded with a digital data system, Light grids and ultrasonic sensors are used for optimal animal identification
Equipment constructed with stainless steel
Full integrated automatic Freund Stun control – internet based and fully recordable.
Models capable of 300 pigs / hour



Capacity: 300 head per hour
Power: 2.2kw
Overall Size: 6000*1100*1750mm (L*W*H)



CAT 53 ASC Automatic Stun Conveyor

BLOOD MANAGEMENT

For Hygienic collection of blood
Used on all species



CAT 1382P **Sticking Knife S/W 120 mm Blade For Pigs**
CAT 1382C **Sticking Knife S/W 160 mm Blade For Cattle**



CAT 1384 Anti Coagulating Hose / M



232-001-003 **120mm Blade For Pigs**
232-101-004 **160mm Blade For Cattle**

BLOOD COOKER

Blood Cooker made of stainless steel designed for cooking blood from slaughtered animals in Abattoirs and process plants, Blood cooker facilitating the separation of solids and liquids. The humidity in solid blood achieved direct from the Cooker is around 30 % when hot. - The final Moisture content after standing open in tubs and cooling for 10 to 12 hours is around 10%

Made from industrial stainless steel

Motor: 400 V 3-phase

Pneumatic Unloading door for remote operation

Includes electric control panel

Model	BC1000	BC2000	BC3000
L (mm)	1000	1250	1600
W (mm)	1000	1250	1600
H (mm)	2500	2750	2950
Power (kw)	1.5	2.2	3
Int. /380V (Amp.)	3.7	5.5	4
Weight	580kg	660kg	875kg
Volume (m3)	7	8	10
Steam Consumption kg / hour	150	180	210
Production Litres / Cycle	500 / 30 min With 150KGV/hour	1000 / 30 min With 180KGV / hour	2000 / hour With 210 KGV/hour



CAT 154 Blood Cooker

Blood holding tank and hopper – full stainless steel, 40 NB entry and exit

CAT 154 HT3 Blood Holding Tank (no picture)



CAT 154 BP40 Blood Pump

Blood pump specifically designed to transfer blood, Complete stainless steel construction with working parts made from high grade A316 Stainless steel. 1600 litres / hour 0.55 kW, 400V IP55 , Diameter D40mm to DIN 11851

Water Test Suction capacity: 10 metres with Ø 40mm pipe
- Standard pull capacity: 4 bar (means 40 m height) with Ø 40 mm pipe of water - lower with blood – density dependant

- Special pump designed to blood transfer.
- Stainless steel A316 inside (able for human consumption)
- Diameter: D40mm. DIN 11851
- Capacity: 1.600 L/hour
- Power: 0,55Kw. 400V. IP55

BLEEDING CONVEYOR & CHUTE

Slide chute designed to convey the Stunned sheep, Goat or pig via a roller slide into the sticking area. Connecting from the stun conveyor to the sticking bleeding table or conveyor

Made complete from 304 Stainless steel

Size: 2000mm long x 1850 mm Wide x 1200/800mm high



CAT 55-SC2 Sliding Chute 2M Long

Sticking, Bleeding Conveyor Sheep, Goat or Pig

Stainless Steel Conveyor designed to convey Stunned sheep, Goat or pig. While on the conveyor the animal is stuck and bled before being lifted off the table to hang completing the bleed cycle. The conveyor incorporates a bleeding trough and blood collection tank all made of 304 stainless steel



Made complete from 304 Stainless steel

Size: 5000 mm long x 1550 mm Wide x 800 mm high

1.5 Kw 400 Volt



CAT 55-BCS5 Sticking, Bleeding Conveyor 5M Long

POULTRY STUNNER & BLEEDING

The bird is stunned by pushing its head through the hole in the stunner front panel. Side of the head is lifted to touch the comb electrodes just behind the ear where skin is the barest Standard 15 amp 240 volt supply for EU and AU - 110 Volt unit 60 HZ CAT 44N110 110v input for USA optional .

Electric stunning is the most humane way to render the bird unconscious and lame. Stunner leaves animal unconscious and renders the brain insensible to pain, Heartbeat is increased to ensure a faster and more complete bleed. The force needed to remove feathers is reduced as the muscles are completely relaxed.

A wide range of poultry sizes can be handled including turkeys, rabbits, ducks and similar sized animals
20 x 22 x 25cm, 6.5kg



CAT 44N110 - 110v Poultry Stunner USA
CAT 44N - 240v Poultry Stunner AU EU
44N 1 PROBE ELECTRODE

Stainless Steel Bleeding Cone



CAT 63BC1



CAT 63BC2



CAT 63BC3

Specifications		Specifications		Specifications	
Top Opening	235mm	Top Opening	295mm	Top Opening	380mm
Bottom Opening	115mm	Bottom Opening	130mm	Bottom Opening	155mm
Height	380mm	Height	405mm	Height	500mm
Weight	0.9kg	Weight	1.25kg	Weight	1.75kg

WEASAND RODDING



CAT 138 OCC – Box of 5000
CAT 138 OCCb – Box of 100
Beef Oesophagus Clip



CAT 138 OR
Beef Oesophagus Ring



CAT 138 RR
Beef Rectum Ring



CAT 138 OCS
Sheep Oesophagus Clip- Carton of 6000 units



CAT 138 RTOC
Beef Oesophagus Clip Rodding Tool



CAT 138 RTO
Beef Oesophagus Ring Rodding Tool



CAT 138 RRE
Pneumatic Ring Expander Tool



CAT 138 RTOCS
Sheep Oesophagus Clip Rodding Tool

BALANCERS



Mechanical fail to safe brake.

Spring Balancers specially designed for use in the Food Industry

Rugged plastic Casing on series 0.5 – 3kg with 1.6 meter cable travel

Casing + drum (from series 4 2.5 up) made from corrosion resistant aluminum, high pressure die casting

No paint or varnish so therefore no risk of contamination due to flaking paint or coating

All stainless steel cable and carbide hook

Sealed bearings for protection against water

Lubricated with food quality grease



Model	Carry Capacity	Cable travel	Weight
CAT 162 4 2.5	2 – 4kg	2.5m	3kg
CAT 162 6 2.5	4 – 6kg	2.5m	4kg
CAT 162 8 2.5	6 – 8kg	2.5m	4kg
CAT 162 10 2.5	8 – 10kg	2.5m	4kg
CAT 162 14 2.5	10 – 14kg	2.5m	4kg
CAT 162 14 2	10 – 14kg	2m	7kg
CAT 162 18 2	14 – 18kg	2m	8kg
CAT 162 22 2	18 – 22kg	2m	8kg
CAT 162 25 2	20 – 25kg	2m	8kg
CAT 162 30 2	25 – 30kg	2m	12kg
CAT 162 35 2	30 – 35kg	2m	12kg
CAT 162 45 2	35 – 45kg	2m	13kg

Model	Carry Capacity	Cable travel	Weight
CAT 162 55 2	45 – 55kg	2m	13kg
CAT 162 65 2	55 – 65kg	2m	14kg
CAT 162 75 2	65 – 75kg	2m	15kg
CAT 162 90 2	75 – 90kg	2m	17kg
CAT 162 105 2	90 – 105kg	2m	18kg
CAT 162 20 3	15 – 20kg	3m	19kg
CAT 162 25 3	20 – 25kg	3m	20kg
CAT 162 35 3	25 – 35kg	3m	21kg
CAT 162 45 3	35 – 45kg	3m	24kg
CAT 162 50 3	40 – 50kg	3m	24kg
CAT 162 60 3	50 – 60kg	3m	25kg
CAT 162 70 3	60 – 70kg	3m	27kg
CAT 162 80 3	70 – 80kg	3m	28kg
CAT 162 90 3	80 – 90kg	3m	29kg
CAT 162 100 3	90 – 100kg	3m	29kg

STAINLESS STEEL TABLES

Heavy Duty Chopping Tables

The essential work surface for any abattoir, butcher or commercial kitchen. Screw top heavy-duty cutting board.

304 Stainless steel 1.5mm top

50mm heavy duty cutting board screw on top and splash back

304 stainless steel tube legs with adjustable feet – 48mm diameter



CAT 63 72C 1200 x 700 x 850mm



CAT 63 70C 600 x 700 x 850mm

Heavy Duty Chopping Board, Cutting Board on steroids, Chip, crack, moisture, abrasion and stain resistant.

Our Ultimate High Density Polyethylene Chopping Board is perfect for all food preparation areas.

HDPE is less likely to contaminate food when compared to wood and other traditional materials.

It is odourless and non-toxic, making it compliant with all hygiene regulations.



**CAT 63 2C
HDPE Chopping Board
1200 x 675 x 50mm**



**CAT 63 0C
HDPE Chopping Board
600 x 670 x 50mm**

Can be fitted onto all MEFE tables

Lockable Swivel

Including 48mm leg connector
Heavy duty



Holds
40kg
Each

Single Castor
with Break:
**CAT 118-6B
4" Castor**



Holds
80kg
Each

SET of 4 Castors
two with Breaks, two without
**CAT 118-6C
Stainless Steel 4" Castor Set**



201 stainless steel 1.2mm top over
1.0mm layer board

45° stainless steel adjustable legs
Wash trough with 100.0mm splash back

CAT 61 66 600 x 600 x 850

AUTOMATIC SCALDING TANK

Built for maximum scalding capacity with minimum labour. This Automatic Scalding Tank incorporates many features which eliminate unnecessary and time consuming motions from the scalding job. Designed for large production in limited space, no shackles or conveyors are needed. Birds are not confined, but tumble freely, thus ensuring a thorough scald. The accurate timing device and sensitive thermostat eliminate guesswork and ensure a uniform scald. This machine is available in three sizes.



**CAT 103-(Capacity)(SS/Gal)
Automatic Poultry Scalding Tank**

Features:

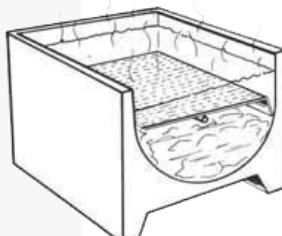
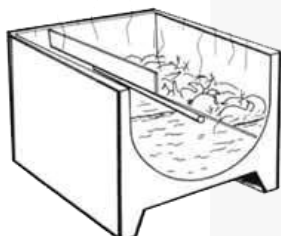
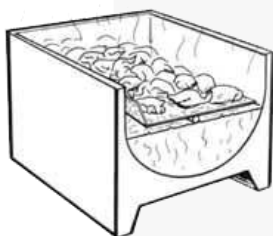
- Gas-heated
- Can quickly and easily be loaded and unloaded as there is no basket or shackles
- Inner tank constructed of 10 gauge and 3/16" hot dipped galvanised steel
- Equipped with a large heavy-duty gearbox
- The perforated platform forces the birds through the water, giving the greatest possible agitation, in addition with spray scalding action
- The platform can be stopped in any position to facilitate cleaning
- The round holes in the perforated platform facilitate removing wet feathers that can accumulate
- Drain board is standard with all tanks

Options:

- As **optional equipment**, a 3.5" wall dial thermometer can be installed
- *GAL / SS** - all three models are available in Stainless Steel construction (SS) or Hot Dipped Galvanised (GAL)
- Available in LPG, natural gas

	CAT 103-1800*	CAT 103-1000*	CAT 103-600*
Inside dimensions (L X W X Depth)	122 x 91.4 x 76.2 cm (48" x 36" x 30")	91.4 x 76 x 68.6 cm (36" x 30" x 27")	76.2 x 67 x 62 cm (30" x 26.5" x 24.5")
Outside dimensions (L X W X H) W excludes 10 cm Control panel L excludes work Table extension & Flue Diverter	213 x 101 x 105 cm (84" x 40" x 41.5")	178 x 84 x 95 cm (70" x 33" x 37.5")	142 x 79 x 91.4 cm (56" x 31" x 36")
Bird capacity chickens	25-30 chickens/ load Up to 1800 / hour	15-18 chickens,/ load Up to 1000 / hour	10 chickens/ load Up to 600 / hour
Bird capacity Tom turkeys	5 tom turkeys /load Up to 300 / hour	3 tom turkeys / load Up to 180 / HOUR	1-2 tom turkeys / load Upto 90/HOUR
Burner capacity	110 kW	73 kW	37 kW
Capacity (L)	849 L (224.4 Gal)	477.7 L (126.2 Gal)	319 L (84.3 Gal)
Motor	7.5 KW	3.7 KW	3.7 KW
Power (V)	240V 50Hz	240V 50Hz	240V 50Hz
Shipping weight	590kg	454kg	363kg

Scalding Process Illustration:



No basket to open or shackles to load creates ease in loading. Just push the start button to begin operation, timer automatically resets to desired time. About ¼ through the cycle, birds are dumped to the bottom of the tank. Water sprays through the holes in platform onto the birds, giving a spray and agitated action aiding scald. After the platform has made ½ of a cycle, the birds are completely submerged, but not confined and free to tumble in all positions. The birds are tumbled through the water by the revolving platform and then out of the water to the stop position. The platform rotates at 10 RPM and will rotate several times depending on the length of scald normally around 60 seconds.

HIDE PULLER

Sheep and goat hide puller has been developed for large lamb production up to 300/hour, the features include geared electric rotational puller forks and Pneumatic down pulling arm – Arm can be sloped for moving chain or straight for manual moving



Production Rate of upto 300 sheep/ hour, Rated Voltage: 400V 3 Phase 50 HZ
Power: 1.1 KW, Speed: 41RPM, Pressure: 0.6MPa
Approx Dimensions: 2000 x 500 x 800mm

CAT 85 FA
Sheep Hide Puller Roller Arm

Sheep hide puller machine able to pull from down with roller drum system.
Made in stainless steel. Structure fix on the floor. Roller in stainless steel 200mm. and length 500mm.

Production: 150 sheep/ h
Electrical power: 2,2kW. 240/400 V
Include electric panel and foot switches
Base dimensions: 1100 x 550mm
Weight: 80kg



CAT 85DSX
Sheep Hide Puller Drum Electric

Sheep and goat hide punching arm has been developed for the small to medium lamb production per arm , the features include an all Pneumatic power transfer with guide handle and activation trigger



CAT 85P 1
Sheep Hide Punching Arm

Sheep and goat hide brisket roller arm has been developed for high production lamb reverse hide pilling by cleanly rolling the hide off brisket, 2.2kw hydraulic



CAT 85BR
Sheep Brisket Hide Roller

Capacity Sheep Per Hour	550
Construction	Mild Steel Galvanised & Stainless Steel
Hydraulics	Power Pack - 2.2kw - 10 l/min @100bar 100cc Hydraulic Motor
Control	PLC – FX1S-10MR-DS
Voltage	400V
Phase	3 + Neutral & Earth
Hz	50
Max Amps	16A
Max Oil Pressure	1305 psi (90 Bar)
Max Oil Temperature	80° C
Noise Level	Below 70 dBA

HIDE PULLER

Application designed to pull the hide from the carcass without tearing or damage to the hide or carcass

Dual Powered 5.5 KW Hydraulic ram lifter - and 2.2 KW three phase motor driven roller

Power: 5.5 Kw & 2.2kw

Simple Installation = Top is connected to the carcass convey rail, and the bottom is fixed on the ground by expansion bolts.

Single stage hydraulic ram eliminates carriage shudder External hydraulic motor & Electric drive on winch drum

Maintenance accessibility & hygienically designed

Manual control and activation via PLC

Carriage travel hydraulic stroke 2.2 m

400 V 5.5 KW Hydraulic Pump & 2.2 Kw Drum

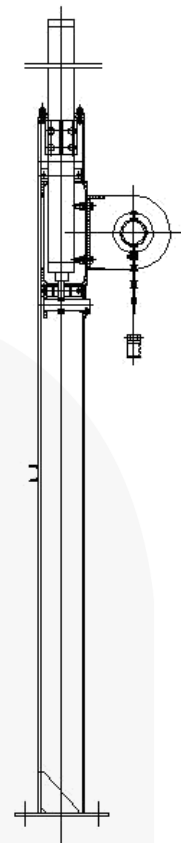
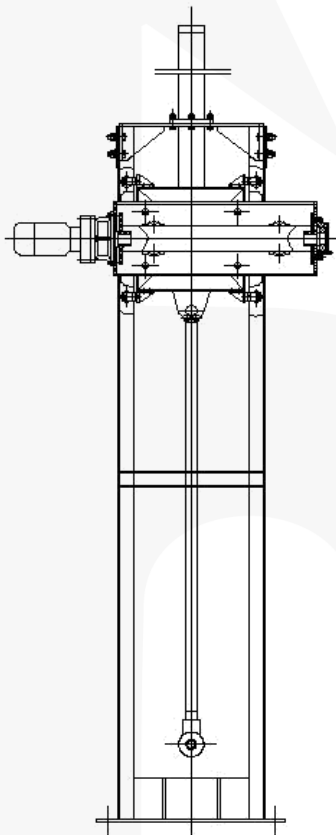
30 – 60 cattle / hour

Hot dipped galvanized support pillar

304 Stainless steel Hide roller and chain

Optional - Foreleg anchor footing bracket and Chain

Stiffening stimulator and operators platform



CAT 84-60 Hide Puller 30-60 Beef Hides /hour
60/Hour Maximum when using 2 operators platform

RISE & FALL PLATFORM



CAT 88A Elevating Platform

- Suited to Brisket cutting, Inspection , Transfer and similar
- Stainless steel main support pillar 60 x 40 x 2mm
- Stainless steel ladder & handrail & tray
- Stainless steel water tray
- Aluminium cylinder
- Working Pressure: 0.6-1.0Mpa
- Air consumption: 185L/cycle
- Elevating speed: Adjustable
- Elevating Capacity: 200 Kg
- Size tray :800 x 1000 mm with 25mm anti slip floor
- Cylinder bore:125mm
- Lifting height 1600 mm
- Working Pressure 0.6-0.8 Mpa
- Air consumption : 185 L / stroke
- Lifting capacity 200 Kg



CAT 88B Elevating Workstation

- Suited to Hide pullers and similar
- 304 Stainless steel main support pillar and platform
- Safety overhead Roof and side Utilities cabinet
- Anti-skid fiberglass mesh board
- 304 Stainless steel solid handrail
- Pneumatic foot valve
- Apron cleaning device
- Fitted Hand washing and knives sterilizing device.
- Technical parameters:
- Platform Size 1000 x 800 mm (L*W)
- Lifting height 1600 mm
- pressure: 0.6-0.8 Mpa
- Air consume: 18 5 L/Time
- Elevating ability: 125 Kg
- Left or right Hand

SCALDING TANK

Poultry Scalding -Ideal for smaller operations and available in two sizes. Inside tank hot-dip galvanised after fabrication. Machine is equipped with automatic heat controls.

Options: All models are available in either LPG or Natural Gas. Also available in Stainless Steel construction



CAT 103-* Manual Gas Poultry Scalding tank

	CAT 103-145(S)	CAT 103-230(S)
Inside dimensions (W x L x H)	508 x 508 x 584mm	813 x 559 x 584mm
Capacity	145L	230L
Burner capacity	73 kW	110 kW
Shipping weight	454kg	590 kg

Wax Food Grade Wax 5 KG

Poultry wax : This formulated natural coloured wax, is applied to the bird to assist with the removal of feathers during preparation prior to cooking. The wax has excellent adhesion properties and enables the easy removal of fine down. Food Grade defeathering wax for the effective cleaning and removal of feathers and fine down from quails, geese, ducks and chicken.

Bottle sealing wax : A specially formulated wax blend for ease of application on wine, oil, vinegar or general bottles. Offering a soft sheen finish and an effective seal, this wax is used to decorate and provide a tamper proof seal for containers. Having a relatively low melting point the sealing wax allows application at approximately 80 degrees C. This wax is removed easily by peeling away like plastic without creating chips and breakage like harder waxes. This bottle sealing wax is non-toxic and is available in 5 kg blocks. One 5 kg block will seal over 800 wine bottles dipping once.

Grafting wax Taking a plant or vine cutting and mating it with a core stock will produce a grafted product. When this process occurs the opened cut and joining process allows the new join to dry out develop fungal infection. Applying Grafting wax to the area provides effective moisture and air seal which prevents the join drying or inhibits the risk of infection. Application is quick and easy for small or large commercial application.

Preserving wax Our food grade waxes are used to effectively seal the top opening of canning jars to protect jams and preserves from contamination and air contact causing dehydration and mould. These waxes are available in tubs to meet the domestic user or are available on a larger scale for commercial use .

Special colours also available. or add our edible ink to create any desired colour



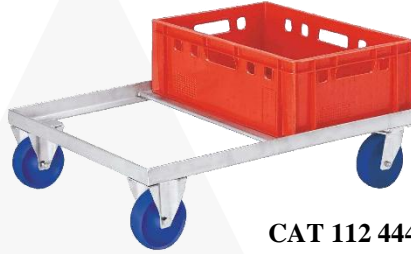
CAT 103W5 Wax - Food Grade Wax 5 KG

TROLLEY



120L bag clamp Ø 315 mm
With lid & height adjustable

**CAT 108
Bin Bag Stand**



Heavy duty, Stainless steel, Reinforced model
2 steering and 2 locked roller Castors
Ø125mm,
Stainless-Steel heavy-duty angle frame
Carrying weight: 500kg
820 x 610 x 190 hmm 11 kg

CAT 112 444D Double Dolly



Heavy duty, Polypropylene Reinforced model
4 swivel (2 lockable) roller Castors
• Carrying weight 600kg
• 620 x 410 x 190 hmm 6.6 kg

CAT 112 5 Poly Dolly



**CAT 112-1 Wheel – As
Spare**



Food Grade Wheelie Bins

Material: 2 HDPE High Density Polyethylene
Lid: Included
UV Protected: Yes
Food Grade: Yes

CAT 112 6* FOOD GRADE 60 LITRE

*=B (Blue), M (Maroon)
410 x 445 x 625, 6.2kg

CAT 112 8* FOOD GRADE 80 LITRE

*=B (Blue)
445 x 510 x 820 mm, 7.2 kg



CAT 112 12* FOOD GRADE 120 LITRE

*= N (Natural), W (White), P (Purple), B (Blue), DG (Dark Green)
490 x 550 x 900, 8kg

CAT 112 14* FOOD GRADE 140 LITRE

*= B (Blue), DG (Dark Green)
535 x 615 x 925, 10.4kg

CAT 112 24* FOOD GRADE 240 LITRE

*= N (Natural), W (White), P (Purple), B (Blue), M (Maroon), DG (Dark Green)
585 x 730 x 1060, 12.3kg

EURO TUBS

Standardised size and lifting fittings to DIN 9797.

Optional -Stainless steel Electrolytically polished, Smoother surface means less adherence – easy /quick empty, Up to 60 % savings on cleaning, less water, Time and costs savings All Standard Bins are traditionally polished and buffed.

Rolled edge and fully welded reinforced corners, Reinforced bottom plate to 5 mm thick and Please see **CAT 152*** for Bin Lifters



CAT 113 200L Euro Tub

800 x 710 x 700mm Overall
670 x 620 x 500mm Inside
Ø150mm Wheels
200 Litre Capacity



CAT 113 300L Euro Tub 300L

740 x 710 x 930mm Overall
645 x 625 x 745mm Inside
Ø150mm Wheels
300L Capacity



CAT 113 300BBV Euro Tub, Basket & Drain Valve 300L

1000 x 710 x 900mm Overall
800 x 640 x 600 Inside
Upright Push handles
Basket included 800 X 640 X 600
Fitted with large Butterfly drain Valve
Ø150 mm Wheels
300L Capacity 74kg

Upgrade ergonomics with our stainless steel pushing aid (grade 304) for 200-litre trolleys (DIN 9797). Featuring a removable handle (Ø25mm) it allows for upright pushing with a height of 250mm and a 45° inclination. Ideal for reducing strain and improving comfort.

Heat Resistant Wheel Black Ø150 phenolic resin
Temperature resistant: -40 to +250°C,
Ø150mm, Ø59mm hub, Ø20mm bore, 50mm
tread, High wear resistance, non marking



CAT 113 BW Heat Resistant Black Wheel

Wheel White Ø125, Polyamide
Temperature: -40° to +80°C, Ø125mm, 45mm
hub length, Ø15.4mm bore, 40mm tread,
High wear resistance, non-marking



CAT 113 W Wheel



CAT 113 H Euro Bin Handle Extension

EURO TUBS LIDS

Standardised size and lifting fittings to DIN 9797.



CAT 113 S
Lid And Handle

Stainless Steel Lids
700 X 688mm Suite 200L and 300L Bin



CAT 113 HS
Hinged Slit Lid And Handles



CAT 113 200 PLID to become CAT 113 PB Blue Plastic Lid

Polyethylene Plastic Lid
700 X 688 X 20mm
Suite 200L and 300L Bin



CAT 113 200 PLIDW to become CAT 113 PW White Plastic Lid



CAT 113 G
Disposable Green Cover 250 roll

Disposable Cover
bin covers 830 x 620mm x 38 micron. Sold in rolls of 250



CAT 113 R
Disposable Red Cover 250 roll



CAT 113 DW
Washable Detectable Cover
Reusable and suitable for food industry. Blue
Extra Large Expandable, Washable, Metal Detectable
Fits Sizes range: 600-2200mm x 500-1750mm

Metal detectable Cover

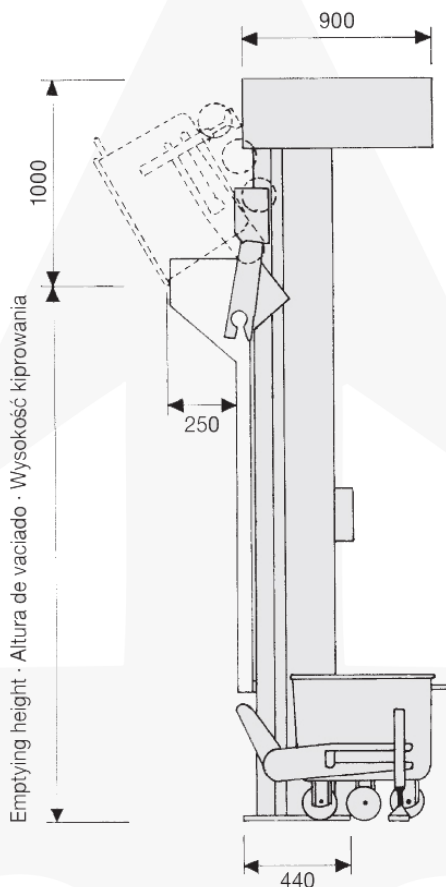
Disposable bin covers 830 x 620mm x 38 micron.
Sold in rolls of 250



CAT 113 D
Metal detectable Disposable Cover Blue Roll 250

BIN LIFTER

Stand alone Bin Lifter A strong and powerful lift-tipping device for partial or complete emptying of 200, 300 litre standard EURO tubs.. The coupling for the tubs can be mounted either on the left or the right . The lift-tipping device is operated by a 24 V push-button control. The upward movement of the tub fork is effected by a lock, down wards movement by „dead man’s control“. Chain drive with chain breaking safety device fitted as standard. In case of power failure an overrun brake locks the container in its current position. When the device is being operated the container is automatically secured by a safety fastening. Thus a high standard of working safety is achieved.



Lifting height: 1300mm - 2000mm adjustable
 Lifting speed: 3.6m/min chain rod lifting
 Connection: 3 x 400 V 50 Hz
 Motor rating: 1.1 kW
 Overall dimensions: 2900 h x 780 x 980mm
 Weight: 350kg



CAT 152 2M Mobile Bin Lifter



**CAT 152 2
 Bin Lifter 1.3 m – 2 m lifting**

BIN LIFTER

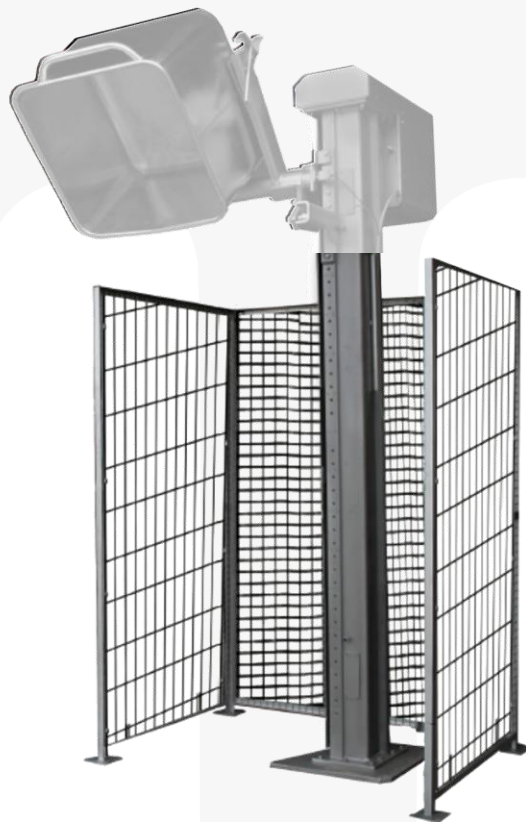
A strong and powerful lift-tipping device for partial or complete emptying of 200, 300 litre standard EURO tubs. The coupling for the tubs can be mounted either on the left or the right. The lift-tipping device is operated by a 24 V push-button control. The upward movement of the tub fork is effected by a lock, down wards movement by „dead man’s control“. Chain drive with chain breaking safety device fitted as standard. In case of power failure an overrun brake locks the container in its current position. When the device is being operated the container is automatically secured by a safety fastening. Thus a high standard of working safety is achieved. Fitting to or purchased with any of the offal washes and safety cage will ensure complete safe automation of offal cleaning process EU Factory and safety compliant



Lifting capacity ; 200 litre euro
Lifting height : 2050 mm
Lifting speed : 4m/min
Power - 3 x 400 V +50 Hz
Motor rating : 1.5 kW
Control voltage : 24 V
Safety classification : IP 65



CAT 15225L2 2m Chain Lift



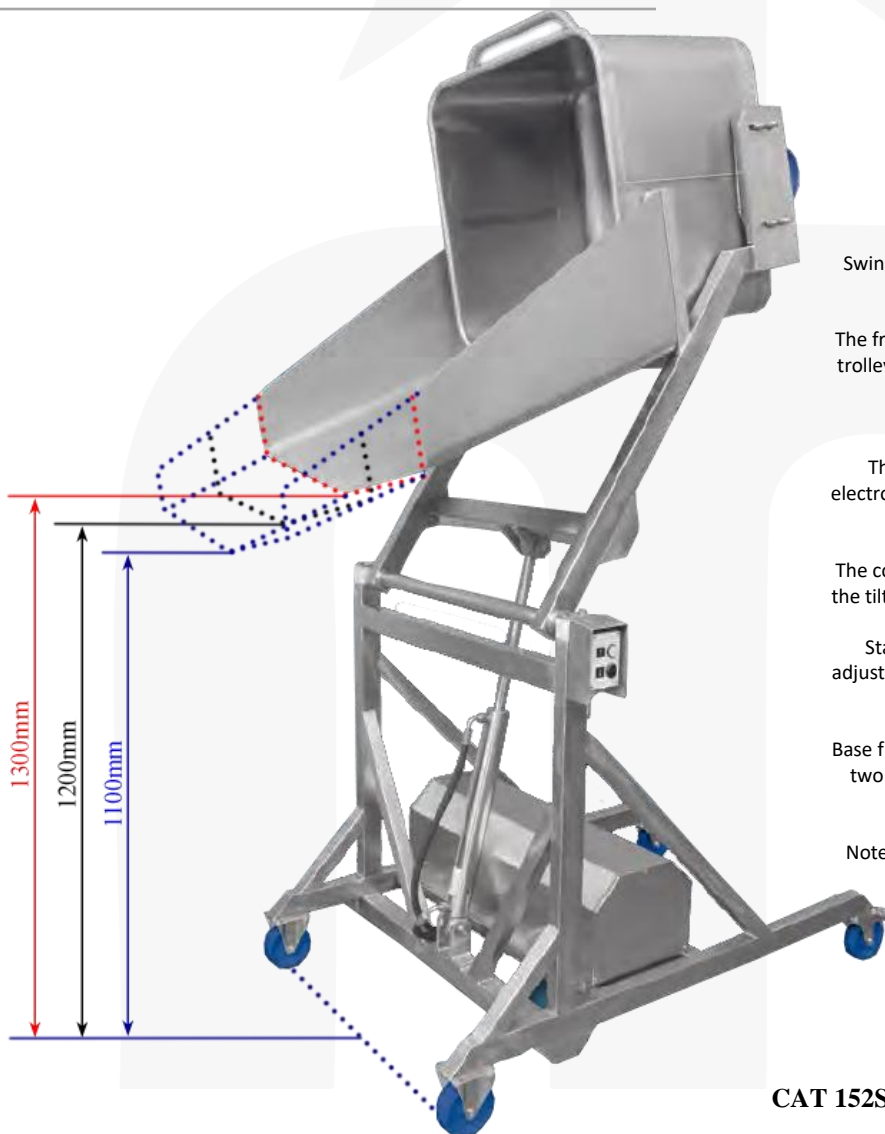
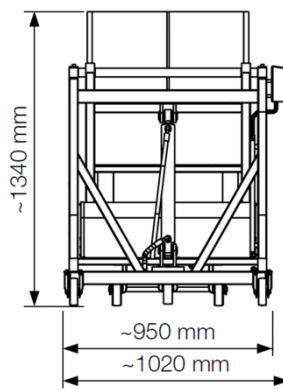
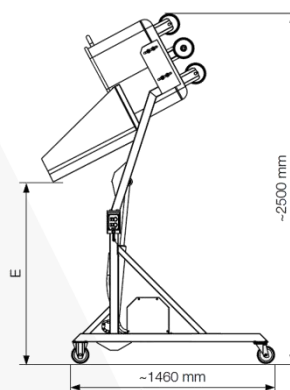
Explore our safety cage designed for bin lifters, featuring a complete front and two side cages for enhanced protection. Equipped with a front door secured by a safety latch lock, ensuring utmost safety during operation.

CAT 152SC Safety Gage

BIN LIFTER

Technical Data

Lifting Capacity	Max. 300kg
Discharge Height	1300mm
Width	1020mm
Length	1460mm
Height with rocker in basic position	1340mm
Height at max. Emptying position	Approx. 2500mm
Stroke time	Approx. 15 s motor
Power	1.1KW
Connection voltage	3 x 400V + N + PE, 50-60Hz
Control voltage	24V (DC)
Hydraulic Power unit	Protection class IP 54
Enclosure Switch	Protection class IP 64
Dead Weight	Approx. 130kg



Swing Loader (tilt and turn frame) for draining solids from 200 and 300 litre Euro Bins.

The frame and the swing arm for receiving the loading trolleys are completely made of stainless steel 1.4301

The surfaces are sanded.

The drive for the tipping process consists of an electrohydraulic drive station with stainless steel lifting cylinder.

The control buttons with "UP/DOWN" are mounted in the tilting direction on the right side of the base frame.

Standard loader cartridge is equipped with two adjustable lift fitting guide pieces (= 25mm) and a fixed transfer chute.

Base frame is also equipped with two fixed castors and two lockable castors (roll diameter D=125mm), roll material polyamide)

Note: This device is not suitable for dumping liquids

CAT 152SL25 Swing Loader Bin Lifter

EURO BIN WASHING

Designed for washing 200L Eurobins manufactured according to DIN 9797. The 10BW washing machine is of semi-automatic type and is suitable for small productions (10 pcs/hour). The 20BW and 40BW Eurobin washers are fully automatic (capacity 20 and 40 pcs/hour).



Designed for simultaneous processing of two carts or large boxes. Ensure continuity of the production process, compliance with washing regimes, and ease of manual labour. For each type of container, design changes to the grips are made to the machines. To ensure the safety of employees, it is recommended to equip the machine with safety guards with electrical interlocks.

Types of Containers Processed: Technological trolleys, Euro-trolleys of standard and non-standard sizes, Euro-boxes Big Box, Box Pallet containers, Trash cans, Containers, Cans, Barrels

CAT 113-40BW

A cabin-type container washing machine with side loading is designed for automatic washing of technological containers using detergents.

Types of Containers Processed: Technological trolleys (Euro trolleys manufactured in accordance with DIN9797 standard, Technological trolleys of non-standard sizes and configurations, Euroboxes Big Box of standard and non-standard shapes and sizes, Box Pallet Containers, Collapsible containers

CAT 113-20BW



This is a semi-automatic washing machine. The inner, most polluted surface of the container is cleaned completely automatically. The washing of the container from the outside is carried out by the operator, using the external handheld washdown nozzle.



CAT 113-10BW

Function	CAT 113 10BW	CAT 113 20BW	CAT 113 40BW
Capacity (pcs per hour)	10	20	40
Washing Pump Power	5.5kW	5.5kW	15kW
No. of Washing Nozzles	-	34	52
Water Consumption of washing (L/min)	120L	370L	970L
Pressure on nozzles / washing head (MPa)	0.5	0.38	0.44
No. of Rinsing Nozzles	-	14	24
Water consumption of rinsing (L/min)	20	33	56
Pressure on nozzles / rinsing head (MPa)	0.3	0.3	0.35
Water Tank	120	315	480
Thermal insulation of tank for solution	Present	Yes	Yes
Maintaining the temperature of solutions	Present	Yes	Yes
Drainage of water after rinsing into the sewer	Add On Extra	Yes	Yes
Automatic dosing of detergent	Present	Yes	Yes
Filter Tray	Present	Yes	Yes
Maximum Temperature of washing solution	60°C	60°C	60°C
Door lift drive power (kW)	-	1.1	3
Rotation drive washing/rinsing frame (kW)	-	0.55	0.55
Heating capacity for solution (kW)	24	24	36
Rotary Filter drive power (kW)	-	-	0.12

PNEUMATIC TRIMMER

Precision engineered and manufactured to the highest standard - now in Australia. A full range of depth control and standard open faced hand pieces are available with either electric or pneumatic motors . To view online video please view our website www.mefe.com.au

The unique design of the new Endeavour even allows the trimming head to be interchanged between the electric and the pneumatic motors, without modification. Whatever your requirement, finishing meat-cuts, slicing salmon, or the simple removal of excess fat from beef or pork, Endeavour is the precision trimmer for every operation.

After Freund successfully established the Series 2 trimmer in the field, the FREUND trimmers are giving the only serious alternative to the market dominating monopolist. Reasonable and fair spare part costs, paired with German engineering and manufacturing will continue and improve this success, simply quality "Made in Germany"



35 mm 52 mm 69 mm 90 mm 128 mm
Series 2 Head Diameters
 928-020-*head size*



Or Vacuum head Model
928 -020-P52V or P32V
 (Vacuum Head blade Diameter 35,52)



Interchangeable and universal motor

The new Series 2 pneumatic motor with improved gearing, is the ideal drive unit for the trimmers. tool-less blade-changing-system and enhanced blade life. Not to mention the latest in trimming technology and safety



Pneumatic Motor	Grip	Part Number
Blue	Blue softgrip	928-PMN2
Black 34 mm	Beaded	928-PMN2-D34
Black 34 mm	Beaded & knurled	928-PMN2-D34-CH

Motor technical data:
Length: 160 mm **Diameter:** 35mm
Air pressure: 6 Bar **Air flow:** 14 CFM
Input air pressure: 87 psi **Connection:** ¼"
Power: 0.29 kW **Weight:** 0.6kg
Motor revolutions: 4500/min

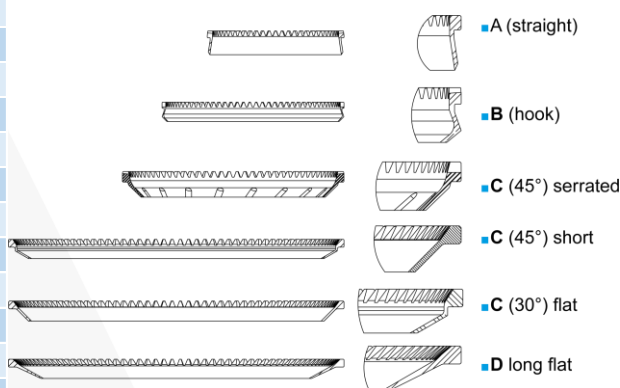


challenging new pneumatic hand piece offers increased power while still retaining improved comfort to the operator. Increasing life performance of wearing parts by requiring only 6 months servicing intervals reduces running costs and increases yield.

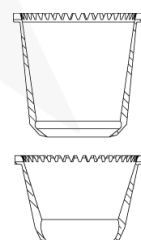
PNEUMATIC TRIMMER

Diameter	35 mm	52 mm	69 mm	90 mm	128 mm
Deboning / cleaning	A	A	A		
Bones	A	A			
Heads	A	A	A/C	A	
Chicken thighs	A	A			
Ribs from belly	A				
Removal					
Cheeks			A/C	A	
Chicken breast		B		B	
Spinal cord		A/B			
Remaining skin			C	C	C
Veins and glands	A	A			
Pig eyes	A				
Pork fillet			A	A	
Lean meat from fat			C		C
Tuna				C	C
Degreasing / trimming					
Skins				C	C
Warm fat trimming				C	C
Hard fat trimming				B	D
Ham / shoulder / cutlet			C	B/C	C
Slicing					
Salmon	B		A/C		C
Gyros / doner kebab				C	C

Blade Profiles Selections



Spinal Cord Removal



16 mm Lamb / Pork

19 mm Beef

Blade Type	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
A (straight)			028-EL2-112	028-EL2-205	028-EL2-108	028-AD2-033	
B (hook)			028-EL2-117	028-EL2-206		028-AD2-005	
C (short flat) 45°					028-300-099	028-AD2-007	028-EL2-030
C (short flat) 30°							028-EL2-045
D (long flat)							028-EL2-042
Spinal Cord	028-EL2-223	028-EL2-222					

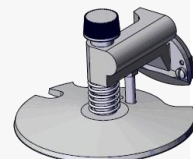
Blade Housing	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
Series 2			028-EL2-113	028-EL2-207	028-EL2-081	028-AD2-003	028-EL2-040
LE						028-EL2-211	028-EL2-119
PS							028-EL2-044



DC2S



DC2F



DCS

Depth Controll	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
DCS Plastic						028-EL2_009	028-EL2-051
DCF Plastic						028-EL2_008	
DC2F Stainless Steel							028-EL2-146
DC2S Stainless Steel							028-EL2-170

PNEUMATIC TRIMMER



Gear	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
Start Stop			028-EL2-109	028-EL2-109	028-EL2-109	028-EL2-002	028-EL2-002
Standard			028-EL2-109	028-EL2-109	028-EL2-109	028-EL2-200	028-EL2-200
Adaptive						028-AD2-002	028-AD2-002



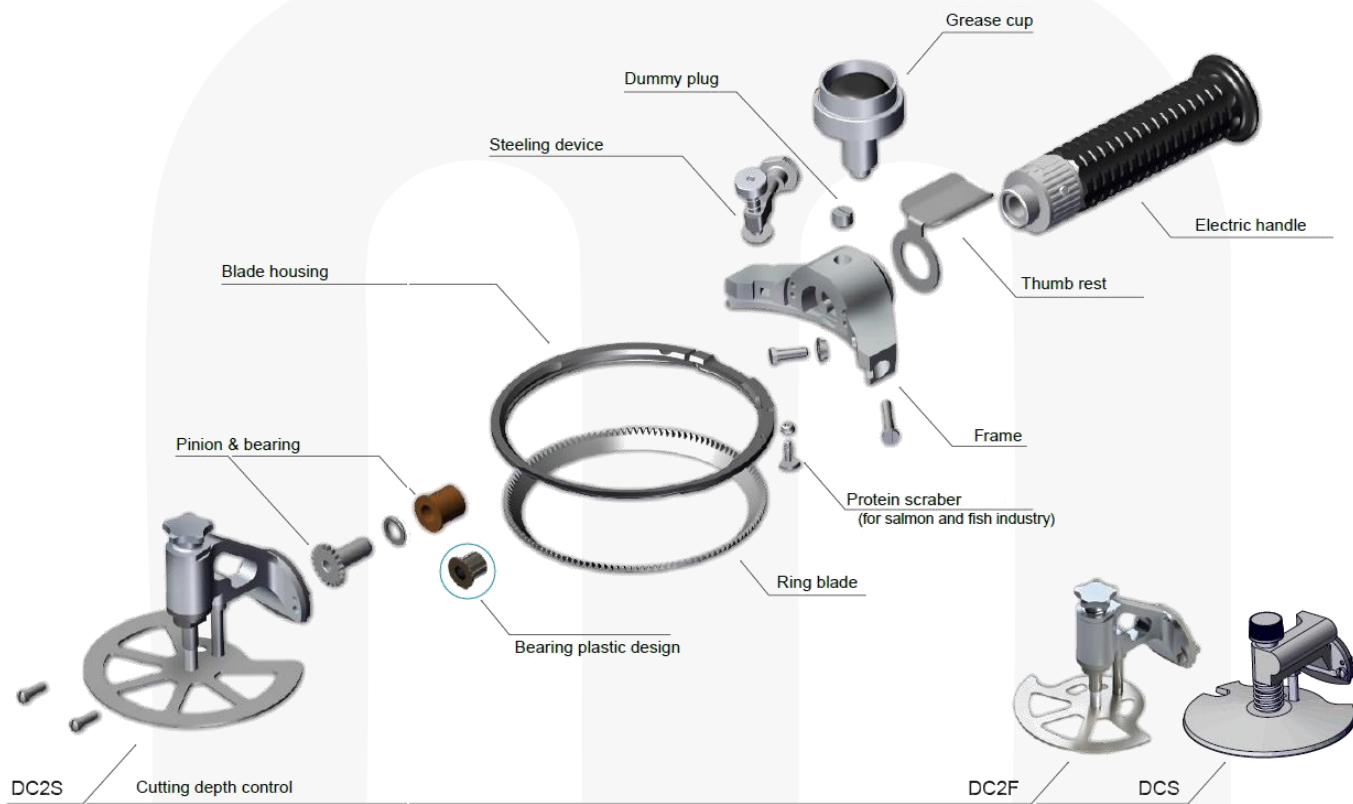
All models available with grease free option –
super hygienic , sealed and without grease requirements –no grease pump.
Retrofit parts to convert any Freund trimmer to Grease free option

Grease Free Option	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
Poly Bearing			028-EL2-233	028-EL2-233	028-EL2-233	028-EL2-232	028-EL2-232
Plug			028-EL2-149	028-EL2-149	028-EL2-149	028-EL2-149	028-EL2-149



Bearing	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
Brass Standard			028-EL2-115	028-EL2-115	028-EL2-115	028-E84137	028-E84137
Brass Adaptive			028-EL2-115	028-EL2-115	028-EL2-115	028-E66502	028-E66502

Thumb Rest	028-E85782	028-E85782	028-E85782	028-E85782	028-E85782	028-E85782	028-E85782
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ELECTRIC TRIMMER – EVO3

Precision engineered and manufactured to the highest standard - now latest technology offering most power and highest speed electric trimmer drive motors, fully insulated and protected offering low wear operation and less downtime



- Protection class: IP 65
- Voltage: 240 V 50Hz single phase
- Power: 550 Watt (100Hz)/VA
- Weight: 16.5kg
- Integrated handle suspension
- Aluminum Compact Hygienic design
- Motor revolutions up to 6000RPM

**928-050-400 Trimmer Motor
TM-E6000, Evo3**

Drive	length	Part Number
Complete Drive Train (Standard)	1.5 m	028-300-056
Inner Drive Shaft	1.5 m	028-300-037
Outer Drive casing	1.5 m	028-300-095
Complete Drive Train	2.1m	028-300-057
Inner Drive Shaft	2.1m	028-300-080
Outer Drive casing	2.1m	028-300-096



ELECTRIC TRIMMER - EVO3

The Evo3 represents the pinnacle of innovation in trimming technology, engineered with robust components for exceptional performance and reduced maintenance costs. Its durable design minimizes the need for spare parts and servicing, while the ergonomic shape ensures user comfort and fatigue-free operation. Featuring improved gearing, a tool-less blade-changing system, and the latest in trimming technology with a Start-Stop lever for enhanced safety, the Evo3 delivers unparalleled efficiency. Following the success of the Evo2, the Evo3 continues FREUND's tradition of delivering reliable, German-engineered quality at fair spare part costs, offering a compelling alternative to the market monopolist—innovation and precision proudly made in Germany.

Series 3 Head Diameters



35 mm



52 mm



69 mm



90 mm



128 mm

Standard Electric Trimmer Series 3, Evo 3 Complete head & Handle



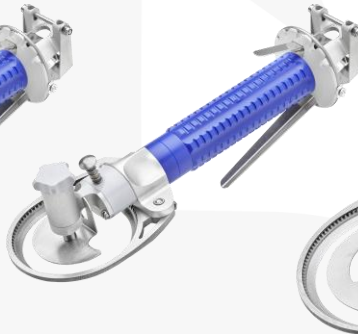
928-030-E35



928-030-E52



928-030-E69



928-030-E90

(Depth controls shown non-standard)



928-030-E128

Series 3 Vacuum Trimmer



35 mm



928-030-E35V



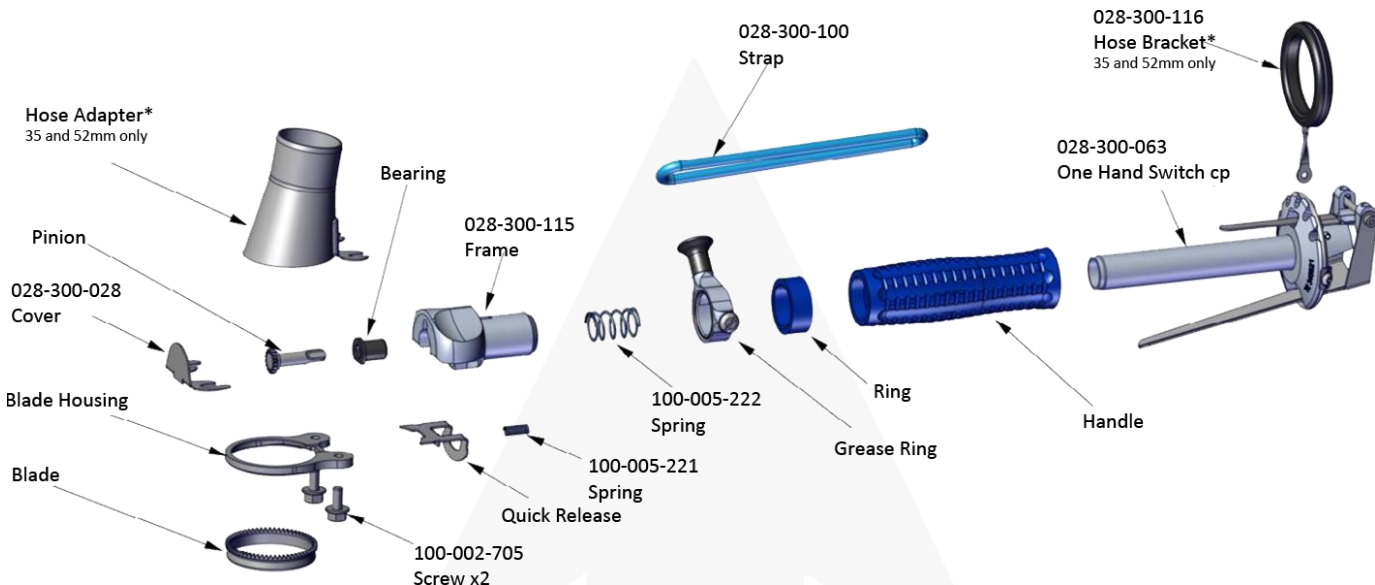
52 mm



928-030-E52V

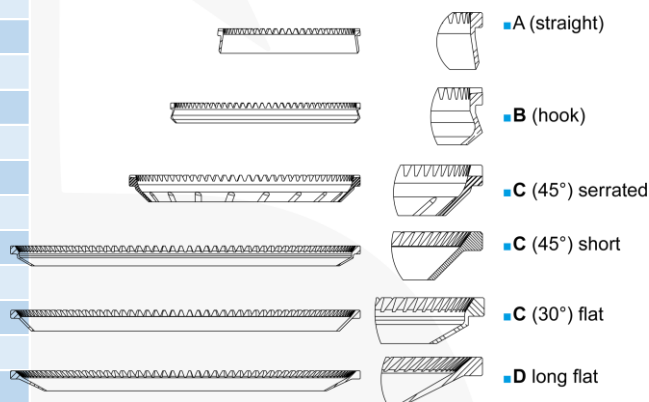
(Pictured with SCR, non standard)

ELECTRIC TRIMMER - EVO3

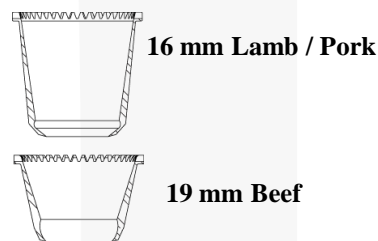


	Diameter	35 mm	52 mm	69 mm	90 mm	128 mm
Deboning / cleaning		A	A	A		
Bones		A	A			
Heads		A	A	A/C	A	
Chicken thighs		A	A			
Ribs from belly		A				
Removal						
Cheeks				A/C	A	
Chicken breast			B		B	
Spinal cord			A/B			
Remaining skin				C	C	C
Veins and glands		A	A			
Pig eyes		A				
Pork fillet				A	A	
Lean meat from fat				C		C
Tuna					C	C
Degreasing / trimming						
Skins					C	C
Warm fat trimming					C	C
Hard fat trimming					B	D
Ham / shoulder / cutlet				C	B/C	C
Slicing						
Salmon		B		A/C		C
Gyros / doner kebab					C	C

Blade Profiles Selections



Spinal Cord Removal



Blade Type	35 mm	52 mm	69 mm	90 mm	128 mm
A (straight)	028-EL2-112	028-EL2-205	028-EL2-108	028-AD2-033	
B (hook)	028-EL2-117	028-EL2-206		028-AD2-005	
C (short flat) 45°			028-300-099*	028-AD2-007 028-AD2-034*	028-EL2-030
C (short flat) 30°					028-EL2-045
D (long flat)					028-EL2-042
Spinal Cord SCR16	028-EL2-222				
Spinal Cord SCR13	028-EL2-223				

*Indicates serated blade

ELECTRIC TRIMMER - EVO3



Ø35mm



Ø52mm



Ø69mm

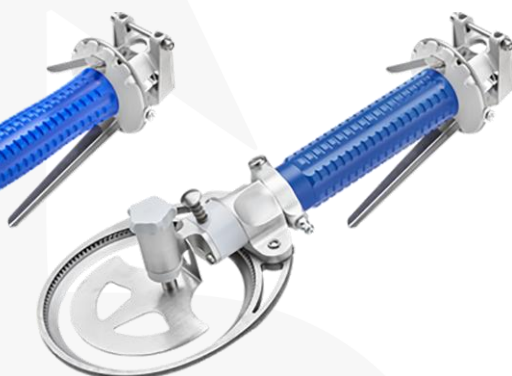


Ø90mm



Ø128mm

	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
Blade Housing			028-300-029	028-300-301	028-300-033	028-300-015	028-300-013
Frame	028-300-115	028-300-115	028-300-115	028-300-115	028-300-115	028-300-114	028-300-114



Grease nipple

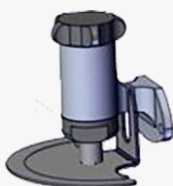


Grease Socket



Without Grease Nipple/Socket

Grease Ring	With Hand Strap	Without Hand Strap
Grease Nipple	028-300-066	028-300-067
Grease Socket	028-300-069	028-300-069
Without nipple/socket	028-300-065	-



Depth Controll	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
Fat						028-300-073	028-300-074
Skin						028-300-072	028-300-070

ELECTRIC TRIMMER – EVO3



Pinion	16mm	19 mm	35 mm	52 mm	69 mm	90 mm	128 mm
Evo 3	028-300-027	028-300-027	028-300-027	028-300-027	028-300-027	028-300-012	028-300-012



Cylindrical



Ergonomic

Handle	Small	Medium
Ergonomic	028-300-006	028-300-113 *
Cylindrical	028-300-091	028-300-005

* Standard



028-300-007
Spacer Ring
(Standard)



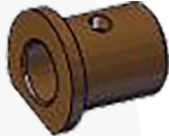
028-300-010
Thumb Support



028-300-071
Stealing Device
(90mm and 128mm only)



028-300-001
Plastic bearing
(Standard)



028-300-001
Bronze bearing

TRIMMER SHARPENING



*Figure: Standard variant with steeling device for blades Ø 69 -128 mm supplied fitted Ø 35 and 52 available optional

TSM-E1 - TRIMMER SHARPENING MACHINE

Precision sharpening of trimmer blades of all diameters. Quick clamp device in two different sizes enables rapid insertion of the trimmer blade with minimal installation effort. Spring-loaded deburring lever prevents contact being too forceful. Pre-coated precision grinding disc enables optimum sharpening results while, at the same time, ensuring the maximum service life for the grinding unit. Integrated overload display indicates potential overload. Compact aluminium housing with stable design.. Steeling device for Ø 35 and 52 mm OPTIONALLY available

Power 240 V 150W 50Hz
Protection IP32
Speed variable upto 8000 rpm
Weight 13Kg,

928-100-101 TSM-E1 Trimmer Blade sharpening machine

precise resharpening of trimmer blades type B, C and D 90 / 128 mm, Significant improvement of the surface due to fine removal of material from the blade. Increased service life of the trimmer blades due to improved surface. Special design enables clamping in screw jig and attachment to worktable. Made of hardened chrome-vanadium alloyed cold-work steel
0.57 Kg 160 mm long x 10 diameter steel



028-E93129 Sharpening steel for worktable

Precise resharpening of trimmer blades type A 35 / 52 / 69 mm and trimmer blades type B,C and D 90 / 128 mm, Significant improvement of the surface due to fine removal of material from the blade, Increased service life of the trimmer blades due to improved surface, Made of resistant chrome vanadium alloy tool steel.
190 mm long x 6.5 mm



028-E35241B Mushroom Sharpening steel for hooked blades

SKINNER P3

Versatility is the key word with the skimmers, they are ideally suited to removing hog hair roots, skin patches, trimming strips, rounds, butts, hindquarters, bone in and boneless pork loins, cattle-pack ribs, lamb, knuckles and touchup work. Well suited to fresh and cured ham trimming and de-fatting, de skinning fish, and chicken skin removal as well as cold beef defatting. Overall improve the product appearance with ease.

Quick Blade-Change mechanism for tool-free blade replacing, high operational safety less downtime, less maintenance work, no losable parts, Powerful pneumatic-motor "Made in Germany" allows oil-free air supply (more power with oil), Hygienic Design, no dead spaces where dirt and dust collects, easy wash-down, Easy to maintain, easy assembling with slot-screwdriver, all parts of the tooth roller individually replaceable, variable trigger position, easy adjustment for individual, operation or for right and left handers.



Handheld P3 Skinner Pneumatic
Quick - flip open blade change



P3 Skinner

Weight	2.3kg
Length	230mm
Width	112mm
Height	72mm
Blade Width	76mm
Cutting Depth	3.5mm
Airflow	420 l/m
Input Pressure	6 bar / 90 psi
Power output	320 Watt / 0.435 hp

Stainless steel Skinner Heads



929-000-002

Lightweight Aluminium
Cleanout Comb



929-001-100

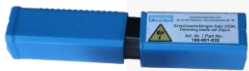
Pneumatic Motor P3
Evo2 320 watt



Handheld Skinner Complete P3 Pneumatic



100-026-061
Red used sharps disposal box



180-001-032
Blade set 25 pack

Features 25 new blades in blue box
& Red Disposable box for used sharps



168-002-101 Connection Kit
½" Pneumatic Connection Kit 6 Bar 420 L/Min P3 evo2

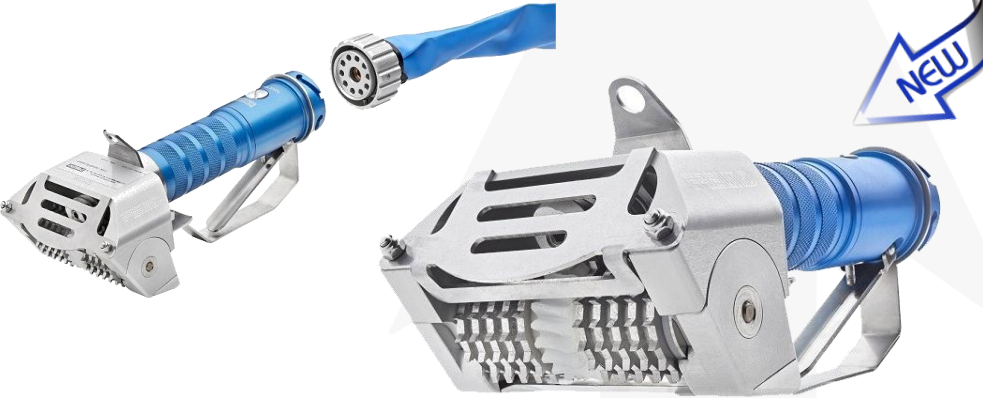
SKINNER P5

Versatility is the key word with the skimmers, they are ideally suited to removing hog hair roots, skin patches, trimming strips, rounds, butts, hindquarters, bone in and boneless pork loins, cattle-pack ribs, lamb, knuckles and touchup work. Well suited to fresh and cured ham trimming and de-fatting, de skinning fish, and chicken skin removal as well as cold beef defatting. Overall improve the product appearance with ease.

Quick Blade-Change mechanism for tool-free blade replacing, high operational safety less downtime, less maintenance work, no losable parts, Powerful pneumatic-motor "Made in Germany" allows oil-free air supply (more power with oil), Hygienic Design, no dead spaces where dirt and dust collects, easy wash-down, Easy to maintain, easy assembling with slot-screwdriver, all parts of the tooth roller individually replaceable, variable trigger position, easy adjustment for individual, operation or for right and left handers.

Now available and featuring the latest P5 motor with an incredible 660 Watts of power, almost double the power to the predecessor quick easy bayonet connection with sealed air supply and exhaust muffler with exit filter, featuring quiet operation and operator comfort.

Video available on website for Lamb, beef and pork



P5 Skinner

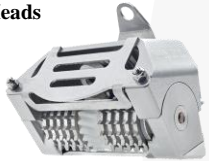
Weight	2.5kg
Length	250 mm
Width	112 mm
Height	72 MM
Blade Width	76mm
Cutting Depth	3.5mm
Airflow	800 l/min
Input Pressure	6 Bar / 87psi
Power output	660 Watt / 0.89 hp

Handheld P5 Skinner Pneumatic

Patented bayonet lock Exhaust air outside the working area

Made up as below components

Stainless steel Skinner Heads



929-000-100

Stainless steel Clog free
Cleanout Comb



929-001-150

P5 Pneumatic Motor
660 Watt



078-100-001

Exhaust connection
Remote Silencer, Filter Venting

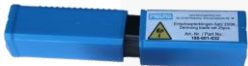


Handheld P5 Skinner P5 Pneumatic



100-026-061

Red used sharps disposal box



180-001-032

Blade set 25 pack

Features 25 new blades in blue box
& Red Disposable box for used sharps



078-100-051

Pneumatic Connection High flow Kit 1/2"

AIR COMPRESSORS

Engineered for reliability and quiet operation, our Oil-Free Compressor range offers clean, efficient performance for demanding environments. Whether you're in food processing, healthcare, laboratories, or general workshop settings, these compressors deliver consistent airflow without the mess of oil or the noise of traditional units.

From compact twin-motor units to high-capacity scroll compressors, each model is designed for low maintenance, maximum airflow, and long service life—backed by built-in overload protection, direct-drive technology, and advanced cooling features where needed.

Proudly designed and manufactured in Australia by Focus Industrial, these compressors reflect a commitment to local engineering and long-term performance.

For larger operations, purpose-built compressor systems can be designed to meet your plant's specific needs, contact us to discuss your requirements. Choose the model that suits your application and experience the difference of clean, oil-free compressed air.



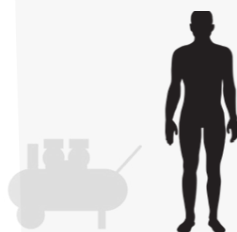
Oil Free and Silent Piston Compressor
Twin Gauges for easy readability
2 durable motors produce maximum airflow without cutoff
Fully automatic on-off control and built in overload protection

Specifications:

Motor Power: 1.5kW (2.0hp)
Decibel Rating: 61db
Pressure: 8 BAR (116 PSI)
Flow Rate: 9 CFM (255 L/min)
Tank Size: 70L
Direct Drive
Outlet Size: 1/4"
Dimensions: 1130 x 450 x 730mm, 64kg
10Amp breaker required

CAT 373-70

70L Oil-Free Air Compressor



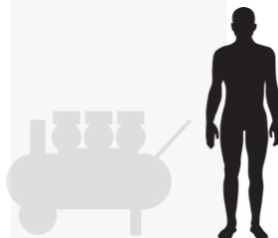
Oil Free and Silent Piston Compressor
Twin Gauges for easy readability
3 durable motors produce maximum airflow without cutoff
Fully automatic on-off control and built in overload protection

Specifications:

Motor Power: 2.2kW (2.95hp)
Decibel Rating: 61db
Pressure: 8 BAR (116 PSI)
Flow Rate: 14 CFM (395 L/min)
Tank Size: 100L
Direct Drive
Outlet Size: 1/4"
Dimensions: 1350 x 460 x 760mm, 80kg
10Amp breaker required

CAT 373-100

100L Oil-Free Air Compressor



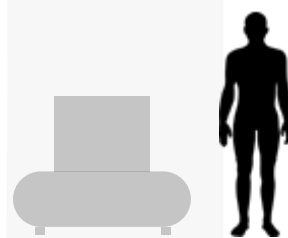
Chieftain Single Phase Scroll Compressor
1-micron filtration ensures clean compressed air supply
Electrical cabinet IP54 protection
Oversized cooling and silent axial control fan ensures accurate temperature control

Specifications:

Motor Power: 2.2kW (2.95hp)
Decibel Rating: 65db
Pressure: 10 BAR (145 PSI)
Flow Rate: 12 CFM (340 L/min)
Tank Size: 100L
Direct Coupling
Outlet Size: 1/2"
Dimensions: 1160 x 400 x 1180mm, 135kg
15Amp breaker required

CAT 373-100S

100L Scroll Compressor



Approximate Scale

VACUUM SUCKERS & STEAM SANITISERS

The most modern safest and easiest way to remove the spinal cord from carcass sides, The spinal cord is separated using a trimmer tool and immediately removed via vacuum the inboard knife edge cuts the spinal ganglia without damaging the dura mater



166_013_001 VSS-VH38B Vacuum Fat Scraper

Handpiece for VSS Vacuum-Suction-System Vacuum-System-Handpiece for versatile applications with straight scraper for scraping carcass cavity, spinal cord, remains of fat and leaf lard & brain, Sheep, Pigs and Beef.



166_010_001 SS-VH38H Vacuum Cavity Handpiece

Handpiece for VSS Vacuum-Suction-System Vacuum-System-Handpiece with flat nozzle for the removal of spinal cord from the halved animal carcass of cattle, pig and sheep



166_011_001 VSS-VH38I Bone Dust Vacuum

Handpiece for VSS Vacuum-Suction-System Vacuum-System-Handpiece with nozzle for the removal of soft bone dust, water- and blood remains, spinal cord -from the halved animal carcass- of cattle, pig and sheep



CAT 202 LG VSS FAT SUCKING TRIGGER GUN

Fat Gun is designed to effectively remove fat other small residual tissues by means of vacuum. It is used in conjunction with Vacuum - press open vacuum to scrape - automatic Shutoff ; Excluding vacuum pump system



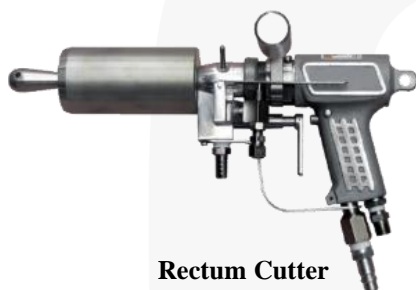
166-101-001 SVH 38 B Steam Sanitize Vacuum Handpiece

Sterilization via integrated steam supply and suction by vacuum-duct incl. Steam- and aspirator-hose (4m)



166-015-001 VH38E Hand piece for VSS Vacuum Sheep spinal cord removal Handpiece

Vacuum-System-Hand piece with 1.2m hose for the removal of spinal cord on whole sheep-carcasses



Rectum Cutter

CAT 202 EDF76 Cattle

CAT 202 EDF64 Sheep & Pig

To optimally cut out the rectum of pigs and sows sheep and cattle, Clean and even cut, Increased yield thanks to more meat on the carcass, and less on the rectum. Vacuum extraction of the faecal remains reduces the risk of contamination, eliminating chance of rectum falling into the abdominal cavity. Internal cleaning system for blades reduces cross contamination. vacuum system and air compressor not included



Poultry Lung Gun

CAT 202 LG

The Lung Gun is designed to effectively remove lungs and other small residual tissues by means of vacuum. It is used at evisceration and works in conjunction with Vacuum alongside other tools to semi-automate the evisceration process Perfect tool for manual removal of lungs; Pneumatically operated, which ensures a smooth operation, automatic Shutoff Excluding vacuum pump system



Poultry Vent Cutter

CAT 202 EDF28s

Hand tool to manually cut poultry vents, cost-effective tool to semi-automate the evisceration process and reduce line personnel, precise and efficient vent removal faecal matter is automatically sucked away to reduce the risk at contamination, 2000 birds / hour Set includes hoses, regulators, lubricators - vacuum system and air compressor not included

VACUUM SANITISER SYSTEM

For the efficient removal of contamination and reduction of germination on slaughter carcasses, vacuuming of dirt, ingesta, hairs and other contaminants, simultaneous disinfection with steam, significantly improved reduction of germination compared to cutting by hand-knife with e.g. Ecoli germs, increased food-safety, improved yield due to lower loss of product in comparison to cut away, less danger of cross-contamination thanks to continuous steam-Disinfection from hand piece, no visible changes on the meat surface



System is made up of vacuum tank & pump - options include trolley, steam generator and Hand piece

Stainless Steel Vacuum tank 909-000-026/7/8 VT 110 , VT 200, VT 330 Litre -

Features easy empty and wash down due to large opening and discharge shutters including Separator Can for the first separation of material and fluids, when full exhaust is auto closed to vacuum pump, large 76 mm connections and 23 liter capacity

Vacuum tank 909-000-026/7/8



Vacuum Pump VP1/2/300



Vacuum Pump VPSC



Steam Generator

909-200-001 21 kg / hour 3 heating levels, 15kW

909-200-002 28 kg / hour 3 heating levels, 20kW

Others and accessories

909-100-904/5/6 Safety circuit wiring panel – for VP100/200/300

100-035-099 kit 38mm dia. x 5m long Hoses kit Spinal cord

166-107-001 5m long Hoses kit Steam Vacuum sanitiser

913-101-220 Disinfection Basin

909-900-003 Mobile Trolley VSS 45Kg





Rectum / Bung Vacuum

1-VP020- 21 m3 /Hour, 0.41 kW, 20kg

Ideal used with rectum / Bung / Vent cutter

SKU	pump model	Pump Volume [m3/h]	KG	KW	Oil Qty
909-100-004	VP020	18-21	20	0.41-0.55	0.5
909-300-000	VPSC150-3	150/180	27	2.2	No Oil
909-100-010	VPSC300-2	160/190	52	3	No Oil
909-300-001	VPSC320-3	320/384	53	4/4.6	No Oil
909-300-002	VPSC520-3	520/624	110	11	No Oil
909-100-015	VP100	100	77	2.4	2
909-100-002	VP200	160	135	3	7
909-100-011	VP300	300	180	7.5/9	4

VACUUM SANITISER SYSTEM

Type	Part number	CAT 202 VSS	CAT 202 SVSS	CAT 202 VSSEDF
Vacuum-Tank incl. Separator-can				
Separator can (Between Vacuum Tank & Pump) Included with tank below		*Included*	*Included*	*Included*
VT110 (Content: 110 l)	909-001-002	*Included*	*Included*	*Included*
VT220 (Content: 220 l)	909-000-026			
VT330 (Inhalt / Content: 330 l)- ohne Fahrwagen/ without carriage- cannot go on the trolley	909-000-027			
safety Circuit included 909-100-904/5/6	909-000-028	*Included*	*Included*	*Included*
	909-100-906			
Vacuum Pump incl. Oil				
VP020	909-100-004			*Included*
VPSC150-3	909-300-000			
VPSC300-2	909-100-010			
VPSC320-3	909-300-001	*Included*	*Included*	
VPSC520-3	909-300-002			
VP100	909-100-015			
VP200	909-100-002			
VP300	909-100-011			
Handstücke* / Handpieces*				
SVH38A incl. Steam- and aspirator-hose (4m)	166-101-001		*Included*	
EDF64 	908-001-001			*Included*
EDF76 	908-001-002			
Balancer F6-2,5SK	920-415-102			
Balancer F1-1,6N	920-401-000			
Handpiece-Hoses Connection Handpiece - Tank Priced per 5m				
VHSL38, Ø=38mm	100-035-056	*Included*		*Included*
Vacuum-Hoses				
VPSL76, Ø=76mm	100-035-099	*Included*	*Included*	*Included*
Trolley	909-900-002	*Included*	*Included*	*Included*
Steam-Generator				
SVG21 Max. 15 kw / 21 kg/h	909-200-001		*Included*	
SVG28 Max. 20 kw / 28 kg/h	909-200-002			
Console for mounting of Steam-Generator	166-109-001		*Included*	
Desinfection Basin	913-101-220			
Desinfection Basin DES-B-EDF64	908-200-003			
Package		CAT 202 VSS	CAT 202 SVSS	CAT 202 VSSEDF

Features easy empty and wash down due to large opening and discharge shutters including Separator Can for the first separation of material and fluids, when full exhaust is auto closed to vacuum pump, large 76 mm connections and 23 liter capacity



**Vacuum Pump
VP1/2/300**



**Vacuum Pump
VPSC**



**21 kg / hour 3 heating levels, 15kW,
28 kg / hour 3 heating levels, 20kW,**



LUBRICATION CHART

Hydraulic Oil Hydraulic Food Cutters

Air over Oil Hydraulics HPP 4 5L, HPP 6 15L, HPP 12 7L

Packaging	Item No.
5L Canister	171-500-001
10L Canister	171-500-002
20L Canister	171-500-003
Hydraulic pump oil (For stuffers)/ 1 litre	360F-000-46

Air line lubricators – Hydraulic Oil

For use in Air line Lubricators

All pneumatic tools – Drip feed Airline Oil.

Hydraulic pumps HPE 9 21L, HPE 16 28L, HPE 20 28L

1L Bottle	047-004-004
5L Canister	171-500-004
10L Canister	171-500-005
20L Canister	141-500-006

Vacuum Pump Oil

VP 020 – 0.5L, VP 100 – 2L, VP 200 – 7L

1L Bottle	171-500-015
5L Canister	171-500-016
10L Canister	171-500-017
Vacuum packing machine oil – 20 lit	370-500-68 20
Vacuum Packing Machine Pump oil – 5L	370-500-68

ZKM Gearbox Oil Foodgrade Gear oil

Used in gear boxes high speed and temperature-

Per litre	159-016-035 220
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Thermal oil for scalding tank heating oil	157 6530
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Lubrication Grease – Trimmers

0.180kg Grease gun trimmer	028-100-006
0.140kg Grease gun shear/SH/BBH	151-001-067

Lubrication Grease – Dehider Nozzle

Grease gun ST, SST, BBST Saws	151-002-039
Grease gun ED, KP164, PNM Air tools	047-004-002

Grease gun refill

1kg Box refill	100-013-007
0.400kg cartridge	100-013-037

Rail Track Grease

0.4kg	7700-6672
2.25kg	7700-6673
13.6kg	7700-6674

All our Oils and grease are Food Grade and intended for use on machines as described for use in Food Production



047-004-004



171-500-010

Gearbox Grease

Gear 16, Gear 18 mt, Gear 23 & 23L mt, 28/28L
Gear 33/33L all 0.100kg

Packaging	Item No.
1kg Box	171-500-010

High speed gearbox grease OSK 479

Gear GM, ZKM 25 all 0.100kg Robotic Gearbox GREASE 1 kg
OKS479 - Food Processing, Beverage and Pharmaceutical
Industries High temperature -25 to + 160 C .Pressure ,
oxidation, water & steam resistant, Adheres well- use as
usual for greases

1kg Box	100-013-039
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CONNECTION KITS & POWER CABLES

Air connection kit 1 x 5 m Hose, ¼" filter regulator lubricator unit with lock to secure pressure control Includes 1 litre Airline edible oil. All that's needed to connect and run specific machine



028-002-007 ¼" Trimmer Connection Kit
Pneumatic Connection Kit For Trimmers

168-002-101 P3 Evo2 Connection Kit
½" Pneumatic Connection Kit 6 Bar 420 L/Min P3 evo2

050-001-005 ¼" Dehider Connection Kit
Pneumatic Connection Kit For dehiders

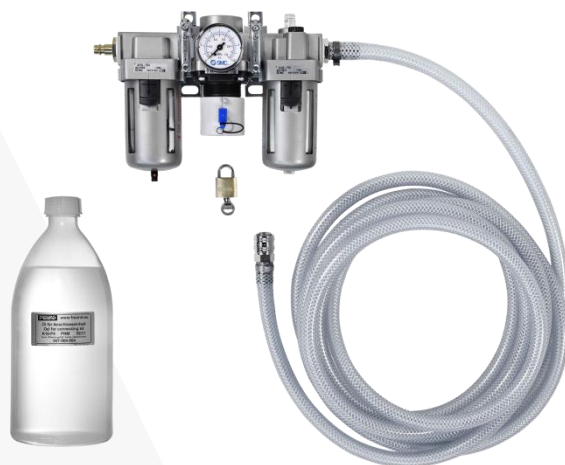
100-035-013 ¼" EDF Connection Kit
Pneumatic Connection Kit For Bung Droppers



Air / water coil spiral pipes – fully insulated and protected food grade. Blood and Fat resistant Supplied complete with quick release fittings , Made to the Highest Freund Standard

133-001-008
Coiled air or Water Pipe

Air connection kit 1 x 5 m Hose, 1/2" filter regulator lubricator unit with lock to secure pressure control Includes 1 litre Airline edible oil. All that's needed to connect and run specific machine



168-002-042 Connection Kit
½" Pneumatic Connection Kit 6 Bar 420 L/Min P3 evo1 –Skimmers / K16P4

078-100-051 P5 Connection Kit
½" Pneumatic Connection Kit 6 Bar 820 L/Min P5 –Skimmers

164-003-002 Connection Kit
For pneumatic Stunners



Power cables with coil spiral – fully insulated and protected food grade. Blood and Fat resistant Supplied complete with insulated bellows, saw and hanging grips. Supplied with or without EU plug.
Made to the Highest Freund Standard

Type	Without Plug	With EU Plug
2 Core x 1.5mm	164-101-004	
3 core 1.5 (without bellow)	100-016-089	
4 Core x 1.5mm	115-001-190	
5 Core x 1.5mm	115-001-192	115-001-195
7 Core x 1.5mm	123-001-115	

16 Amp Type 200 IP54 3P+N+PE
3 Pole + Neutral + Protected earth

100-017-043 16A Socket



100-017-006 16A Plug



ULTRASOUND INTROSCOPE

New and improved Ultrasound Introscope Back fat Thickness Measurer is an instrument which emits and receives ultrasound waves, when the emitted ultrasound waves travel through skin and fat of an animal, each layer will reflect a signal back to the instrument which is calibrated to display an accurate mm measurement. Each layer of skin or density change will trigger an event and the inner surfaces of skin and or tissues within the animal will show as a reading. To increase the accuracy, the tester ignores the outer skin layer if it is less than 3 mm thick. The reflections from the back fat layers are calculated and calibrated. A reading of the total fat thickness from the top of the skin to the bottom of the last layer of muscle or flesh will be shown in the digital display. The total fat depth includes animals having 1, 2 or 3 layers of back fat, such as seals, pigs, sheep and cattle. Total measurement range is 4-35 mm (accuracy ± 1 mm). The unit is designed to work equally well on live animals and in processing plants on carcasses as an aid to determine the grade of meat.

The ultrasound Introscope back fat Thickness Measurer can also detect pregnancy and the fat needed for a beneficial pregnancy.



Device now includes specially designed stabilising pressure disc which ensures a quick easy reading with pinpoint accuracy and minimal effort. The instrument is reliable precise and extremely fast. Press store and the unit will record the reading in the next available data group. (1-99)

CAT 128U2

Ultrasound Introscope Back Fat Thickness Measurer

Rated power: 5VA;

Dimensions: 110 x 110 x 75 mm³ (LxWxH);

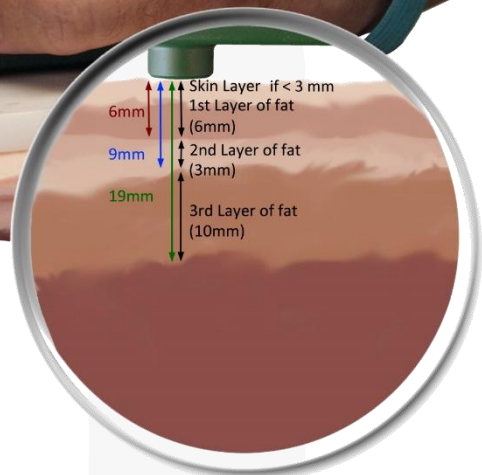
Weight: 266g

Test data: digital tube displays the back fat thickness;

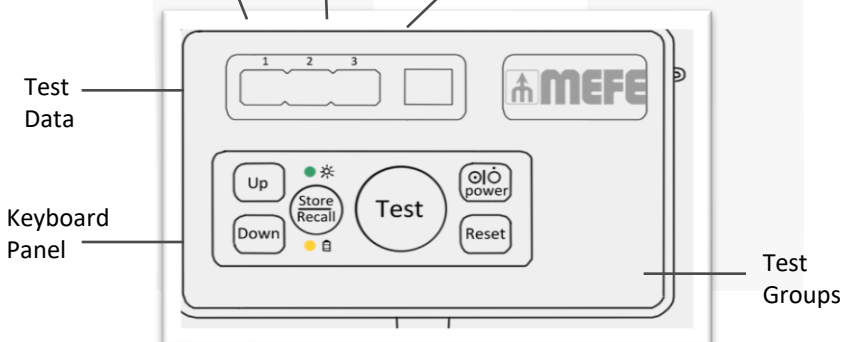
Store data: store 99 groups of data;

Read data: read the stored data according to the No.;

Display charge: in standby mode, digital tube displays the remaining power.



First Layer; Two layers; Three layers; of back fat thickness



TOE / HOOF MACHINES



- Full Stainless steel
- 650 x 400 x 1050mm
80 KG
- 400 Volt 1.5 Kw Motor
-24 volt control
- 500 Cattle feet / hour
- Pedal / Foot operated
(hands Free)
- Reverse action and
emergency stop
- 900 mm Work height

CAT 141 Cattle Hoof Remover



- Full Stainless steel
- Fitted with guides
- 650 x 400 x 1050mm
130 KG
- 400 Volt 0.75 Kw
Motor -24 volt control
- 500 trotters / hour
- Pedal / Foot operated
(hands Free)
- Reverse action and
emergency stop
- 900 mm Work height

CAT 141P Pig Toe Remover / Sheep Hoof remover

BONE / TOE PULLER

Thanks to Alloy and Stainless steel being rust proof and having a low weight low weight of 7 kg, Toe Puller features a simple and easy handling operation.



- Stainless Steel structure
- Stainless steel blades – Thickness: 10 mm
- Total weight of machine: 5.2 kg
- Air pressure: 6 bar
- This machine is high performance removing more than 12 nails per minute

CAT 206 PTR Pig Toe Remover



Thanks to Alloy and Stainless steel being rust proof and having a low weight low weight of 7 kg, The Bone Puller features a simple and easy handling operation. The extraction of bone is arranged by powerful pneumatic cylinder which is both fast and quiet.



TECHNICAL FEATURES:

- Stainless steel and aluminium frame
- Stainless steel casing and extracting hooks
- Pneumatic controls
- Max. power developed 1000 kg
- Machine weight 7 kg
- Powered by compressed air,
- Air consumption 30 lt/min
- Working pressure 6 bar

CAT 206 BP Bone, Shoulder Blade Puller



CORE SAMPLER DRILL

The MEFE Core Sampler is a precision-engineered tool designed for accurate and sanitary core sampling in food and meat processing applications. Built for durability and hygiene, it ensures a clean, uncontaminated sample every time.

Ideal for meat processors and quality assurance (QA) teams, this food-grade core sampler meets industry standards for Chemical Lean (CL) testing, making it essential for quality control and compliance with food safety regulations.



CAT 3301 Complete Core Sampler Gun with 12" Tube

- Effortless Operation: Simply rotate the tube manually or with an air drill for safe and efficient sampling.
- Superior Hygiene: All parts are fully immersible after disassembly, allowing for thorough cleaning
- Premium Construction:
 - Sturdy 2" O.D. x 16 GA polished stainless steel sampler tube.
 - Made from T304 stainless steel, UHMW-polyethylene, and food-grade neoprene, ensuring full compliance with food safety standards.
- Interchangeable Tubes: Available in 12", 24", 36" and 42" lengths to suit different sampling needs.
- Precision Cutting: A sharp knife edge on the tube allows smooth and effortless drilling



CAT 3301 * Sampling Tubes

*12, 24, 36, 42" Long tubes

HEAD SPLITTER



- 1.5 kW motor 400V
- Stainless steel
- Easily splits sheep heads without damaging brains
- Double sided – split 2 heads at same time, double acting cylinder, electrohydraulic up and down
- 360 heads / hour / side
- Speed 0.12 m/second
- Designed for easy maintenance and cleaning.
- 24 Volt dual hand safety control to EN 574
- Overall sizes 900 x 450 x 1800 mm
- Weight 200kg



CAT 143S Sheep Head Splitter



- 4 kW 3 Phase hydraulic
- Easily splits sheep heads without damaging brains
- Oil cylinder
- 180 heads / hour
- Hydraulic pressure station
- Hydraulic control system and soft pipe
- Designed for easy maintenance and cleaning.
- 304Stainless steel waterproof electric control box
- Overall sizes 2300 h x 800 x 800 mm
- 280 KG

CAT 143S1 Sheep Head Splitter



- 1.5 kW motor. 400 V Stainless steel
- Easily splits hogs heads without damaging brain
- Double action , Double acting cylinder , Electro Hydraulic
- 360 pig heads / hour speed 0.12 m/second
- Designed for easy maintenance and cleaning.
- 24 Volt dual hand safety control to EN 574
- Overall sizes 900 x 450 x 1800 mm high
- Weight 200kg

CAT 143P Pig Head Splitter



The operating system consists of placing a whole hog head on the central table. Operator presses two buttons simultaneously with both hands and the machine slides the table into the machine locating the head under the cutting blade, the hydraulic guillotine cuts the head and opens the head with the help of the pneumatically operated side tweezers The head is returned to the front of the machine for easy removal of brain and halves

- Special blade for pork heads
- Machine make in stainless steel
- Power: 4Kw. 400 V. Three-phase
- 24 Volt dual hand safety control to EN 574.
- Equipped with head clamps for more production
- Compressed air at 6 bar: 1.6 litres / head
- Dimensions: Width 900mm, Length 900mm, Height 2.200mm
- Weight: 560Kg.
- Safety drive according to EN574.
- Production: 400 heads pork / hour

CAT 143PO Pig Head Splitter And Opener



- Designed for splitting heads without damaging the brain
- 3 kW motor. 400 V
- Electro – hydraulic machine with electrical control 24 V
- Stainless steel
- Easily splits BEEF heads without damaging brains
- Double action , Double acting cylinder , Electro Hydraulic
- Designed for easy maintenance and cleaning.
- 24 Volt dual hand safety control to EN 574 , two hand switching
- Overall sizes 400 mm x 800 mm x 2000 High
- Weight 500kg

CAT 143B Beef Head Splitter



- 1.5 kW motor. 400 V Stainless steel
- Frontal protection with photoelectric barrier
- Full protection guard
- Easily splits hogs heads without damaging brain
- Double action , Double acting cylinder , Electro Hydraulic
- 360 pig heads / hour speed 0.12 m/second
- Designed for easy maintenance and cleaning.
- Overall sizes 900x 450 x 1800 mm high 300 KG

CAT 143PP Pig Head Splitter Guard & Photoelectric Sensor

CHEEK CHISEL JAW BREAKER



CAT 143 1020
Cheek Chiseller and Jaw Puller 2 separate machines
2 x workstations



CAT 143 31
Head Chiseller And Jaw Puller , All in one
machine 1 workstation



Stainless steel construction, hydraulically
 powered with air control, adjustable operator
 stand, 200 head per hour capacity.
 Weight: 193 Kg
 Air Pressure: 6 bar

Table Jaw Breaker & Cheek
Chisel
CAT 143 BHT
Beef Head Table Chisel And
Jaw Puller

CAT 143 BH Pump Hydraulic
Pump

- Stainless steel handle and fittings
- Pneumatic Ram Power assisted chisel
- Multiple uses to separate or wedge open or tear
- Options to fit with blade to Cut with Force
- Hanging Bracket or option With balance to Suite Horizontal
- Foot switch control



CAT 143 CH Chisel Arm

ELECTRIC SCRAPING / SHAVING

An Electric scraper designed for the efficient cleaning and removal of hair from scalded animals.

Motor driven powerful 372 Watt

Durable, flexible drive shaft 1.5 long

Stainless steel construction, Waterproof sealing on handpiece, and

Lightweight handle for easy operation.

Clear visibility of accumulated scales or bristles.

Temperature operating requirements within +5°C to +40°C

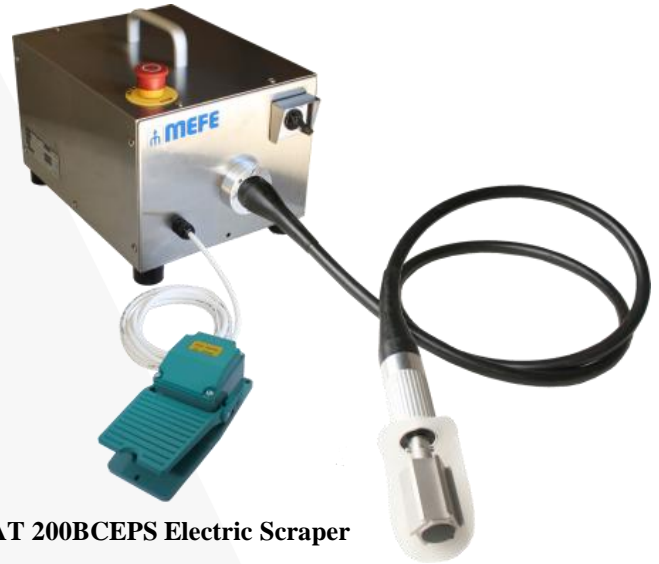
Plastic cover on scraper to avoid spraying hair

Safe scraper head: prevents user injury, keeps animal in good condition and retains value – no cutting or bruising of skin

Scraping can be done in the scalding tank – works under water (only scraping head)

Including 250 V foot switch for safe on off control

Can be used on a variety of animals – pigs, sheep, goats, large fish etc.



CAT 200BCEPS Electric Scraper

An Electric shaver designed for the efficient cleaning and removal of hair from scalded Pigs, Goats and Sheep.

Motor driven powerful 372 Watt .

Durable, flexible drive shaft 1.5 long.

Stainless steel construction, Waterproof sealing on handpiece, and Lightweight handle for easy operation.

Clear visibility of accumulated scales or bristles.

Temperature operating requirements within +5°C to +40°C

Stainless steel cover on shaver to avoid spraying hair.

Shaver head fitted with 6 shaver rotating blades.

Including 250 V foot switch for safe on off control.

Shaving can be done in the scalding tank – shaver head will work under water.



CAT 200BCES Electric Shaver

Spare Parts

200BC39 Emergency Stop Switch

200BC30 Handle

200BC32 Standard Scaling Spindle

200BC36 Plastic Hand Piece Guard

200BC61 Large Scraping Spindle

200BC70 Large Shaving Spindle

200BC70B Shaving Blades

200BC18 Transmission Shaft S/Steel

200BC19 Flange eecting Plate

200BC23 Rubber Handle

200BC 20B Drive Flex Shaft 1.5M Long

200BC 20C Drive Flex Casing 1.5M Long

200BC 20D Drive Flex Shaft T 2M Long

200BC 20E Drive Flex Casing 2M Long

200BC413 Mounting Screws

Stainless Steel cover
Shaver head fitted with 6 shaver
rotating blades



200BC3070 Shaver Handpiece Complete

**200BC3070M Shaver Cage Handpiece
Conversion Kit –Above excluding handle**

PIG SCRAPERS

Dehairing rubber with 22 layers of synthetic fabric laminated crossweave and including
Stainless steel Scraper, bottom plate and bushed holding holes with foxing rivets
Double thickness where its needed

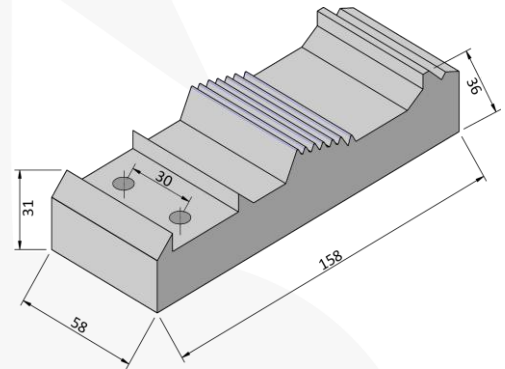
With this dehairing paddle, the ratio of price, durability, quality and hygiene is far superior to others available for slaughterhouses



CAT 151B1

Pig Scraper Paddle Complete

263 long x 103 wide



CAT 151 6850M Mini Scraper Block



Dehairing Machine

CAT 151G

Pig Scraper Rubber Blocks

M20/SK20



AWE Machine 95 x 102

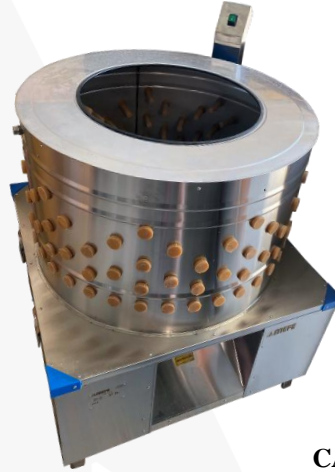
CAT 151H

Pig Rubber Blocks

PIGLET DEHAIRING MACHINE

Piglet Dehairing Machine , Stainless Steel body Automatic Electric rotary dehairing which cleans and removes hair off Scalded piglets. Simply scald piglets then place in spinning drum in loads of upto 20 Kg, Drum fitted with hose Water connection Chute at front where hair is flushed out.. Easy to operate, CE mark Certified.

Maximum drum load - 20 KG
Voltage: 220V
Power: 2.2kW
Drum Ø: 800mm
Finger Hole Ø: 24mm
1850 x 850 x 1100 mm, 108kg
20 Kg Loads should take around 2 minutes max,
Correct scalding procedures dependant
Pallet Package: 93 x 110 x 118cm, 122kg / 301.79Vkg



CAT 155 8P
Piglet dehairing 20 Kg

Custom automatic Scalding – Dehairing of piglets for large slaughtering capacities. Specialised equipment for fast and efficient hair removal without hair roots. Constructed for highest quality and productivity Automatic

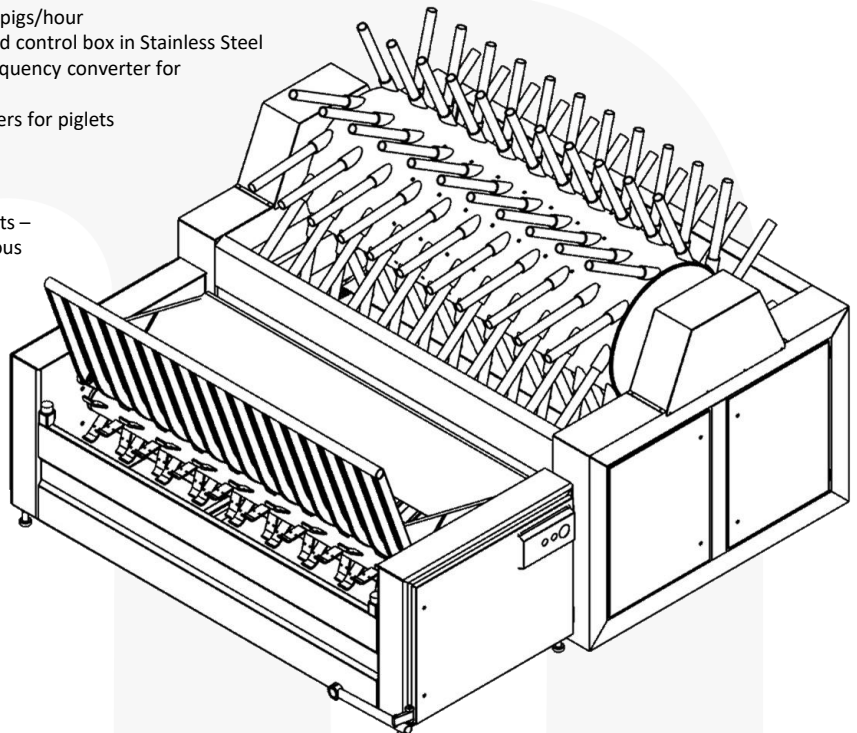
Capacity 150 to 180 Piglets/Hour

Automatic Dehairing

- Dehairing for pigs from 5 kg – 40 kg
- Cleaning Dehairing capacity 150 to 180 pigs/hour
- Body fully from stainless steel Doors and control box in Stainless Steel
- Dehairing power 5.5 KW fitted with frequency converter for variable speeds for efficient scraping
- Dehairing fitted with special mini scrapers for piglets
- Dehairing dimensions 2440 x 1000 mm

Automatic Scalding

- Automatic scalding with 8 compartments –
- 12 suckling pigs under water – continuous
- Scalding tank 5mm Stainless steel
- Automatic scalding and feed
- Heating: electric 40-50 KW, and or optional steam
- Electronic temperature control
- Dimensions 2440 x 1535 x 1800 mm
- Weight 1,200 KG
- Power motor: 1.1 Kw
- Supply voltage: 3x 400V
- Control voltage: 24V
- Circulating pump: 1.1 Kw
- Water intake: 1 ½"
- Water quantity: 2.000 litre



CAT 157 T200.08
CAT 157 S200

Automatic Scalding Tank Automatic 1.1 KW
Piglet Dehairing Machine

DEHAIRING SCALDING MACHINE

Dehairing and scalding machine model M20 is designed for pigs weighing 25-200kg, an adaption is available for suckling pigs weighing 10-50kg as well as overrising machine to accommodate 30-220kg. This model provides the complete solution to the smaller sized abattoir and is capable of scalding, dehairing and cleaning 18-20 pigs / hour. Complete stainless steel shaft is fitted with flexible rubber scrapers. The machine has incorporated electrically heated oil jacketed heating elements which are thermostatically temperature controlled - 3/4" water connection. The machine is equipped with fixed twin rollers which are each fitted with special rubber beaters for thorough cleaning and has an ejector rake. Electrical panel and control is integrated into the body of the machine – no external cables.

Inside Length: 2140 mm – 1990 mm
External dimensions: 2150 x 1000mm
Weigh Approx.: 420-500kg
Heating: 12kW sealed oil
Electrical: Motor 2.2kW 400V
Scraping paddles: 80 units
Production approx. 18-20 pigs/hour
Back rubbers on body, Hinged lid & Cradle eject rake
Mobile with Trolley



CAT 157M5(SS) (L/R) Scalding Dehairing

Setup for Pigs from 10 to 50 kg 10 Kw Heating, internal length 1240 mm

CAT 157M15(SS) (L/R) Scalding Dehairing

Setup for Pigs from 10 to 150 kg 12 Kw Heating, internal length 1800 mm

CAT 157M18(SS) (L/R) Scalding Dehairing

Setup for Pigs from 10 to 180 kg 12Kw Heating, internal length 1990 mm

CAT 157M20(SS) (L/R) Scalding Dehairing

Setup for Pigs from 30 to 200 kg 12 KW , internal length 1800 mm

CAT 157M22(SS) (L/R) Scalding Dehairing

Setup for Pigs from 30 to 220 kg 16 KW , internal length 1990 mm

Options :

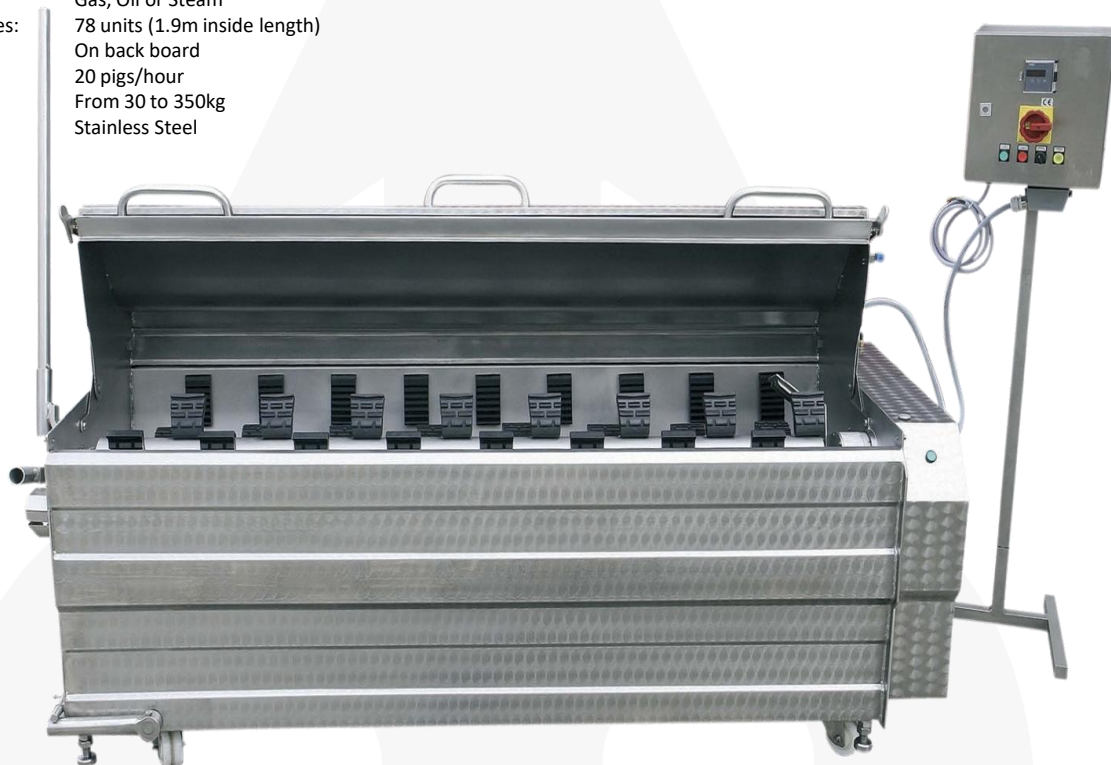
157 M (SS)HB - Hair collection Box, **157 M AHS** - Automatic Hair spiralling conveyor,

DEHAIRING SCALDING MACHINE

Pass through Dehairing and scalding machine model SK20 is designed for pigs up to 250kg or the option is available to increase the length to accommodate pigs up to 350kg. This model provides the complete solution to the medium sized abattoir and is capable of scalding, dehairing and cleaning 15-20 pigs / hour, entry from rear, exit to front (pass through). Complete stainless-steel shaft is fitted with flexible rubber scrapers and the machine also includes a head scraper which removes the hair from those difficult areas. Incorporated into the machine is a hair collection box and an automatic hair removal screw. The SK model has a double (2) roller shaft system which enables complete cleaning of the machine. The machine has incorporated electrically heated oil jacketed heating elements which are thermostatically temperature controlled, or alternatively heating can be achieved via Gas burner and stainless-steel coil running off 240V thermostatic control or supplied steam heating is also available - ¾" water connection.

Complete production is automated with pneumatic lid operation.

- Inside length: 1.9m / 2.2m / 2.5m
- Height/width: 1m x 2.5m long / 2.8m long
- Weight: 570kg
- Drive Unit: 2.2kW, 380/400V 50Hz
- Motor: Choice from 13.5kW to 24kW
- Heating: Gas, Oil or Steam
- Scraping paddles: 78 units (1.9m inside length)
- Scrapers: On back board
- Production: 20 pigs/hour
- Pigs: From 30 to 350kg
- Feet and Coils: Stainless Steel



CAT 157SK20(R/L) Scalding Dehairing

Optional extras: Stainless Steel complete, increase internal length L= 2200 / XL = 2500/ XXL = 2800, automatic hair removal screw, extra length to accommodate 330 kg pigs, Pneumatic Auto eject, Pneumatic lid gas heating, 240V single phase motor, speed adjusting inverter.

Choice of lid types including a Sliding/folding lid; a Folding lid (complete lid); a Custom height lid (for larger pigs); an Automatically operated lid opener (after inserting the pigs, the lid closes at the touch of a button and the scalding and dehairing process starts, when the machine stops automatically after the set time has elapsed, the lid opens, and the pig is ejected by pressing a button.)

The machine has two openable covers enabling the loading of pig carcasses from the rear or from the front of the device. The construction and housing of the machine is made entirely of acid-resistant steel. The working part consists of a scalding tank as well as a drive and control part. Bathtub insulated with mineral wool and cover

OPTIONS

157 SK20 (S)SHS -Automatic Hair Collection Screw ((S) Stainless Steel)

157 SK20 (S)HB -Hair Collection Box ((S) Stainless Steel)

157 SK20 HC – Hinge Cover add on

157 SK20 Control – Separate wall mounted control Box upgrade option

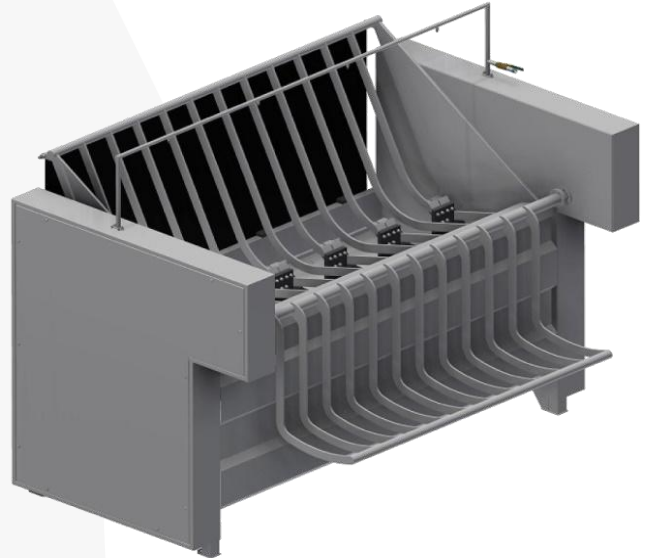
Spare Components

157 SK20c–Separate wall mounted control Box any dehairing machine , temperature and motor Control with timer and lights

PIG DEHAIRING MACHINE

Dehairing machine model 80D is designed to provide mechanized dehairing of sows for the Medium to large sized abattoir. This robust model is capable of cleaning 80 pigs / hour . The reinforced frame is manufactured from stainless steel. The shaft is fitted with flexible rubbers onto which is mounted stainless steel scrapers . The complete shaft is mounted onto sealed bearings and driven through a worm drive gearbox The motor is 5.5 KW . The machine includes for overhead spray nozzles allowing for effective cleaning of pig , machine and general area, The complete machine is fitted with a pneumatically operated cradle to facilitate the effective discharge of the cleaned pig – added to the system is a integrated scalding tank cradle enabling the scalded pig to be lifted from the scalding tank and into the machine - the loading and discharge is combined pneumatically enabling an automatic production – included is lever pneumatic control – optional Extras will include a pneumatic timer control

- Length : 2630 mm
- Width : 2100 mm
- Height: 1754 mm
- Weigh : 950 KG
- Power: 5.5 Kw
- Electrical: 400V
- Max Pig Weight : 350Kg
- Production: 80 Pigs/Hour
- Water Consumption i- Rinse Nozzles: 2-4 BAR 8-10 dm³/min
- Fully synchronised Pneumatic loading and discharge cradle (zero effort from operator)



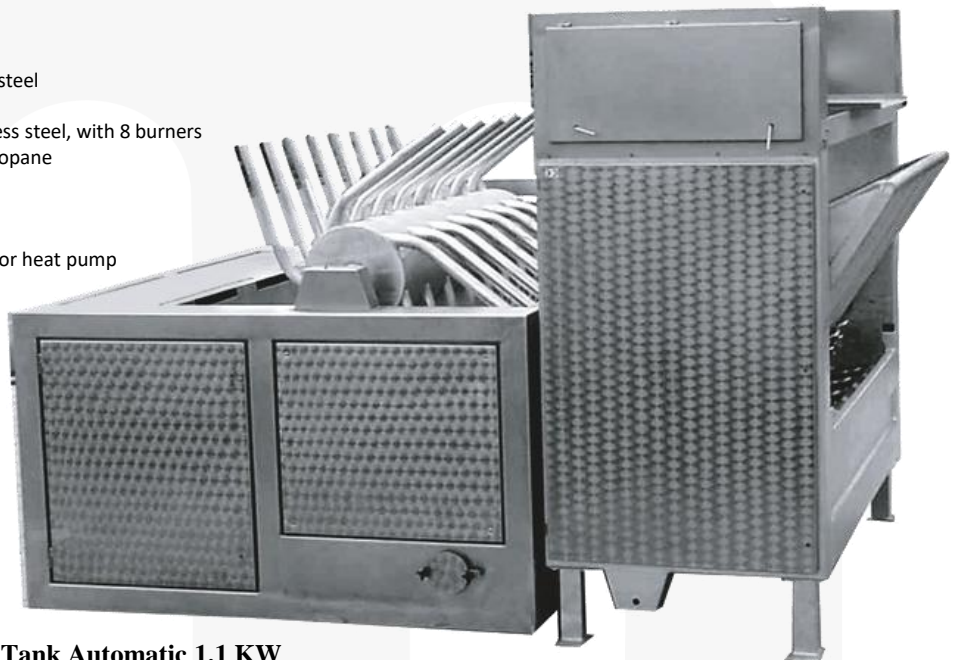
CAT 157 80
Sow Dehairing Machine Model 80D

Custom Scalding – Dehairing – Singeing and Washing for large slaughtering capacities. Specialized equipment for fast and efficient hair removal without hair roots. Constructed for highest quality and productivity Automatic

- Dehairing for 40 - 50 pigs an hour
- Body fully galvanized
- Doors and control box in stainless steel
- Power: 5.5 KW
- Singeing bridge complete in stainless steel, with 8 burners
- Singeing Burners natural gas or propane
- Automatic scalding and feed
- 3 pigs under water
- Scalding cradle 1.1 KW
- Heating: electric 40-50 KW, steam or heat pump
- Electronic temperature control

Operation

1. Scalding;
2. Dehairing;
3. Shower Wash;
4. Flame singeing;
5. Shower Wash;
6. Eject



CAT 157DS **Scalding Tank Automatic 1.1 KW**
CAT 157D50 **Pig Dehairing Scalding Machine**
CAT 157DF **Singeing Flame Unit**

GOLIATH DEHAIRING MACHINE

Auto Scalding Tank

Used in combination with a Goliath dehairing and singeing system, For 2.5 to 10 pigs under water – capacity to suite Model Goliath , Heating: 40-50 kW electric heater or option of steam heating by direct injection via special jet or using heat exchanger Automatically controlled scalding temperature Scalding temperature between 59 – 62 °C, Circulation pump, Drive through gear motor 2,5 KW 3 phases 400V 50HZ, Frequency converter to control the speed of the operating Circulating pumps for better control and adjustments of scalding temperatures for the best scalding result , stainless steel or Mild steel Hot Galvanised Construction



CAT 157GS250 Automatic Scalding Tank

SCALDING TANK AUTOMATIC - 120 Pigs/hour , 5 mm Stainless Steel, - electronically control flow and temperature, 2 x circulating pump 3.0KW, Max Capacity: 150 pigs / hour up to 120 Kg Length inside: 2500 mm Steam Heated, Automatic temperature control system Power gear motor 2,5 KW 3 phases 400V 50HZ , Speed Controlled frequency converter 2 off circulating pumps 3,0 KW Water volume water: ca 6,0 m³ 8,5 KW Control Voltage 24V DC, Package: 350 x 310 x 200cm, 2000kg / 5425Vkg

Dehairing machine model G180-280 is designed to provide mechanized dehairing of sows for the large sized abattoir. This robust Machine model selections is capable of cleaning 80 - 160 pigs / hour. The reinforced frame is manufactured from Hop Dipped Galvanized Steel. The shaft is fitted with flexible rubbers onto which is mounted stainless steel scrapers. The complete shaft is mounted onto sealed bearings and driven through a worm drive gearbox. The motor is 7.5 KW to 15 KW . The machine includes for overhead spray nozzles allowing for effective cleaning of pig, machine and general area, The complete machine is fitted with a pneumatically operated cradle to facilitate the effective discharge of the cleaned pig. The machine comes equipped with a built-in control cabinet for ease of use. The optional flame unit mounted on the Goliath allows for residue free dehairing and can be fueled by either Propane or Natural Gas which operates out of 9-12 adjustable stainless-steel burners.

Model	CAT 157G*	180	200	220	250	280
Weight per animal in kg		250	270	350	380	400
Capacity pigs/ hour		80	80	80	120	160
Working Length cm		180	200	220	250	280
Overall Length cm		235	265	295	325	355
Depth / width cm		145	145	150	150	150
Height cm		215	225	225	225	225
Weight in KG		180	210	260	300	340
Connected load, kW		7,5	7,5	7,5	11	15
Water connection		1 "	1 "	1 "	1 "	1 "
Compressed air 6 bar		1/4 "	1/4 "	1/4 "	1/4 "	1/4 "
Operating voltage		3 x 380–400 V AC 50 Hz				

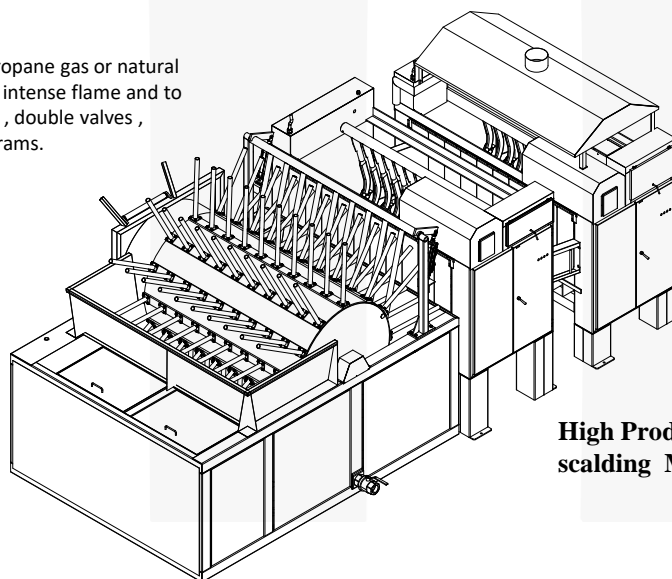


CAT 157G* Goliath Pig Dehairing Machine

Optional Addon

CAT 157GF Flaming Singing unit

Stainless Steel addon to Goliath 10 burners propane gas or natural gas ,using compressed air to generate a more intense flame and to reduce the gas consumption , Electric ignition , double valves , Electric controlling From Goliath control programs.



High Production Dehairing and scalding Machine setup

SHEEP / GOAT DEHAIRING MACHINE

Dehairing machine model 100G is designed to provide mechanized dehairing of Sheep and goat for the Medium t sized abattoir. Sheep or goat are first scalded in a scalding tank 2-3minutes under the water temperature 58°-62° C (136°-143° Fahrenheit), This robust model is capable of cleaning 100 goats/ hour maximum . The reinforced frame is manufactured from galvanized mild steel with cover plates in Stainless steel. Fitted with 4 off heavy duty riven shafts ,

Each shaft is fitted with robust rubber fingers. The complete shafts are mounted onto sealed bearings and driven through geared chain and sprockets The motor is a whopping 7.5 KW . The discharge shaft is lifted hydraulically to automatically eject the sheep/goat once clean. The complete machine is fitted with a pneumatically / hydraulic operated cradle to facilitate the effective loading of the scalded sheep or goat, this cradle is integrated to the system and lowers into the scalding tank collecting the sheep/goat and delivering it into the machine - the loading and discharge is controlled via levers on the front of the machine –optional Extras will include a PLC timer control enabling for full automation and timer control



Effective Dehairing Length :	1800 mm
Length	2653 mm
Width :	1250 mm
Height:	1698. mm
Estimated Weigh :	950 KG
Power:	7.5 Kw
Electrical:	400V
Dehairing time	30 – 40 seconds
Dehairing rate	>92% clean – singing fine hair / scraping in armpits and polishing required to get 100%
Production maximum:	100 sheep / goats / hour

CAT 157 100G Dehairing Machine Model 100G

SHEEP / GOAT SCALDING TANK

Scalding tank working together with above dehairing machine for effecting of scalding of sheep before entering dehairing machine – sized to accommodate maximum throughput of machine – Made with Hot galvanized frame , 80 mm polyurethane insulation and 2 mm stainless steel shell, overall size 3000 x 1600 x 800

CAT 103 100S SCALDING TANK STEAM HEATED – 2 mm Stainless steel Steam heating pipe

CAT 103 100E SCALDING TANK ELECTRIC HEATED = 400 V 3 phase heating

LANDING TABLE

Complete Stainless steel Flat top Pig Scraping Table, Heavy Duty, Industrial Polish
1500 long x 800 wide x 800 High ,
Mobile 2 fixed and 2 swivel 150 diameter Poly non marking wheels
30 mm solid round bar top with heavy walled tube
Overall weight 50 KG



CAT 105F Pig Scraping Table Flat Top

SINGEING POLISHING MACHINE

Sanitizing and Singing of hair from carcass that was not removed during the dehairing process and further minimise bacterial growth , Singing has a large, direct effect on shelf life and overall sanitization. Further used on skin on goats without polishing to obtain the "Nutty" flavour

Steel section structure made of stainless steel fitted with 4 corner columns murning inward to create a complete flame vortex engulfing the carcass,
Devices for holding the flame burner nozzles with gas fittings
Flame nozzles with special injector LPG gas , All-gas burners nozzles available
Equipped with valves and fittings including gas leakage protection, gas pressure regulators and pilot flame . Local Gas certification not included.

Technical Specifications

28 burner nozzles
304 Stainless steel Gas piping , valves and sensors
Central control cabinet
Working pressure 0.3-0.5 Mpa
Liquefied Gas Consumption 0.3-0.5 KG / Carcass (pig)
Overall Dimensions 2350 mm x 1260 mm x 3970 mm High



CAT 157S3 Singeing Machine

CAT 157ST Singing torch handheld LPG pipe and regulator

Finishing Polishing Machine 3 roller Effectively cleaning finishing /polishing pigs and Goats after singing. Frame and sheeting made of stainless steel

3 Whipping rolls complete Stainless steel independently driven 1.5 KW geared motors with 180 synthetic whips rotating at 373 rpm with and against the transportation direction Automatic Photo electric sensor activation , water spray shower nozzles .
2400 x 1800 2700 mm

Technical parameters:

Power :3 motors 1.5kw each 380 V
3 complete whipping shafts
Number of whips : 180 pcs
Rotation speed : 373 rpm
Size :2400 x 1800 x 2710 mm



CAT 157P3 Finishing Polishing Machine 3 roller

HIDE DEFATTING MACHINE

The hide Defatting or de-fleshing machine efficiently removes excess flesh and fatty tissue from under the pelt mechanically.

This machine is mainly used for removing subcutaneous skin, fat and residual meat residue from any species raw skin, the use of the machine enhances the tanning process as well as will shorten immersion time and decrease the need for other chemical treatments

Overall machine in Stainless steel

Multi Roller to Grip and hold .

Scraper rollers and gripping rollers

Overall size Size: 3200 x 1600 x 1700 mm

Voltage: 380 V 50Hz

Power: 60 kw



CAT 157 HDF Hide Defatting Machine

HIDE DEHAIRING MACHINE

The Cowhide Dehairing Machine efficiently removes hair from pigskin, cowhide, sheepskin or any species hide without the use of chemicals, ensuring a natural, fast, safe and environmentally friendly process.

Designed with a durable stainless steel outer cover to resist rust, it is ideal for harsh working environments. Utilizing mechanical leather clipping, rolling, and roughening, and scraping via steel scrapers fixed to flexible rubbers

This machine offers simple operation, saves time and labour, and delivers high production efficiency. A reliable choice for streamlining skin and hide cleaning and processing with minimal effort.

The hide is first cleaned and de-fleshed inside or fat side, scalded in hot water around 62 degrees before being dehaired.

- The Machine caters for any thickness or species of hide by virtue of the flexible rubbers which naturally adapt and cater for the hide thinning as hair fur or wool is stripped from the pelt. No chemicals or acids are required to process
- Material: Stainless steel
- Roller length: 1650 mm
- Clipping hide length: 1400 mm
- Power: 4.5 kw
- Voltage: 415V, 50HZ
- Packing size: 2160 X 1000 X 2120 mm
- Gross Weight :1200 kg



CAT 157 CHD Cowhide Dehairing Machine

SINGEING CONVEYOR

Machine constructed for the purpose of singeing hair off meat.
Mainly used for pork ears, faces, snouts, beef, lamb and goat heads and feet.

Steel chain conveyer linked without welds, variable speed, chain conveyer is water cooled. Burners running off propane, LPG or natural gas. Burners and machine complete stainless steel with all required safety valves and controls.

Production Material:	500kg/hour
Power:	0.250 Kw
Voltage:	240/440 V
Dimensions:	480 x 2050 x 1700mm high
Cold Water Consumption:	0.55m3/hour
Gas Pressure:	2.5 Bar
Gas Consumption:	9m3/h
Weight:	100kg



CAT 152TX2000 Singeing Conveyor



CAT 152C Transfer Conveyor

Picture - singeing conveyor to washer refiner

BREASTBONE SAW

Open brisket with one cut.
Dual hand operation
Pneumatically operated.
Fast and safe.
Weighs only 14 kg



CAT 204 BBS14 Sheep Brisket Shear German

Open beef and pork brisket effortlessly
300 mm long fine tooth blade
Stump nose blade for stomach protection
Strong 950 W 3 phase electric motor
Fast and safe.
Weighs only 11 kg



CAT 204 BBST30-13 Brisket Saw

Open beef and pork brisket effortlessly
300 mm long fine tooth blade
Stump nose blade for stomach protection
Strong 1.3 Kw 3 phase electric motor
Fast and safe.
Weighs only 18.5 kg



CAT 204 BBH30-03 Brisket Saw

BREASTBONE SAW

Knife brisket saw 250 MM Blade

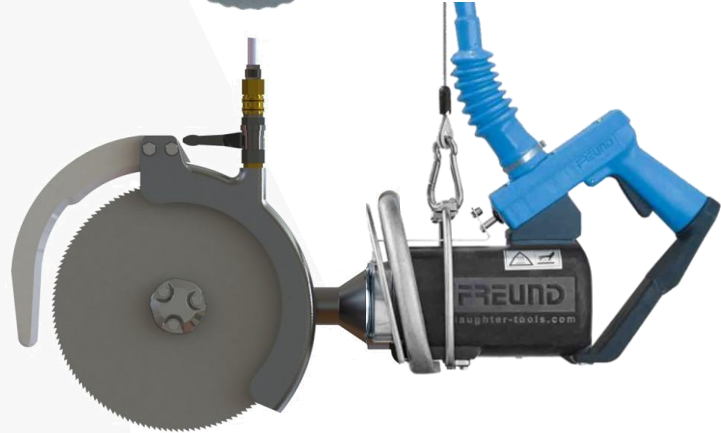
Pig and lamb sheep Breastbone knife circular saw for medium to large plants,
 Knife guard prevents from cutting organs controls the depth of penetration,
 Micro tooth sedged cutting ensures zero force pressure , eliminating swing, Zero
 Bone dust and splinters, Extreme speed,
 1800 Watt Power, with dual hand control anti-tie down
 Micro toothed stainless blade 250 diameter,
 IP 65 ,Virtually ZERO bone dust, ,Weights 21 kg,
 Optimised hygiene and enhanced shelf life, clean and smooth knife cut,
 complete safety control with Dual HAND Anti Tie down and mechanical break on
 motor



CAT 204 BBKM25-06D 2HATD Knife blade Brisket saw Pigs & sheep

Circular Breastbone Saw 280 mm Blade

Pig and Sow and sheep Breastbone circular saw for medium to large
 plants,
 Special blade protection prevents from cutting organs,
 1800 Watt Power
 Circular saw blade 280mm diameter, coarse tooth,
 blade KGZ 140 tooth 220-005-005
 Weighs 21 kg,
 Diagonal rear handle for low working position



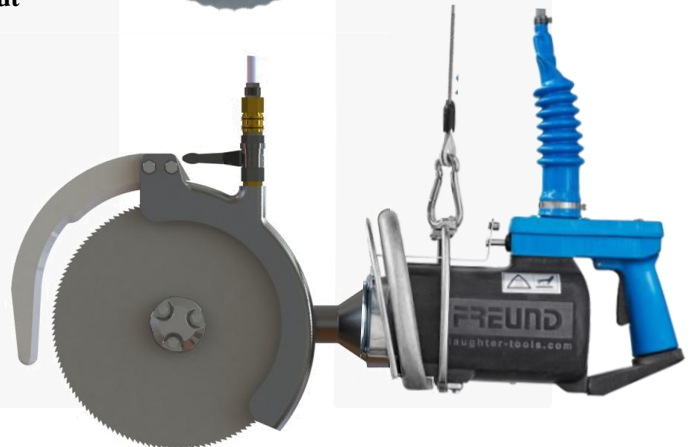
CAT 204 BBK28-06D 2HATD Circular Breastbone Saw Beef Sheep & Pigs

Inverted Sheep

Lamb sheep Inverted Breastbone knife circular saw for medium to large plants,
 Knife guard prevents from cutting organs controls the depth of penetration, Micro
 tooth sedged cutting ensures zero force pressure , eliminating swing, Zero Bone
 dust and splinters, Extreme speed,
 1800 Watt Power, with dual hand control anti-tie down
 Micro toothed stainless blade 250 diameter,
 IP 65 ,Virtually ZERO bone dust, ,Weights 21 kg,
 Optimised hygiene and enhanced shelf life, clean and smooth knife cut, complete
 safety control with Dual HAND Anti Tie down and mechanical break on motor



CAT 204 BBKM25-06 2HATD Knife blade Brisket saw Sheep Inverted High brisket cut



CAT 204 BBK28-06 2 HATD High Cut Circular Breastbone Saw

BEEF BREASTBONE SAW

Beef Brisket Saw 250 mm Carbide Blade

Designed to handle the robustness of beef brisket, this high-performance cutter is equipped with a Carbide-tipped blade for effortless slicing through tough beef brisket bone. This cutter operates at an extreme speed, powered by a robust 1800 Watt motor.

With a dual hand control and anti-tie-down features, the cutter prioritizes safety. The knife guard is engineered to prevent puncturing the stomach. The Carbide-tipped blade ensures a longer life span of the blade, saving money and time. Weighs 21 kg, IP 65, including a mechanical motor break, makes it an essential tool for efficient and safe beef brisket processing.



CAT 204 BBKC25-06D 2HATD

Beef Brisket Saw Carbide Blade

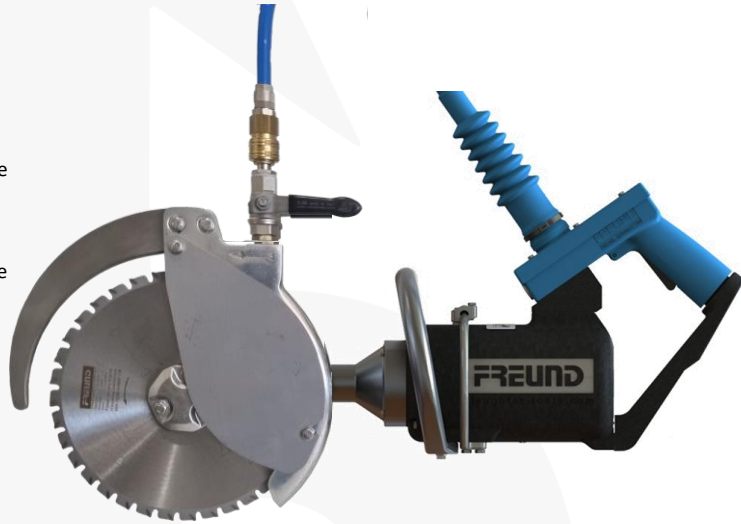
Beef Brisket Saw 280 mm Carbide Blade

Pig and Sow and sheep Breastbone circular saw for medium to large plants,

Special blade protection prevents from cutting organs,
1800 Watt Power

Circular saw blade 280mm diameter, Carbide tooth tough hard bone
Weighs 21 kg,

Diagonal rear handle for low working position



CAT 204 BBKC28-06D 2 HATD

Circular Breastbone Saw

Beef Saw 280 mm Carbide Blade straight Handle – Mid to high Cut
Pig and Sow and sheep Breastbone circular saw for medium to large plants,

Special blade protection prevents from cutting organs,
1800 Watt Power

Circular saw blade 280mm diameter, Carbide tooth tough hard bone
Weighs 21 kg,

Diagonal rear handle for low working position

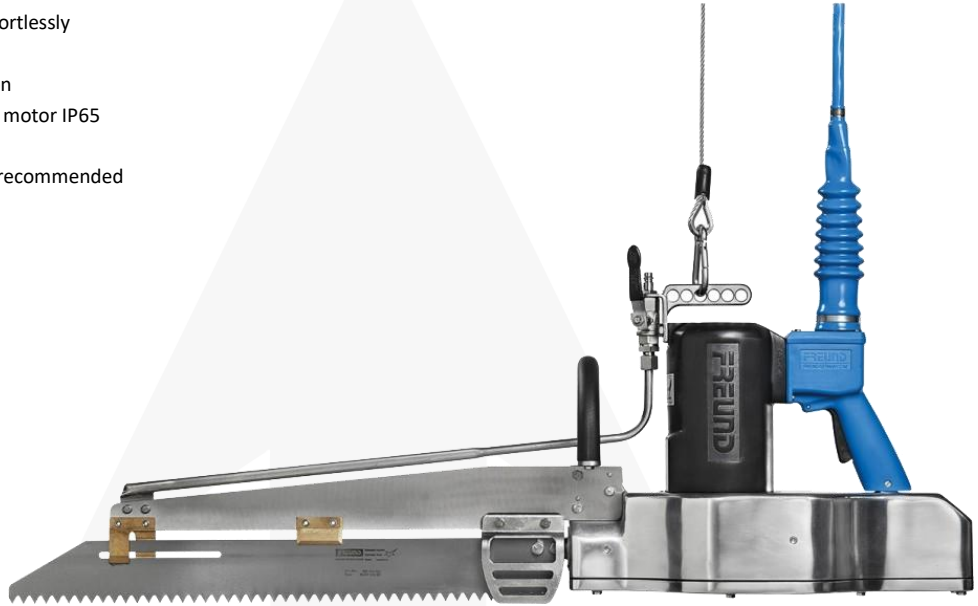


CAT 204 BBKC28-06 2 HATD

Circular Breastbone Saw

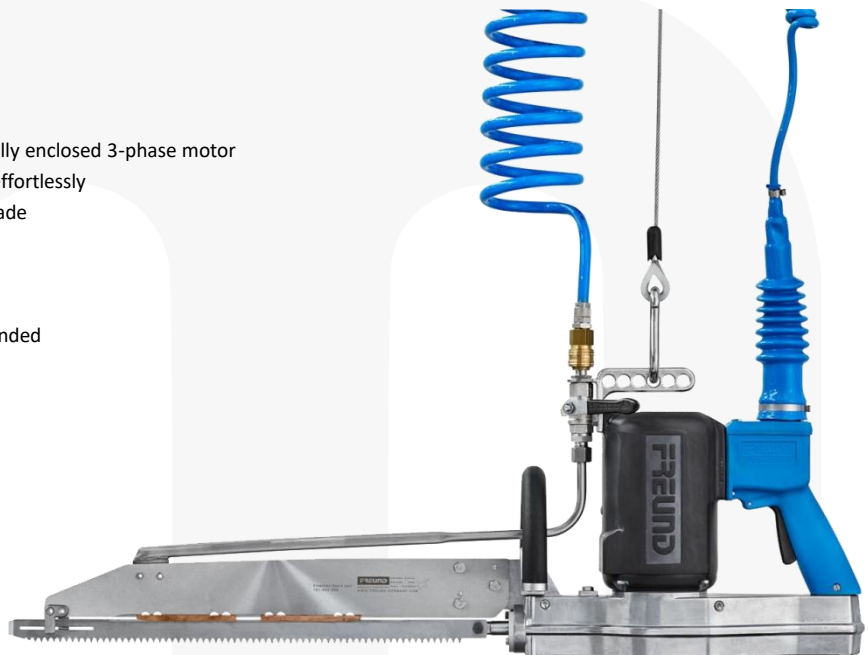
SPLITTING RECIPROCATING SAW

Split beef , sheep and pork effortlessly
600 mm long fine-tooth blade
Built in Water spray connection
Strong 1.3 Kw 3 phase electric motor IP65
Fast and safe.
Weighs only 20 kg – Balancer recommended



**CAT 169 SH60-03
Carcass Splitter**

Smallest splitting saw of its kind with totally enclosed 3-phase motor
Split 2 beef , 50 sheep or 15 pigs / Hour effortlessly
500 mm long fine-tooth stainless-steel blade
Built in Water spray connection
950 W 3 phase electric motor IP65
Fast and safe.
Weighs only 13.5 kg – Balancer recommended



**CAT 169 SST50-13
Carcass Splitter**

SPLITTING BAND SAW

Optional Features on Band saw splitters include automatic (hydraulic) Blade tensioning system for speed of blade change and correct blade tension.
Includes Safety cut out switch on housing cover, inbuilt disinfection system, inbuilt Water supply for auto rinse / sterilization

Splitter Band saw for high production and heavy cattle 500 mm Blade cutting width

Optional Automatic blade twist on installation for fastest blade change, internal water spray fitted with optional Solenoid for Auto water and sanitize spray.

400 VOLT 2.3 kW motor

Recommended Add-ons :

- **2HATD SB** Dual hand anti tie down safety switching WHS recommended
- **CAT 162 60 3** Balancer 60 kg 3 m travel

Optional Add-ons :

- **CAT SB ABT** Auto Blade Tensioning- fastest blade change
- **100-018-012** Electronic Water Valve



CAT 195 SB50-08 *
Bull Splitting Bandsaw

Splitter Band saw for high production and heavy cattle and pigs

Best suited For gambrels and spreaders due to the Narrow front end being only 300 mm high.
Optional Automatic blade twist on installation for fastest blade change, internal water spray fitted with optional Solenoid for Auto water and sanitize spray.

Weighs only 58kg – Balancer recommended, 490 mm Blade cutting width 2.3 kW motor.

Recommended Add-ons :

- **2HATD SB** Dual hand anti tie down safety switching WHS recommended
- **CAT 162 60 3** Balancer 60 kg 3 m travel

Optional Add-ons :

- **CAT SB ABT** Auto Blade Tensioning- fastest blade change
- **100-018-012** Electronic Water Valve



CAT 195 SB49-08 *
Pork Splitting Bandsaw

Splitter Band saw for Pigs and cattle and buffalo

Optional Automatic blade twist on installation for fastest blade change, internal water spray fitted with optional Solenoid for Auto water and sanitize spray.

Weighs only 58kg – CAT 162 60 3 Balancer recommended

460 mm Blade cutting width

Recommended Add-ons :

- **2HATD SB** Dual hand anti tie down safety switching WHS recommended
- **CAT 162 60 3** Balancer 60 kg 3 m travel

Optional Add-ons :

- **CAT SB ABT** Auto Blade Tensioning- fastest blade change
- **100-018-012** Electronic Water Valve



CAT 195 SB46-08 *
Beef and Pork Splitting Bandsaw

BAND SAW BLADES

Mitchell bandsaw blades are German made from the highest quality steel, guaranteeing a straighter cut, Longer blade life with a minimum amount of cutting waste. Blades are ground, sharpened, set and hardened using the latest technology in blade production, with over 20 years experience in the blade industry we can offer the most cost effective solution to every application

Polar & Fischmeister plus

Traditional meat bandsaw blades and fish bandsaw blades – 3 TPI

SUPRA plus

SUPRA plus – Heavy duty high volume blade. Long lasting durable performance with minimizing losses – 4 TPI

CONQUEST plus

Conquest plus – produces a clean and even cut through improved removal of cutting waste, Developed for abattoir Splitting Bandsaws for speed and longevity. 2.5TPI

OSSIAN plus

Ossian Plus – Especially developed for Abattoir Splitting Saws and for frozen products - 3 TPI

Bandmesser

Bandmesser – a scalloped knife blade with straight or waved edge. Developed for boneless products or waved edge for food with soft bone- recommended for bacon, liver, cheese. Produces a smooth cut with little to no waste – 2 TPI

Rostfrei

Rostfrei – Rust free blade from stainless steel developed for cutting operations where strict hygiene is required – 4 TPI

7715378 – Bandsaw Blade 1980mm
78" x 1/2" x 0.022" x 3TPI

7715365 – Bandsaw Blade 1650mm
65" x 1/2" x 0.022" x 3TPI

77353101 – Bandsaw Blade 2580mm
101" x 5/8" x 0.022" x 3TPI

7716465 – Bandsaw Blade 1650mm
65" x 1/2" x 0.025" x 4TPI

77253113 – Bandsaw Blade 2870mm (SB46)

77253115 – Bandsaw Blade 2920mm (SB49)

77253128 – Bandsaw Blade 3260mm (SB50)
113" / 115" / 128" x 3/4" x 0.022" x 3TPI

77151072 – Bandsaw Blade 1830mm
Surgical Stainless Steel
72" x 1/2" x 0.022" x 10TPI

Mefe bakery blades and bands with a commitment to quality

1/4" PITCH X 7/16" X 0.016" BEST FOR BUNS
MUFFINS ROLLS AND SLOWER RUNNING
MACHINES

1/4" PITCH X 7/16" X 0.016" with bevel both sides
produces a smoother finish on softer produces

1/2" PITCH X 7/16" X 0.016" best for slicing whole
wheat, French Italian Rye and breads containing
nuts and seeds

1/2" PITCH X 7/16" X 0.016" with bevels both
sides perfect for crusted and light textured breads
BEZDB

15 v teeth per inch X 7/16" X 0.016" makes this
the ultimate bun slicer,

7916265 – Bandsaw Blade 1650mm
65" x 1/2" x 0.025" x 2TPI
Scalloped Double Bevelled

79424157 – Bandsaw Blade scalloped double
bevelled 4000mm
157" x 7/16" x 0.016" x 4TPI

79422157 – Bandsaw Blade scalloped double
bevelled 4000mm
157" x 7/16" x 0.016" x 2TPI

SAW BLADES



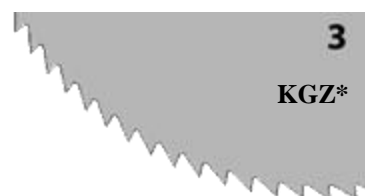
1
KFZ*

Fine
160, 180, 230, 280mm Diameter



2
KHZ*

HM Fine
160, 180, 230, 280mm Diameter



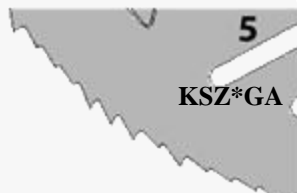
3
KGZ*

Coarse
160, 180, 230, 280, 320mm Diameter



4
KSZ*

Special
180, 230mm Diameter



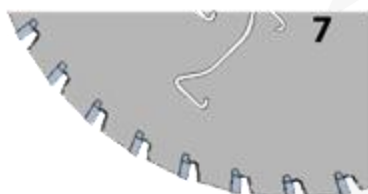
5
KSZ*GA

Special Low Noise
180, 230, 280, 320mm Diameter



6
KHGZ*GA

HM Coarse
180, 230, 280, 320, 400mm Diameter



7
KSZ*H

Special Horns & Legs
280, 320mm Diameter



8
KHZ*

HM Medium
180, 230, 280mm Diameter



9
GGZ*60GA

Coarse Low Noise
230mm Diameter



10
KSZ*H

Special Horns & Legs
280, 320mm Diameter



11
KHGZ*SPGA

HM Coarse Splitting
320, 400, 520, 720mm Diameter



12
KSZ*SPGA

Special Low Noise Splitting
400, 520mm Diameter



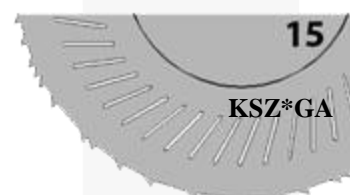
13
KGZ*SPGA

Coarse Splitting
400, 520mm Diameter



14
KHGZ*H

HM Coarse Horn
320mm Diameter



15
KSZ*GA

Special Low Noise
400mm Diameter

HM = Hard Metal – Carbide Tooth

*** Blade Diameter**

SPLITTING & BREASTBONE SAW

Splitting Saws

Circular-Splitting-Saw for pigs suitable for small and medium throughput plants (without head), circular saw blade 280 mm and 320 mm gross toothed KGZ, spiral cable SK, straight handle (on top of gear neck) GH, water supply with spiral-hose for cooling and rinsing of cutting surface fitted with electro water solenoid valve with mechanical motor brake MMB 400 V 3 phase 1300(03) and 1800(06) Watts, straight handle (on top of gear neck) supplied as standard

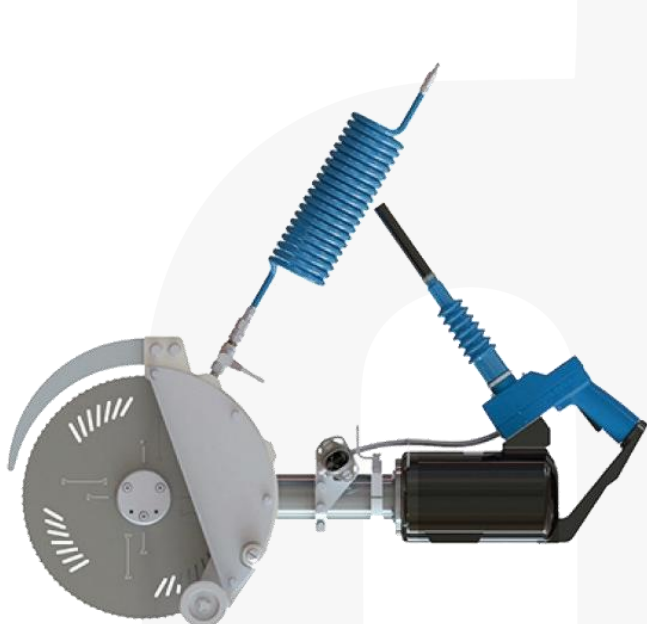


CAT 202 SK28-03L
280mm, 14kg

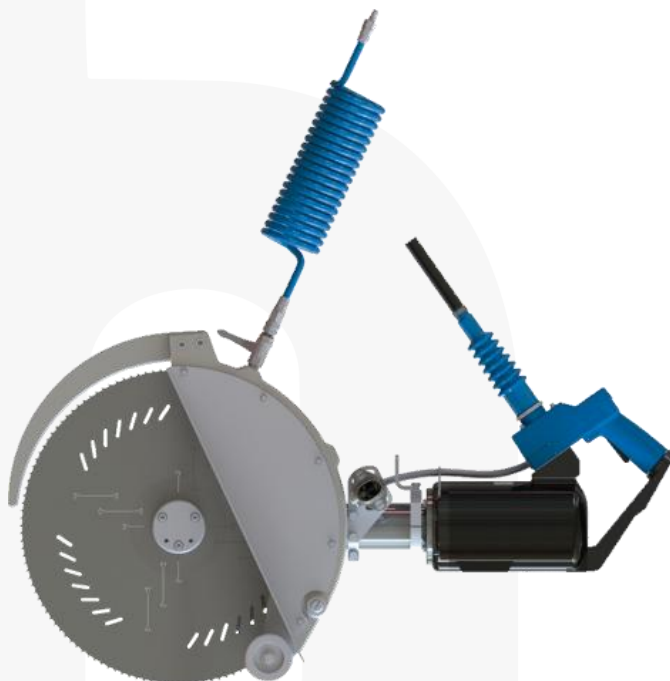


CAT 202 SK32-06L
320mm, 19kg

Circular-Splitting-Saw for pigs including Heads for high production plants, 400mm or 520mm course tooth blade, 2 hand safety switch with anti tie down, water supply with spiral-hose for cooling and rinsing of cutting surface, 2 guide rollers for easy splitting from the back, 400 V 2300 Watts dual hand anti tie down available standard



CAT 202 SK40-08L
400mm 36kg



CAT 202 SK52-08L
500mm 38kg

BREAKING SAW



Reciprocating Breaking Saw – 600mm Blade

Breaking saw can be used for breaking, feet, quartering, breastbone and even beef splitting.

Almost free of vibration due to inbuilt counterweights

Straight sawblade, fine tooth STFZ

Spiral cable

Round Handle R (D-type)

High speed

CAT 217 ST30-11S

Breaking, Beef Briskets 300 mm Blade 240 Volt



Breaking Saw, Can be used for breaking, Feet, quartering, Breastbone and even beef splitting

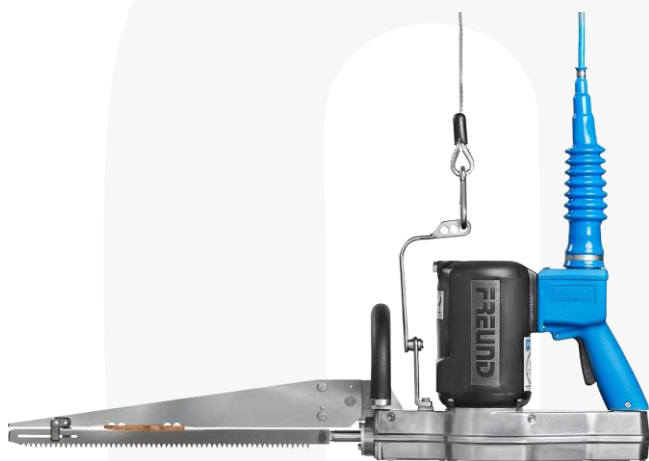
Low vibration operation thanks to the counterweights installed

Fully portable 240 Volt 860 watt

Fast and safe.

Weighs only 7.4 kg

CAT 217 ST40-11S Breaking, 400 mm blade 240 Volt



Breaking Saw

Smallest 3 phase saw Available

400 mm straight Blade

Fast and safe.

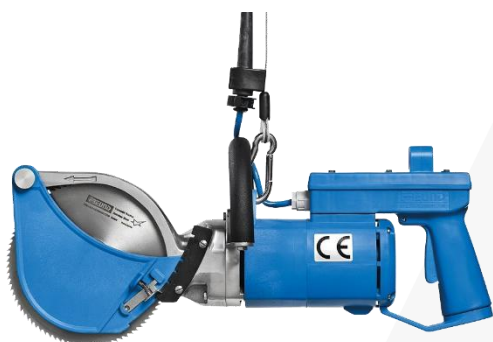
Weighs only 12kg

Can be used for breaking, Feet, quartering, Breastbone and even beef splitting

CAT 217 ST40-13

Model ST40-13 Breaking Saw 400V 3 Phase

SCRIBE / BREAKING SAW



CAT 218 K18-01
Scribe -Breaking Saw 240 Volt -1.05kW -6.3 kg

Integrated electronic-motor-brake
Single hand adjustable cutting-depth control from 15 mm to 65 mm
Round handle R (D-type)
Spiral cable
180 mm Blade (7")



CAT 218 K18-13
Scribe -Breaking Saw 400 Volt -0.95 kW 11.5 kg



CAT 218 K18-03 2HATD
Scribe -Breaking Saw 1.3 kW- 2 Hand Anti Tie Down
13 kg, 1.3 kW

Integrated mechanical-motor-brake
Single hand adjustable cutting-depth control from 15 mm - 75 mm
Round handle R (D-type) & spiral cable
400 V 3 phase IP65
180 mm Blade (7")



CAT 204 K16P4_evo2
Pneumatic Breaking Saw

Breaking-Saw, air operated for general purposes Single hand adjustable Cutting-depth control Robust and low-wearing gearing powerful 800 W pneumatic-motor
"Made in Germany"
3.1 Kg Weight 160 mm Blade dia.
Stainless steel saw blade-cover & depth-control
Balanced load protects the wrists of the operator

BREAKING SAW

Dual 2 hand control with Anti Tie down Safety Lockout

Integrated mechanical-motor-brake
Single hand adjustable cutting-depth control from 15 mm - 75 mm
Round handle R (D-type) & spiral cable
400 V 3 phase IP65

230 mm Blade (9")



CAT 218 K23-03 2HATD

Breaking Saw 1.3 kW - 2 Hand Anti Tie Down

14.5kg, 1.3 kW



CAT 218 K23-06 2HATD

Breaking Saw 1.8 kW - 2 Hand Anti Tie Down

19kg, 1.8kW

(Picture showing Carbide tooth Blade - optional)

Dual 2 hand control with Anti Tie down Safety Lockout

Integrated mechanical-motor-brake
Round handle R (D-type) & spiral cable
400 V 3 phase IP65



280 mm Blade (11")

CAT 218 K28-06 2HATD

Breaking Saw 1.8kW - 2 Hand Anti Tie Down

19.5kg, 1.8kW



320 mm Blade (12.5")

K32-06 2HATD

Breaking Saw 1.8kW - 2 Hand Anti Tie Down

total weight 20kg

BREAKING SAW

For severing the Pork loin ribs from the vertebrae column on the complete middle. Two adjustable depth controls for precisely guided cut and Uniform product, Optimal product-yield and High operator safety and Horizontally guided cut for : Less operator fatigue Precisely adjusted cut Proper operator body posture Thin Saw blade (0.8mm) for Clean cuts and surfaces , Low germination Less bone dust –losses, Optimised product-yield 10 Kg, 180 mm Blade, Cutting depth 15-65mm, IP 86 , 950 Watt 400 V 3 Phase



CAT 218 RTK18-13
Rib Top Saw RTK18-13

Circular-Bacon-Saw with horizontal saw blade for medium and high throughput plants. Used for primal breaking, cutting out the backbone of bacon-pigs sides etc.

circular saw blade course toothed KGZ
spiral cable SK

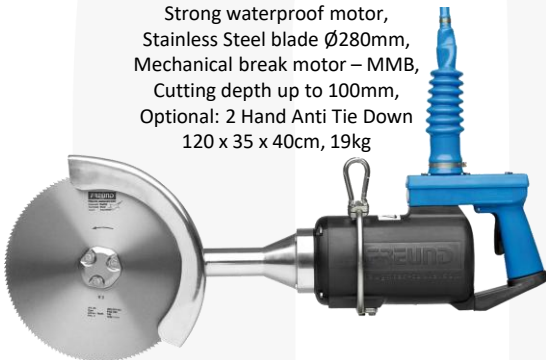
Mechanical motor brake MMB
Duel Hand Anti Tie Down
13 Kg Weight 400V 3 phase
230mm Blade 1.3KW / 1.8KW



CAT 204 BCK23-03 1.3 KW
CAT 204 BCK23-06 1.8 KW
Bacon Breaking Saw

Quartering and circular breaking saw for general cutting work in high throughput plants

Long gear neck as 2nd handle for better control and easy access,
Strong waterproof motor,
Stainless Steel blade Ø280mm,
Mechanical break motor – MMB,
Cutting depth up to 100mm,
Optional: 2 Hand Anti Tie Down
120 x 35 x 40cm, 19kg



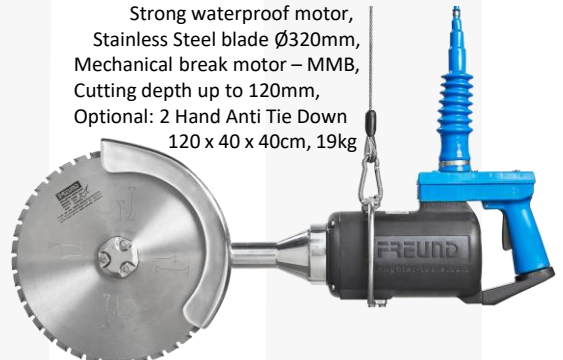
280mm blade diameter, 100mm cutting depth, IP 65, electric 3 Phase,
2.4hp, 1.7kW, 19kg

K28-06L
Circular Quartering Saw



Quartering and circular breaking saw for general cutting work in high throughput plants

Long gear neck as 2nd handle for better control and easy access,
Strong waterproof motor,
Stainless Steel blade Ø320mm,
Mechanical break motor – MMB,
Cutting depth up to 120mm,
Optional: 2 Hand Anti Tie Down
120 x 40 x 40cm, 19kg

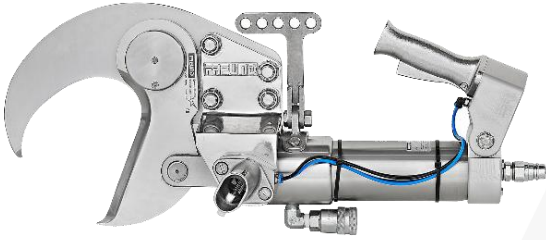


320mm blade diameter, 120mm cutting depth, IP 65, electric 3 Phase,
2.4hp, 1.8kW, 19kg

K32-06L
Circular Quartering Saw



LEG & HORN SHEAR

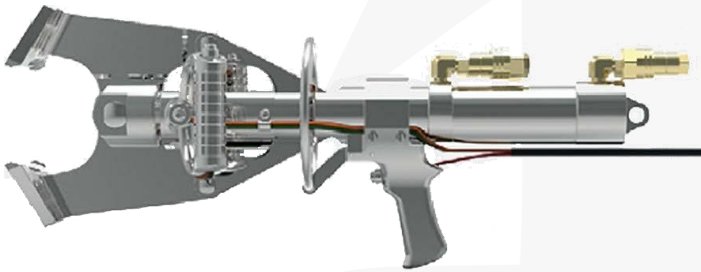


Hydraulic Horn and Leg Clipper for Cattle
Dual hand operation
Fast and safe 3 sec/cut
Weighs only 27 kg
Pneumatically controlled

Cuts the toughest horns as well as front legs – one machine dual purpose.
Ease of large horn cutting flush side access

142-009-510 Hydraulic Hose Connection Kit – 5 m (sold separately)

HLS12 Leg And Horn Shear

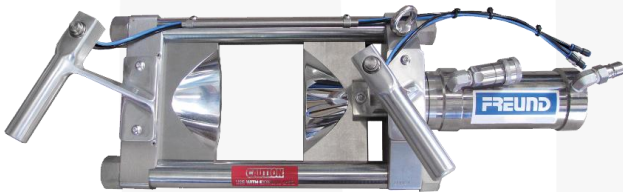


Hydraulic horn cutter for sheep and goat slaughter
in industrial plants
Weighs only 15kg, speed 150 m / minute closing
Blade opening 100 mm
130 bar pressure

With 2 hand safety switch (anti-tie down)

142-009-514 Hydraulic Hose Connection Kit – 5 m (sold separately)

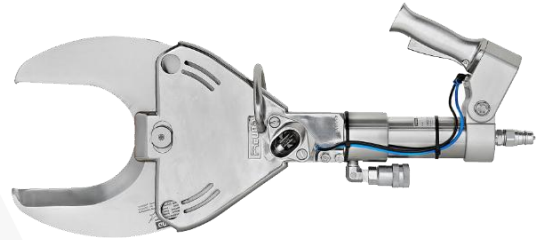
CAT 206 HZ10 Sheep & Goat Horn Cutter



Hydraulic cattle Horn Cutter
Dual hand operation with anti tie down
Fast acting powerful with 180 Bar pressure and stable
Weighs 33 kg Pneumatically controlled switching
Blade opening 120 mm Adjustable handle - improved ergonomics
Hygienically deigned - ease cleaning & Maintenance
Single moving blade

142-009-514 Hydraulic Hose Connection Kit – 5 m (sold separately)

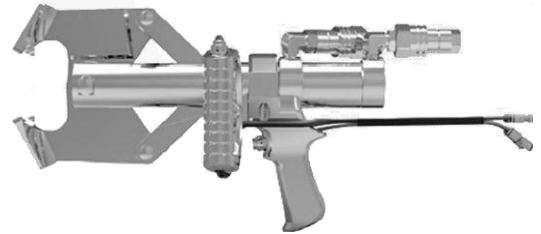
CAT 206 HG12 Horn Shear



Hydraulic cattle Foot & Horn Shear / Cutter
Dual hand operation with anti tie down
Fast acting 0.8 seconds / cut Weighs only 21 kg
Pneumatically controlled switching Blade opening 150 mm
Adjustable rear handle - improved ergonomics
Hygienically deigned - ease cleaning & Maintenance
Both blades move for extreme power & speed

142-009-506 Hydraulic Hose Connection Kit – 5 m (sold separately)

LS15 Leg Shear



Hydraulic horn cutter for Lamb , Goat slaughter in industrial plants
Weighs only 6kg , speed 90 m/min closing
Blade opening 70 mm
Blade length 60 mm
150 bar Cutting pressure
With 2 hand safety switch (anti-tie down)

142-009-515 Hydraulic Hose Connection Kit – 5 m (sold separately)

CAT 206 HZ7 - Lamb & Goat Horn Cutter



400 Volt 3 phase
Pneumatically switched
Input air 3 Bar – 44 PSI with controls for 2 Hand Anti Tie Down
Inc FDA Hydraulic Oil Energy savings , suitable for all shears

HPE9-180 Hydraulic Power Pack – 3 KW

HPE20-150 Hydraulic Power Pack – 5.5 KW

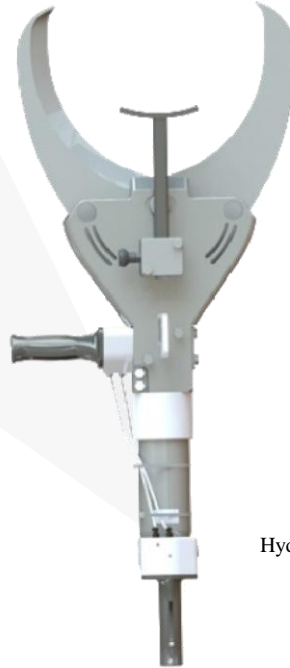
LEG & NECK SHEAR

High Production Hydraulic Neck Shear for cutting necks on sows, boars, goats, rams and sheep, Dual hand safety operation, Fast acting
Weighs only 23kg for NS21 and 27kg for NS26 Pneumatically controlled switching **with 2 hand control Anti Tie down**
Adjustable rear handle for improved ergonomics , complete including 2 hand control switching and adjustable depth Stop.



**CAT 206 NS21
LEG/Neck Shear**
210 mm Opening 23 Kg

142-009-506
Hydraulic Hose Connection Kit – 5 m (sold separately



**CAT 206 NS26
Neck Shear**
265 mm Opening 27 Kg

142-009-506
Hydraulic Hose Connection Kit – 5 m (sold separately



Hydraulic shear for neck cutting &
quartering cattle
Weighs 32kg
2 hand safety switch
(Anti tie down)
280mm blade opening
Adjustable handle for improved
ergonomics
Clean and smooth cut through the
backbone and back muscles

**CAT 206 AS28
Beef Quartering Shear**

142-009-506
Hydraulic Hose Connection Kit – 5 m (sold separately



400 Volt 3 phase
Pneumatically switched
Input air 3 Bar – 44 PSI with controls for 2 Hand Anti Tie Down
Inc FDA Hydraulic Oil Energy savings , suitable for all shears

HPE9-180 Hydraulic Power Pack – 3 KW
HPE20-150 Hydraulic Power Pack – 5.5 KW

LEG & NECK SHEAR

Neck and foot shear for sheep, goats and pigs, High throughput For severing the head joint and removing the feet pigs, sows, Lamb, Goat ,Fast and safe 1 sec/cut, Free hand Safety Guard, 180 bar pressure - 2600 psi - vertical or horizontal cutting , with or without Pistol Grip

Weights only 3.9 kg , 90 mm opening blade,
Hydraulic Trigger switch . Pneumatic powered Hydraulic (Air over Oil)



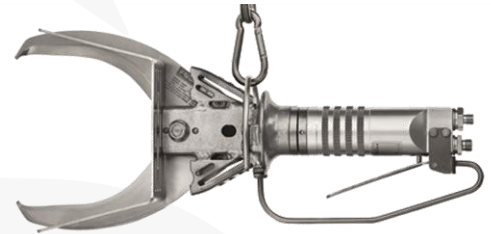
CAT 206 FNS9
Foot & Neck Shear



CAT 206 FNS9P
Foot & Neck Shear - Pistol Grip



head dropper for sheep, goats and pigs - Severing of complete head Joint sheep and goat head , Can also be used to remove the feet pigs, sows, Lamb, Goat High throughput ,Fast and safe 1 sec/cut, Free hand Safety Guard on blade, 180 bar pressure - 2600 psi - vertical or horizontal cutting
Weights only 5.8 kg , 150 mm opening blade,
Hydraulic Trigger switch .

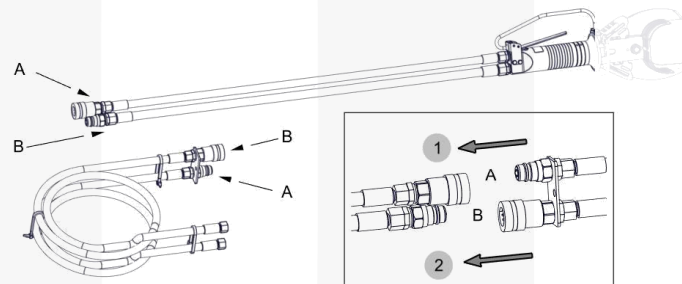


CAT 206 HDS15
Head Dropper & General Shear



CAT 206 HPP12 Pneumatic Hydraulic Pump

Pneumatically driven Hydraulic power
Hydraulically switched.
Input air @ 7.5 Bar
Hydraulic Output pressure - 150 Bar @ 7 Liters / Minute Up to Max 180 Bar
2600 psi
6 Litre Tank
Net Weight 20kg, Output pressure of 150 Bar
6 litre, Pump for FS, FNS, & HDS



142-103-101 Hydraulic Hose Connection Kit
5m Hydraulic hose and fittings 1/2" Hydraulic twin hose

LEG & HORN SAW

Horn and Leg cutter for medium plants
Dual hand operation with anti tie-down

Weights only 19 kg

Cuts the toughest horns as well as front legs – one machine dual purpose.

Mechanical Break motor

1.8 KW Motor

400 V 3 Phase

280 mm Blade



CAT 206 HBK28-06 Leg & Horn Saw - 280mm Blade 1.8kw

Horn and Leg cutter for industrial throughput

Dual hand operation with anti tie-down

Weights only 31 kg

Cuts the toughest horns as well as front legs – one machine dual purpose.

Mechanical Break motor

2.3 KW Motor

400 V 3 Phase

330mm Blade



CAT 206 HBK33-08 Leg & Horn Saw 330mm Blade 2.3kw



Circular feet cutting saw Bracket attached to Conveyor rail system enables Auto pass through Cutting attachment of cutting equipment, Circular saw swivel mounted on Brackets for optimum cleaning, Completely encased, powerful bevel gear drive; Specifically designed for use in slaughtering and cutting up, Left and right hand version available respectively for installation on a table or Conveyor. Picture showing left hand attachment

Saw blade revolutions: 1170/min, Cutting speed 1470m/min

Including electronic motor brake, Up to 1200 cuts per hour

58kg, 400mm blade diameter, 125mm cutting depth, 2.3kW

[More details / Videos](#)

CAT 218 FK40-08 Feet Cutting Saw

CUTTERS

- Spare Ribs Cutter for optimised separation of loin- or back ribs from split backbone
- One operator can handle up to 2000 ribs / backbones per hour
- Clean, smooth and consistent cut for higher value product
- Optimised, consistently high yield (virtually no loss of meat)
- Longer shelf life due to better hygiene (no bone dust)
- Operator safety (esp. in comparison to open table bandsaw)
- Sideways integrated conveyor-belt for the rib parts
- Low space requirements
- Short pay back period due to very attractive price / benefit ratio -
- A\$30 000 savings / year for only 300Kg/day production
- Easy and speedy clean-up
- (protected by international patents)



CAT 218 SRC H5
Spare Rib Cutter H5 evo2

High performance with up to 1500 cutlet strands per hour
Circular knife blade technology

Automatic cutting guide and ejection as well as outward conveyance of the portions

Consistent precise cuts, less bone removal

Good level of adjustability, including quick adjustment of the cutting depth

Easy maintenance and cleaning

Proven SRC drive technology

Highly robust design

260kg, 345mm blade diameter



CAT 218 RTC34
Rib Top Cutter

For the Cut-Up / Breaking-Up of Poultry (Chicken, Broiler, Turkey), small Game and small parts of Pork, Sheep & Veal

- Improved ergonomics thanks to both sides open
- Space saving design with motor above the working area
- Solid long-lasting bevel-gear from primal breaking saws
- Safety features and hygiene
- Standards comply with CE-Normative, Totally enclosed 3-phase motor (IP65)
- Easy and speedy clean-up
- Weight of 30 KG, 950 Watt
- Revolutionary knife blade – no Bone Dust 250 mm



CAT 218 ZKM25-13PC
Table Top Disc Breaking Knife

PRIMAL BREAKING KNIFE SAW

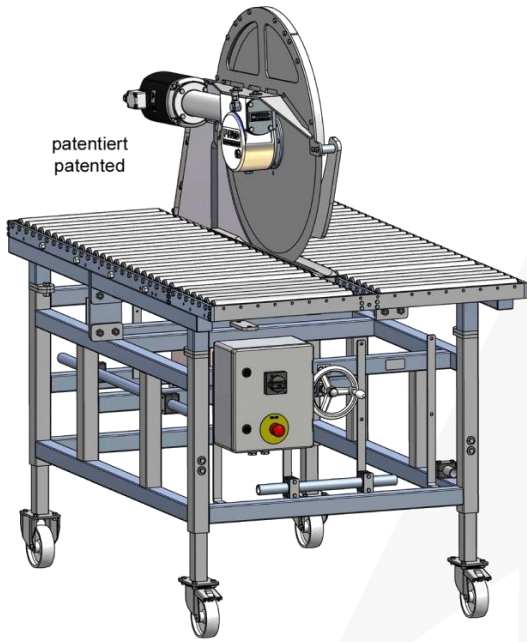
Primal Cutting Featuring roller table sliding Forward with pneumatic control , Safety Features Hands Free Switching and Pneumatic Powered Table including full length Discharging belts left and right , GS-certified: EC type examination as per German product safety act, All Drive and Blade German Freund 750 mm Blade diameter, 300mm Cutting depth Lazer Line guided, IP 65, Electric 3 Phase 2.3 kW, setup for Lamb and assembled on SES Build full Stainless Steel Table on Freund Drive motor.



CAT 219 ZKM75-08 RCP

**Circular Cutting Knife Rolling Table
Pneumatic feed & Conveyor**

PRIMAL BREAKING KNIFE SAW



Circular cutting knife for low-loss course cutting of horizontal carcasses e.g. on a cutting belt conveyor, Compact unit for pre-head positioning in advance of a pig/sheep cutting line Loss-free, cleaner and hygienic cut without any smearing. One operator can course cut up to 160 pig halves (3 cuts) per hour, Table with modular, exchangeable roller, frame, Stainless steel circular knife blade INOX / rust free
Protected by international patents, GS-certified: EC type examination as per German product safety act
750mm Blade diameter, 300mm Cutting depth, IP 65, Electric 3 Phase 2.3kW
For Beef, Lamb and Pork

CAT 219 ZKM75-08-T abb2

Circular Cutting Knife & Roller Table



Compact, course cutting station for low-loss clean and hygienic cutting, trimming and portioning Diverse configuration thanks to the modular design, added options Attachment – roller table RTA (left/right), Discharging belts, Circular foot saw with table, Line Laser Also Available without rollers for installation of individual conveying situation (version FT), GS-certified: EC type examination as per German product safety act, 750mm Blade diameter, 300mm Cutting depth IP 65, Electric 3 Phase 2.3kW, For Beef, Lamb and Pork

CAT 219 ZKM75-08-T abb1

Circular Cutting knife & Conveyor



Circular feet cutting saw with fixed table for latter attachment of cutting equipment, Circular saw swivel mounted on the tabletop for optimum cleaning, Completely encased, powerful bevel gear drive; Specifically designed for use in slaughtering and cutting up, Left and right hand version available respectively for installation on a table or belt. Picture showing left hand attachment

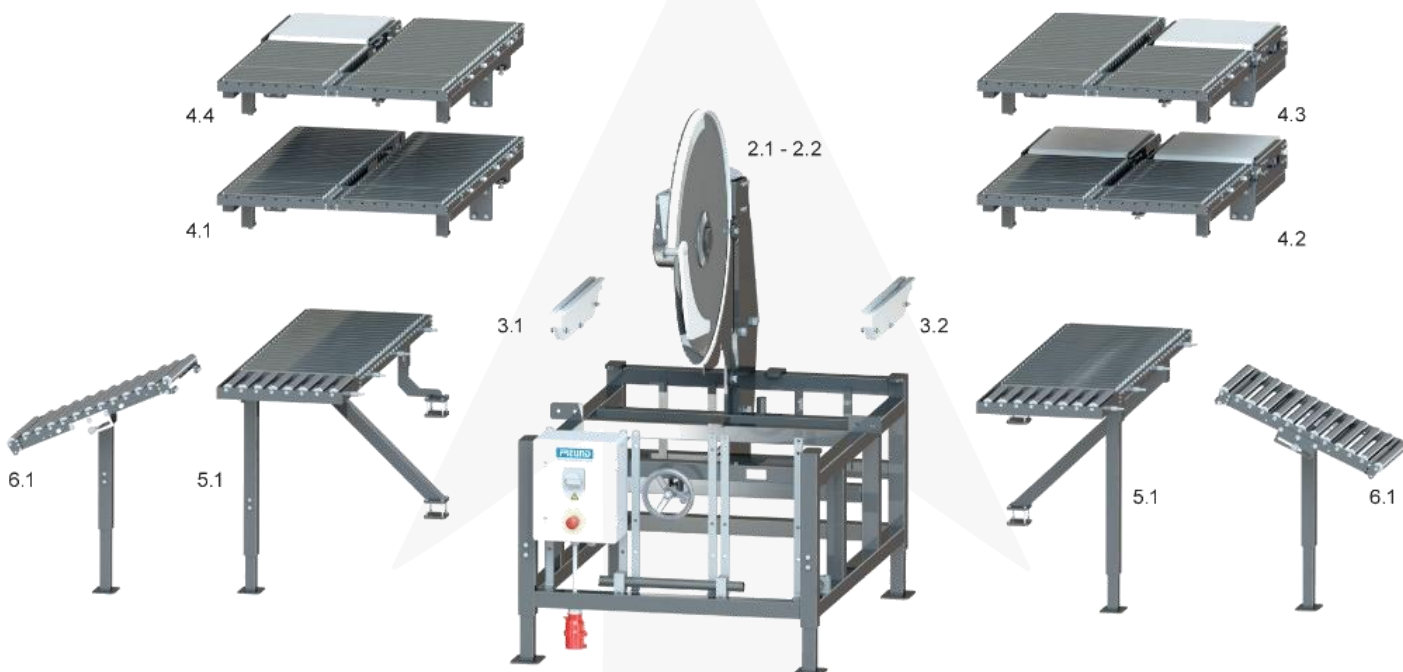
Saw blade revolutions: 1170/min, Cutting speed 1470m/min
Including electronic motor brake, Up to 1200 cuts per hour
58kg, 400mm blade diameter, 125mm cutting depth, 2.3kW

[More details / Videos](#)

CAT 218 FK40-08 Feet Cutting Saw

PRIMAL BREAKING KNIFE SAW

Compact, course cutting station for low-low, clean and hygienic primal cutting, trimming and portioning Diverse configuration options thanks to the modular design, Options: Attachment – roller table RTA (left/right), Discharging belts Circular foot saw with table Line Laser



Item	Description	Code
1	ZKM75-08-T basic model	ZKM75-08-T
2.1	KM750S-1F circular knife for pigs	230-750-002
2.2	KM750S-2F circular knife for sheep	230-750-011
3.1	Guide insert for pigs	167-016-268
3.2	Guide insert for sheep	167-016-267
4.1	ZKM-T roller conveyors (left/right)	167-016-012
4.2	ZKM-T roller conveyors with conveyor belts (left & right)	167-017-018
4.3	ZKM-T roller conveyor with conveyor belt (right)	167-017-016R
4.4	ZKM-T roller conveyor with conveyor belt (left)	167-017-016L
5.1	Roller table attachment RTA right or left	167-016-300
6.1	Buffer roller conveyor RTA	167-016-325
6.2	Buffer roller single roller	167-016-340
.	Line-Laser with Holder and Supply-Transformer when fitted to new complete saw	904-900-003

904-900-003 5HDL Line laser

5mW laser , 12V IP67 – Red line laser upto 4m
Adjustable opening angle and focus , Stainless Steel
140mm long 20 to 25 mm diameter.



904-900-003 PS Power Supply

12V IP67 power supply



904-900-003 HB2 Holding Bracket

Two Axis Laser Hold & focus, Turning longitudinally & Tilt.



CUTTING KNIVES

Circular Cutting Knife Saw – 600mm Blade

Middle splitter disc knife for optimum separation of mid sections in belly and cutlet series. Space saving suspension of ceiling or frame structure (suspended installation) in cutting equipment. Continuous cutting angle adjustment $\pm 15^\circ$ can be set for optimum yield.



CAT 220 ZKM60-DA-08-MS

600mm blade diameter, 175mm cutting depth, IP 65, electric 3 Phase, 3.1hp, 2.3kW, 120kg

(OPTION) CAT 220 ZKM60-DA-46-MS

600mm blade diameter, 175mm cutting depth, IP 65, electric 3 Phase, 4hp, 3kW, 140kg

Circular Cutting Knife Saw – 950mm Blade

Circular cutting knife for low loss coarse cutting of horizontal carcasses, e.g., on a cutting belt conveyor. Manual (JVM) or electromotive lifting (JVE) of the blade the cutting belt. Space saving suspension of ceiling or frame structure (suspended installation) in cutting equipment. Hanging saw with rise and fall function manually or motor driven.



950 mm blade diameter, 340mm cutting depth, IP 65, Electronic Vertical Adjustment 3 Phase, 4hp, 3kW, 233kg

CAT 220 ZKM95-DA-46B-JVE

(OPTION) CAT 220 ZKM95-DA-46B-JVM

950mm blade diameter, 340mm cutting depth, IP 65, Manual Vertical Adjustment 3 Phase, 4hp, 3kW, 233kg

Circular Cutting Knife Saw – 750mm Blade

Circular cutting knife for low loss coarse cutting of horizontal carcasses, e.g., on a cutting belt conveyor. Manual (JVM) or electromotive lifting (JVE) of the blade up to 200mm off the cutting belt. Lateral movement (JHS) option. Space saving suspension of ceiling or frame structure (suspended installation) in cutting equipment. Hanging saw with rise and fall function manually or motor driven.



CAT 220 ZKM75-DA-08-JVE

750mm blade diameter, 300mm cutting depth, Electronic Vertical Adjustment IP65, electric 3 Phase, 3.1hp, 2.3kW, 151kg

(OPTION) CAT 220 ZKM75-DA-08-JVM

750mm blade diameter, 300mm cutting depth, Manual Vertical Adjustment IP65, electric 3 Phase, 3.1hp, 2.3kW, 151kg

(OPTION) CAT 220 ZKM75-DA-46-JVE

750mm blade diameter, 300mm cutting depth, IP65, , Electronic Vertical Adjustment 3 Phase, 4hp, 3kW, 171kg

(OPTION) CAT 220 ZKM75-DA-46-JVM

750mm blade diameter, 300mm cutting depth, IP65, Manual Vertical Adjustment 3 Phase, 4hp, 3kW, 171kg



*-JHS

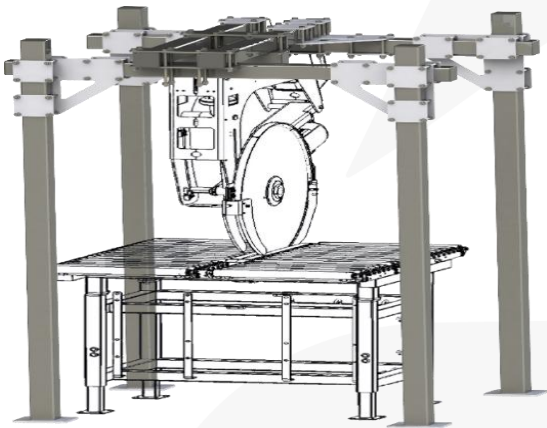
With Lateral Movement- horizontal side adjustment option ADD ON TO ALL ABOVE

PORTALS & CONVEYORS



Universally combinable frame design for ZKM circular bearing knife blade and other machines
Diverse configuration options thanks to the modular design
Straightforward adjustment of dimensions on site
For easy set up or integration of circular knife blades in cutting lines for example: ZKM middle splitter
3 leg portal -

UP3 ZKM-MS – PORTAL FRAME 3 LEG



Universally combinable frame design for ZKM circular bearing knife blade and other machines
Diverse configuration options thanks to the modular design
Straightforward adjustment of dimensions on site
For easy set up or integration of circular knife blades in cutting lines for example: ZKM middle splitter
4 leg portal

UP4 ZKM-MS – PORTAL FRAME 4 LEG



Roller Drive Conveyor

Easily suited to accommodate overhead hanging knives, electrically driven and controlled, adds to the modular design and compatibility.
Easily Locate position from one side and feed onto conveyor for exact laser line cut without effort, adding to operator safety and automation.

Increase speed and control.

Add speed and functionally by addon footswitch or pressure plate control and reversing one side to perform multiple cuts- operator – adds to speed and operator safety

Size :1028 x 1061 x 920 (1120)

Weight :193kg

Voltage: 400V ,

Frequency: 50 Hz

Protection Class: IP 66

CAT 219 ZKM-T-2CB_V001

BAND SAW

The Freund band saw is ideal for heavy duty high-speed cutting efficiency and is well suited to the full range of applications from small home butchers to restaurants, butchers, supermarkets, meat and fish factories. Made from Stainless steel,. Fitted with adjustable blade tensioner, fixed or rolling table options, Smooth running, German Engineering



**CAT 350 19KT
Butcher Band Saw**

Motor 1.1 KW 400V IP54
Blade speed 20 m/s
Blade 1750 x 16 mm
Overall 55 x 62 x 98 cm
Weight 80 kg
Cutting size:
300 high x 190mm wide



CAT 350 28FT Fixed Table



CAT 350 40FT Fixed Table



CAT 350 28ST Rolling Table

Motor 1.5 KW 400V
Blade speed 22 m/s
Blade 2430 x 16 mm
Overall 71x82x164 cm
Weight 28FT - 120 kg
28ST - 130kg

Cutting size :
340 mm high x 280 mm wide



CAT 350 40ST Rolling Table

Motor 2.2 KW 400V
Blade speed 22 m/s
Blade 3150 x 16 mm
Overall 94x91x180 cm
Weight 40FT - 200 kg
40ST - 230kg

Cutting size :
410 mm High x 400 mm Wide

PAUNCH WASHING

Paunch Washing and Cleaning Centrifugal machine for the washing and cleaning of paunches, cattle stomachs, pockets, hog stomachs, veal and sheep stomachs, cattle casings, middle caps, chitterlings, rectum ends and hog tongues, in the pre scalded situation.

Chicken intestine washing cleaning rinsing.

Process – prescold rumen at approximately 70°C , load machine with 6-8 folded rumen and water at 62°C, run for 4-6 minutes then rinse with cold water in machine or water bath.

Machine consists of Tubular housing, spin disc base and cleaning drum, hot-dip galvanized or Stainless Steel working parts from stainless steel.

4-core connection cable, 3m long, Manual on / off

Hot water about 62°C is necessary for scalding while washing or pre scalding needed.



Technical Data

Performance: 15 beef paunches (rumen)/ hour

Or 125 sheep paunches/ hour

Duration: 4-5 minutes / load

Water consumption: 1.1 m³

Dimensions: 650 x 1000mm

Weight: 120kg

Electrical supply data

Operating voltage: 400V 3AC/N 50HZ

Motor: 2.2kW

Water pressure: approx. 6 bar

Water connection: ¾"

Cold water is used without heating

Optional extra addon

P-15XX Variable speed control box

Wall mounted control box – variable speed drive suited to slow down the drum when working with delicate materials

P-15 Paunch Wash Machine

FEET & HEAD DEHAIRING MACHINE

Centrifugal machine

Constructed totally from stainless steel

Specially designed for the dehairing and cleaning of Feet and/or heads in one operation

Double sided with sound insulation

Cycle timing available

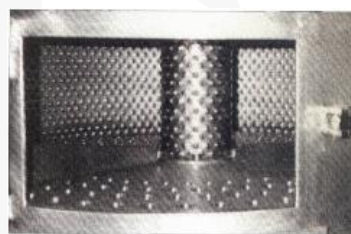
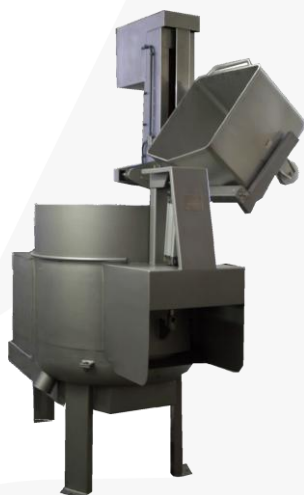
Electrical Panel included

Reinforced armored base







Can be combined with bin lifting arm

Fluid required: Water at 65°C

Protection: IP66



Scalding & Skinning Feet, Trotters & Heads

Model	P-100R	P-500	P-1000	P-1500
Size (L x W x H)	800 x 800 x 1000mm	1600 x 1200 x 1200mm	1900 x 1400 x 1200mm	2200 x 1600 x 1400mm
Power (kW)	4kW	7.5kW	15kW	20kW
Voltage (V)	240/400V	400/690V 3 Phase	400/690V 3 Phase	400/690V 3 Phase
Weight (kg)	275kg	600kg	900kg	1300kg
Volume (m3)	1.5	2.5	3.5	11
Water Consumption 65°C	1.6m³/h	1.8m³/h	2m³/h	2.4m³/h
 Production Beef Feet	N/A	50 feet / 20 minutes	80 feet / 20 minutes	160 feet / 20 minutes
 Production Beef Heads	N/A	10 heads / 20 minutes	20 heads / 20 minutes	40 heads / 20 minutes
 Production Pork Feet	200 trotters / 15 minutes	400 trotters / 15 minutes	800 trotters / 15 minutes	1500 trotters / 15 minutes
 Production Pork Heads	N/A	25 heads / 20 minutes	50 heads / 20 minutes	100 heads / 20 minutes
 Production Sheep Feet	300 feet / 30 minutes	600 feet / 30 minutes	900 feet / 30 minutes	1500 feet / 30 minutes
 Production Sheep Heads	20 heads / 20 minutes	40 heads / 25 minutes	80 heads / 20 minutes	160 heads / 20 minutes
Washing /Rinsing/Load (shins scrag)	50 kg / load	100 kg / load	200 Kg / load	400 kg/load
Electrical Panel IP66 Stainless Steel	P-1XX Automation	P-5XX Automation	P-10XX Automation	P-15XX Automation

Automatic Cycle includes - Timed Cycle controlled with PLC, Automatic unloading with Pneumatically controlled cylinder discharge door, Start / stop water and motor automatically via solenoids and switch relays

FEET & HEAD DEHAIRING MACHINE

- Centrifugal machine
- Constructed totally from stainless steel
- Specially designed for the dehairing and cleaning of Feet and/or heads in one operation
- Double sided with sound insulation
- Cycle timing available
- Electrical Panel included
- Reinforced armored base
- Can be combined with bin lifting arm
- Protection: IP66

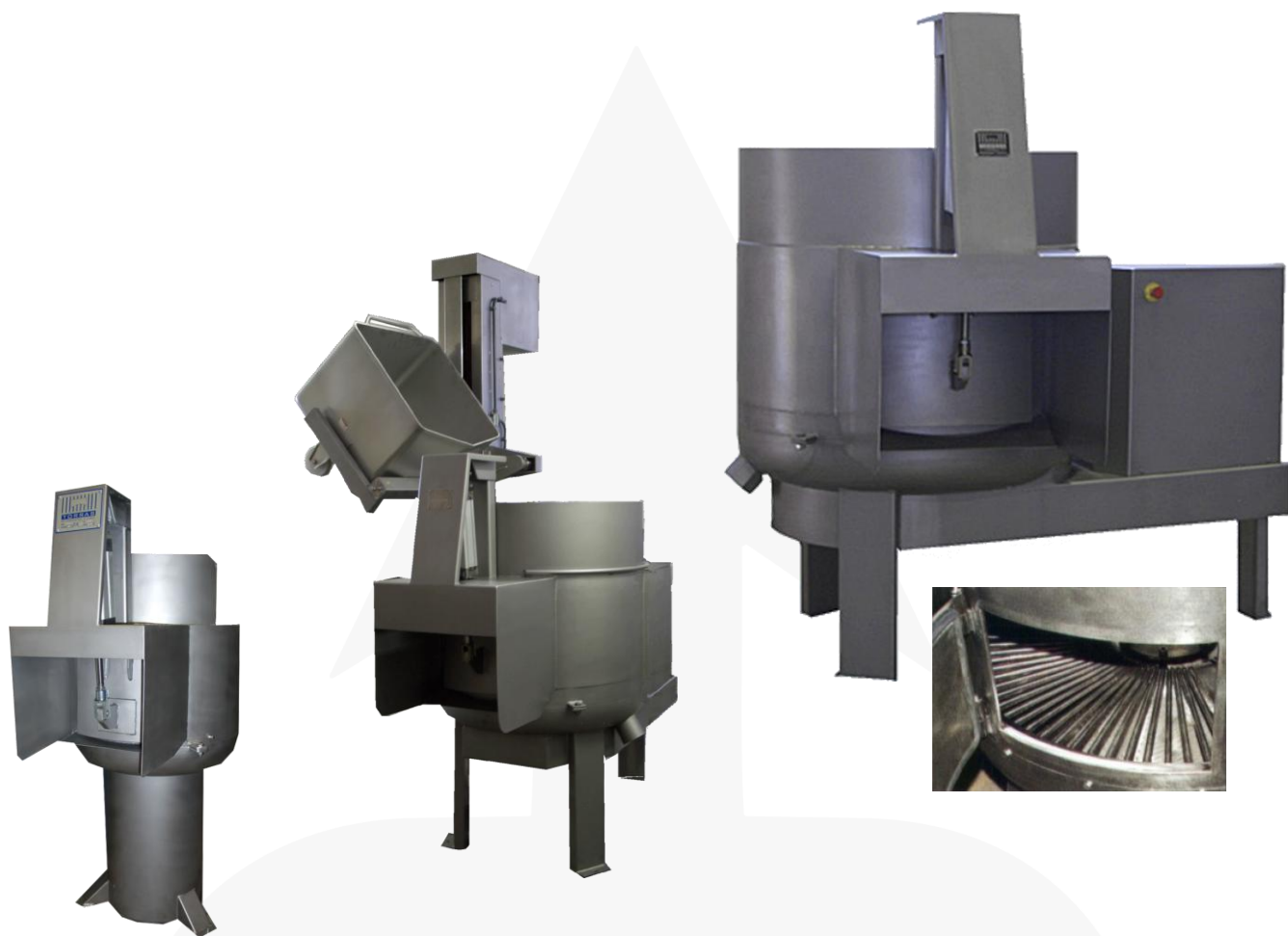


Scalding & Skinning Trotters




Model	P-40	P-80
Size (L x W x H)	410 x 900mm	750 x 1100mm
Power (kW)	0.75kW	2.2kW
Voltage (V)	220/380V 3 Phase	240/400V 3 Phase
Weight (kg)	60kg	160kg
Capacity (Litres)	40	100
Water Consumption	62°C @ 0.6m³/h	65°C @ 0.8m³/h
Production Pork Feet	50 trotters / 10 minutes	50 trotters / 10 minutes
Electrical Panel IP66 Stainless Steel	P-8X Automation	

Automatic Cycle includes - Timed Cycle controlled with PLC, Automatic unloading with Pneumatically controlled cylinder discharge door, Start / stop water and motor automatically via solenoids and switch relays

PAUNCH SCALDING & WASHING



Scalding & Washing Paunches, Stomachs & Tripes

Model	P-85	P-105R	P-505	P-1005
Size (L x W x H)	650 x 650 x 1000mm	800 x 800 x 1200mm	1600 x 1200 x 1200mm	1950 x 1300 x 1300mm
Power (kW)	2.2kW	3kW	7.5kW	15kW
Voltage (V)	240/400V	240/400V	400/690V 3 Phase	400/690V 3 Phase
Weight (kg)	135kg	245kg	520kg	850kg
Volume (m3)	1	1.5	2.5	3.2
Water Consumption 65°C	0.9m³/h	1.2m³/h	1.4m³/h	1.8m³/h
 Production Beef Paunches	10 <i>veal</i> paunches / hour	20 paunches / hour	40 paunches / hour	100 paunches / hour
 Production Pork Stomachs	150 stomachs / hour	300 stomachs / hour	600 stomachs / hour	1200 stomachs / hour
 Production Sheep Tripes	150 tripes / hour	300 tripes / hour	600 tripes / hour	1200 tripes / hour
Electrical Panel IP66 Stainless Steel	P-8X Automation	P-1XX Automation	P-5XX Automation	P-10XX Automation
Automatic Cycle includes - Timed Cycle controlled with PLC, Automatic unloading with Pneumatically controlled cylinder discharge door, Start / stop water and motor automatically via solenoids and switch relays				

PAUNCH REFINING MACHINE

Centrifugal machine

Constructed totally from stainless steel

Specially designed for the removal of fat from paunches after washing in one operation

Double sided with sound insulation

Cycle timing available

Electrical Panel included

Reinforced armored base



Can be combined with bin lifting arm

Fluid required: Water at 65°C

Protection: IP66



Refining Paunches & Tripes

Model	P-86	P-110R	P-510	P-1010
Size (L x W x H)	650 x 650 x 1000mm	800 x 1250 x 1000mm	1600 x 1200 x 1200mm	1950 x 1300 x 1300mm
Power (kW)	2.2kW	4kW	7.5kW	15kW
Voltage (V)	240/400V	240/400V	400/690V 3 Phase	400/690V 3 Phase
Weight (kg)	143kg	258kg	545kg	870kg
Volume (m3)	1	2	2.5	3.5
Water Consumption 65°C	0.9m³/h	1.2m³/h	1.4m³/h	1.8m³/h
 Production Beef Paunches	20 paunches / hour	40 paunches / hour	80 paunches / hour	160 paunches / hour
 Production Sheep Tripes	150 tripes / hour	300 tripes / hour	600 tripes / hour	1200 tripes / hour
Electrical Panel IP66 Stainless Steel	P-8X Automation	P-1XX Automation	P-5XX Automation	P-10XX Automation

Automatic Cycle includes - Timed Cycle controlled with PLC, Automatic unloading with Pneumatically controlled cylinder discharge door, Start / stop water and motor automatically via solenoids and switch relays

TRIPE GUT SHREDDER

Function: Clean intestines intended for grease.

Reduce the sewage weight up to 70%.

Or

Function to shred /Dice for Product processing

Resistant blades mounted on the internal plate

. Pneumatic unloading with automatic cycleCentrifugal machine

Constructed totally from stainless steel

Double sided with sound insulation

Cycle timing available

Electrical Panel included

Reinforced armored base.

Can be combined with bin lifting arm

Steam and cold Water required

Protection: IP66



Model	P-155	P-555	P-1055
Size (L x W x H)	800 x 1200 x 1250 mm	1800 x 1500 x 1200 mm	2000 x 1600 x 1700 mm
Power (kW)	3kW	7.5kW	15kW
Voltage (V)	240/400V	400/690V 3 Phase	400/690V 3 Phase
Weight (kg)	300 Kg	600 Kg	900 Kg
Production	900 Kg/h	1800 Kg/h	3000 Kg/h
Electrical Panel IP66 Stainless Steel	P-1XX Automation	P-5XX Automation	P-10XX Automation

Automatic Cycle includes - Timed Cycle controlled with PLC, Automatic unloading with Pneumatically controlled cylinder discharge door, Start / stop water and motor automatically via solenoids and switch relays

WASTE COMPACTING & DRUM WASHER

Machine constructed to filter water from dirty drain; specially designed to be used in centrifugal cleaning machines, refining machines, gut shredders Operating system when used as a filter drum : Dirty water with solids is dropped at the entrance, the solids are captured in the rotating drum and tumble axially until discharged via gravity at the opposite end. Water clean of all solids will flow from the drain. Optionally can also be used as a rotary rinse washed stainless steel., Filter holes at: 8 or 6 mm (other by request). Dimensions: Length 1600 mm Width 800 mm Height 900 mm Power: 0,75 Kw with variable speed.



P-EWC
Electronic Water Mixer

Temper steam - mixing to enable a consistent temperature out



CAT 152FR500
Rotary Drum Filter Washer



WASTE COMPACTING PRESS

400 V 3 Phase
Complete Control
Stainless steel
High Water Extrication
pressing pressure : 100 bar

CAT 152WCP250

Compacting capacity: 2.0 m3/h
(LxWxH): 3000 x 800 x 1600 mm
Compacted drum Ø: 250 mm
Weight: 300 kg

CAT 152WCP400

Compacting capacity: 4.0 m3/h
(LxWxH): 3500 x 900 x 1800 mm
Compacted drum Ø: 400 mm
Weight: 450 kg

PAUNCH OPENING MACHINE

This machine cuts the omasum into two parts. This machine can be integrated directly into the production process.
When Fitted directly in a sloping chute it will automatically slice the paunch in half



CAT 152 –PO Automatic Paunch Opening Machine

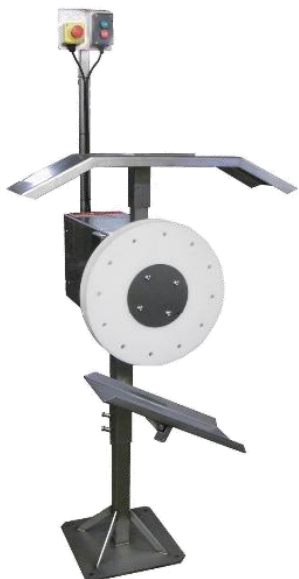
CAT 152WCP250

Compacting capacity: 2.0 m³/h
(LxWxH): 3000 x 800 x 1600 mm
Compacted drum Ø: 250 mm
Weight: 300 kg

CAT 152WCP400

Compacting capacity: 4.0 m³/h
(LxWxH): 3500 x 900 x 1800 mm
Compacted drum Ø: 400 mm
Weight: 450 kg

CASING PULLING



- Pulling wheel developed to effectively assist in the separation of intestines from viscera Effectively assisted in casing cleaning and emptying
- 450 diam wheel 30 KG adjustable height
- 0.44 KW motor with 24 V relay and overload protection

[User guide](#)

[Animal Gut Cleaning Brochure](#)

[Typical Beef casing production](#)

[Old Video](#) , [Video](#)

CAT 152PW Pulling wheel



CAT 152CTI Casing Cleaner Inverter

High Speed & duty sheep gut pulling machines are intended to be sited in Abattoirs and processors and used to separate the small intestine of sheep from the viscera shortly after kill, capacities stated are based on the runner being pulled from the centre thus pulling both halves of the runner away from the viscera simultaneously, and that ten runners are picked and pulled at the same time.

Immediately after separation of the with these machines the manure content must be removed from the runner, equipment for this purpose is detailed as cleaning and may include Stripping (stripping fat from the casing) machines. Alternatively, a combined pulling/stripping machine may be used these are specified below and operate y and overload protection – please also consider in the volume numbers quoted is for one operator and is not allowing for recovery of the Bung – if Bung this is required should be done by others.



CAT 152 SPG* Sheep Gut / Runner Pulling

Code	Roller Length	Capacity
CAT 152 SGP4	400 mm	150 /hour
CAT 152 SGP5	460 mm	250/hour
CAT 152 SGP6	600 mm	400 / hour

Spare part Rollers Assembly complete



152SPG4 400mm long
152SPG5 460mm Long
152SPG6 600mm Long

CASING CLEANING

Designed for the emptying of the intestine contents from casings. Intestines are cleaned automatically through rollers and gears, Operator feeds the intestine onto the loading bar which pulls it into the cleaner

24 v switching 400v 3 Phase

Stainless Steel construction, CE Certified



CAT 152VT600

- 600mm rollers
- Manual feed 200 pork or lamb or 50 Beef casings/ Hour
- Weight 250KG
- Power 0.5KW 400V
- Dimensions: 1600 x 1400 x 1200mm
- 0.4m3/ h Water consumption @ 45 degree

CAT 152VT600 Casing Emptying Machine



- Manual Feed up to 450 pork / Lamb or ++ 100 Beef casings / hour
- Designed to empty intestine contents through gears and rollers
- 24 V switching Designed for emptying intestines contents.
- Completely made of stainless steel.
- The rollers are designed, configured and operate to obtain perfectly clean intestines.
- Electric panel included 24 V Switching , Power: 1,1 Kw. 400 V. 50 Hz
- Capacity: Up to 450 casing / hour
- Water consumption: 0.6 m3 / h.
- Water temperature: 40 / 45 °C
- 1200 mm rollers length
- Construction according to normative CE.
- Dimensions: 1870 x 2045 x 1660 mm
- Weight: 550KG

CAT 152VT1200M Casing Emptying Machine

CASING CLEANING

The MEFE Beef Gut Processing System includes an extensive range of equipment to allow each processing line to be specifically tailored to customer's type of raw material, and required outcomes, whether this should be heavy, manure laden, fatty or lean beef intestines. The system will be structured to produce the style of long, clean, slime free rounds required for producing the larger types of sausage, with processor's specified level of fat retention.



Beef Gut Cleaning

Various combinations of equipment machinery are available for processing cattle small intestines, beef runners fresh in the slaughterhouse at the time of kill, the end product being suitable for natural sausage casings. The various systems are produced as lines of equipment, to suit individual requirements a variety of machine combinations are supplied, these are described below.

BSB systems.

Comprising stripper- de-fatting machine, stripping machine, de-sliming machine the system is used to produce a casing where a certain amount of fat is acceptable or preferred within the finished product.

CAT 152 SSD800/3 Automatic Beef Gut cleaning line (120/h)

SBSB systems.

Comprising manure stripping machine, stripper- de-fatting machine, stripping machine and de-sliming machine the SBSB lines are used to produce a casing for the same market as the BSB systems. This type of line is used where the runners are on average larger and or the tendency is for them to be full of manure.

BBSB

Comprising two stripper-de-fatting machines, stripping machine and de-sliming machine the system is used to produce a casing where a minimum of fat is required within the finished product. This line may also be used as the SBSB systems for the heavier casings.

CAT 152 SSD800/4 Automatic Beef Gut cleaning line (120/h)

Additional information

[Animal Gut Cleaning Brochure](#)

[Typical Beef casing production](#)

[Old Video pulling wheel](#)

CAT 152 SSDWRU* Hot Water recycling unit for relevant cleaner above

ROTARY PLATE CHILLER



Designed to reduce the temperature of the carcass while cleaning and sterilising

1 set of stainless-steel fans aerate the water in the tank, improving the cooling effect and cleaning of the chicken carcass

Stainless Steel Construction with adjustable support legs

Variable frequency control box - speed adjustable
Cooling time to suite requirements - typical time 30-45 minutes

Power: 1.5Kw

Voltage: 380V

Dimensions: 4000 x 1500 x 1600mm high

CAT 153 RPC Rotary Plate Chiller

Automatic Cycle includes - Timed Cycle controlled with PLC, Automatic unloading with Pneumatically controlled cylinder discharge door, Start / stop water and motor automatically via solenoids and switch relays

PNEUMATIC KNIFE

Professional cutting tasks especially in the sector of food processing. Cutting of meat and sausages, fish, cheese, vegetables, bread, cake and gâteau. The advantages over ordinary hand knives include: Less effort during the cutting process. Smooth cutting of difficult products like roasted pork, ham, filled streusel cake, filled gâteau (as well as creamed cakes)

Characteristics:

Certified (GS) by the butchers and staff association, Service reduced and easy to clean, Less vibration, Easy to handle. Robust & profitable ergonomically design. Casing made of antibacterial plastic. GS-verification certificate no.: FW 09137

Technical Data:

Connection Pressure 6 to Max 8 Bar
Air Consumption 250 l/min
Weight 670g
Cutting rate 16500 /min
Noise level 74 dB



Knife Blades available

Tool is supplied with choice of 2 blades

- Dependent on application

Premium model Low Vibration
connecting Hose and Filter

CAT 200K Pneumatic Knife

LOADING ARM



- Constructed totally in stainless steel and according to CE norm.
- Oleodynamic operation
- Lifting capacity: 300Kg max
- Maximum Length: 2.9m
- Lifting Height 1.1m to 2.7m
- Rotation: 360° (Exclusive)
- Exclusive Fixation by its base of 400 x 400
- Installed electrical Power: 1.5KW. 240/400 V. Three-phase. 50/60 Hz.
- Electric panel in a IP67 box and 24V manoeuvre
- Production: 4 cycles / min.
- Adapting different subjections type
- Total Weight: 300Kg
- Total Volume: 2,0m³

CAT 152BMI Loading Arm



- Constructed totally in stainless steel, designed for refrigerator trucks
- Capacity: 180 Kg. max
- Maximum Length: 2.2m
- Lifting Height from 0.5m to 2.15m
- Rotation: 360° (Exclusive) on base 400 x 400
- Power: 0.8 kW. 24 V DC
- Total Weight: 80 Kg

CAT 152BCI Loading Arm Truck Mounted

PNEUMATIC TIPPING ARM

Pneumatic loading system designed as an add-on to our Offal washing Machines.
Well suited to collect and dose required product volumes when feeding from a chute or slide



CAT 152PT P100 Pneumatic Tipping Arm
Add-on components, Mechanicals and Pneumatics – Sized for P-80 to P-100 cleaning Machines

CAT 152SC Safety Gage



BUTCHERY EQUIPMENT

COOKER / SCALDING TANK

Table top scalding tank cooker with basket - Stainless steel 201 Scalding tank , tabletop. The tank has a hard water grade heating element 240 V 50Hz standard for domestic Power. The thermostat is electronic and controls the water temperature within 1°C of the required 62°C (when used to scald poultry) The outlet is 1/2 "mm B.S.P stopcock and its tank is completely stainless steel. The cooker is supplied fitted with a basket to ensure easy loading and removal of product. When used with wax the water temperature is regulated to maintain wax in a liquid state and ensures an even coating. Accommodates one bird at a time



Voltage: 220-230V
Frequency: 50-60Hz
Power: 1.8 kW
Capacity: 70 Litres
Material: Stainless Steel 201
Basket Size: 35 x 29 x 43 cm
Dimensions: 45 x 35 x 64 cm
Packing: 51 x 41 x 65 cm
Net Weight: 19.6 Kg

CAT 103 70
Cooker / Poultry Scalding Tank
70 Litre



Voltage: 220-230V
Frequency: 50-60Hz
Power: 3 kW
Capacity: 120 Litres
Material: Stainless Steel 201
Basket Size:/ inside size :
50.5 x 43.5 x 43 cm
Dimensions: 60 x 50 x 60 cm
Packing: 90 x 65 x 68 cm
Net Weight: 28.5 Kg

CAT 103 120
Cooker / Poultry Scalding Tank
120 Litre

BOOT RACKS



Boot rack Boots for 24 pairs with bench
extendable / modular, 304 Stainless Steel
1700 long x 1725 high x 355 deep

CAT 92016 Boot rack 24 pairs

MEAT TRAYS

This 200 Litre polyethylene Euro Bin was introduced as a viable alternative to the more traditional Stainless-Steel Bin. Specially designed and developed for use in the Food and Pharmaceutical Industries which has dictated various features. The bin has a 200 litre capacity, is mobile on nylon wheels with strong stainless steel lifting lugs allowing the 200 Litre Plastic Euro Bin to be lifted and tipped in standard bin tippers, including the tippers available from MEFE. In addition, the 200 Litre Plastic Euro Bin has a double skinned food-quality polyethylene construction, rounded edges which make cleaning and handling quicker and safer, with a moulded pushing handle which allows for easy wheeling and manoeuvring. The 200 Litre Plastic Euro Bin offers significant operational benefits when compared to stainless steel bins; they are lighter, with quieter wheeling and handling; offer better resistance to denting and the double skinned construction provides good insulating properties. The 200 Litre Plastic Euro Bins are suitable for a wide range of food and pharmaceutical handling applications, not just waste and come in a standard range of colours including red, yellow, green, white and blue with other colours available to order. In addition, close fitting lids are available, if required, to protect the contents from contamination. Both the 200 Litre Plastic Euro Bin and the lids are made to exacting standards.



Overall: 760 x 720 x 700mm, Inside: 636 x 636 x 510mm, Wheel Diameter 150mm, 22kg

CAT 113W WHITE EURO TUB

CAT 113G GREEN EURO TUB

CAT 113R RED EURO TUB

CAT 113B BLUE EURO TUB

CAT 113 200 PLIDW WHITE LID FOR TUBS ABOVE



CAT 116T*

Stacking Container 52L

645 x 413 x 276mm

*Green (G), blue (B), red (R), grey (G), white (W)

LID
CAT 116TL



CAT 116D

Vented Poultry Crate

580 x 380 x 175



CAT 115F

Nesting Crate 5L

300 x 200 x 105mm

CAT 115F1
Nesting Crate 22L

430 x 323 x 210mm

LID
CAT 115F1LID

CAT 115F2
Nesting Crate 32L

1.76kg

645 x 413 x 210

LID
CAT 115F2LID



CAT 114 O

Heavy duty meat tub oval S/W handles

700 x 600 x 340

54 litres



CAT 116D1

Vented Crate

572 x 382 x 318,

SMALL TOOLS



CAT 120A
Inspection Hook
S 120A HOOK IN
BAG



CAT 120
Boning Hook



CAT 136FSC
**Fish Scaler/
Meat shredder**



CAT 121
Toe Scraper



CAT 121B
Pig Scraper



CAT 121E
Meat Scraper



CAT 121S
**Chain Mail Scrubber
Scraper**



CAT 121F Beef Tier
Stainless Steel Needle with plastic handle



CAT 121G
Beef Tier 30cm



CAT 121T
Jumbo Plastic Mallet Tenderizer



CAT 1195 Measuring Shovel 900g

SMALL TOOLS



CAT 121CDC
Poultry Deboning Cone



CAT 121C
Poultry Evisceration Fork



CAT 603
Poultry Packing Cone



Food grade Stainless Steel Heavy duty corrosive resistant Suitable as a dangerous goods shovel – spark free
1190 x 290 x 255, 3.1kg

CAT 119 Stainless Shovel



Food grade stainless steel Heavy duty corrosive resistant 5 Prongs –
310 x 10 x 10mm
1070 x 210 x 35, 2.3kg

CAT 119F Stainless Fork

MEAT HAND SAWS

Meat and Soft Material Handsaw

Complete assembly Stainless Steel Frame with a Needle Tip Stainless Steel Blade and a high impact black Polypropylene handle. Food grade approved, sturdy construction, trigger blade tensioning and cam lock for quick and easy blade change
Fast and easy blade changing



**CAT 12319S Stainless Steel
Butcher Meat Saw 19" (482 mm)**



**CAT 12325S Stainless Steel
Butcher Meat Saw 25" (635 mm)**

Bone Handsaw – Frozen Meat and Hard Material Handsaw

Complete assembly Stainless Steel Frame fitted with Needle Tip Stainless Steel Blade package includes a Mild Steel Needle Tip Blade which has a hardened fine tooth for bone and hard material like frozen meats. High impact black Polypropylene handle, food grade approved, sturdy construction, trigger blade tensioning and cam lock for quick and easy blade change.
Fast and easy blade changing.



**CAT 12319SM Stainless Steel
Butcher Meat Saw 19" (482 mm)**

Supplied with Stainless Steel Meat Blade and Mild Steel Bone Saw Blade



**CAT 12325SM Stainless Steel
Butcher Meat Saw 25" (635 mm)**

Supplied Stainless Steel Meat Blade with Mild Steel Bone Saw Blade

Bone Saw Blade – Hard Material



CAT 124M19 19" Mild Steel Bone Blade

CAT 124M25 25" Mild Steel Bone Blade

12 width x 0.6 mm Needle tip Heat treated 10 TPI

Meat Saw Blade – Soft Material



CAT 124S25 25" Stainless Steel Meat Blade

CAT 123B Handle For Butcher Bow Saw

POULTRY PLUCKING

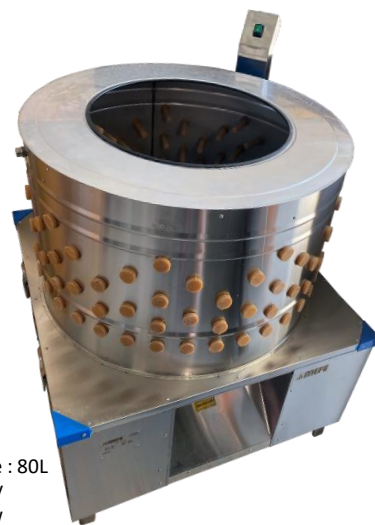
Stainless Steel body Automatic Electric model plucker which removes the feathers off chickens, ducks, pheasants, and quail in as little as 10-30 seconds. Simply scald birds then place in spinning drum, fitted with Chute at front where feathers / hair is flushed out.. Easy to operate, CE mark Certified. 60 and 80 fitted with hose connection.



Drum Volume: 40L
Voltage: 220V
Power: 0.18kW
Drum Ø: 400 mm
Finger Hole Ø: 14mm
446 x 446 x 680mm, 27kg
1-2 small chickens / load or 2-3 Pigeons



Drum Volume : 60L
Voltage: 220V
Power: 1.5kW
Drum Ø: 600mm
Finger Hole Ø: 19mm
670 x 660 x 960mm, 65kg
6-10 chickens / load



Drum Volume : 80L
Voltage: 220V
Power: 2.2kW
Drum Ø: 800mm
Finger Hole Ø: 24mm
1850 x 850 x 1100mm, 108kg
8-12 Chickens / load or 3-4 Turkeys

CAT 155 4

Poultry Plucker 400 mm drum

62.5mm long that pulls into a 13mm hole.
Soft plucking finger
Suits CAT 155 4

CAT 155 6

Poultry Plucker 600 mm drum

81.5mm long that pulls into a 19mm hole.
Soft plucking finger
Suits CAT 155 6

CAT 155 8

Poultry Plucker 800 mm drum

82mm long that pulls into a 24mm hole.
Soft plucking finger
Suits CAT 155 6/8



CAT 155 4 50
Soft Plucking Finger
50 Shore A

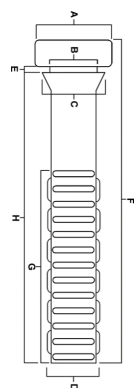


CAT 155 6 50
Soft Plucking Finger
50 Shore A



CAT 155 8 50
Soft Plucking Finger
50 Shore A

Finger Measurements



CAT 155 4 * CAT 155 6* CAT 155 8 *

	CAT 155 4 *	CAT 155 6*	CAT 155 8 *
A	21mm	27mm	27mm
B	14.5mm	20.5mm	21.5mm
C	17.5mm	23.5mm	24mm
D	12mm	13.5mm	17mm
E	2mm	2mm	3mm
F	73.5mm	90mm	92.5mm
G	36.5mm	51mm	66.5mm
H	62.5mm	81.5mm	82mm

Shank Measures Ø0.4"/10mm
suitable for standard drill
3mm Thickness Stainless Steel 201
Finger Hole Ø: 19mm
Item without fingers: Ø10 x 12cm
Single Bird efficiency



CAT 155D
Plucking Drill Attachment

Replacement Plucking Fingers – 52 Shore or 63 Shore.
81.5mm long that pulls into a 19mm hole
Suits CAT 155 6



CAT 155 52
Soft Finger
52 Shore A
Dark Blue



CAT 155 63
Hard Finger
63 Shore A
Grey

FOOD SLICERS

Poultry Slicer offers standard features suitable for use in restaurants, produce markets, or other food processing applications. The machine is used to cut chicken, fish, rabbit, or other similar products effectively and economically. Hygienic and easy to clean. IP55 will help reduce waste - No tearing during processing, ease of operation and cleaning will result in a consistent product and finished products quickly and abundantly



380 V - 50 Hz - 1 Hp
The blade: 9" (228 mm)
Size machine: 450 x 500 x 350 mm
Net weight: 34 kg

CAT 141B2 Budget Portion Cutter

High production portion cutter refer CAT 218 ZKM25

Perfect for schools, nursing homes, restaurants, butchers, supermarkets, kitchens and more Industrial Made from Aluminium-Magnesium alloy & body oxidised High speed blade high carbon chrome-plated blade Rugged multi-position food holder Permanent safety blade guard Built-in sharpener



380W, 240V
Blade diameter: 300mm
Slice thickness: 0.2-15mm
Item Size:
595 x 480 x 450mm, 20.6kg
Packaging size:
615 x 525 x 510mm,
23.9kg

CAT 342 300 Heavy Duty Luxury Food Slicer CE

Dual motors automatic meat slicer
350 mm/380 mm hardened high speed carbon
steel blade
Slice thickness: 0.2-20 mm
Motor power: 750 W
Material: Aluminium-Magnesium Alloy oxidized
Industrial Meat Slicer Standard: CE ROHS



Blade Diameter: 350 mm
Slicer Width: 335 mm
Packing Size: 1500 x 800 x 1060 mm
G.W.: 240 KG
N.W.: 220 KG

CAT 341GRT350 Automatic Food Slicer

Blade Diameter: 380 mm
Slicer Width: 363 mm
Packing Size: 1100 x 850 x 1625 mm
G.W.: 280 KG
N.W.: 235 KG

Automatic Food Slicer - 3Ph 400V CAT 341GRT380

Automatic slicing machine for cutting frozen meat (with or without bone), fish, cheese, bacon, sausage and other raw materials into slices. Replaces serrated blades. High efficiency and high precision meat slicing machine.



Output: 210 pieces/minute
Slice thickness: 1-30mm
Material: Stainless Steel
Max Silo Length: 680mm
Silo Dimensions: 250 x 230mm
Voltage: 380V
Motor Power: 3.8 kW
Weight: 520 Kg Size
Dimensions: (LWH) 2260 x 950 x 1340 mm
Conveyor Belt: 1280 mm Long x 310 mm wide

CAT 341 25 Automatic Slicing Machine and Conveyor

MEAT TENDERISER

Tenderising machine easily allows operator to turn a medium quality slice of meat into a tasty and tender piece of meat. Hundreds of tenderising blades go into muscle fibres cutting sinews. The result is a tender piece of meat, which will cook quicker, is more tender, better for eating and easily chew-able.

Complete 304 Stainless Steel
2 rotating knives sets
Maintains shape and form of meat
Easily disassembles for cleaning and maintenance
Motor power: 450W
Voltage: 110/220V
Rotation speed: 200r/min
Packaging size: 540 x 330 x 480mm



CAT 340MT Meat Tenderiser

Complete 304 Stainless Steel
Dual Sided Slicing
Automatic conveying system
Easily disassembles for cleaning and maintenance
Motor power: 750W
Voltage: 110/220V
Capacity: 120 slices/min
Packaging size: 1500 x 850 x 1400mm



CAT 340 JMT400 large Scale Meat Tenderiser

BRINE PUMP

Compact and Powerful Complete Brine Pump Machine

Ideally suited to meet the functional needs of small businesses from butchers to large kitchens or catering services, this practical device greatly simplifies the process of curing, injecting and spicing meat. Being a hand operated device, it is delivered ready to connect to an air-compressor.



Model	Pump	Voltage	Power	Air Pressure	Weight	Size (LxWxH)
CAT 342 P1	Self Priming Pump	220-240V	90W	-	8kg	350 x 210 x 210mm
CAT 342 P1/6	Self Priming Pump	220-240V	90W	-	8kg	350 x 210 x 210mm
CAT 342 P1 SM	Self Priming Diaphragm Pump	-	-	6 Bar	8kg	350 x 210 x 210mm

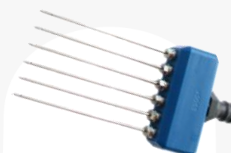


CAT 342 P1 Brine Pump

Includes a self priming impeller pump, and a hand pistol with a 4mm injection needle

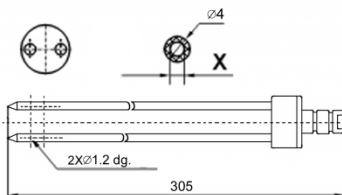
CAT 342 P1 SM Pneumatic Brine Pump

Includes a self priming membrane pump, a pressure control valve and a hand pistol with a 4mm injection needle



CAT 342 P1/6 Brine Pump

Includes a self priming impeller pump, a hand pistol with a 4mm injection needle and 1 distribution block with 6 x 2.2mm needles



Spare Part - Formaco Brine Injector needles

342FOM305D4

Double Needle 305 long x 4mm

BAND SAW



1.1 KW (1.5 HP), 220V, 1Ø, 50Hz
Stainless Steel Table
Table size: 370 x 380
Blade speed: 15 m/s
Blade length: 1650mm
3TPI x ½" blade part 7715365
Overall: 48 x 48 x 92cm
Weight: 33 kg
Cutting size: 205 mm high x 195 wide

CAT 350 210
Butcher Band SAW 240 V
Aluminium Body

Spare Part for:
CAT 350 250B
CAT 350 210



7715365 – Bandsaw Blade 1650mm
65" x ½" x 0.022" x 3TPI Needle tip
77151065 – Premium Stainless Steel Blade
65" x ½" x 0.022" x 10TPI Stainless Steel

Spare Parts for CAT 350 210

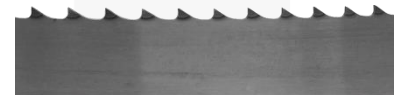
350 210 12	Plastic Cube Guide
350 210 13	Circular Plastic Guide



CAT 350 360E
Butcher Band Saw
Stainless Steel Complete

Motor 1.5Kw (2HP), 110/220/380V (1,3Φ),
50/60Hz Sliding rolling Table
Table size 80 x 57 cm stainless steel
Blade speed 22 m/s
Blade length 2580 mm
Overall 80 x 77 x 170 cm
Net weight 135 kg
Cutting size: 400 mm high 275 wide

Spare Part:
CAT 350 360E



77353101– Bandsaw Blade 2580mm
101" x 5/8" x 0.022" x 3TPI

SMOKE HOUSES

These smoke chambers have the functionality of cooking, drying, smoking and colouring.
Designed for use with meat like sausage, ham, chicken, fish, poultry, aquatic products and other smoked products.
After smoking the colour of the food is consistent, there is a wonderful smoked scent, and your product will not feel greasy.

Double insulated, Stainless-Steel construction with internal smoker unit.
Includes shelves, Oil guide basin, Oil tray, chimney, control box, and wood chip box
Smoke chips are easily refilled via the manual feeding assembly during operation
Timer control allows for "on" and 0-12 hours timing function



CAT 500H55 – 55 Litre

	5555	CAT 500H110
Power:	1000W	1000W
Voltage:	220V OR 110V	220V OR 110V
Smoker Shelves:	4	8
Temperature:	35 - 135°C	35 - 135°C
Machine Size:	64 x 45 x 91cm	64 x 54 x 130cm
Weight:	32.5kg	44.5kg
Packaged:	55 x 49 x 88cm, 36.5kg	54 x 45 x 127, 50.5kg
Capacity:	55L	110L
SS Layers	5	9



CAT 500H110 – 110 Litre

Insulated, Stainless Steel construction with external smoker unit
Automatic programmable control, simple and easy to operate



CAT 500GRT30



CAT 500GRT50



CAT 500GRT100



CAT 500GRT250

Power:	8.8kW	11.5kW	22.5kW	22.5kW
Voltage:	3 Phase 380 / 220V	3 Phase 380 / 220V	3 Phase 380 / 220V	3 Phase 380 / 220V
Trolley Size:	N/A	82 x 80 x 87cm	92 x 107 x 130cm	105 x 135 x 200cm
Machine Size:	67 x 60 x 142cm	119 x 108 x 178cm	201 x 120 x 220cm	225 x 135 x 300cm
Weight:	150kg	150kg	750kg	1000kg
Packaged:	77 x 70 x 152cm	129 x 118 x 188cm	211 x 130 x 230cm	234 x 145 x 310cm
Capacity:	30kg	50kg	100kg	250kg

SKINNER

Designed for the meticulous removal of skin and sinew from meat products. Entirely encased in stainless steel. Key to the CAT 360 435's performance is its gear-driven planetary head, optimized for maximum grinding efficiency. The unique combination of gear and belt reduces amount of maintenance required, while the gear construction promises durability.

Safety is paramount with the CAT 360 435. It operates within a safe temperature range of 2°C - 8°C and includes an emergency stop switch, overcurrent, and overheating protection.

The machine also features a protective cover for the ON/OFF switch to prevent accidental activation.

Skinning Thickness: 0.5 mm to 6 mm

Voltage: 220/380V

Blade production width : 435 mm

Size machine 750 x 710 x 880 mm

Power: 0.75 Kw

Skinner speed 18 m/min:

Weight 105 Kg



CAT 360 435 Skinning Machine



Complete machine in Stainless steel Squid Skinning Machine is used to remove squid skin with professional automatic skinning technology. Suitable for squid and fish processing factory, shop, canteen and markets

Dimension(mm): 800 x 640 x 900 mm

Power: 0.75 kw

Net Weight: 110 kg

Electrical Connection: 380V 50Hz, 3Ph

Material: stainless steel

Capacity: 30-50 pcs/min

Roller Speed: 280mm/min

CAT 360 GB400 Skinning Machine fish squid setup

ENTERPRISE MINCER #12

Perfectly suited to delis, butchers, supermarkets and restaurants. Complete Stainless Steel housing, cylinder, worm, adjusting ring and product tray. Comes with stainless steel spare cutting blade, 6mm & 8mm stainless steel plates, plastic food pusher and removable feed tray. With Reverse function Greased and sealed **Oil free gearbox**

Specifications

Power: 240V 800 W

Capacity: 120 Kg / Hour

Mincer Speed: 190 r/min

Item Dimensions: 40 x 19 x 41, 27kg

Package: 44 x 26 x 41cm, 29kg

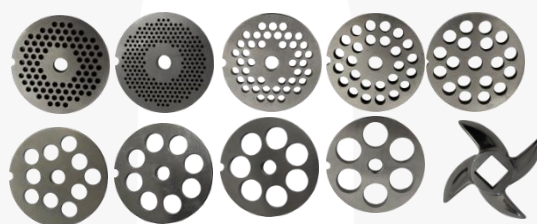


CAT 360MC12 Mincer 120Kg/h

Spare parts

Part No:

Round Mincer Plate (2mm)	360MC12-4 2
Round Mincer Plate (3mm)	360MC12-4 3
Round Mincer Plate (4mm)	360MC12-4 4
Round Mincer Plate (6mm)	360MC12-4 6
Round Mincer Plate (8mm)	360MC12-4 8
Round Mincer Plate (10mm)	360MC12-4 10
Round Mincer Plate (12mm)	360MC12-4 12
Round Mincer Plate (14mm)	360MC12-4 14
Round Mincer Plate (16mm)	360MC12-4 16
Round Mincer Plate (18mm)	360MC12-4 18
Cross Blade	360MC12-5
Sausage Tube Attachments	360MC12 S
Plastic Food Pusher	360MC12-12



Sausage Tube Attachments	360MC12 S
Plastic Food Pusher	360MC12-12

ENTERPRISE MINCER #22

Perfectly suited to delis, butchers, supermarkets and restaurants. Complete Stainless Steel housing, cylinder, worm, adjusting ring and product tray Comes with stainless steel spare cutting blade, 6mm & 8mm stainless steel plates, plastic food pusher and removable feed tray. With Reverse function Greased and sealed **Oil free gearbox** , 240 V 1100 W. and 220 Kg / Hour production. Package: 41 x 24 x 45 cm. Weight: 35kg

Specifications
Power: 240V 750 W
Capacity: 220 Kg / Hour
Item Dimension: 41 x 24 x 45, 35kg
Package: 52 x 31 x 44cm, 37kg



CAT 360MC22 Mincer

#22 Mincer Parts	Part No:
Round Mincer Plate (8mm)	360MC22-4 8
Round Mincer Plate (10mm)	360MC22-4 10
Round Mincer Plate (12mm)	360MC22-4 12
Round Mincer Plate (18mm)	360MC22-4 18
Cross Blade	360MC22-5



ENTERPRISE MINCER #32

Perfectly suited to delis, butchers, supermarkets and restaurants. Complete Stainless Steel housing, cylinder, worm, adjusting ring and product tray. Comes with stainless steel spare cutting blade, 6mm & 8mm stainless steel plates, plastic food pusher and removable feed tray. With Reverse function Greased and sealed **Oil free gearbox** , 240 V 1500 W. and 300 Kg / Hour production. Package: 53 x 27 x 50 cm. Weight: 76 kg

Specifications

Power: 240V 1500 W

Capacity: 320 Kg / Hour

Item Dimension: 53 x 27 x 50, 76kg

Package: 76 x 48 x 72cm, 79kg

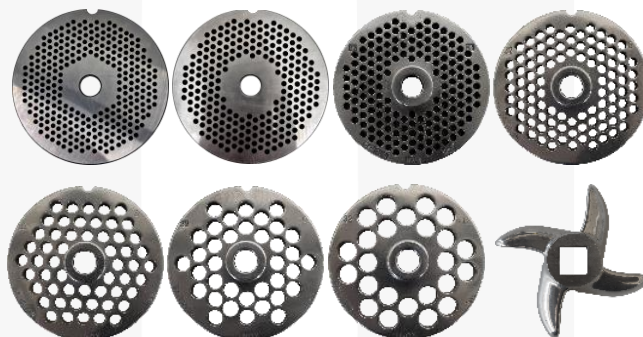


#32 Mincer Parts

Part No:

Round Hubless Mincer Plate (3mm)	360MC32-4 3
Round Hubless Mincer Plate (3.5mm)	360MC32-4 3.5
Round Mincer Plate (4.5mm)	360MC32-4 4.5
Round Mincer Plate (6mm)	360MC32-4 6
Round Mincer Plate (8mm)	360MC32-4 8
Round Mincer Plate (10mm)	360MC32-4 10
Round Mincer Plate (12mm)	360MC32-4 12
Cross Blade	360MC32-5

CAT 360MC32 Mincer



TABLETOP MINCER GRINDER



CAT 360 TG101 Shop Grinder 400 kg/Hr

Shop Grinder H82/3-pieces or E22
inc 5 pcs. Cutting sett & 2 insert rings
400 V 50 Hz, three-phase
Motor power 1,5 kw
Output capacity. 400 kg/h
Dimension W 365 mm, L 390 mm, H
440 mm
Weight 45 kg



Refrigerated Shop Grinder 400 Kg/Hr

Shop Grinder refrigerated with
front door H82/3 + 5 pcs.
Cutting set & 2 insert rings
400 V 50 Hz, three-phase Motor
power 1,5 kw
Output capacity 400 kg/h
Dimension W360 mm, L 750
mm, H 445 mm, Weight 70 kg



CAT 360 TGR103-H82 # H 82 Cutting system UNGER, size H82, 5-pcs. |
CAT 360 TGR103-22 # 22 Cutting system ENTERPRISE, size 22, 2-pcs



CAT 360 TG105* Shop Grinder 600 Kg/Hr

Shop Grinder B98 or E32
400 V 50 Hz, three phase
Motor power 2,2 kw, Output
capacity 600 kg/h, Dimension
W 700 mm, L, 620 mm, H 490
mm, Weight. 85 kg

*** U UNGER, size B98, 5-pcs. Or E ENTERPRISE, size 32, 2-pcs**

MINCER GRINDER



Refrigerated



1600 kg / hour
1-speed + R
5.5 kW , 3-ph. 400V 50Hz
Output approx. 1600 kg/h
Hopper volume 120 l
Weight 370 kg

CAT 360 AMG202-04 Enterprise Grinder 1600 kg/Hr
Cutting system Enterprise, Size 32, 2-pcs.

CAT 360 AMG202 UNGER Grinder 1600 kg/Hr
Cutting system UNGER, Size B98, 5-pcs.

CAT 360 AMG204 UNGER Grinder 2000 kg/Hr

Cutting system UNGER,
Size D114, 5-pcs.
2-speed + R
5.0 / 7.5 kW , 3-ph. 400V 50Hz
Output approx. 2000 kg/h
Hopper volume 120 l
Weight 470 kg



Grinder 2200 kg/Hr
2-speed + R
6,5/ 8,0 kW | 3-ph. 400V 50Hz
Output approx.. 2,200 kg/h
Hopper volume 120 l
Weight 350 kg

CAT 360 AG208 UNGER Grinder 2200 kg/Hr
Cutting system UNGER, Size E130, 5-pcs.

CAT 360 AG208-2 Enterprise Grinder 2200 kg/Hr
Cutting system Enterprise, Size 52, 2-pcs.

CAT 360 AG210 UNGER Grinder 3000 kg/Hr
Cutting system UNGER, Size G160, 5-pcs

CAT 360 AG210-2 Enterprise Grinder 3000 kg/Hr
Cutting system Enterprise, Size 56 , 2-pcs.

Grinder 3000 kg/Hr
2-speed + R
15/ 18.5 kW | 3-ph. 400V 50Hz
Output approx.. 3000 kg/h
Hopper volume 150 l
Weight 600 kg



GRINDER / CRUSHER



CAT 360 FS180 Fine Grinder

Volt: 220/380V
Hp: 2.2Kw
Rotational Speed : 4200rpm
Fineness : 10-120mm
Capacity : 10-120kg
Weight : 75kg
Size : 480*520*1040mm



CAT 360 PS200A Coarse Crusher

Volt : 220/380V
Hp : 3Kw
Capacity : 50-180kg/h
Size of Feed Inlet : 200*160mm
Size : 800*540*1100mm
Weight : 95kg

TILTING BOWL MIXER



CAT 360 M* Tilting Mixer

Model CAT 360	M35	M50	M70	M100	M120	M150
Production Capacity / load	35 kg	50 kg	70 kg	100 kg	120 kg	150 kg
Bowl Volume	50 L	70 L	90 L	130 L	150 L	170 L
Length (cm)	79	89	94	108	110	118
Width (cm)	58	58	60	65	69	69
Height (cm)	109	109	115	118	119	120
KG	136	152	178	223	250	265
Package KG	166	186	210	263	310	330
Power	750 W	1.1 KW	1.5 KW	1.5 KW	1.5 KW	1.5 KW
Voltage	240V	240V	240V	240V	240 V	240V



CAT 360 H* Tilting Mixer

Model CAT 360	H16	H25	H35	H43	H55
Capacity L	20	30	40	50	60
Mixing capacity kg	13 - 16	20 - 25	26 - 35	35 - 43	39 - 55
Weight kg	14 / 12.5	17 / 15	20 / 19	27 / 25.2	30
Item Dim(cm)	50 x 33 x 33	52 x 41 x 37	59 x 40 x 38	65 x 43 x 39	69 x 48 x 40
Boxed Dim(cm)	51 x 38 x 36	55.5 x 43 x 40	60 x 46 x 41	70 x 48 x 43	71 x 53 x 43

BOWL CUTTER

High performance bowl cutter mainly used for food processing fields, such as processing different kinds of roots, stems, leaves and vegetables into pastes speedily and effectively, processing of meat proteins and accessories into glue and mixing different kinds of stuffing evenly.

Features

- Polished Stainless Steel
- High-speed sharp rotating blades
- Simple operation and easy maintenance
- Streamline appearance and fully enclosed box type body
- Black handle with screw to safely and securely bolt lid in place.
- Good cutting efficiency, slight temperature lifting and short cutting time.
- On-and-off switch has good waterproof properties, reliability, long service life, low noise and simple operation.

Specifications

- Motor Power: 750W
- Voltage: 220V
- Capacity: 12L, 218 kg/h
- Blade rotating speed: 1400 r/min
- 800 x 550 x 500mm, 53.8kg
- CE Certified



CAT 361 BC12 Bowl Cutter - 12L Tabletop



Features

- Polished Stainless Steel, Mobile.
- High-speed sharp rotating blades
- Simple operation and easy maintenance
- Streamline appearance and fully enclosed box type body
- Safety switch proximity switches
- Good cutting efficiency, slight temperature lifting and short cutting time.
- On-and-off switch has good waterproof properties, reliability, long service life, low noise and simple operation.



Specifications

- Motor Power: 1500W
- Voltage: 220V or 400 V 3 phase
- Capacity: 24 litres , 300 kg/h
- Blade rotating speed: 1400 r/min
- 908 x 699 x 1027mm, 135 kg
- CE Certified



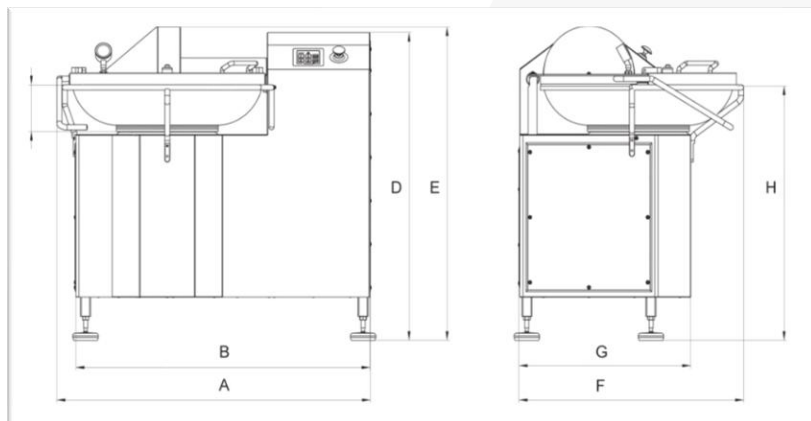
CAT 361 BC1 24 Bowl Cutter - 24L Tabletop 240V
CAT 361 BC3 24 Bowl Cutter - 24L Tabletop 400V 3 phase



BOWL CUTTER

High performance bowl choppers for the professional production of emulsions for cooked sausages or salami products as well as for the processing of food material which needs to be cut, mixed and homogenized. The design of the cutter bowl and the cutting chamber in relation with the high quality knives and a digital thermometer allow first class product quality. The rotating speed of the knife shaft and the cutter bowl can be selected independently from each other. With this feature a high flexibility to process different variation of products is guaranteed. The bowl choppers are fully made from high grade stainless steel. The machine housing is welded together completely gap free for an easy, quick and hygienic proper cleaning. All CE requirements regarding safety and hygiene are fulfilled.

The top model **CAT 361 BC 410** is equipped with all features of a professional bowl chopper. A strong motor with frequency converter for the knife shaft, the mixing function with step less speed control either forward or reverse, the process control of pre-setting the temperature by using the electronic thermometer or of pre selecting the number of bowl turns and the possibility to store programs in the control board of the machine fulfil any demand.



**Model CAT
361**

BC 402

BC 404

BC 410

A	910mm	1240mm	1240mm
B	800mm	1025mm	1160mm
C	105mm	140mm	185mm
D	505mm	1085mm	1170mm
E	620mm	1135mm	1155mm
F	760mm	980mm	1075mm
G	540mm	695mm	960mm
H	380mm	935mm	945mm
Voltage	400V, 50Hz	400V, 40Hz	400V, 50Hz
Current	3 Phase	3 Phase	3 Phase
Fusing	16 A inert	32 A inert	35 A inert
Knife Drive	3,3/4 kw	9/11 kw 1	5/18,5 kw
Bowl Drive	0,45/0,55 kw	0,55/0,75 kw	0,55/0,75 kw
RPM Cutting	1400/2800	1800/3600	500-4000
RPM Mixing			50-500 + memory
Bowl Speed	9/18	11/22	11/22
RPM			
Knife number	4	6	6
Bowl Volume	20L	40L	40L
Approx. Weight	290kg	500kg	765kg



The BC 400 + 402 are designed as table top models. On request they are also available on a movable stand.

CAT 361 BC* Bowl Cutter

SAUSAGE FILLERS



Sausage Filler engineered for industrial high performance. Electric over hydraulic sausage filler featuring an all stainless steel body. Easily mobile all in one with castors, variable filling speed and is easy to operate and clean. Suitable for sausage production in butcher shops, supermarkets, delis, home producers, small good stores and other food production settings. Includes 16mm, 22mm & 32mm Sausage Filler Tubes.

CAT 360F260
26 litre Sausage Filler 240V Single phase

CAT 360F350
35 litre Sausage Filler 380V 3 Phase



The fillers and mincers conform to the CE standards 89/109 concerning the use with foodstuffs. High quality, and durable Complete made of stainless steel Supplied complete with 4 stainless steel funnels (16, 19, 25 und 38 mm Ø) 2 speed operation.

CAT 360F15 **15 Litre Sausage Filler**

Set of 3 Sausage Tube for Hydraulic Sausage Filler, 360F150/ 260 /350
Flange size 67 mm Tube length 24 cm
3 Stuffing tubes Outside Diameter 16mm , 20mm and 25mm



360F260 38 Sausage tube Set

Set of 4 Sausage Tube for manual Sausage Filler

Flange size 55 mm Tube length 20 cm
3 Stuffing tubes Outside Diameter 16 mm , 22 mm 32 mm and 38 mm



360F15 5 Sausage tube Set

SAUSAGE FILLER LINKER



Automatic sausage filling portioning-twisting device. 220v – Pneumatic filling and sausage twisting, Suitable for all types of mince, both fine emulsions and coarse minced products. It works with natural, collagen, polyamide or cellulose casings. The number of twist on the nozzle is unto 55 times per second, and portion size deviation of around 5 grams / portion – fully adjustable (from $\pm 25\text{g}$ to 450g). It can also be used only as a filler without twist. Approximate production: ± 1 sausage per second (150 up to 250 Kg/hour). Equipped with different stainless steel nozzles

240 V 50Hz

145 Kg size 825 x 930 x 1700 mm high – floor standing

68 Litre hopper

Air pressure 0.5-0.8 Mpa

CAT 360SFL Sausage Filler Linker Twister

MEATBALL MACHINE

Automatic Meatball Machine can work with multiple types of material – paste like product t. e.g. chicken, fish, beef, pork, and lamb.

Easily disassembled for cleaning.



3 different meatball sizes, 16, 20, and 26mm.

Voltage: 220

Power: 1100 W

Speed: 1420 r/min

Capacity: 250-280 meatballs/min

Machine size: 355 x 760 x 1220mm

Weight: 80kg

CAT 360MB26 Meatball Machine

360MB 30

Tooling to make 30mm Balls

360MB 39

Tooling to make 39mm Balls

360MB 45

Tooling to make 45mm Balls



Meatball Sizes: 40, 45, 50 & 55mm.

Voltage: 220V/380V

Power: 2.2 KW

Speed: 1250 r/min

Capacity: up to 160 meatballs/min

Machine size: 440 x 780 x 1600mm

Weight: 120kg

CAT 360MB60 Meatball Machine

VACUUM PACKING

Machine Overall size (W x L x H)	540 x 490 x 470mm
Vacuum chamber (W x L x H)	400 x 320 x 130 mm deep@ dome
Machine Body	Stainless Steel
Power Supply	0.90kw, 110/220V(1Ø), 50/60Hz
Pump Capacity	20m³/h
Sealing Bar / Width x number	Attachable, 400mm x 2
Weight	64kg
Others	Transparent acrylic lid, wheel-less fix type



CAT 370 550



CAT 370 550GF
Gas Flush included

VACUUM PACKING

CAT 370 6002C

Machine Overall size (W x L x H)	1540 x 750 x 1100mm
Vacuum chamber (W x L x H)	670 x 545 x 45mm
Machine Body	Stainless Steel
Power Supply	2.2kw, 380V, 50Hz
Sealing Bar / Width x number	Attachable, 600mm
Weight	250kg



CAT 370 750D

Machine Overall size (W x L x H)	1430 x 700 x 1200mm
Vacuum chamber (W x L x H)	650 x 700 x 200mm
Machine Body	Stainless Steel
Power Supply	3kw, 220/380V, 50/60Hz
Pump Capacity	120m³/h
Sealing Bar / Width x number	Attachable, 650mm x 4
Weight	300kg
Option	Gas Flush Kit



CAT 370 840D

Machine Overall size (W x L x H)	1650 x 1000 x 1250mm
Vacuum chamber (W x L x H)	750 x 800 x 200mm
Machine Body	Stainless Steel
Power Supply	5.5kw, 220/380V, 50/60Hz
Pump Capacity	240m³/h
Sealing Bar / Width x number	Attachable, 750mm x 4
Weight	350kg
Option	Gas Flush Kit



CAT 370 880D

Machine Overall size (W x L x H)	1930 x 1030 x 1380mm
Vacuum chamber (W x L x H)	880 x 800 x 200mm
Machine Body	Stainless Steel
Power Supply	7.5kw, 220/380V, 50/60Hz
Pump Capacity	300m³/h
Sealing Bar / Width x number	Attachable, 880mm x 4
Weight	400kg
Option	Gas Flush Kit



CAT 370 1000D

Machine Overall size (W x L x H)	2170 x 1030 x 1430mm
Vacuum chamber (W x L x H)	1100 x 850 x 200mm
Machine Body	Stainless Steel
Power Supply	7.5kw, 220/380V, 50/60Hz
Pump Capacity	360m³/h
Sealing Bar / Width x number	Attachable, 1000mm x 4
Weight	450kg
Option	Gas Flush Kit



VACUUM TUMBLER



Capacity: 18L
Main engine: 25W
Vacuum pump: 30W
Dimensions: 610 x 315 x 370mm
Weight: 15kg

CAT 375 18L – 18L Tabletop Vacuum Tumbler



Two-way rotation with timer
Capacity: 150L
Main engine: 750W
Vacuum pump: 900W
Dimensions: 1150 x 600 x 1115mm
Weight: 96kg

CAT 375 150L Vacuum Tumbler 150 litres



CAT 375 * Vacuum Tumblers



	CAT 375 38L	CAT 375 45L	CAT 375 60L	CAT 375 80L	CAT 375 150L
Capacity (Liters):	38	45	60	80	150
Voltage	220	220	220	220	220
Power (Watts)	90	90	180	200	750
Vacuum (Watts)	240	240	330	350	900
Dimensions (mm)	830 x 750 x 410	880 x 740 x 490	950 x 880 x 490	1000 x 955 x 540	1150 x 1115 x 600
Weight:	27.5	31.2	39.85	62.55	96

VACUUM TUMBLER

MEFE large scale vacuum tumblers are designed for high-quality intensive marinating and massaging of meat products. By tumbling and massaging the meats it ensures weight optimisation and distribution of the marinade improving the quality of the finished product.

All vacuum tumblers include a filtration system and moisture remover.

Infinitely variable drum speed, reversible direction of rotation.



CAT 375 * Vacuum Tumblers

CAT 375 500L

CAT 375 1000L

Capacity (Liters):	500	1000
Voltage	400	400
Power (Watts)	2500	5000
Vacuum (m ³ /h)	25	40
Dimensions (mm)	2000 x 1250 x 1600	2250 x 1400 x 1700
Weight:	250	500

- All vacuum tumblers include a filtration system and moisture remover.
- Efficient cooling system (optional) are available for all units on request.
- Control is carried out through a touch screen.
- Touch screen is IP54 rated.
- Polished drum with multiple spiral blades.
- Massager can be integrated into the process line.
- Controls and settings are made from a touch panel for automatic operation, easy maintenance and adjustment, and program parameter storage;
- The control panel is compact, hygienic and provides IP54 protection. The touch panel has an intuitive and pleasant interface which makes it possible to set the product processing programs independently, control the machine, save each operator's work history with the possibility to trace all errors of incorrect operation in case of product spoilage.
- Made of AISI 304 stainless steel, the outer surfaces are blasted and the surfaces in contact with the product are polished.

DEHYDRATOR

Experience the pinnacle of food preservation with our Centrifugal Food Dehydrator Machine, a masterpiece crafted from premium stainless steel for unmatched durability and ease of cleaning. This machine is not just for preserving fruits and vegetables; it excels in a range of culinary applications. From removing excess brine to achieve perfect flavour, aiding in meat aging processes, to preventing freezer burn in delicate foods like fish, it's a versatile kitchen powerhouse.



Stainless steel machine body
With adjusted speed :0-850rpm, suitable for salad dehydrate

**Centrifugal Food Dehydrator Machine
CAT 376 750**



Stainless steel machine body
With speed of 500rpm, suitable for salad dehydrate

**Centrifugal Food Dehydrator Machine
CAT 376 ***

	CAT 376 250W	CAT 376 370W	CAT 376 550W	CAT 376 750W
Capacity (Liters):	20	35	70	20
Voltage	220	220	220	220
Power (Watts)	250	370	550	750
Vacuum (Watts)	240	240	330	350
Dimensions (mm)	560x410x750	705x570x860	770x645x1050	740*555*805
Weight:	52	77	90	180

DIP TANK / BOILER COOKER / PASTURISER



CAT 502 100WP
Water Cooling Pasteurising Machine

Volume: 100/150L
Capacity: 10~150kg
Rotate Speed: 30~40r/min
Size: 1400 x 800 x 1400mm
Weight: 120kg



CAT 502 100CP
Compressor Cooling Pasteurising Machine

Volume: 100/150L
Capacity: 10~150kg
Rotate Speed: 30~40r/min
Compressor: 3hp
Size: 1900 x 800 x 1900mm
Weight: 320kg

Pasteurization machine used for dairy sterilization of milk, yoghurt, etc. Can also be used for beer, eggs, honey, and other liquids requiring sterilization. Made from High Quality Stainless Steel, sterilization time is 10-30 minutes and can be adjusted. Sterilization temperature is between 60°-99°C adjustable. Tanks have holding facilities and temperature compensation device to ensure proper pasteurization. Keeps original quality of product (flavour, colour, etc.) Low noise, safe and reliable.

Micro controller, measuring three temperatures (oil, water and batch.)
Heat boiler cookers are made with choice of steam, gas, oil or electrically heated. Stainless steel and double jacketed. Standard jacketed heating with or without Hydraulic lifting cradle / basket.
Maximum temperature 120 Degrees



CAT 500 *+ Boiler Cooker



CAT 500 *+ FZ Boiler Cooker with Hydraulic Basket

+ G/S/E Gas, Steam Or Electric Heated

		Internal size			External Size		
*	Litres	Depth	Width	Height	Depth	Width	Height
3	300L	600	800	700	800	1300	1100
4	400L				1245	1300	1170
5	500L				1245	1450	1425
6	600L	600	1000	1000	800	1500	1400
7	800L	600	1400	1000	800	1900	1400
8	1000L	600	1700	1000	800	2200	1400



HUSBANDRY

PRODDERS / COAXER

Robust design, light 500g incl Batteries
Producing up to 5000 volts
Steam jet proof
Unique press on contact activation
Conforms to the new international and European regulations
Less maintenance, no switch
Takes 2 type D batteries



CAT 45B KAWE Prodder 8001

Robust design
Producing up to 5000 volts
Steam jet proof
Electronic control, not mechanical
Conforms to the new international and European regulations
Suited for accumulator
Optical indicator
Electronic - maintenance free

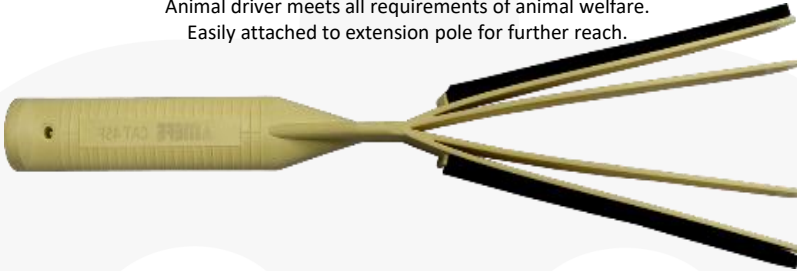


CAT 4521 KAWE 21



CAT 45E Extension Rod KAWE (Suits 21 and 8001)
CAT 45B+E KAWE Prodder 8001 + Extension Pole
CAT 4521+E KAWE 21 + Extension Pole

Pain-free driving: no harsh electric shocks, no sharp peaks. Sudden noise and touch trigger the natural flight instinct.
Better yield and meat quality when used before slaughter.
Animal driver meets all requirements of animal welfare.
Easily attached to extension pole for further reach.



CAT 45F Slapper Movit Coaxer

***P** Powerful full power on activation.

Hassle-free driving, Reduces risk of injury, Better yield and meat quality – less stress Strong Wand from durable almost indestructible Aluminium and Spring steel Balanced weight, No Moving parts –Solid Drive Electronics MOVIT Prodder Maxi takes 4 size D Alkaline Batteries included Output of 8000 to 10 000 Volts whilst still maintaining a respectable 550 mA Battery Current Draw Batteries will last 18 days continuous use (2 seconds on 20 seconds off – 8 hours / day) Conforms to the new International and European regulations concerning animal welfare.



CAT 45P5 MOVIT Prodder Full Power 800mm Reach



CAT 45C8A MOVIT Wand 800mm – 1100 Reach

PRODDERS

High output to move the most stubborn animals while remaining gentle enough not to cause injury
 Producing up to 1500 Volts – Power output of 2.5 J/s, Ce certified
 Steam jet proof sealed motor, Patented One piece mold Heavy duty and robust
 Batteries not included (4 x "C" alkaline Batteries standard or rechargeable will suite)
 Press button safety clip and wrist strap,
 5000 mAh storage supplying 7.5 Hours Continuous use
 Suited for conveyer
 Shaft made for high impact and wear resistance
 Electronic maintenance free
 Handpiece Weight 0.65Kg (excluding batteries or wand)



**CAT 45C
Prodder Handle**



**CAT 45C5
Prodder & 33cm Flex Shaft Wand – 50 cm reach**



**CAT 45C9
Prodder & 64cm Flex Shaft Wand – 90 cm reach**



**CAT 455
Flexible Orange Polycarbonate Wand (33cm)**



**CAT 459
Flexible Polycarbonate Orange Wand (64cm)**



**CAT 45ACC
Prodder Charger
Car Charger
(rechargeable prodder only)**



**CAT 45ACA
Prodder Charger
Australian 240v
(rechargeable prodder only)**



**CAT 45ACU
Prodder Charger
USA
(rechargeable prodder only)**

IMMOBILISER

The newest model of MEFE Animal Immobiliser represents the latest technology used in farming electronics, combined with the innovation and expertise of Mitchell Engineering and now comes in a rechargeable unit as well as a battery-operated unit. Our electrical immobiliser can also be used for electrical stimulation on slaughtering to enhance meat quality, improve tenderness and meat colour and help processors to consistently deliver quality red meat.

Waterproof

Waterproof unit can be sterilised, eliminating risk of cross contamination between animals. Weatherproof and safe to use in any environment.

Completely Wireless

No messy, dangerous wires, clips or cables that can get tangled or fall off.

Fully USB Rechargeable

Supplied complete with USB charging cable, charge lasting up to 10 hours of continuous use. Easily rechargeable from USB phone charger, vehicle or PC.

The unit comes with a 2 Year Manufacturer's Warranty. All spare parts can be replaced on site - no special tools needed

Lightweight and portable, yet robust and hard-wearing to meet the demands of working with cattle.

Easy single knob operation to power on/off and increase/decrease the gentle electrical impulse.

Benefits of immobilising in keeping animal and operator calm and relaxed

Immobilisation so procedures can be performed efficiently and safely.

Reduces stress for both animals and operators. Reduces accidents by minimizing animal handling.,

Improves efficiency by reducing procedure time.

Benefits when used at meatworks

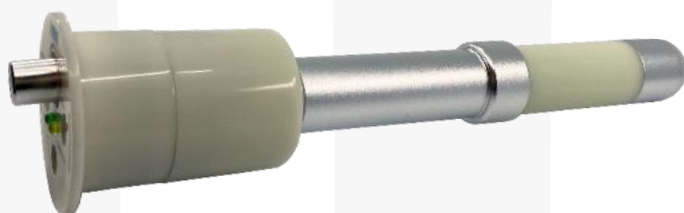
Improved meat quality by increasing the rate of pH decline, Better bleed when applied during and after bleed

Less water waste by reduction of blood dripping, Increases yield due to reduction in weight-loss.



CAT 44IL Large Stock Immobilizer

335 x 70 x 55mm, 380g



CAT 44IS Small Stock Immobilizer

255 x 70 x 55mm, 220g

Spare parts



679-121

Power Battery pack, USING 4 X
AAA BATTERIES



44IC USB

USB Charging cable



44IC A

Australia Charging Plug



44IC USA

USA Charging plug

DEHORNER

Horn Cauterizer

The unit is specifically developed for farmers for use in rugged outdoor conditions. The dehorner / de-budder is a safe and effective tool used to prevent any young animal from growing horns. The unit effectively cauterises the horn bud preventing growth. May also be used on sheep, goats and other animals where horn de-budding is required. The temperature and the cycle are managed automatically, guaranteeing de-budding by cauterisation of the blood vessels without any danger to the animal, and with maximum success.

Specifications

The cordless de-horner works off a built in Ni-Mh battery that incorporates a battery control function, is fully rechargeable, and supplied with 240V or 110V. No need for long leads or gas canisters. The 18mm Ceramic Head heats up to the operating temperature in 8 seconds and automatically cycles for 8 seconds. The unit has an acoustic signal when the operation is complete and auto off. The whole operation to de-horn calves aged 1-3 weeks is an easy and rapid operation. A single battery charge should last in the region of up to 80 calves. The operating weight of the unit is 850 grams. The unit is supplied complete with a 240V or 110V charger and carry case.

The battery fully charged will allow you to cauterise up to 80 calves.
Unit is supplied complete with a 240V Battery charger - Australian plug
Maintenance and spare parts consisting of 3 Heating Coils and 3 Ceramic Brackets.

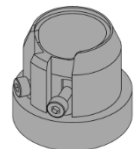


CAT 44C Cauterising Dehorner

Spares Available:



**CAT 45CX
Car Charger**



44C-8 Ceramic Head

**44C-68 head assembly
heating coil & ceramic
head**



CATERING EQUIPMENT

KITCHEN TOOLS

Perfect for all industrial and home kitchens - available in 6 different colours coded to food groups to prevent cross contamination.

Features:

- Hygienic
- Dishwasher safe
- Heat resistant to 100°C
- Will not dull knives
- Heavy Duty
- Non-toxic
- Easy to clean
- Polyethylene Plastic
- Professional cutting surface

Dimensions:

45 x 30 x 2cm, 2.3kg

PREVENT CROSS CONTAMINATION

USE CORRECT COLOUR CODED CHOPPING BOARDS & KNIVES

RAW MEAT

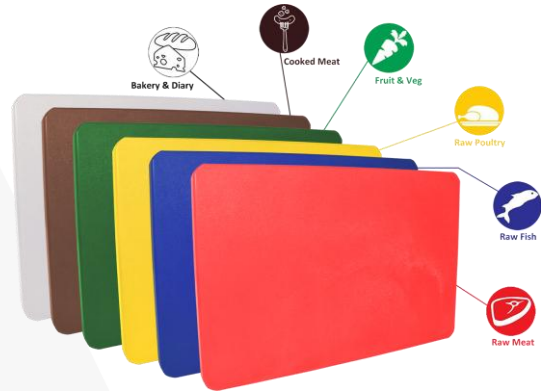
RAW FISH

RAW POULTRY

FRUIT & VEG

COOKED MEAT

BAKERY & DAIRY



CAT 133P Cutting board Pack of 6
(includes one of each colour)

CAT 133* Heavy Duty Colour Coded Cutting Board

*= R - Red, B - Blue, Y - Yellow, G - Green, C - Coffee/Brown, W - White



CAT 136F*

Finger Twine Knife

*S/M/L (Small, Medium, Large)

Sold in Box of 12



6" Poultry Shears Blue Fibrox Handles

3mm thick, 175g, Total L= 28cm



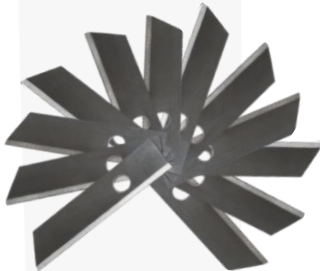
CAT 138H6OB



CAT 138S-20 Scorer Knife,

3 Blades 20mm / 5 Blades 10 mm Apart

Pork Rind Scarifier knife | Heavy Duty Pig Hand Scorer | Inc. 12 blade pack | Set-up for 3 or 5 Blade Stainless Steel, 10 or 20 mm spacing | PolyProp Handle & holder, Quick Change



CAT 138B12

Pork Scorer Blades pack of 12 Blades



CAT 138S-25 Scorer Knife,

3 Blades 25mm Apart

Pork Rind Scarifier knife | Heavy Duty Pig Hand Scorer | Set-up for 3 Standard Razor Blades 25 mm spacing, Quick blade change system

VEGETABLE CUTTERS

Introducing our high-quality Vegetable Cutter, designed to simplify kitchen prep in professional settings. Useful for processing large volumes of fruit and veg, reducing prep time while maintaining a consistent quality standard. Improve your kitchen workflow with ease and precision with a MEFE Vegetable Cutter.



Large Port
CAT 361 J23DA



Small Port
CAT 361 J23DB

Features

- Polished Stainless Steel
- Aluminium Cast Cavity
- High-speed sharp rotating blades
- Included Stainless Steel blades - Slicer 1pc 3mm, 1pc 5mm, 1pc 10mm, 1pc 3 x 1.5mm Shred, 1pc 6 x 6mm Strip
- Dual sized feeding ports for a variety of vegetables
- Easy blade switching for efficient use
- Safety switch power off for both large and small ports

Specifications

- Motor Power: 550W
- Voltage: 220V
- Capacity: 120KGS/H
- 655/630 x 256 x 485mm, 27Kg/28kg



FOOD CUTTER / STICK BLENDER

Features

- 304 Stainless Steel construction
- Stainless Steel blades to ensure sharpness and hardness
- High speed rotating blades with jagged edges for good cutting efficiency
- Stainless Steel arm with lock to secure lid – if arm lock is up then machine will stop working
- Removable plastic cap on lid
- Reliable, low-noise and water resistant on-and-off switch
- Variable speed control (low to high)
- Removable Stainless Steel mixing container with portable handles
- PTC Thermal Protection on motor



CAT 361 VC12 Vegetable Cutter - 12L Tabletop

Specifications

- Motor Power: 1.2kW
- Voltage: 110/220V
- Max Capacity: 8L
- Blade rotating speed: 1200-3300 r/min (low-high speed)
- 520 x 320 x 490mm, 21.5kg



CAT 361 5V Industrial Stick Blender Motor

Attachments :

CAT 361 SB25 250 mm Long blade tube

CAT 361 SB4 400 mm Long blade tube

CAT 361 WH25 250 mm Whisk attachment

Industrial Stick Blender Heavy Duty 220V/50Hz:
500 W Variable speed 4000 - 16000 RPM
Net Weight: 3.28 kg

Attachments:

CAT 361 SB25 – 250 mm Long blade tube;

CAT 361 SB4 – 400 mm Long blade tube,

CAT 361 WH25 – 250 mm Whisk attachment

FOOD DEHYDRATORS

Our high-performance Food Dehydrators, crafted from durable stainless steel for longevity and easy maintenance. Featuring vents for optimal moisture control and multiple racks, these dehydrators provide ample space to efficiently dry large quantities of food. With an adjustable temperature range from 30-90°C and a built-in timer, they are perfect for unsupervised, overnight use. Designed to handle all types of food dehydration, this machine is the easiest way to dehydrate large quantities of fruits, meats, and more, ensuring even and consistent results every time.

Features

- Durable stainless steel construction
- Vents for moisture control
- Multiple racks for ample dehydrating space
- Adjustable temperature range from 30-90°C
- Timer for unsupervised use

CAT 66HFD 10



CAT 66HFD 12



Specifications

- Voltage: 220V/60Hz
- Power: 1kW
- Rack Size: 285 x 200mm
- Dimensions: 425 x 550 x 375mm, 14kg

Specifications

- Voltage: 220V/60Hz
- Power: 1kW
- Rack Size: 385 x 283mm
- Dimensions: 465 x 405 x 440mm, 14kg

CAT 66HFD 20



Specifications

- Voltage: 220V/60Hz
- Power: 1.5kW
- Rack Size: 380 x 400mm
- Dimensions: 470 x 570 x 880mm, 22kg

CAT 66HFD 30



Specifications

- Voltage: 220V/60Hz
- Power: 1.5kW
- Rack Size: 400 x 380mm
- Dimensions: 440 x 535 x 1385mm, 27kg

SAUCE / JUICE MACHINE

All kinds of fresh melon, fruits and vegetables can be squeezed. Quick and convenient to operate. Machine separates juice from pomace. Pomace vent is automatic. Juice production is between 65-75%. Cutter teeth from juice extraction net are at an 80° angle, this makes for super easy cleaning as residue is less likely to get caught. All parts in contact with food are Stainless Steel, with an aluminium body.

Includes: Plastic Push rod; 18mm Juice Outlet; Removeable juice extracting net; pulp outlet with bucket.

Centrifugal Juicer | Designed for continuous use | Low Noise



Product Capacity: 100-120kg/h
Speed: 2800r/min
Frequency: 60Hz
Power: 750W
Size: 43 x 35 x 47cm, 19kg

Product Capacity: 80-100kg/h
Speed: 2800r/min
Frequency: 60Hz
Power: 550W
Size: 43 x 35 x 45cm, 16kg

CAT 360J B2
750W Commercial Juicer

CAT 360J A2
550W Commercial Juicer

Saucer / Juicer machine - perfect for home, schools, hotels, nursing homes and restaurants. Tomato, mango, berry and apple sauce – jams and smooth chutneys - 304 Stainless Steel head, copper motor



18/10 Stainless Steel Screen Double Threaded Screw Feeder
Voltage/Frequency: 110/220/240V; 50/60HZ
Power: 370W
Productivity: 15-30kgs/h
Sauce Output: 85%
Machine Size: 490 x 230 x 345mm, 8.5kg

CAT 360S Sauce Making Machine

Extrusion Juicer for squeezing whole citrus fruits. Two Stainless Steel peel collecting buckets, and a detachable drip tray. Citrus can easily be stored above the machine in the storage basket. Juice yield 60-70%



Output: 20 Oranges /min
Orange Size: 50-80mm
Voltage: 220V
Power: 200W
Frequency: 60Hz
Size: 400 x 300 x 780mm
Weight: 40kg

CAT 360J20
Tabletop Commercial Citrus Juice Squeezer



Output: 50 Oranges /min
Orange Size: 50-80mm
Voltage: 220V
Power: 370W
Frequency: 60Hz
Size: 660 x 640 x 1720mm
Weight: 108kg
Includes 4L Juice Collector with tap
Easily relocated (machine on castors)

CAT 360J50
Commercial Citrus Juice Squeezer

PASTA MACHINES

Industrial Electric Pasta/Noodle machine
Stainless Steel roller and knives
2mm and 4mm Pasta Knives
1500W 220v



CAT 361 PM220 I Pasta Machine – 220mm Roller
510 x 480 x 920mm, 93kg

CAT 361 PM240 I Pasta Machine – 240mm Roller
530 x 480 x 920mm, 96kg

CAT 361 PM270 I Pasta Machine – 270mm Roller
560 x 480 x 920mm, 100kg – 2200w 220v

Electric Pasta/Noodle Machine can cut both thick and slender pasta with its adjustable modulator and two knife sizes. Makes pasta quickly and efficiently in just two steps!, 2mm & 4mm Pasta knives, Stainless Steel roller and knives, Compact design, 550W, 220V



CAT 361 PM160 Pasta Machine – 160mm Roller
330 x 310 x 315mm, 17kg



CAT 362 PM160 Stainless Steel Pasta Machine – 160mm Roller
330 x 310 x 315mm, 17kg

PATTY PRESS

Manual Hamburger Press forms perfect patties in an instant, making dozens in just minutes. These three machines come with either a 100mm (on request), 130mm or 150mm presser bowls, to make small, large and jumbo burgers! Fast and convenience, includes 100pc free patty paper, 304 Stainless Steel pan and non-stick aluminium body.

CAT 363 HP130 – 130mm Hamburger Press



Hamburger Patty Press attaches to a mincer or a sausage filler and produces 100mm hamburger patties. Comes with 4 funnels to attach to #8, #12, #32 mincers.



CAT 363 M100 Hamburger Patty Press

Hamburger Press Paper

CAT 363 P10 – 100mm – 500pcs
CAT 363 P13 – 130mm – 500pcs
CAT 363 P15 – 150mm – 500pcs



PATTY MACHINES



Automatic patty machine
Hamburger patties, Vegetable Patty, Fish Burgers,
fish fingers, chicken nuggets potato scallops
up to Ø100mm patties
adjustable thickness from 8 to 18mm
up to 2100 pieces/hour
30 litre tank,
130mm belt width,
0.55 kw power
400V or 240V
Nett weight 100kg

CAT 363 200 Automatic Hamburger Patty Machine

Hamburger machine automatically incorporates
filling and stuffing via double screw press into double roller
mould.
Output different shapes and sizes by simply changing drums.
Burger making machine can be used to produce
meat beef steak patty, beef burger, potato patty, and chicken
nuggets
Auto slag removal from inbuild water spray.
Product upto Ø150 mm
adjustable thickness from 6 to 19 mm
up to 300 KG /hour
30 litre tank,
230mm belt width,
0.55 kw power
400V or 240V
Nett weight 300kg

CAT 363 300 Automatic Hamburger Patty Machine



COMMERCIAL FRIDGE & FREEZERS



Stainless steel body
Digital Temperature Controller
Self-closing door design
-15 +0 °C
420L Capacity
Voltage: 220V 50Hz
620 x 760 x 1970mm

CAT 6611B

Commercial 420L Refrigerator



Power: 161W
Voltage: 3N-380V
-12 +0 °C
180L Capacity
540 x 610 x 845mm

CAT 6611E

Under bench Fridge



40L Capacity
Temperature: 10 - 15 °C
Voltage: 220V – 240V
Power: 55W
400 x 422 x 530mm 11.45kg

CAT 6611C

40L Mini Refrigerator with lock



30L Capacity
Temperature: 6.5 - 15 °C
Voltage: 110V/220V
Power: 55W
400 x 398 x 480mm 9.5kg

CAT 6611C2

30L Mini Refrigerator with lock

GRILLS, COOKERS & BURNERS

High Quality range of Grills, Cookers and Burners. The variety of size, formfactor and heat delivery ensure MEFE Cater to all kitchen requirements. All units are stainless steel construction making them easy to clean while looking good.



1/3 Ribbed
Power: 8.1+4.8Kw
Voltage: 3N-380V
Net Weight: 118Kg
Overall: 800 x 900 x 930mm
**Electric Fry top with
Electric Oven
CAT 6621D**



4 Plates
Power: 3.5kW x 4 + 4.8kW
Voltage: 3N-380V
Net Weight: 80g
Overall: 800 x 900 x 930mm
**Induction Cooker With
Oven
CAT 6621E**



Griddle Size: 600*475*16mm
Voltage: 380V
Power: 9KW
Size: 700 x 700 x 920mm
**Electric Griddle 1/3
Grooved with Cabinet
CAT 6621F**



6 Plates
Power: 4x6+4.8KW
Voltage: 380V
Oven Size: 550 x 680 x 270mm
Overall: 1200 x 900 x 920mm
**Electric Hot Plate
Cooker with Oven
CAT 6621H**



Temperature: 50-300 °C
220V-240/50hz-60Hz
Power: 3kW
Size: 550 x 430 x 240mm, 25kg
**3kW Electric Griddle
CAT 6621A2**



4 Baskets – 8 to 12 Chickens
Power: 4.5KW
Voltage: 220-240V/50-60Hz
50 - 300 °C
Size: 810 x 600 x 610mm, 65kg
**Electric Rotisserie
CAT 6621J**



All Stainless Steel body
Temperature: 50-300 °C
220V-240/50hz-60Hz
Power: 4.4kW
Cooking Surface: 740 x 420mm
740 x 505 x 250mm, 36kg
**Electric Griddle Half
Ribbed
CAT 6621A**



Temperature: 50-300 °C
220V-240/50hz-60Hz
Power: 4.4kW
730 x 470 x 240mm, 34kg
**4.4kW Electric Griddle
CAT 6621A3**

FRYERS



Voltage: 380V
Power: 9kW
Weight: 52kg
400 x 900 x 930mm
**28L Commercial Fryer
CAT 6621C**



Capacity: 6L
Voltage: 220-240V
Power: 2.5kW
Weight: 4.5kg
275 x 460 x 300mm
**1 Basket Countertop
Fryer
CAT 6622A**



Capacity: 6 + 6L
Voltage: 220-240V
Power: 2.5 + 2.5kW
Weight: 9kg
550 x 460 x 300mm
**2 Basket Countertop
Fryer
CAT 6622B**



Voltage: 220-240V
Power: 5kW
Weight: 20.6kg
340 x 530 x 940mm
**16L Commercial Fryer
CAT 6622C**



Voltage: 220-240V
Power: 5 + 5kW
Weight: 33.5kg
690 x 530 x 940mm
**32L Commercial
Fryer
CAT 6622D**

PASTA COOKERS



6 Baskets
Voltage: 220-240V/50-60Hz
Power: 6kw
Weight: 22kg
600 x 610 x 920mm
**Electric Pasta Cooker
CAT 6623B**



6 Baskets
Voltage: 380V
Power: 12kw
700x 700 x 920mm
**Electric Pasta Cooker with
Cabinet
CAT 6623C**



6 Baskets
Voltage: 220V-240V
Power: 6kw
Weight: 22.6kg
600 x 600 x 380mm
**Countertop Electric Pasta
Cooker
CAT 6623A**

CHICKEN ROTISSERIE



12-24 chickens on 12 hangers. Large vertical display

Power: 6.7kW

Volts: 220-240V/50-60Hz

Dimension: 670x550x1610mm, 90kg

Chicken Rotisserie 12-24 chickens

CAT 6634A

36-46 chickens on 9 Rods.
Power: 18.4kW
Volts: 380V
Dimension: 1180x490x1880mm, 124kg

Chicken Rotisserie 36-46 chickens

CAT 6634B



KEBAB MACHINES

Multi zone temperature control.
Adjustable roasting distance.
Stainless steel construction.
Convenient oil collection tray

Power: 9.9kW
Volts: 220
Dimension: 520 x 625 x 935mm, 31kg

**Electric Kebab Machine -
Countertop
CAT 6635A**



Size: 280x240x190mm
Blade: Dia.100mm
Volts: 220V
Power: 80W

**Electric Kebab Slicer – chorded
CAT 6636A**

BAKERY EQUIPMENT



Capacity: 13Pans
20kg/hour
Voltage: 220V/50Hz
Power: 2.6kW
490 x 690 x 1660mm, 50kg

**13 Pan Electric Prover
CAT 6632B**



Capacity: 26Pans
60kg/hour
Voltage: 220V/50Hz
Power: 2.8kW
1000 x 690 x 1660mm, 80kg

**26 Pan Electric Prover
CAT 6632C**



Capacity: 5L
Dough Mixing Capacity: 500g
Egg Whisking Capacity: 500g
Speed: 0-1000r/min
Voltage: 110V/220-240V 50-60Hz
Power: 0.5kW
380 x 240 x 375mm, 13kg

**Cake Mixer
CAT 6632CM**



Voltage: 220V/50Hz
Power: 3kW
450 x 470 x 230, 23kg

**Electric 1-Plate Crepe Maker
CAT 6632D**



Voltage: 220V/50Hz
Power: 2kW
500 x 350 x 260, 10.4kg

**2-Plate Waffle Baker
CAT 6632E**

HOT DOG GRILL & BUN STEAMER



9 Rollers
Stainless steel construction
Voltage: 220V
Power: 1.35kW
560x410x178mm, 13.5kg

**9 Roller Hot Dog Grill
CAT 6624**



Stainless steel construction
Variable Temperature Control 50-110°C
Voltage: 220V
Power: 1.2kW
420 x 380 x 750mm
**Steam Cabinet
CAT 6625**

SERVICE DISPLAY



Voltage: 220-240V/50-60Hz
Power: 1.2kW
350 x 455 x 580mm, 21kg

**Countertop Food Warmer
CAT 6631A**



Voltage: 220-240V/50-60Hz
Power: 0.75kW
800 x 710 x 685mm, 30kg

**Countertop Fry Warmer
CAT 6631B**



Voltage: 220-240V/50-60Hz
Power: 0.8kW
730 x 580 x 550mm, 14kg

**Electric Warming Tray
CAT 6631C**



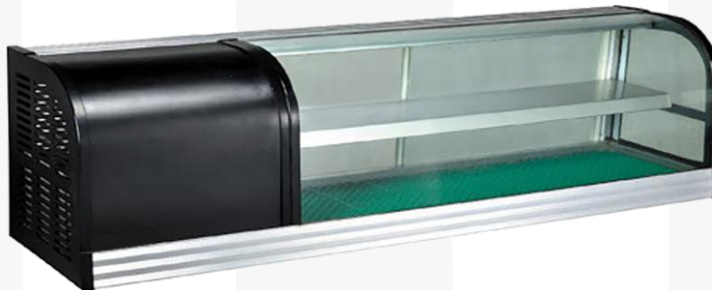
3 Pans
Voltage: 220-240V/50-60Hz
Power: 1.5kW
30-85 °C
570 x 390 x 275mm, 12kg

**Electric Baine Marie
CAT 6633A**



4 Pans 5.7L each
Voltage: 220-240V/50-60Hz
Power: 1.3kW
30-85 °C
1175 x 460 x 700mm, 36kg

**Commercial Baine Marie
CAT 6633B**



Double Rack
Voltage: 220-240V/50-60Hz
Power: 0.41kW
0-5 °C
1800 x 350 x 500mm, 80kg

**Sushi Display Cooler
CAT 6611F**

SERVICE EQUIPMENT



Power: 1800W
Voltage: 220V 50Hz
1200 x 600 x 800mm
CAT 6611D
Plate Warmer Workbench



6 Slices
Voltage: 220-240V/50-60Hz
Power: 3.24kW
460 x 210 x 225mm, 5kg

6 Slice Toaster
CAT 6633 T6



Weight: 7kg
Max Load: 50kg
540 x 370 x 900mm
Beverage Trolley
CAT 660 1



Black Plastic Board
840 x 430 x 950mm
3 Tier Service Cart
CAT 66 02



Voltage: 220V
Power: 250W
Diameter: 175mm
Adjustable Height: 0.6~1.8m

Infrared Heat Lamp
CAT 6631 *
*= BR – Bronze, BL – Black, S - Silver

OVENS



Steaming and roasting
5 phased heating
2 minutes to generate steam
Automatic Cleaning System
50 programs available

Voltage: 380V 50HZ 3 phase
Power: 11kw
Water Pressure : 0.15-0.6Mpa
Output: 30-80 /24h
Grid-shelf size: 536*334mm
Capacity: 6 x 1/1 GN(600 x 400 x 25 x 6PCS)
Temperature: 340°C
Dimension: 847 x 771 x 782mm

**6 Tray Combi Oven
CAT 6632A**



Temperature controller
Timer function

Voltage: 380V 50HZ 3 phase
Power: 9.4kw
Rack Size: 465 x 600mm
Internal Dimensions: 700 x 500 x 775mm
Dimension: 930 x 890 x 1100mm, 160kg

**Electric Convection Oven
CAT 6632A2**



Voltage: 220-240V/380V
Power: 13.2kw
Temperature: 20 - 400 °C
Dimension: 1220 x 890 x 1290mm, 144kg

**Double Deck Electric Oven
CAT 6632A3**

INDUSTRIAL DISHWASHING MACHINES



With self-research internal water softener
Suitable for the restaurant, canteen, factory or school with 400 seats.
Simple and easy panel design, bright LED display
Removable spray pipe makes it convenient to wash the machine
Top cover using double construction design to save energy and reduce noise

60 Basket/hr Washing Capacity
Water Consumption: 3L/basket
Voltage: 220V or 380V
Power: 14.75kw
430mm Inlet Height
800 x 730 x 1440mm, 106kg

Industrial Dishwashing Machine CAT 70F

Simple and easy panel design, bright LED display
Removable spray pipe makes it convenient to wash the machine
Top cover using double construction design to save energy and reduce noise

30 Basket/hr Washing Capacity
Water Consumption: 3L/basket
Voltage: 220V or 380V
Power: 7.05kw
300mm inlet height
610 x 600 x 820mm, 62.6kg

Commercial Dishwashing Machine CAT 70G



INDUSTRIAL DISHWASHING MACHINES



Features:

- A premium class all-purpose washing machine for cleaning containers, pots, knife cages.
- Capacity per hour: 30 knife cages (850x700mm)
- Electronic control with display and control key.
- Programmable washing cycles with data transfer via email for data analysis and further optimisation.
- Self-Cleaning Programme
- Aqua-stop and water leakage protection
- Detergent fine-filtering system

Additional Options available:

- Heat Recovery – to improve energy efficiency
- Dosage device – for automatic dosage of cleaning product
- Water Softener – for automatic regeneration of washing water
- Individual receptacles – for knife cages etc.

Internal Washing Dimensions: 850 x 700 x 740mm
 Water Consumption: 5.8L/cycle
 Voltage: 3x400V 50Hz
 Power: 14.7kw
 700mm Inlet Height
 1030 x 895 x 1785mm, 120kg



Universal Dishwashing Machine CAT 68UW

THERMOMETERS

Used to effectively check bone temperature, sterilizer temperature, food temperature, cooking thawing and freezing and normal contact temperature. Easily measure bone temperature for effective cooking and chilling. Meter is easily operated and maintained, is fully food and meat safe with a stainless steel probe. Large LED display makes temperature reading easy and accurate generates clear and precise measurements. Lightweight and compact nature makes it easy to carry and store. Used in chillers, butchers, packers, chefs, wineries, and any application for hygienically reading internal temperature.

Temperature: -50.00°C to 350.00°
Resolution: 0.1°C / °F
Accuracy: ± 0.1°C
Power: 1.5V
Probe: Stainless Steel, 4mm Dia x 150 Long
Battery Type: 1 x 1.5V Included
Dimensions: 240 x 20 x 20mm
Weight: 43g



CAT 65G Thermometer

Measure forehead temperature or any object including liquid. 1 second instantaneous measurement, sensing range 3-5cm.

Backlit colours for ranges: Green = Normal, Orange = Slight Fever, Red = Fever (auto alarm if fever with 6 rapid beeps. Hand held and lightweight, non-contact. Auto power off. Auto stores up to 99 readings.



Range: Body 32 - 42.9°C or Surface 0 - 100°C
Resolution: 0.1°C
Accuracy: ± 0.2 °C in range 35-42°C or ± 0.3°C
Temperature: Celsius or Fahrenheit
Battery: 2 x 1.5V AAA
Dimensions: 149 x 95 x 45 mm 145g

CAT 65 868

Digital Infrared Thermometer – Body and Surface

1x Stainless steel temperature probe supplied
Temperature range 0°C - 250°C (32°F - 482°F)
Wireless transmission up to 33m Requires 4x AAA batteries (not included)
Extra large LCD back lit display
Timer – count down and count up
Switchable °C/°F
8 meat modes / 5 taste levels



CAT 65H

Remote Wireless Oven Thermometer

Indoor and outdoor temperature display Indoor humidity display
Temperature unit °C / °F (changeable)
Memory of MAX/MIN value of temperature and humidity range.
Temperature: -50°C ~+ 70°C
Humidity: 10% ~ 99%RH
Power Supply: 1.5V (AAA x 1)
Dimensions: 54 x 46.5 x 14mm
Storage conditions: -20~60°C - 20~80%RH



CAT 65W

**Wall Mounted Thermometer & Hygrometer
(Humidity %)**

PH PROBES & MEASURING

Abattoirs and Butchers

Meat Quality is greatly influenced by the amount of energy contained in the animals muscles, in the form of Glycogen. Once the animal is deceased the muscle glycogen is converted to lactic acid, which causes the pH to fall. pH is used to express the acidity or alkalinity of a wide variety of products and is of particular importance for the food industries. pH is measured for a number of reasons, among them taste, freshness, shelf life, and possible bacteriological activity. If there is not enough glycogen available in the animal, insufficient lactic acid will be produced and the pH will remain high, resulting in dark cutting. Dark cutting will make your meat appear dark, reduce its shelf life, reduce tenderness, alter texture, and you may find the meat rejected at a consumer level. Monitoring the pH in a freshly slaughtered carcass is a valuable tool in producing a quality meat product for the consumer.

General Food production Food Safety

In food safety, pH plays a crucial role in inhibiting the growth of spoilage microorganisms. For these reasons, most regulatory agencies impose rules for the pH levels of certain commercial foods, since generally acidic foods ($\text{pH} < 4.6$) are considered safer and allow longer shelf lives

Automatic Ambient Temperature Compensation: $0^{\circ}\text{C} \sim 50^{\circ}\text{C}$
Battery Type: 3 x 1.5V (AG13) included
Environment: $0^{\circ}\text{C} \sim 50^{\circ}\text{C}$; RH $\leq 95\%$
Calibration: Two points with auto buffer recognition
Dimensions: 188 x 35 x 35mm
Weight: 98g

Specifications	pH	Temperature
Measuring Range	0.00 ~14.00 pH	$0^{\circ}\text{C} \sim 50^{\circ}\text{C}$
Resolution	0.01 pH	0.1 $^{\circ}\text{C}$
Accuracy	0.01pH	$\pm 0.1^{\circ}\text{C}$



CAT 65PH 1

Solids pH Meter

Including pH Meter ,Soft Solids Probe



CAT 65PH 2

Liquids pH Meter

Including pH Meter ,liquids Probe



CAT 65PH KIT
pH Meter Kit

Including pH Meter, 1 x Calibration Kit,
1 x liquids Probe & 1 solids Probe

PH PROBES & MEASURING

Spare Parts



Liquids probe for measuring liquids
Immersion probe

65PH 3 Liquids pH Electrode



Sharp point probe for measuring solids
Meats and foods - penetrating probe

65PH 4 Solids pH Electrode



1 x pH4.00 Buffer powder
1 x pH6.86 Buffer Powder
1 x pH9.18 Buffer Powder

CAT 65PHS PH Calibration Sachets



Calibration Solution Kit includes:
4 x 250ml bottles filled with distilled water.
1 x pH4.00 Buffer powder
1 x pH6.86 Buffer Powder
1 x pH9.18 Buffer Powder



CAT 65PH C Calibration Solution Kit



HYGIENE AUTO VALVES

WATER VALVES

Press demand flow control metering valves. with flow controller system - allows for non-hold-open feature Flow controller will turn valve off immediately after 1.3 – 1.7L cycle 15 seconds adjustable. Particularly suitable for industrial food grade foot valve, public washrooms, caravan sites, camping sites, schools, hospitals, offices, etc. ½" inlet and outlet , Watermarked

Pre set metered flow, ½" connections Wand Valve with metered flow and or anti tie down control



Wall-mounted
½" connections
Flow rate: 5 L/min

CAT 67D
Push Button Foot/Knee Valve



CAT 67B
390 mm Lever Valve
15 Sec Flow



CAT 67C
180 mm Lever Valve
Anti Tie Down
15 seconds flow

Spare Parts

CAT 67B 02 Maintenance kit x 5 sets /pack - Blue piston assembly + spring, seals, cylinder, housing & O rings

CAT 67B 03 Lever Location Ring

CAT 67B 59 Cartridge for knee valve

CAT 67B 92 Wand and coupling handle



CAT 67VB
Anti siphon vacuum breaker
1-1/2"

MOTION SENSOR ADAPTER

The Infrared Motion Sensor Tap Adapter helps prevent the spread of germs and lowers water consumption at home. It is easy to install and looks elegant in any setting with its beautiful aluminium casing. It can turn any regular tap into a touchless, smart device and features two sensors for short and continuous water flow. The motion sensor night light makes it easy to get water in the dark and its powerful battery can be charged wirelessly and lasts up to 8-10 months per charge.



Dimensions:

58.4 x 55 x 77mm, 0.48kg

CAT 67801 - Kitchen Adapter

Two Sensors – one at the bottom for short bursts and one on the side/top for continuous use

Simple 3-step installation

Six different connectors to ensure that the adapter works with almost any tap

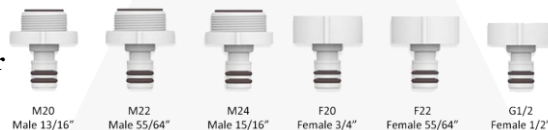
Motion sensor night light – 7 nightlight colours to choose from

Powerful built-in Lithium-Ion battery – lasts for 8-12 months.

Magnetic recharging

Saves up to 65% of household water

Please note: This adapter comes with the following attachments, please check compatibility before purchase



Dimensions:

91 x 55 x 70mm, 0.53kg

CAT 67802 – Bathroom Adapter

Specifications

Material	Aluminium Alloy	Battery Type	Lithium-Ion Battery	Battery Life	8-12 months
Water Inflow Volume	Dependent on individual user's tap	Capacity	1.40mAh	Sensor	Infrared
Water Outflow Volume	5-6 Litres	Charging time	4 Hours	Light	Motion Sensor LED

Remote Flush

Simple and easy to install complete cistern toilet flush system

Complete and simple installation – 6 x AA Batteries Required in Host, 1 x 2032 Battery required in Remote.

Wireless, Waterproof Remote Button

Gently press or kick the remote to flush the toilet, remote works from up to 13m away from host (without obstacles)

Automatically flushes toilet once every 72 Hours

Available for both push button cistern type toilets, and side handle cistern type toilets.



CAT 67TBR

Remote Toilet Flush for Top Button Cistern



CAT 67SHR

Remote Toilet Flush for Side Handle Cistern

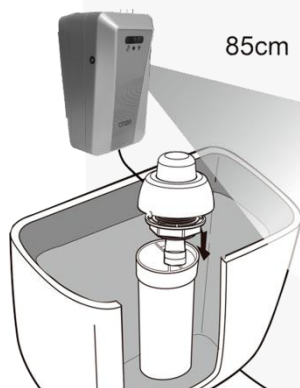
Auto Flush

Simple and easy to install complete cistern toilet flush system

Complete and simple installation – 6 x AA Batteries Required

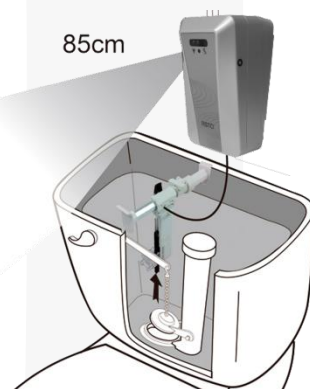
Programmable and adjustable – activation for full or half flush dependant on sensing time

On first activation a flush is initiated – on departure a 2nd flush



CAT 67TB1

Toilet Auto Flush With Top Button Cistern



CAT 67SH1

Toilet Auto Flush With Side Handle Cistern

MOTION SENSOR ADAPTER

Auto Flush

Simple and easy to install complete cistern toilet flush system

Complete and simple installation

Programmable and adjustable – activation for full or half flush dependant on sensing time

On first activation a flush is initiated – on departure a 2nd flush

USB-C rechargeable – No batteries needed



CAT 67TB2

Auto Toilet Flush with Adjustable Sensor

SENSOR TAPS

With your purchase of our automatic sensor tap also comes the WaterMark peace of mind. The WaterMark Certification scheme is a mandatory requirement for plumbing and drainage products to ensure they are fit for purpose and appropriately authorised for use. All of our sensor taps are Australia and New Zealand WaterMark certified with approved licence number WM-022559.

The entirety of our WaterMark certified sensor taps also have a 6 star WELS water efficiency rating. This guarantees that the product is in accordance with the standard set under the National Water Efficiency Labelling and Standards and has the highest possible water efficiency, with approved licence number 1718.

Our versatile and stylish sensor taps are well suited to virtually any environment – whether for personal, commercial or professional use.

- Eliminates the need to ever open or close a tap – zero cross contamination
- Auto-activates when movement is detected close to sensor, shuts off immediately once movement is removed
- Auto shut off if the sensor is activated for more than 30 seconds
- Up to 70% in water savings
- Simple installation – supplied complete with everything
- No electrical wiring required – takes 4 x AA batteries (not included)
- Standard ½" connection

All-In-One



Installation	Wall Mounted
WELS Water Efficiency	5.0L/min
Sensing Range	0 to 10cm
Water Pressure	0.07 – 0.7Mpa
Spout	Tube – 24cm long
Dimensions	Tap: 6 x 24 x 4cm, 0.7kg Boxed: 27 x 8 x 8cm, 0.8kg

- ★ **CAT 673031 – Stainless Steel**
- ★ **CAT 673031B – Matte Black**
- ★ **CAT 673031GM – Gunmetal Grey**

Tube Design- Dry Wall

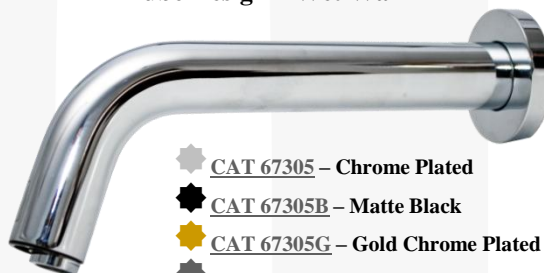


★ **CAT 67306 – Chrome Plated**



Installation	Dry Wall Plate / Tile Mounted
WELS Water Efficiency	4.5L/min
Sensing Range	0 to 10cm
Water Pressure	0.07 – 0.7Mpa
Spout	Tube – 22cm long
Dimensions	Tap: 10 x 22 x 3cm, 0.5kg Boxed: 28 x 22 x 9cm, 1.4kg

Tube Design – Wet Wall



- ★ **CAT 67305 – Chrome Plated**
- ★ **CAT 67305B – Matte Black**
- ★ **CAT 67305G – Gold Chrome Plated**
- ★ **CAT 67305GM – Gunmetal Grey**

Installation	Wet Wall Cement Mounted
WELS Water Efficiency	4.5L/min
Sensing Range	0 to 10cm
Water Pressure	0.07 – 0.7Mpa
Spout	Tube – 22cm long
Dimensions	Tap: 10 x 22 x 3cm, 0.5kg Boxed: 28 x 22 x 9cm, 1.4kg



SENSOR TAPS

With your purchase of our automatic sensor tap also comes the WaterMark peace of mind. The WaterMark Certification scheme is a mandatory requirement for plumbing and drainage products to ensure they are fit for purpose and appropriately authorised for use. All of our sensor taps are Australia and New Zealand WaterMark certified with approved licence number WM-022559.

The entirety of our WaterMark certified sensor taps also have a 6 star WELS water efficiency rating. This guarantees that the product is in accordance with the standard set under the National Water Efficiency Labelling and Standards and has the highest possible water efficiency, with approved licence number 1718.

Our versatile and stylish sensor taps are well suited to virtually any environment – whether for personal, commercial or professional use.

Classic Curve



- ★ **CAT 67911** – Chrome Plated
- ★ **CAT 67911B** – Matte Black
- ★ **CAT 67911GM** – Gunmetal Grey

Installation	Deck Mounted
WELS Water Efficiency	5.0L/min
Sensing Range	5 to 22cm
Water Pressure	0.07 – 0.7Mpa
Spout	Curve Neck – 15cm high
Dimensions	Tap: 16.5 x 18 x 6cm, 1.2kg Boxed: 28 x 22 x 9cm, 2.1kg



Boomerang



- ★ **CAT 679178** – Stainless Steel Polished
- ★ **CAT 679178S** – Satin Finish
- ★ **CAT 679178B** – Matte Black
- ★ **CAT 679178GM** – Gunmetal Grey

Installation	Deck Mounted
WELS Water Efficiency	5.0L/min
Sensing Range	5 to 22cm self adjusting
Water Pressure	0.07 – 0.7Mpa
Spout	Boomerang– 20cm high
Dimensions	Tap: 20 x 18 x 5cm, 0.5kg Boxed: 25 x 22 x 6.5cm, 1.3kg



SENSOR TAPS

Upright Top Mount



- ★ **CAT 67917** – Stainless Steel
- ★ **CAT 67917B** – Matte Black
- ★ **CAT 67917GM** – Gunmetal Grey



Installation	Deck Mounted
WELS Water Efficiency	5.5L/min
Sensing Range	5 to 22cm self adjusting
Water Pressure	0.07 – 0.7Mpa
Spout	Upright – 18.5cm high
Dimensions	Tap: 18.5 x 16 x 3.5, 0.7kg Boxed: 28 x 22 x 10cm, 1.4kg

Hospital Spout 18cm

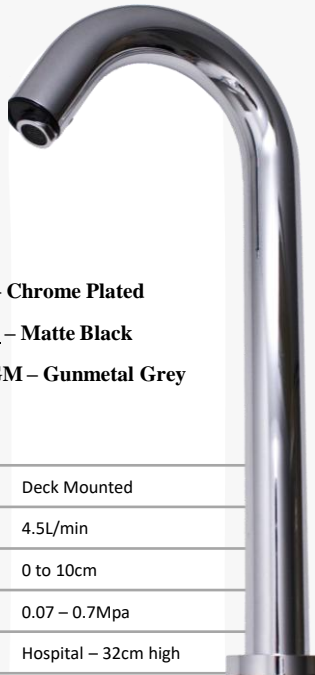


- ★ **CAT 67910** – Chrome Plated
- ★ **CAT 67910B** – Matte Black
- ★ **CAT 67910GM** – Gunmetal Grey

Installation	Deck Mounted
WELS Water Efficiency	4.5L/min
Sensing Range	0 to 10cm
Water Pressure	0.07 – 0.7Mpa
Spout	Hospital – 18cm high
Dimensions	Tap: 18 x 16 x 5cm, 0.5kg Boxed: 33 x 22 x 9cm, 1.5kg



Hospital Spout 32cm



- ★ **CAT 6791032** – Chrome Plated
- ★ **CAT 6791032B** – Matte Black
- ★ **CAT 6791032GM** – Gunmetal Grey

Installation	Deck Mounted
WELS Water Efficiency	4.5L/min
Sensing Range	0 to 10cm
Water Pressure	0.07 – 0.7Mpa
Spout	Hospital – 32cm high
Dimensions	Tap: 32 x 16 x 5cm, 0.6kg Boxed: 42.5 x 20 x 9cm, 1.6kg



Hot and Cold Mixer



- ★ **CAT 67913** – Chrome Plated
- ★ **CAT 67913B** – Matte Black
- ★ **CAT 67913GM** – Gunmetal Grey

Installation	Deck Mounted
WELS Water Efficiency	5.0L/min
Sensing Range	5 to 22cm self adjusting
Water Pressure	0.07 – 0.7Mpa
Spout	Curve Neck – 13cm high
Dimensions	Tap: 13 x 18 x 6cm, 1.1kg Boxed: 27 x 25 x 11cm, 2.1kg



AUTO VALVES

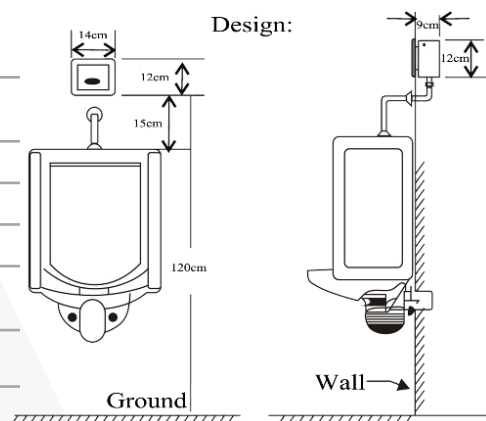
CAT 67101

Auto Solenoid Valve - Flow on Activation

Endless uses and applications, used anywhere to control water and consumption.



Sensor	Motion sensor activated on / off – no timer or delay – auto off when clear
Sensing Range	10 – 70cm self adjusting micro-computer control
Working Pressure	0.05 to 0.8 Mpa
Connections	½" inlet and outlet
Boxed Dimensions	25 x 18 x 11cm, 1.8kg
Power Supply	240V 50 Hz supply or 4 x AA battery - batteries not supplied
Installation	Concealed in wall



Spare Parts:



CAT 67101A

Cover Plate & Sensor – Auto On/Off



CAT 67201D

Cover Plate & Sensor – Programmed flush



CAT 67201 B

Spare Part Urinal Sensor

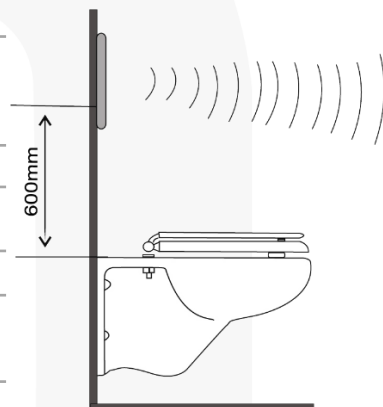
CAT 672062

Auto Toilet / Urinal Flush S/W Press Button Override Activation

Touch free and fully automatic toilet flush supplied with press button override activation 6 second flush with auto off.



Sensor	Toilet flush pre-programmed cycle –3 second flush on entering activation and second stage 6 second flush on exit
Sensing Range	10 – 70cm self adjusting micro-computer control OR set at desired distance between 10 – 100cm (±10cm) with optional remote control CAT 67206R
Working Pressure	0.05 to 0.8 Mpa
Connections	Large 25 mm inlet (1") and large outlet for maximum flow
Boxed Dimensions	32 x 16 x 11cm, 2.1kg
Power Supply	240V 50 Hz supply or 4 x AA battery (2 years @ 200 starts / day) – batteries not supplied
Installation	Concealed in wall



Spare Parts:



CAT 67206R

Remote to reprogram toilet flush



CAT 672062D

Cover Plate & Sensor Toilet/ Urinal Flush with Override Button

672062-8

Spare piston, seal & spring kit

67206-9

Spare solenoid valve

CAT 67VB

Anti siphon

AUTO URINAL VALVES

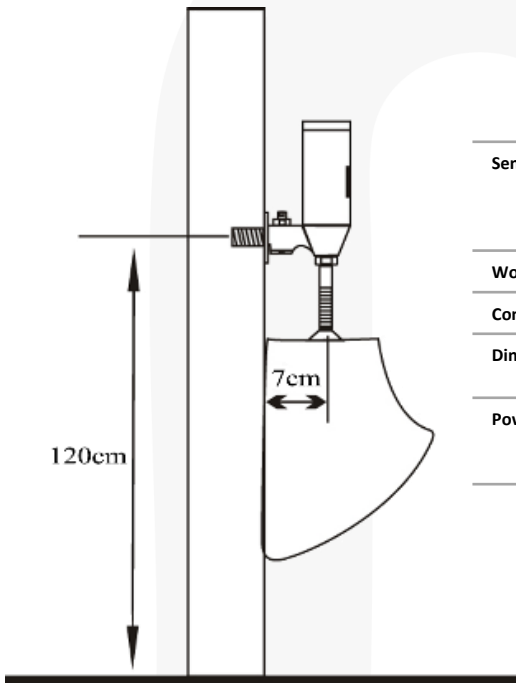
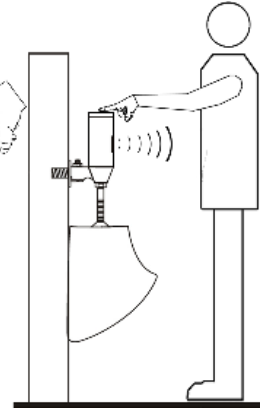
- Touch less and fully automatic urinal flush valve
- Intelligent micro-computer 2-stage flush
- Fully programmable with optional remote control
- Suited to public toilets, hotels, schools, hospitals, doctors' rooms, airports, shopping centres, washrooms, bathrooms, home and industrial plants where hygiene is paramount



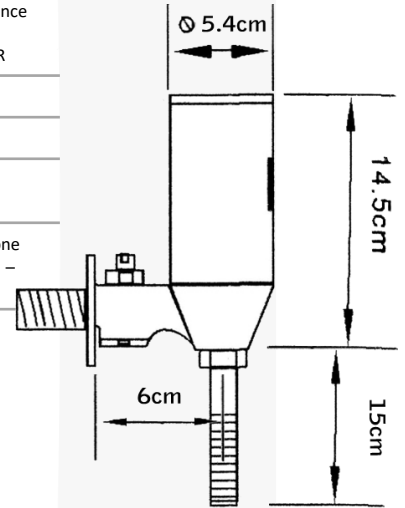
CAT 67106 Auto Urinal Valve Chrome Plated



CAT 67106-1 Auto Urinal With Top Button



Sensor	2-Stage: Auto activates when movement detected and performs 2 secs pre-rinse flush, shuts off when user leaves and performs 6 secs full-flush. Pro-programmed or set desired length of flush (in seconds) with optional remote CAT 67206R
Sensing Range	10 – 65cm self adjusting to your environment OR set at desired distance between 10 – 100cm (±10cm) with optional remote control CAT 67206R
Working Pressure	0.07 to 0.7 Mpa
Connections	Standard ½" connections
Dimensions	Packaged: 23 x 20 x 7m, 1.2kg
Power Supply	No electrical wiring required all-in-one unit – 4 x AA battery (90,000 starts) – batteries not supplied



AUTO VALVE ASSEMBLY KITS



679-122
Stainless Steel Solenoid Valve
Water Marked



CAT 67101SOL
Solenoid Valve in-line
Water Marked



679-133
Solenoid Valve & Housing



240 V -6V Power Transformer
679-128 Australia
CAT 67PTEU European
CAT 67PTUK UK



679-121
Power Battery Pack



679-120A
Solenoid, Battery Pack Box housing



Non-return stop valve
679-136AS (Stainless Steel) Water Marked

Sensor Photocell for specific models

Part number: Model:



673-106	CAT 67305; CAT 67910; CAT 6791032
679-132	CAT 67913
679-131	CAT 67917; CAT 679178
679-115	CAT 67911

Water Marked Aerator

Part number: Model:

673-054	CAT 67305; CAT 67910; CAT 6791032
673-033	CAT 67911; CAT 67913; CAT 673031;
	CAT 679178
679-173	CAT 67917



673-043A
Sensor



Remote Control

673-100R

To reprogramme sensing range of sensor taps – extending range and manually increasing or decreasing and setting range.

Compatible Models:

CAT 67910; CAT 6791032; CAT 67305; CAT 673031; CAT 67911; CAT 67913; CAT 67917; CAT 679178



673-043B
Battery Pack

Pre set mixing rate – Hot and Cold Mixing
½ " connections
Non return on both inputs
Easily achieve warm water with one valve
Works exceptionally with auto valve



CAT 67M2 - Mixer



Braided Hose - Water Marked
673-058L (120cm)

673-058F (1/2" fitting)

HAND TO ELBOW WASH BASIN

Hospital grade Stainless steel Hygienically sealed Hand to Elbow Wash Basin. Supplied complete with Automatic Sensor Tap (CAT 673031), or optional can be fitted with knee or foot valve. Base unit supplied complete with wall mountings, drain plug and fittings. Pedestal supplied with bolting screws for easy mounting. Extra wide wash basin enabling washing complete hand to elbow as a minimum hygiene standard.



Hospital grade Stainless steel
Hygienically sealed
Wall Mounted
Optional with soap dispenser
Supplied with:
Infrared sensor tap (CAT 673031)

Overall – 650w x 450 x 700mm
Bowl: 550 x 330 x 160mm
Weight: 11.5 kg

**CAT 67-10NL Hand Wash
Basin Wall Mounted**



Hospital grade Stainless steel
Hygienically sealed
Wall Mounted
Optional with soap dispenser
Supplied with:
Infrared sensor tap (CAT 673031)
Pedestal Leg (CAT 67511NL)
Pre drilled
Overall - 650 x 450 x 1260mm
Bowl: 550 x 330 x 160 mm

**CAT 67-10NL Hand Wash basin
CAT 67511NL Pedestal leg**



Hospital grade Stainless steel
Hygienically sealed
Wall Mounted
Optional with soap dispenser
Supplied with:

Pedestal Leg (CAT 67511NL)
Infrared sensor tap (CAT 673031)
knife sterilizer (CAT 68 10N4)
Supplied loose (for drill & bolt on either side)

Overall – 860 x 450 x 1260mm
Bowl: 550 x 330 x 160mm
29 Liters capacity
Weight: 32kg

**CAT 67-10NL wash basin
CAT 67511NL Pedestal leg
CAT 68 10N4 Industrial Knife Sterilizer**

**Or option
CAT 6801 Shop Knife Sterilizer
CAT 6804 Factory Knife Sterilizer**



CAT 67-511NL Pedestal leg

HAND WASH BASIN



Hospital grade Stainless Steel
Fitted with two infrared sensor taps (**CAT 673031**)
Wall Mounted
Comes with 2x Pedestal stands
Optional with soap dispenser

Dimensions:
1250 x 670 x 480mm
40kg

CAT 6720NL - 2 Station



Hospital grade Stainless Steel
Fitted with three infrared sensor taps (**CAT 673031**)
Wall Mounted
Comes with 3x Pedestal stands
Optional with soap dispenser

Dimensions:
1900 x 670 x 480mm
57kg

CAT 6730NL - 3 Station



Hospital grade Stainless Steel
Fitted with four infrared sensor taps (**CAT 673031**)
Wall Mounted
Optional with soap dispenser
Pedestal stands available

Dimensions:
2500 x 655 x 450mm
62kg

CAT 6740NL 4 Station



CAT 67511 Pedestal Stand

Options For Pedestal Mounts:

Backing Plate

CAT 68 B2 2 Man Backing Plate 8.3kg
CAT 68 B3 3 Man Backing Plate 12.4kg
CAT 68 B4 4 Man Backing Plate 16.3kg

SOAP DISPENSERS

Made from high quality Stainless Steel, strong and durable, rust free, designed for high-risk hygiene areas. Easy to install, comes with bracket for wall mounting. Securely attached to wall, cannot be removed without tools, Eye glass for content control.

Steel press button pump operation
Can be elbow operated, no cross contamination
Top filling latching lid
200 x 130 x 80mm, 500g



CAT 68C
Soap Dispenser – 1L

Can be elbow operated, no cross contamination
Steel press button pump operation
200 x 130 x 76mm, 560g



CAT 68B
Soap Dispenser – 1.1L



Hand Pump Valve
CAT 68E1



Sight Glass
CAT 68E2

Hand Pump Valve Socket internal threaded
CAT 68E3

Stainless Steel, Brushed matte finish
Controlled by CPU
Excellent anti-interface ability
One drop per activation. Constant volume dispensed (1 ml drop)
900ml capacity
Voltage: DC4 x 1.5V battery power or optional AC 6V available
270 x 130 x 120mm, 1.67kg



CAT 68DS
Automatic Soap/Sanitiser Dispenser – 900ml
Stainless Steel

SOAP DISPENSERS

Stylish automatic soap dispensers, easy install with all necessary brackets. AC and DC power supply available, preset soap volume dispensed and preset sensing range – remote control available for manual adjustments



AUTO SOAP DISPENSER - Curved Spout Deck Mounted - chrome plated brass. 6V battery case supplied, optional 240V transformer, 1L Soap Bottle & SS wall bracket control switch & pump complete DIY

Boxed 365 x 300 x 90mm, 1.7kg

CAT 68 301
Auto Soap Dispenser
Curved



AUTO SOAP DISPENSER – Horizontal Wall Mounted - chrome plated brass or satin matt finish. 6V battery case supplied, optional 240V transformer, 1L Soap Bottle & SS wall bracket control switch & pump complete DIY

Boxed 365 x 300 x 90mm, 1.3kg

Soap Dispenser Horizontal

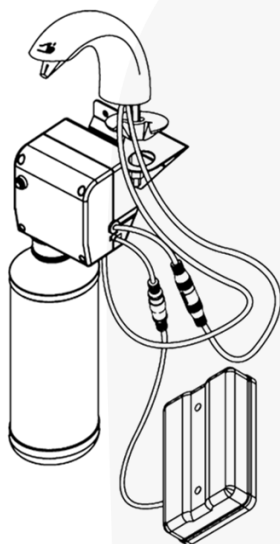
- ★ CAT 68 931 – Chrome Plated
- ★ CAT 68 931S – Satin Brushed Finish



AUTO SOAP DISPENSER - Hospital Spout Deck Mounted - chrome plated brass. 6V battery case supplied, optional 240V transformer, 1L Soap Bottle & SS wall bracket control switch & pump complete DIY

Boxed 365 x 300 x 90mm, 1.3kg

CAT 68 601
Auto Soap Dispenser Hospital



Soap Conversion Unit

Converts Foam dispenser to soap dispenser- soap pump / complete soap pump control unit

689-003



FOAM DISPENSERS

Stylish automatic Foam dispensers, easy install with all necessary brackets. AC and DC power supply available, preset foam volume dispensed and preset sensing range – remote control available for manual adjustments



AUTO FOAM DISPENSER - Curved Spout Deck Mounted - chrome plated brass. 6V battery case supplied, optional 240V transformer, 1.5 L foam Bottle & SS wall bracket control switch & pump complete DIY

Boxed 365 x 300 x 90mm, 2kg

CAT 68 302

Auto Foam Dispenser Curved



AUTO FOAM DISPENSER – Horizontal Wall Mounted - chrome plated brass or stain matt finish. 6V battery case supplied, optional 240V transformer, 1.5L foam Bottle & SS wall bracket control switch & pump complete DIY

Boxed 365 x 300 x 90mm, 1.6kg3

CAT 68 932 Foam Dispenser Horizontal



AUTO FOAM DISPENSER - Hospital Spout Deck Mounted - chrome plated brass. 6V battery case supplied, optional 240V transformer, 1.5 L Soap Bottle & SS wall bracket control switch & pump complete DIY

Boxed 365 x 300 x 90mm, 1.6kg

CAT 68 602

Auto Foam Dispenser Hospital



Remote Control compatible with auto soap and foam dispensers – manually adjust preset sensing distance 5-150mm "Distance" and volume of soap dispensed from 0-1.5ml "Time"

130 x 40 x 20mm
2 x AAA

Remote Control 689-001

Spare Battery Case 689-004

AC Transformer 240V 689-005



Converts Soap dispenser to Foam dispenser air and soap pump

Foam control pump Unit 689-002

DISPENSERS & DRYER



High Speed automatic infrared stainless steel hand dryer. Designed for simple and easy installation via wall mounting.

Voltage: 220V

Sensor distance: 9 – 15cm

Air Speed: 90m/s

Drying Time: 7-12s

295 x 171 x 325mm, 4.85kg

CAT 68-88

Stainless Steel Automatic Hand Dryer



Polished Stainless-steel body

Wall mounted

Top loading lid

Concealed front opening

Top loading with lid

Opening flap can be fixed in open position

Dispenser will accommodate approximately 400 hair nets

Common uses – hair nets, Bear protection covers, earplugs etc.

360 x 150 x 440mm, 3.5kg

CAT 68-20

Dispenser Flap Opening



Polished Stainless Steel body

Wall mounted

Top loading lid

Polycarbonate front with cut out opening

Top loading with lid

Dispenser will accommodate approximately 200 hair nets

Common uses – hair nets, beard protection covers etc.

270 x 125 x 380 2 KG

CAT 68-87

Dispenser Perspex Front



HYGIENE STERILISERS & WASHERS

KNIFE STERILISER

Made from high-quality stainless-steel Double walled integrated insulation, Designed for high-risk hygiene areas

- IP 61 Rated 1,5 kW 230 V, Electrically heated Factory Preset thermostatically Controlled – Workshop adjustable
- Knives up to 10" long
- Plug in element - Single sealed unit element , thermostat and indication light – easily replaced
- Element protection cover and knife slot plate – removable
- Constantly flushing ½" standpipe overflow –removable for ease of cleaning drain , 3/8" / 10 mm in feed tube
- auto overflow, and drain valve, fresh water top inlet
- 1.5 kW 240 V element and cord for plug in or hard wired
- Side mounted thermometer with large readable dial
- Inside (WxDxH): 255 x 120 x 255 /300 mm
- Size: 300 x 160 x 350 mm, 16 knives, 7.2 kg



CAT 68 01 Shop Knife Sterilizer

- Knives up to 10" long
- Constantly flushing ½" standpipe overflow –removable for ease of cleaning 3/8" drain , 10 mm in feed tube
- auto overflow, and drain valve, fresh water top inlet
- Side mounted thermometer with large readable dial
- Inside (WxDxH): 255 x 120 x 255 /300 mm
- Size: 300 x 160 x 350 mm, 16 knives, 7.2 kg



CAT 68 01HZ Knife Sterilizer
Steam heated

6801 Knife Sterilizer excluding element – external hot water supplied

- IP 63 Rated 1.2 Kw 230 V, Electrically heated adjustable thermostatically Controlled – operator adjustable
- Double walled integrated insulation, designed for high-risk hygiene areas
- Holds up to 8 knives up to 12" long and 2 Steels
- Main on / off switch, IP 63 Rated, ¾" inlet pipe – bottom entry
- Constantly flushing 10 mm overflow, auto overflow, ¾" drain outlet
- Integrated thermometer display
- Inside (WxDxH): 150 x 110 x 300 /330 mm
- Sized overall 200 x 170 x 450 mm



CAT 68 04 Factory Knife Sterilizer
Made from high quality stainless steel

KNIFE STERILISER

Made from high-quality stainless-steel Double walled integrated insulation, Designed for high-risk hygiene areas

- Integrated Electrical water Heater IP 66 Rated 1 Kw 230 V, Factory Preset thermostatically Controlled – Workshop adjustable.
- Fitted with thermos trip overload with run dry protection- protects element when no water or runs dry
- Analogue Thermometer on front to check the water temperature.
- Removable knife holder of plastic material with 4 slots , suitable to receive approx. 8 - 10 knives with a blade length approximately 210 mm long / 8 ".
- Fresh water is fed in via a 10 mm tube that is welded at the outside of the basin This allows for air Gap fed fresh water into the sterilizer to be drawn down to the element via a standpipe fitted internally, in combination with an inlet tube there is a ¼" ball valve fresh water inlet from below fitted with Stainless steel Non return thus allowing fresh water supply from bottom, Either or Both inlets for fresh water can be used with best practice being flushing water input via the gooseneck tube and controlled to a minimum via the needle valve allows for constant flushing and Input from the bottom used when filling sterilizer.
- The overflow pipe, designed as a stand pipe with a ¼" outside thread, is firmly welded-in and ends below the basin (for connection to the waste water system on site). The overflow allows for flushing water to be skimmed from the top and is above the knife holder and heel of the knife.
- An additional outlet pipe with 3/8" ball valve is welded into the basin bottom to allow to empty the basin.
- Inside (WxDxH): 148 x 128 x 265/310 mm
- Sized Overall (WxDxH): 200/250 x 180/210 x 410/525 mm



CAT 68 10N4 Plant Knife Sterilizer

- IP 66 Rated 3Kw 230V / 400V, Electrically heated Factory Preset thermostatically Controlled – Workshop adjustable
- Electrically heated thermostatically controlled with run dry protection
- Constantly flushing with 3/8 ball drain valve,
- Holds up to 30 knives up to 11.5" long
- Auto overflow, and drain valve, fresh water input from below fitted with Stainless steel Non return
- Internal Size : 300 x 145 x 300 deep
- Up to 30 knives up to 12" long



CAT 68 20N2 Industrial Knife Sterilizer



knife holder of plastic material with 4 slots ,
suitable to receive approx. 8 - 10 knives

6810N2 Knife Holder

KNIFE STERILISER



Knives are washed rinsed and sterilized by spraying hot water onto the blades.

Please note: when used as a Sterilizer, steam or hot water over 85°C is required. As a washer simply connect to mains hot or cold water

Cycle is started by button press – 8 to 10 second spray
 Water saving – no constant overflow flushing
 Hot water supply connection ½" – Max temperature 90°C
 Outlet: 25mm – to drain
 350 x 235 x 205mm, 4.5kg

CAT 68 10W Knife Washer Sterilizer

Sterilizer connection fittings



- Sterilizer stem / water input control valve
- Stop needle valve ¼" brass gate valve
- High Pressure, High Temperature
- Set input flow

CAT 66 101 Needle Valve



- Elbow 10mm Coupling
- Stainless Steel 10mm tube fitting to ¼" male - compression gland stud elbow L Series
- BSPT -10mm OD x ¼" BSPT Male Stud Elbow (L)

CAT 66 102 Elbow 10mm

Ozone Knife Sterilizers

Made from high quality stainless steel Designed for easy storage and sterilizing Tinted, Colored ray proof door Sterilization time control
 Auto Sterilization off 240 Volt Ozone sterilization (Ultra Violet also available on request)
 Contains magnetic knife holder



Size (mm): 500 L x 120W x 600 H
 Weight: 8 kg

CAT 68401

Single Door Ozone Sterilizer



Size (mm): 1000 L x 120W x 600 H
 Weight: 12.5 kg

CAT 68402

Double Door Ozone Sterilization

SAW STERILISERS

Foot Or Knee controlled activation spray with self closing – timed and set as required. Hot water to be 85 degrees. Full Stainless steel
0.88 l/Min – 7 bar



23 kg L 680mm long x W 300 mm X H 955mm
Brisket saw and foot cutters sterilizer
Opening : 218 x 110 mm

CAT 68K01 Brisket Saw Sterilizer



39kg L 835mm long x W 420mm x H 1270
Breaking saws and Horn cutters sterilizer
Opening 370 x 125 mm

CAT 68K02 Breaking Saw Steriliser



39kg L 795mm x W 300mm x H 1050mm
Reciprocating splitting saws sterilizer
Opening 230 x 80 mm

CAT 68K03 Splitting Saw Steriliser



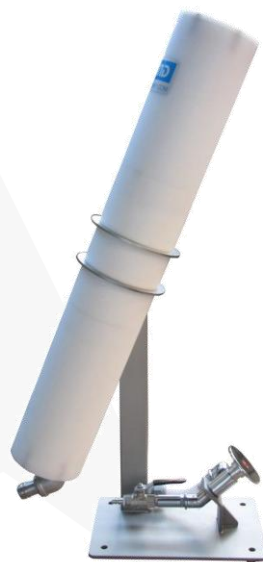
62kg L 1320mm long x W 400 mm X H 1510mm
Band saw splitting saws sterilizer
Opening 650 x 130 mm

CAT 68K04 Bandsaw Saw Steriliser

SAW STERILISERS



30 kg L 550mm long x W 440 mm X H 1070mm
Brisket saw and foot cutters sterilizer
Horizontal Circular saws – Opening 410 x 142 mm
CAT 68K05 Horizontal Saw Sterilizer



16kg L365 mm x W229mm X H 884
Rodding Tool sterilizer tube 125 mm diameter
**CAT 68K06
Rodding Tool Steriliser**



38 kg L 800 mm x W215 mm X H 1380
Large circular saw sterilizer
Opening 650 mm x 215 mm
**CAT 68K07
Large Circular Saw Steriliser**



35 kg L 660 mm long x W 360 mm XH 1170 mm
HORN Guillotine sterilizer
: 618 long x 355 wide
**CAT 68K08
Horn Guillotine Sterilizer**

WASH & STERILISING CABINETS



Stainless Steel
Foot Operated OR Infrared water spray
Center drain
Adjustable feet
700 x 800 x 1800mm, 70kg

**Apron Wash Cabinet
CAT 70C With Foot Valve
CAT 70CA With Auto Valve**



Complete with valves and brushes. The apron unit is slightly inclined backwards and has hooks to hang up the aprons. The water container at the bottom is equipped with a foot support for cleaning boots. Possible to be wearing apron when washing

Complete stainless steel
½ " water inlet
1200 x 455 x 2100
70 KG

**Apron & Boot Wash Station
CAT 70D**



Equipment / Knife Basket Sterilizing Cabinet
Size 1120 x 570 x 850
Supplied with hinged closing lid
1/2" Cold water supply
530 LITRES
6 kW 400V /240V,
Automatic Temp Control
Complete Stainless steel
85 KG Insulated
With plastic insert—capacity of 60 knives

Baskets can be fitted for equipment sterilizing
CAT 68 5102 Equipment Sterilizing Cabinet
CAT 68 5102B Basket Sized 500 X 570X 850 (2 / Cabinet)



Complete acid resistant stainless-steel unit with valves, brushes and hooks for hanging brushes and aprons. The water trough at the bottom is equipped with a Ø50 outlet drain and foot support for cleaning boots. Possible to be wearing apron when washing

203 x 106 x 43
35 KG

**Apron & Boot Wash Station
CAT 70D2**

BOOT WASH



Complete Stainless Steel
Capacity of the tank for disinfection liquid:
20L
Adjustable feet
Water connection: 1/2"
Drain 50mm
1200 x 600 x 600mm, 60kg

**CAT 74601 1300 long
Shoe Disinfection Stand**



Complete Stainless steel
Capacity of the tank for disinfection liquid: 20L
Adjustable feet
Water connection: 1/2"
Drain 50mm
Lengths available: 600, 900, 1200, x 800mm high
steps 300mm
2300 x 900 x 900mm, 120kg

**CAT 74604 2300 long
Shoe Disinfection Stand**



Single boot cleaning brush with side and under brushes
Excellent for building and construction sites
Sturdy construction - can be bolted down
UV stabilized bristles

CAT 74B - Boot Cleaning Brush



Stainless steel boot wash basin equipped with a drain valve
and a brush that dispenses shoe disinfectant liquid using the
button on the brush handle. 1/2" water connection with 50"

CAT 74-MB4 - Manual Shoe Washer

BOOT WASH MACHINES

Stainless Steel Boot Wash
Operated by electronic touch control
Adjustable operating time
50°C Max temperature
Stainless Steel frame, ABS body
Standard hose water supply
Non-return valve supplied
230V single phase, 50-60Hz
630 x 300 x 410mm, 16kg



**CAT 74-180-1
Boot Wash**

Stainless Steel
Automatic soap and water application
Three rotating brushes – 2 side, 1 under
Drive 2 x 550 W IP55 motors
400V 3 phase efficiency
o/a 810 W x 1105 D x 1108 H, 81kg



CAT 74-401 Boot Sole & Calf Wash

Stainless steel
Profiled rotary brush
Water supply: ½"
Water drain: PVC Dia. 50mm
Power supply: 400V, 50Hz
Automatic intake of washing liquid



CAT 74-601 Boot Sole Wash

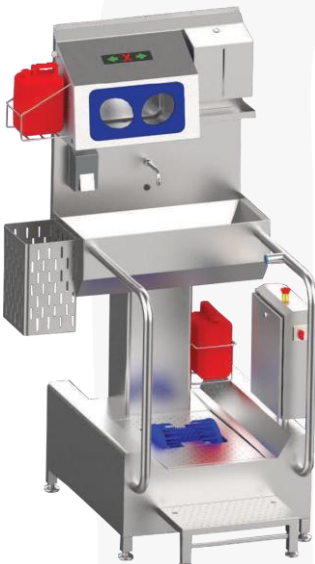
Hygienic center - Made of stainless Steel 1.4301
Sectional rotary brush for sole and top for low-heeled shoes – initiate by switch
Automatic intake of washing liquid
Sensor cell in hand basin, sensor cell in splash back
Manual liquid soap dispenser and disinfectant liquid dispenser
Hand wipe dispenser, basket for paper towels
Power Supply: 400V, 50Hz
Drive: 0,25kW, IP 55
Water supply: ½"
Water drainage: ø 50 mm on back side
Controlling voltage: 24V
910 x 440 x 1420mm, 75kg



Automatic soap application Stainless steel
Sole cleaning at the push of a button ,easily
exchangeable rotating brush with adjustable
detergent dosage. Boot cleaning with a
water-fed brush. Spray wash with hose and
gun , 240 V single phase 0.25 kw motor IP 65,
½" 50mm drain
986 x 612 x 1153 mm 40KG

CAT 74-504 SOLE BOOT WASH

Stainless steel
Automatic soap & water application for boot wash
Auto Sensor for Hand sanitize and boot sole wash
Drive 0.25K W IP55 motor
400 V 3 phase efficiency
Access gates controllable
850 x 1210x 1950, 136 kg



**CAT 74-240-1
Handwash Hygiene Station
Auto Boot & Hand Sanitize Machine**



**CAT 74-230-1
Handwash & Auto Boot Wash**

BOOT WASH MACHINES



Brush length 300 (options up to 1500mm)
Drive 2 x 0,25 kW IP55 motors 400V

CAT 74-301F

1350 X 850
300mm Brushes



Stainless steel Two rotating segmented brush, Water supply:
½", drain PVC 50mm
Sensor Auto start/stop
Power supply: 400V, 50 Hz. IP 55 0.25 kw motor
Automatic intake of washing liquid
With steps 104kg 1500x1040x1100mm H

CAT 74-703 Boot Sole Washing Passage



Stainless Steel Automatic soap and water application
Two under rotating brushes, walk through
Drive 2 x 0,37 kW IP55 motors
400V 3phase efficiency

CAT 74-302

2012L X 1076W X 1253H
Walk Through Boot Wash Long
930mm Brushes



Stainless steel Auto soap water application auto activation
Water 15 l/min at full activation
3 vertical and 2 under rotating brushes – 2 x 0,25 kW and 1 x
0,55 kW gear motors. 400 V 3 phase efficiency IP55
161 x 132 x 140, 147kg

CAT 74-501B

Walk Through Bidirectional Boot Wash Auto

CAT 74-501F

Walk Through Boot Wash 5 X 250 W Motors
1350L X 1200W X 1100H

Spare part soap flow nozzle set x 15 nozzles

CAT 74501 17



HAND WASH

Independent nozzles automatically supply liquids when the hands are placed in the housing's chambers. Light control of proper activities (red-green).
Devices made of stainless steel 1.4301. Programming the times of individual cycles and the amount of provide liquids. Basket for 5-liter container of liquid.
Devices mounted to the wall or washer units. Power supply: 230 V. Controlling voltage: 24 V - PLC Siemens Logo! IP65. Vent air spray buttons. Add on options device can cooperate with access cards and door opening mechanism.

Hand disinfection or soap dispensing outlet on pedestal.
Programmable time of individual cycles and amount of liquid
Vent air spray button
5 litre container of liquid in the locked cupboard
Light control for proper activity (red-green)

230V, Control Voltage: 24V, IP65. Outlet: PVC Ø 10mm
550 x 315 x 1175 mm
35kg

CAT 681305

**Auto Liquid Soap/Hand Sanitiser
Pedestal Mount**



Mobile 4 swivel wheels, 2 pcs with brake (front)
The device is equipped with a cabinet for storing two 5-liter containers with disinfectant liquid and 5-liter container for residual used liquid (outlet)

Power supply: 230 V/50 Hz
Control Voltage: 24V

Dimensions: 460 x 360 x 1000 mm

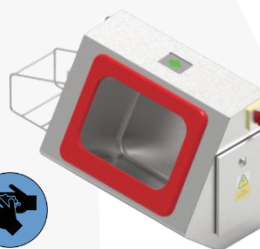
CAT 681801

Mobile Liquid Soap Hand Sanitiser



Auto Hand Disinfection or Soap Dispensing
Outlet PVC Ø10 mm

770 x 31 x 375 mm
16.5 KG



Hand Wash Auto Soap and Water
Soap and water dispensing hand washing (sink)
Water supply 1/2", outlet PVC Ø 16 mm

770 x 315 x 415mm 18 kg

CAT 681303

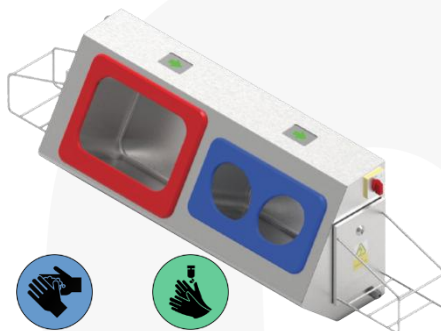
Auto Hand Wash Soap and Water

Hand Sanitize

CAT 681301

Automatic Liquid Soap/Hand Sanitiser

Hand Wash



Hand Wash Automatic Soap and Water and Sanitize
Soap and water dispensing hand washing (sink) and sanitiser dispensing
Water supply 1/2", outlet PVC Ø 16 mm

1395 x 315 x 415 mm 31 kg

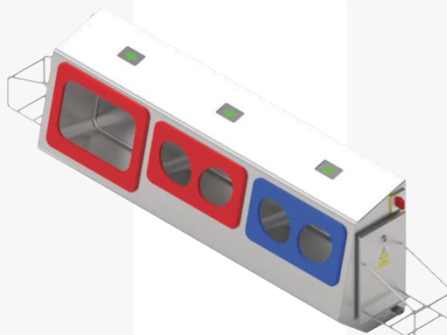
CAT 681302

Automatic Hand Wash and Sanitise



Hand Wash

Hand Sanitize



Hand Wash Automatic Soap and Water, Hand Dryer and Sanitize Dispenser
Water supply 1/2", outlet PVC Ø 16 mm

1800 x 315 x 415mm 48.3 kg

CAT 681304

Automatic Hand Wash, Dry and Sanitiser



Hand Wash

Hand Sanitize

Hand Drying

TURNSTILES

Any combination or assembly available - Hygiene access control. Stainless steel, Automatic soap, sanitiser & water application, Auto activation and drive. Built in disinfection detergent tank or basket for 5 litre container, Light control for correct sanitise, gate 1/3 rotation on green allows one person access, Bi Directional, Ability to work with three or two arms, motor driven, anti-vandalism alarm. Unit will hold until function of wash /sanitize, dry is complete then push the employee out from the stand, emergency disengage in case of lack of power, programmable cycle and times for individual functions, programmable liquid / detergent supply, 230V single phase power with 24V PLC Siemens IP 65 control, Water supply ½" with water drainage PVC Ø 16mm.

Designed for hygienic contactless operation, released by completing the hygienic activity.

Liquid soap supply, disinfectant liquid supply, hand washing, drying hands. Independent nozzles automatically supply liquids when the hands are placed in the relevant chambers. Light control of proper activities (red-green). Programming the times of individual cycles and the amount of provide liquids. mounted to the wall or washer units.. Vent air spray buttons.

Options: Access card integration; key code, FOB access integration



Hand Wash



Hand Sanitize



Sole Wash



Sole Sanitize



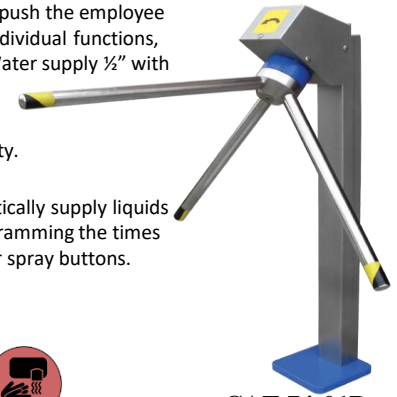
Boot Wash



Boot Sanitize



Hand Drying



CAT 74-01P

Pedestal Direction control



Used to block the passage and to force the passage in one direction

Released by:

Light hip hitting; sensor; access card
L x B x H (mm) 590 x 300/850 x 420, 25kg

CAT 74-01
Pause Access



Pause access with automatic soap dispensed, and hand washing (sink)

L x B x H (mm) 780 x 315/870 x 585, 33kg

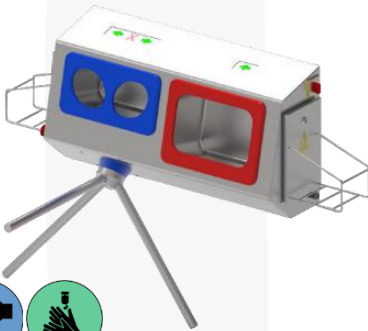
CAT 74-02
Pause Hand Wash



Pause access with automatic sanitiser or liquid soap dispensed on both hands

L x B x H (mm) 780 x 315/870 x 525, 32kg

CAT 74-03
Pause Hand Sanitise



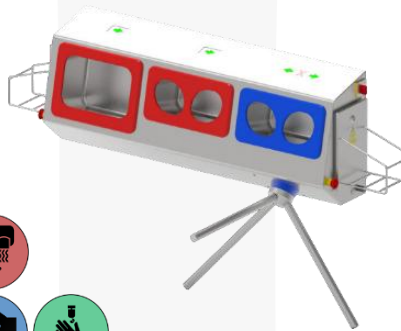
Pause access with automatic soap dispensed and hand washing (sink) and automatic sanitiser dispensed on both hands

L x B x H (mm) 1420 x 315/870 x 505, 36.2kg

CAT 74-04

Pause Hand Wash and Sanitise
Right hand as picture

CAT 74-04 Left Hand options Available



Pause access with automatic soap dispensed, hand washing (sink), hand drying and automatic sanitiser dispensed on both hands

L x B x H (mm) 1800 x 315/870 x 505, 43.8kg

CAT 74-05

Pause Hand Wash Dry and Sanitise



Pause access with automatic soap dispensed, hand washing (sink)

L x B x H (mm) 1160 x 315/870 x 415, 39.6kg

CAT 74-06

Pause Hand Wash Long

TURNSTILES



Free standing pause access with automatic sanitizer or liquid soap dispensed on both hands
L x B x H (mm) 950 x 300/850 x 1175, 62.8kg
Auto Activated –Green Light Auto turn access one person. Programmable Time and qty soap

CAT 74-08

Free Standing Pause Hand Sanitize



Free standing pause access with automatic soap dispensed, and hand washing (sink)
L x B x H (mm) 950 x 315/870 x 1215, 63.6kg
Auto Activated –Green Light Auto turn access one person. Programmable Time and qty soap

CAT 74-09

Free Standing Pause Hand Wash



Free Standing pause access, automatic soap dispensed, hand washing and automatic sanitiser dispensed both hands, 1380 x 315/870 x 1215, 66.7kg
Auto Activated –Green Light Auto turn access one person. Programmable Time and qty soap

CAT 74-10

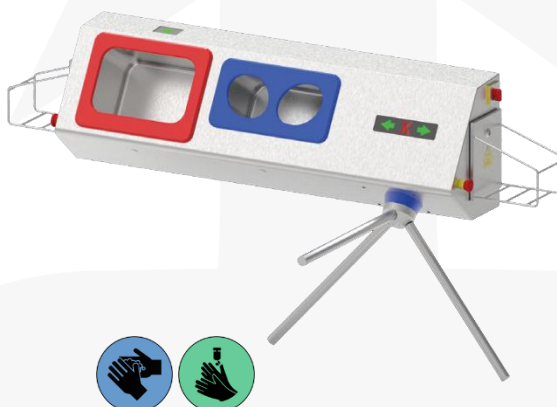
Pause Hand Wash and Sanitize



Free standing pause access with automatic soap dispensed and hand washing (sink) and automatic sanitiser dispensed on both hands
L x B x H (mm) 990 x 315/870 x 1310, 65.4kg

CAT 74-12

Free Standing Pause Hand Wash and Sanitise



Pause access with automatic soap dispensed and hand washing (sink) and automatic sanitiser dispensed on both hands
L x B x H (mm) 1810 x 315/870 x 415, 41.6kg

CAT 74-14

Pause Hand Wash and Sanitise Long



Pause access with automatic soap dispensed, hand washing (sink), hand drying and automatic sanitiser dispensed on both hands
L x B x H (mm) 1370 x 315/870 x 1310, 92kg

CAT 74-15

Free Standing Pause Hand Wash Dry and Sanitise



1/3 turnstile rotation with dual automatic sanitiser or liquid soap dispensed, large 2-litre internal tank.
230V, IP65. Bi-directional / free return turnstile.
Wall or floor mounting possible.

L1056 x B364/875 x H450mm, 35kg

CAT 7413

Pause Sanitise Long

HYGIENE STATION TURNSTILES

Our bi-directional (free return) turnstile hygiene stations can accommodate all shoe types: low heeled, mid and full-length boots. They are fully customizable, with any combination of hand sanitizing, washing, and drying devices mounted on an internal control box or on the machine. Horizontal brush length can be adjusted to suit layout requirements and vertical brush height can be adjusted to suit shoe types. Featuring integrated card access and light control (red-green). Complete Stainless Steel 1.4301 (304).



CAT 74-304-03

Sole Boot Wash- x2 under rotating brushes.
Hand Sanitise to activate Turnstile (Cabinet Mount)



CAT 74-304-04

Sole Boot Wash- x2 under rotating brushes.
Hand Wash and Sanitise to activate Turnstile (Cabinet Mount)



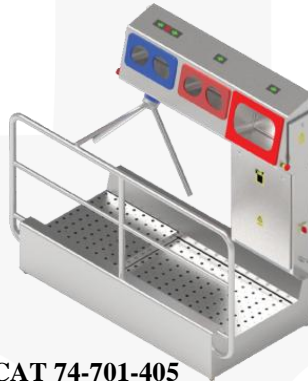
CAT 74-304-05

Sole Boot Wash - x2 under rotating brushes. Hand Wash, Dry and Sanitise to activate Turnstile (Cabinet Mount)



CAT 74-701-404

Sole Disinfection / Sanitise Drain – drip dry.
Hand Wash and Sanitise to activate Turnstile (Cabinet Mount)



CAT 74-701-405

Sole Disinfection / Sanitise Drain – drip dry.
Hand Wash, Dry then Sanitise to activate Turnstile (Cabinet Mount)



CAT 74-221-405

Sole Boot Wash – x2 under rotating brush then
Sole Disinfection / Sanitise Drain – drip dry.
Hand Wash, Dry and Sanitise, to activate Turnstile



Model	L=Horizontal Brush (mm)	D=Disinfect/Drain Length (mm)	Washer only Width (mm)	Total Length (mm)	Power	Control	Water Supply	Outlet
CAT 74-304-03	600 (900/1200/1500)	--	850	1650 (1950/2300/2650)	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 74-304-04	600 (900/1200/1500)	--	850	1650 (1950/2300/2650)	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 74-304-05	900	--	850	1950	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 74-304-052	1200			2300				
CAT 74-304-053	1500			2650				
CAT 74-701-404	-	600/400 (800/400, 1000/600)	850	1000 (1200/1600)	230V	24V, IP65	1/2"	PVC ø 50 mm
CAT 74-701-405	-	1000/600	850	1600	230V	24V, IP65	1/2"	PVC ø 50 mm
CAT 74-221-405	300	400/500	850	2300	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm
CAT 74-222-405	600			2600				
CAT 74-223-405	900			2950				

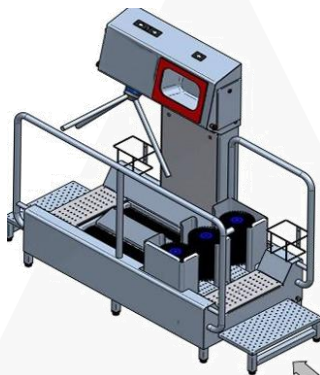
HYGIENE STATION TURNSTILES

Our bi-directional (free return) turnstile hygiene stations can accommodate all shoe types: low heeled, mid and full-length boots. They are fully customizable, with any combination of hand sanitizing, washing, and drying devices mounted on an internal control box or on the machine. Horizontal brush length can be adjusted to suit layout requirements and vertical brush height can be adjusted to suit shoe types. Featuring integrated card access and light control (red-green). Complete Stainless Steel 1.4301 (304).



CAT 74-810-403

Sole Boot Wash x2 under rotating brush with Disc Brush for edges. Hand Sanitise, to activate Turnstile (mounted on washer)



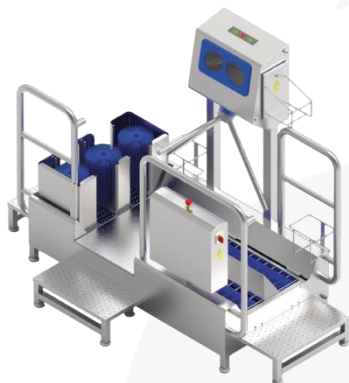
CAT 74-50809-1402

Sole Boot Calf Wash – x5 rotating brushes. (x2 under, x3 upper calf/boot wash). Pause/rest – Hand Wash to activate Turnstile



CAT 74-801-412

Sole Boot Calf Wash – x5 rotating brushes. (x2 under, x3 upper calf/boot wash). Hand Wash and Sanitise to activate Turnstile (Cabinet Mount)



CAT 74-801-403

Sole Wash (optional calf wash) – x5 rotating brushes. (x2 under, x3 upper calf/boot wash). Pause/rest – Hand Sanitise to activate Turnstile. Exit or optional upper wash.



CAT 74-803-415

Sole Boot Calf Wash – x5 rotating brushes. (x2 under, x3 upper calf/boot wash). Hand Wash, Dry and Sanitise to activate Turnstile (Cabinet Mount)



CAT 74-803-405

Sole Wash (optional calf wash) – x5 rotating brushes. (x2 under, x3 upper calf/boot wash). Pause/rest – Hand Sanitise, Dry, Wash to activate Turnstile. Exit or optional upper wash.

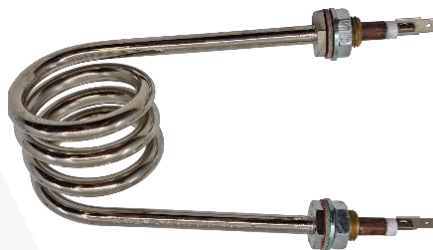


Model	L=Horizontal Brush (mm)	H=Vertical Brush (mm)	Washer only Width (mm)	Total Length (mm)	Power	Control	Water Supply	Outlet
CAT 74-810-403	600 (900/1200)	-	850	2120 (2470/2870)	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm
CAT 74-50809-1402	1200MM	300	850	2930	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm
CAT 74-801-412	600 (900/1200)	70 (150/300)	850	2180 (2530/2930)	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 74-803-415	1200	70 (150/300)	935	2930	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 74-801-403	600	70 (150/300)	850	2210	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm
CAT 74-803-405	1200	70 (150/300)	850	2850	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm

ELEMENTS



240 v 15 amp complete
S/W nuts and washers , 1. kw
Compatible with Sterilizer 6810N
CAT 66 10N Element



240V
Compatible with Sterilizer CAT 6804
CAT 66 04 Spiral Element



Indication light
Energy saving adjustable thermostat
240 v 15 amp complete 1 ¼ " Boss 1.5 kw
CAT 66 01 Element & Thermostat



Plug for Sterilizer when not using element 1.25 "
male plastic plug
CAT 6603 Element Plug

1.8 Kw Element
Connection width 13 cm \pm 3cm
Overall size 29 x 20 cm - 8 mm Dia



66 103 4A
Heating Element 1.8 kW

3 Kw Element
Connection width 35 cm \pm 5 cm
Overall size 38 x 33 cm - 12 mm Dia



66 103 4B
Heating Element 3 kW

SWITCHES & CONTROLS

Spares for CAT 6810N :



CAT 64 10NC
Temperature Limit Run Dry Protection



CAT 64 10N2
Thermostat With Sensor



Aluminium cover
15 Amp 250 V
CAT 67FS1
Aluminium Foot Switch



66 103 10
Boiler Thermostat



66 103 12
On/Off Switch

Spare Parts for CAT 6804



CAT 6604 1 -
Dial Thermostat



CAT 6604-2B
Complete on/off assembly



CAT 6604 3 -
Thermometer

RFID TAGS



High Frequency RFID tags
Read and Write
Frequency: 13.56Mhz
Protocol: I Code SLIX (ISO15693)
Material: PPS
Operating Temp: -20~70°C
Tag Dimensions: 20mm dia x 2.3mm



CAT 64RFID Pack of 50 RFID tags
Package bag : 8x8x1cm, 0.1kg / 0.1Vkg.



CAT 64RFID10 Pack of 10 Packs of 50 = 500 RFID tags



HYGIENE WATER GUNS

WATER SAVERS

Here is the world's most durable, easy to use nozzle. Machined brass head and molded nitride rubber allows the water saver to be stepped on or driven over and it will still work. Simply flex the rubber hose extension and instant flow control from a drizzle to full flow. The water saver will far outlast any other water nozzle. There is no need to turn the water supply off because the water saver will not leak, saving you money and time. To be used on normal town supply pressures.

Also available in a stainless steel, food grade material. Just like our standard water saver, simply flex to activate. USFDA food grade compliant 300 series stainless steel and USFDA compliant rubber nozzle.

Specifications

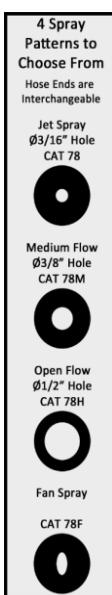
Overall length is 225mm. All brass OR stainless steel fittings with exterior rubber bumpers, Equipped with 3/4" BSP connections. Hose end is interchangeable with other model water savers. Hose manufactured from neoprene base tube and wrapped with 3-ply reinforcement withstanding brass withstanding 25 BAR, Stainless steel USFDA food grade compliant 300 series stainless steel and USFDA compliant rubber nozzle 25 BAR. Temperature range is -3°C to 65°C For occasional operation at 100°C



**Complete
Water Saver
CAT 78 M, H or F**



**Complete
SS Water Saver
CAT 78FS
Fan Spray**



**CAT 78
Jet
7 Bar**

**CAT 78M
Med Volume
11 Bar**

**CAT 78H
High Volume
11 Bar**

**CAT 78F
Fan Spray
7 Bar**

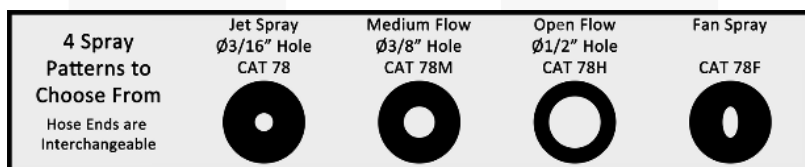
Simply drop the water saver for instant off,
impossible to be left flowing
One internal moving part means long life and no
leaks



**Complete
Water Saver UNF thread
CAT 78-N**

Nozzle Front End

CAT 78A1, M1, H1 & F1



**CAT 78 B BSP – Brass
Water Saver Back Valve 3/4" BSP**

**CAT 78 B USA – Brass
Water Saver Back Valve 3/4 UNF**



**CAT 78D 001 3/4" Hose tail 1/2" hose 13mm
CAT 78D 002 3/4" Hose tail 3/4" hose 20mm
CAT 78D 003 3/4" Hose tail 1" hose 25mm**

WATER SAVERS

The Water Saver Poultry Cavity Washer / Lung Offal Rake easily removes cavity parts and flushes at the same time. Simply flex the handle for instant on/off control. Originally designed for scraping internal cavities in the poultry industries but has since been effectively used in offal and casing cleaning, as well as vegetable de-pipping



CAT 78LR12 Cavity Cleaner Offal Rake 12"

Spare Part:

CAT 78IRH Spare Rake Head

The Air / Fog Gun operates on air to quickly fog entire interior rooms and spaces. It's the ideal unit **for spraying Sanitizing solutions and other sanitisers**. Originally designed for fogging milk storage areas, the Fog Gun has been highly accepted by process plants where sanitizing is required by various Boards of Health.. The amount of chemical agent used is controlled by the operator and the pressure he applies to the handle assembly. Should air be required after completion of the sanitizing, this unit may be converted to an air gun by simply removing the siphon hose from the vessel.. The chemical manufacturer's specifications should be followed at all times. 1/4" NPT Hose connection, up to 360 psi.



CAT 7807SS Siphon Spray FOG Nozzle SS

Mitchell's durable and innovative history continues with the Water Saver dairy teat sprayer. Long lasting stainless steel construction with our Water Saver floating valve on/off system makes this the most durable and leak resistant teat sprayer available. Teat spraying helps to reduce bacterial numbers on teat skin after milking, keep teat skin supple and healthy, reduce risk of new infections by 50% in lactating cows.



CAT 78TS Dairy Teat Sprayer

This unit which will insure no more burst or damaged casings! Operations are under complete control by the user who will place the casing over the tip of the unit and activate the water supply by applying pressure to the tip of the unit. It can easily be attached to the work table for efficient quick, one handed operations.



CAT 78CV Casing Cleaner Nozzle

The Blue Nozzle fits comfortably in your hand and can be easily operated with your thumb. By bending the rubber spout with your thumb, the valve opens and water sprays from the nozzle. The further you bend the spout, the more powerful the water flow. One can therefore clean objects from very strongly to very carefully. If you let go of the rubber spout, the water pressure closes a valve and the spraying stops immediately. Because of the simplicity of the design and the materials used, the Blue Nozzle is virtually indestructible. One can stamp on it and drive over it with heavy equipment without affecting the operation.



CAT 78EN AquaSaver Water Nozzle

Material covers	EPDM
Material Valve	Brass
Inlet - Female	3/4" BSP
Maximum temperature (°C)	65
Maximum pressure (bar)	10
Maximum flow at 2,5 bar (l/min)	13, 5
Weight (kg)	0, 280

HOSES

High-quality Food Grade Hose inner EPDM outer Cover – working pressure 20 Bar and operating Temperatures 80°C to a maximum of 95°C
Water wash down & clean up services in food processing plants, dairies, packing houses, bottling plants, breweries, canneries and creameries.

Abrasion and oil-resistant cover provides maximum protection against the adverse effects of oil and animal fats as found in butchers and abattoirs.. High temperature range -32 to 95°C, . Blue MEFE branded and constructed to the highest quality and safely used for Drinking Water, Beer, Milk, Wine or any ingredients within the food industry as well as general wash down – noncorrosive and crack free.



CAT 79 FG12 100
Food Grade ½ " Hose 100m roll



CAT 79 FG12 14
½ Food Grade Hose 14m roll including ½ " fittings COMPLETE



CAT 79 FG19 100
Food Grade ¾" Hose 100m ROLL
ID (Inner diameter): 19 mm
OD (Outer diameter): 29 mm



CAT 79 FG19 20
¾" Food Grade Hose 20 m roll including ¾" one side - ½ " other for water gun connections fittings

- To connect Automatic Hose reel to Tap (within 1.5m Tap)
Assembled kit includes 1.5m Hose with all Stainless Steel fitted hose tails, swivel connector and ¾" tap adapter.



Food Grade Connection Kit
CAT 79 FG12C

HOSE REELS

Complete Stainless-Steel spring driven double support reel has a firm structure and good shock resistance. The rotary joint is external with a 500,000-hour lifespan. Guide frame is adjustable in 8 directions.
Supplied complete ¾" 20m Food grade hose



Stainless steel Hose Reel ¾" :
Hose Reel - S/Steel , ¾" " hose (not included)
CAT 79SL



Stainless steel Hose Reel and Food Grade Hose
CAT 79SLFG
Food Grade Hose 20m roll
including ¾" fittings COMPLETE



CAT 79 Hose Holder

Complete Stainless-Steel spring driven double support reel has a firm structure and good shock resistance. The rotary joint is external with a 500,000-hour lifespan. Guide frame is adjustable in 8 directions.

Supplied complete ½" 14m Food grade hose



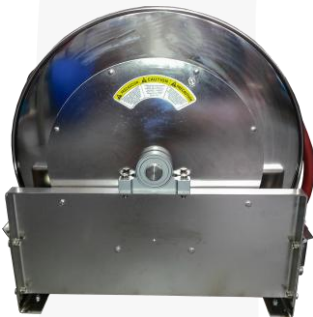
Stainless Steel Hose Reel
CAT 79S
Suitable for Food Grade Hoses with ½" Fittings



Stainless steel Hose Reel and Food Grade Hose
CAT 79SFG
Food Grade Hose 14m roll including ½" fittings COMPLETE



Wall mounted Swivel bracket for
Stainless Steel Hose Reel
CAT 79HRS



Stainless steel Hose Reel ¾"
CAT 79SLL
Suitable for long ¾" Food Grade Hose

CAT 79SFGLL
Food Grade Hose 25m roll including ¾" fittings
COMPLETE



Dual Swivel Twin Hose Reel
CAT 79MTW



Dual Swivel Twin Hose Reel
with AirWater Gun (CAT 77i)
CAT 79MTAW

AIR SAVERS

The Air Saver is a heavy-duty blowgun, unmatched in durability and ease of use. No levers or buttons to fumble with to break. Simply pick it up and flex the rubber nozzle for instant flow control, from a breath of air to full blast. The rubber nozzle will not scratch delicate surfaces and avoids static sparks. Stainless steel valve assembly will not corrode. Drive over the Air Saver with your vehicle, fork truck or pallet jack and it will still work.



Specifications:

All brass fittings with exterior rubber bumpers. Equipped with either 1/4" or 3/8" NPT.
Hose manufactured from neoprene base tube and wrapped with 3-ply reinforcement withstanding 10 BAR. Temperature range is 65° C to occasional operation at 100°C. Max In Let Pressure of 150psi
Overall length is 117 mm.
Simply drop the air saver for instant off, impossible to be left flowing.
One internal moving part means long life and no leaks



CAT 78 10W Air Saver Jet Nozzle 1/4" NPT

CAT 78 10WB Air Saver Jet Nozzle 3/8" NPT

The threaded Brass Tip on the front of the Air Saver allows for an extension to be attached, otherwise same build and functions as the CAT 78 10W and CAT 78 10WB



CAT 78 10VB Air Saver Jet Nozzle 3/8" NPT Brass Tip

An extension tip for the Air Saver for precise cleaning in small or tight areas.
Length: 110mm



CAT 78 10VBE Extension Tip

WATER GUNS

SCHERMER Spray with elongated and various nozzles for the slaughtering industry.

High-quality processing and robust design. Easy Handling.

Food-safe plastic complies with Regulation EU 10/2011 and metal connections comply with the drinking water ordinance

Economical water consumption

Max temperature: 90°C

Max. water pressure: 6 bar

Connection: ½"



Length: 365mm

Diameter: 15mm

Weight: 0.8kg

Spray with elongated nozzle

CAT 81H

Nasal Wash Water Gun



Length: 180mm

Diameter: 44mm

Weight: 0.4kg

Economical water consumption due to a quick fastener

CAT 81D

Shower Spray Water Gun



Length: 205mm

Diameter: 6mm

Weight: 0.6kg

Adjustable water outlet for jet or spray

CAT 81E

Adjustable Nozzle Water Gun



Length: 220mm

Diameter: 4.8mm

Weight: 0.5kg

Efficiently bundled jet

CAT 81F

Water Jet Water Gun

WATER GUNS

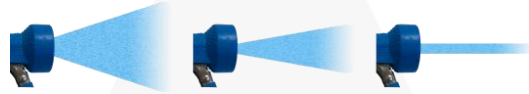
MEFE superior Water heavy duty with rubber insulation. Trigger Valve regulates the flow from a mist to a concentrated jet. Trigger and operating mechanism in Stainless Steel, Continuous operation is facilitated by the lock catch and easily removed for safety and when not needed. The casing in stainless Steel, or Brass, is protected by strong grease and caustic-resistant cladding is completely impervious to shock on being dropped and prevents damage to tanks or tiled floors. All 'O'-Rings and covers in EPDM, trigger and operating mechanism in SS.

Required PPE -insulated Gloves, goggles & Boots

Technical Data

½" BSP female inlet Insulated moulded grip for spraying hot/cold water, Approximate maximum flow output: 80 L/min at 24 bar pressure, Maximum working pressure: 25 Bar (350 psi) Maximum temperature up to 95 °C

Water jet adjustable from a cone to a jet



Brass body,

All 'o'-rings FPM/EPDM and covers in Silicone

6 Bar operating - 10 Bar Max pressure

Flow Rate 30 l/min @ 5 Bar

maximum temperature: 65°C

Required PPE -insulated Gloves, goggles & Boots

Weight: 0.89 kg

CAT 80 BB

Water Gun Heavy duty Brass



Stainless steel 316 body

All 'o'-rings FPM/EPDM and covers in Silicone

16 Bar operating - 24 Bar Max pressure

max Flow Rate 80 l/min @ 24 Bar

Maximum temperature: 95°C

Required PPE -insulated Gloves, goggles & Boots

Weight: 1.1kg

CAT 80 SS B

Water Gun HD Stainless Steel



Stainless steel 316 body

All 'o'-rings FPM/EPDM and covers in Silicone

16 Bar operating - 24 Bar Max pressure

max Flow Rate 80 l/min @ 24 Bar

Maximum temperature 95°C

Required PPE -insulated Gloves, goggles & Boots

Weight 1.2kg

CAT 80 SS R

Water Gun X-HD Stainless Steel

A lightweight 'heavy duty water gun' with PLASTIC body but still suitable for demanding applications. Insulated epdm cover and grip for spraying hot or cold water Trigger and operating mechanism in S/S 1/2" bsp female inlet Maximum pressure 12 bar (175 psi) temperature 50°C

Hold-open clip for continuous spraying

Weight 480 grams



CAT 80PL – Light weight Plastic Body Water Gun



CAT 80 PQ14 Rubber Moulding Top Cover Blue

(For Water Gun CAT 80)

CAT 80 PQ18 Service Seal Repair Kit

Includes 2 x O Rings (6 x 1.5), 1 x Rubber Gasket, 1x O Ring (17 x 1.5)

WATER GUNS

Baby water gun is an industrial grade lightweight aluminium gun made for small hands. Operating pressure: 12 bar max. Water temperature: 50°C max. The aluminium casing which is protected by strong grease- and caustic-resistant cladding is completely impervious to shock on being dropped and weighs only 370 grams, ½" BSP female inlet with the trigger in stainless steel weight 421g



CAT 80B - Baby Water Gun

The Shower Spray Head is perfect for washing applications where a jet is not wanted. This nozzle is often suspended over sinks in kitchens or laboratories, for clean water rinsing. With its ergonomic shape, and lightweight body, it is specifically designed for use in the food, and food processing industries. Made from durable plastic with Stainless Steel internal valve, seals made of EPDM (FDA) with KTS/DVGW W270 approval for drinking water. ½" BSP female inlet, max working temp of 60°C, max working pressure of 8 Bar (116psi), item weight approx. 300g.



**Heavy Duty Spray Nozzle
CAT 80S Shower Douche Industrial Nozzle**

Mitchells answer to effective plant high pressure cleaning and wash down is the Air and Water Gun, which maximizes the cleansing capabilities of combined air and water. Effectively turning low water pressure into a high pressure cleaning solution. Made out of alloy for strength, it is ideal for washing off cleaning, degreasing fluids and compounds from plant and machined and can be fitted wherever there is a supply of air and water. Air and Water guns are ergonomically designed for comfort of use, and feature a powerful jet which quickly removes dirt and grease without damaging surfaces.

Uses **50% less water** than a water only gun

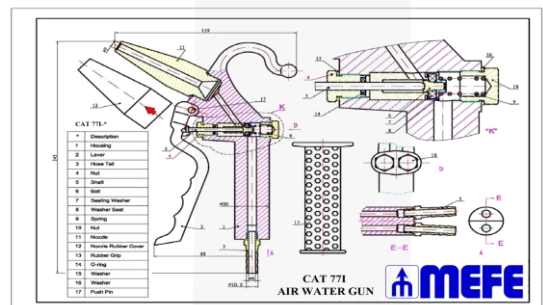


**CAT 771
High Jet Air Water Gun**

Heavy duty Aluminum body
All 'O'-Rings and covers in EPDM
Insulated molded grip for spraying hot or cold water
10 mm diameter hose tail inlets
Max working temperature 50°C
Max air inlet pressure 5 Bar (72 psi)
Max water inlet pressure 5 Bar (72 psi)
Built in hanger for ease of storage

MAIN SPARES

Part no.	Reference	Description
2	CAT 771-2	Lever
3	CAT 771-3	Hose tail 3/8"
6,7,8	CAT 771-20	Piston
4,5,14,15	CAT 771-30	Shaft with plug
11	CAT 771-11	Nozzle
12	CAT 771-12	Nozzle sleeve
13	CAT 771-13	Grip sleeve



HOSE FITTINGS

316 Stainless steel 316 Ball bearing swivels FDA Viton seals up to 30 Bar. Best suited for water guns and fixed hose tail the ball bearing swivel improves operator comfort and hose life.



1/2" BSP Male & female
CAT 80D S1 Swivel



3/4" BSP Female 1/2" Male
CAT 80D S2 Swivel



Seal Kit for CAT 80D 002
CAT 80D 002S Seal Kit



1/2" to 3/4" female hose to tap
Stainless steel
CAT 80D 010 Female Socket



BSP threads complete stainless steel

CAT 80D 000 Hose Tail 1/2" BSP 14.29 mm , Barb

CAT 80D 001 Hose Tail 1/2" BSP Thread 15 mm Barb, (MEFE 1/2" hose)

CAT 80D 003 Hose Tail 1/2" BSP Thread 25 mm Barb for 1" hose

CAT 80D 004 Hose Tail 1/2" BSP Thread 12 mm Barb

CAT 80D 005 Hose Tail 1/2" BSP Thread 16 mm Barb

CAT 80D 006 Hose Tail 1/2" BSP Thread 18 mm Barb

CAT 80D 007 Hose Tail 1/2" BSP Thread 20 mm Barb

CAT 80D 008 Hose Tail 3/4" BSP Thread 20 mm Barb (MEFE 3/4" hose)



CAT 80D 012
Hoses with outer
Ø16 - 19mm



CAT 80D 013
Hoses with outer
Ø20 - 23mm



CAT 80D 200 Hose Crimping Machine

Hose Crimping Machine
low pressure crimple DN 03 up to DN 16- Ø5 and
Ø15 crimping form 31mm opening 2 integrated
dies, no change needed- grease free
crimping force 30 kN -
340 x 143 x 780 20 kg



CAT 80D 023 Hose Ferrule
Brass ferrules ID 22.7 mm x 0.4 mm x 22 mm –
USED WITH Crimping Machine



CAT 80D 028 Hose Ferrule 3/4"

FOAMING SANITISING

Mobile spray and foam unit to manually apply foam, degreaser or disinfectant in food producing plants. This unit allows to clean production lines with corresponding detergents by applying either a foam or a light spray on the surfaces to be cleaned. This method saves detergents (chemical agents) and, at the same time, guarantees excellent efficiency. The foamer can be adjusted to mix detergent and compressed air in a way to generate a dry and clinging foam. This clinging capacity of the foam allows the detergent to stick on the surface and thus actively affect the surface contaminations.

Unit is completely made of stainless steel and very resistant against corrosion especially from the known detergents used. All valves and connection pieces are fitted on to a stainless steel support. The unit comes standard equipped on a fixed chassis and is including a stainless-steel foaming nozzle and discharge hose for foam (7,5 m long) and an air hose (10 m long).



Technical data:

Tank volume: 50 litres
Length: ~ 530 mm
Width: ~ 530 mm
Height: ~ 1.000 mm
weight: ~ 28,5 kg
Safety device: safety valve 6 bar
Air connection: NW 7,2
Perm. max. pressure: 6 bar
Permissible min./max. temp.: -20° to +80° C
Test pressure: 8,6 bar
25 Kg unit on Mobile trolley

CAT 80 50 Foaming Unit 50 lit

Mobile spray and foam unit to spread manually foam, degreaser or disinfectants in food producing plants. Utilizing this unit it is possible to spread the adequate agents or detergents the as a foam or as a very fine mist onto the affected surfaces in production areas. This method saves a lot of detergents (chemical agents) and, at the same time, guarantees excellent efficiency. The foamer can be adjusted to mix detergents and compressed air in such a way that a dry and very clinging foam is generated. This clinging capacity of the foam allows the detergent to remain on the surface for a considerable amount of time and thus actively affects the contaminated surfaces.

Unit is entirely made of stainless steel and is very resistant against corrosion and the detergents that are being used. All valves and connection pieces are fitted on to a stainless-steel support. The unit comes with 2 wheels, a support leg, also including a stainless steel foaming lance, a discharge hose for foam (5 m long) and an air hose (10 m long).



Technical specification:

Container volume: 19,5 l
Length: approx. 300 mm
Width: approx. 360 mm
Height: approx. 1.000 mm
Weight: approx. 10,7 kg
Working pressure: 6 bar max.
Safety valve: 6 bar
Admissible temp.: - 20° C min. up to + 80° C max.
Testing pressure: 8,6 bar

CAT 80 20 Foaming Unit 19.5 lit

SYPHON SANITISING

Developed for washing, rinsing and sanitising rooms and devices in the food industry. Max. water temperature 50°C - valve: 3/4" Automatic washing liquid supply injection (functions selected by switch located on the cover).

Includes 2 wall canister holders; will work via venturi vacuum on any liquid foam, detergent, and sanitising gel.



Exchangeable injector nozzles.
Unit has anti-pollution water valve with filter as per directive EN 1717.

- Hose and water gun not included (as pictured).

CAT 80 202 Wash unit Wall mounted

Inline injector system developed for Food industry, for automated soap /foam/ chemical sanitization washdown supplied as kit with chemical resistance 1/2" BSB venturi valve , feed pipe and filter (to suck up chemical from any container) , and regulator enabling the chemical centration . Connected to hose feed (water supply), Injected solution is siphoned into the water supply features a regulator to adjust the concentration of solution



1/2: Flow range: 0.29-0.81 m³ / h
Self-absorption range: 3-37 L / h
Working pressure: 0.7-9.5 bar

CAT 80 10 Inline Soap injector – Syphon Washdown

TUNNEL WASHING MACHINES

High-Performance Stainless Steel Crate Tunnel Washing System

Crafted with the resilience of stainless steel 1.4301, our state-of-the-art washing system is engineered to bring efficiency and hygiene to the forefront of your butchery operations. Designed to accommodate a versatile range of butchers' trays, tubs, and containers, the dimensions we cater to include:

- 600 x 400 x 120 mm, 600 x 400 x 200 mm, 600 x 400 x 300 mm Additionally, special baskets are available to facilitate the cleaning of various trays and



CAT 113 CTW Crate Tunnel washer

Optimized for Excellence:

•Throughput Flexibility:

Seamlessly adjust to handle 120 to 180 containers per hour, meeting the demands of both peak and off-peak periods.

•Dynamic Cleaning Force:

A robust 3 kW centrifugal pump delivers concentrated spray system, ensuring a deep and thorough clean.

•Temperature Control:

Features an electrically heated 120-litre water tank with an adjustable washing temperature to suit different cleaning requirements.

•Customizable Timings:

The duration of both washing and rinsing cycles can be tailored via conveyor speed adjustments for optimal cleanliness.

•Maintenance Ease:

Comes with a removable filter for straightforward servicing and an adjustable detergent concentration for effective sanitation.

•Conveyor Efficiency:

A transport conveyor system with adjustable speed provides smooth and consistent movement of containers.

•Energy-Smart:

Total power output stands at 12 kW, operating on 400 V/50 Hz, for a balance of efficiency and performance.

•Advanced Control:

Equipped with a PLC control panel rated IP65, ensuring dust and water resistance, and a safe control voltage of 24 V.

•Convenient Connectivity:

Easy water connection with a 1/2" inlet and a ø 50 mm outlet for hassle-free setup and operation.

Elevate the standard of your cleaning processes with this impeccably designed washing system that promises not just cleanliness but also the reliability and durability of stainless steel construction.



PPE

CHAIN MESH GLOVES

100 % 304 Stainless Steel industrial quality Cut proof chain wire mesh gloves featuring hygienic and easily cleaned patented **spring** steel self closing and self adjusting system, unique **claw clasp**, comfortable and easily replaceable **polyethylene** strap or **material** strap. Reversible and ambidextrous 3 Year guarantee on welds Individual unique ID tagged for extra security Included with each glove is a free cotton under glove and glove tightener!

SIZES *=XXS, XS, S, M, L, XL, XXL



CAT 127C*
Lion Claw
Full Hand Glove



CAT 127P*
Panther Strap
Full Hand Glove



CAT 127S*
Tiger Spring
Full Hand Glove



CAT 127M*
Material Strap
Full Hand Glove



CAT 127C*LC
Lion Claw
Glove With 20cm Cuff



CAT 127P*LC
Panther Strap
Glove With 20cm Cuff



CAT 127S*LC
Tiger Spring
Glove With 20cm Cuff



CAT 129-4 100
Glove Tightener
Flexible White
Pack of 100 - One size fits all



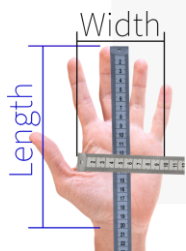
CAT 129-3 100
Glove Tightener
Metal detectable Blue
Pack of 100 - One size fits all



127S*
Replacement strap for
chain mesh full hand glove
***XXS - XXL**



127LCS*
Replacement Strap Set
for long cuff glove
***XXS - XXL**



Size	XXS	XS	S	M	L	XL	XXL
Palm Length (cm)	16 - 17	17 - 18	18 - 19	19 - 20	20 - 21	21 - 22	22 - 23
Palm Width (cm)	7 - 7.5	7.5 - 8	8 - 8.5	8.5 - 9	9 - 9.5	9.5 - 10	10 - 10.5



CAT 126B
Strap Buckle

CHAIN MESH APRONS



Apron

CAT 128A60 - 60 x 55, 829g

CAT 128A75 - 75 x 50, 920g

100 % 304 Stainless Steel industrial quality

Flexible and pleasant to wear, along with being hardwearing and durable

Ideal for meat processing, food service, animal control and fishing

Hygienic and easy to clean

3 year guarantee on welds



Glove & Full Shoulder

CAT 127AS (S/M/L)



Bolero

CAT 128B90 S

90 x 50mm, 1.63kg

CAT 128B95 M

95 x 55mm, 1.9kg

CAT 128B100 L -

100 x 60mm, 2.14kg

CAT 128B165 XL

100 x 65mm, 2.32kg



Bolero, Arm Sleeve, Glove

CAT 128BAS90 S

90 x 50mm, 2.02kg

CAT 128BAS95 M

95 x 55mm, 2.33kg

CAT 128BAS100 L

100 x 60mm, 2.58kg

CAT 128BAS165 XL

100 x 65mm, 2.68kg

CAT 128TPUW Thermoplastic Polyurethane Apron Strap - White

CUT RESISTANT GLOVES



CAT 129S Small (White band)

- High performance Heavy duty cut material reinforced with stainless steel (36%)
- Designed for food contact and is AZO free, EN-420 and SGS(LFGB).
- Flexible, soft and machine washable. Stain and shrink resistant .
- Extended cuff protection. Ambidextrous.
- Mechanical Hazards EN-388



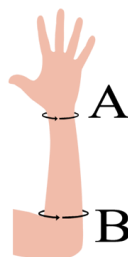
- Hypoallergenic 100% Cotton Glove Liner
- Ideal for use as a liner/under glove, to be worn under any Stainless Steel Mesh Glove or Cut Resistant Glove
- Protects user from skin sensitivity or irritation
- One size: 32cm
- NB: Not to be worn alone as a cut resistant glove

CAT 129 Cotton Glove Liner



Thumb Hold Sleeve Arm Guard Food Flex Cut Resistant Level 5
Cut Resistant Sleeve - Cut resistant level 5 - 60% PE, 22% High Strength Polyester, 18% Glass Fibre - lightweight & comfy fit

CAT 130 18
Full Arm & thumb hold
Sleeve length 18" - 45 cm



Food flex cut resistant glove, ultra soft and breathable, one unit ambidextrous

Available in 5 colours

White, Red (*2001), Green (*2007), Yellow (*2002), Blue (*2006)



- CAT 129FFS*** Small (White band)
- CAT 129FFM*** Medium (Red band)
- CAT 129FFL*** Large (Blue band)
- CAT 129FFXL*** X Large (Yellow band)
- CAT 129FFXXL*** XX Large (Black band)



Stab Protection Arm Guard

Made of specially hardened break and stab-resistant Plexiglas.
Easy flex open to remove
19cm long

CAT 130PL Plexi Arm Guard

8cm Diameter - Large

CAT 130PXL Plexi Arm Guard

9cm Diameter - X Large



CAT 127 G19
Chain Mesh Arm Guard 25cm
Including Cuff
Sizes shown below on chart

Size	XXS	XS	S	M	L	XL	XXL
A = Circumference of wrist in mm	<200	210	240	260	270	280	290
B = Circumference further down forearm, near elbow in mm	<250	270	300	320	340	360	380

PROTECTIVE CLOTHING



Ledolin pure TPU Polimer - Developed for maximum hygiene and exceptional strength. Lightweight and extremely tough, this material stretches and will not rip or tear, **eliminating strings, buttons, hooks and eyelets**. This material makes all the usual seams and closures obsolete, manufactured without hooks, cords, rivets, seams, glue or closures for ultimate hygiene

The material is permanently antibacterial and fungicidal without use of toxins!

Dirt-resistant, pore-free surface, 100% waterproof

Extremely hardwearing, elastic and extraordinary tear-resistance

Feather-light weighs 170g and comfortable

Machine washable, remains flexible in negative temperatures down to -65°C

Resistant to oils and fats, powerful cleaning agents and many acids and alkalis

Environmentally friendly: 100% recyclable, Non-toxic, Pure Ledolin

CAT 132F90* Pure Ledolin TPU Seamless Apron 115 x 90

*= W-White, B-Blue



CAT 132FAB

Feather Arm guard 140mm long



Durable TPU apron designed for food processing. Made from high-quality thermoplastic polyurethane, it offers excellent resistance to animal oils and fats. Features comfortable straps, welded eyelets, and a smooth, lightweight design. Puncture and abrasion-resistant, and easy to clean. Approved for direct food contact under (EC) No 1935/2004.

Size: 1000 x 900mm

CAT 132T90*

*B - Blue, W - White



Lightweight and comfortable Polyester apron Perfect for use in cafés and restaurants by wait staff to add a little fun to the atmosphere. Also ideal for use by schools in hospitality and art departments, easy care, clean with soft cloth & mild soapy water

All in digital camouflage pattern 700 x 1100mm, 90g

CAT 132H* Hospitality Apron

*B - Blue / G - Grey / R - Red



PPU Apron ,Lightweight and comfortable PVC material coated with PU Specialised for the Food Industries Blood, oil and fat resistant Adjustable straps Easy and comfortable steel clip-in strap
900 x 1150mm, 500g

CAT 132PB PPU Apron



Lightweight and comfortable Nylon apron with welded bib and corner reinforcements Specialised for the Food Industries Blood, oil & fat resistant
Black Nylon 800 x 1150mm, 300g

CAT 132NB Nylon Apron



KNIVES

KNIVES

9"/23cm Chef's Knife Black Polypropylene Handle



2.5mm thick, 5cm wide, 198g,
Total L= 35.9cm



CAT 1359PBK

10"/25cm Butcher's Steak Knife Black Polypropylene Handle



2.9mm thick, 4cm wide, 229g,
Hollow Ground,
Total L= 38.7cm



CAT 134H10PBK

8"/20cm Butcher's Steak Knife Orange Fibrox Handle



2.7mm thick, 3.5cm wide, 170g,
Hollow Ground,
Total L= 33.5cm



CAT 134H8FO

12"/30cm Butcher's Cimenter Knife Red Fibrox Handle



2.4mm thick, 4.06cm wide, 233g,
Total L= 44.1cm



CAT 13712FR

12"/30cm Slicing Knife Blue Fibrox Handle



1.9mm thick, 2.47cm wide, 130g,
Fluted Blade,
Total L= 43.1cm



CAT 138G12FB

10"/26cm Mezzaluna Knife Black Polypropylene Handles



2.3mm thick, 4.88cm wide, 292g,
Vegetable and Herb Rocking Knife
Total L= 25.7cm



CAT 137H10PBK

8"/20cm Hunting Sticking Knife



2mm thick, 2.42cm wide, 113g,
Total L= 33.3cm



CAT 1388PR

8"/20cm Curved Breaking Fillet Knife Blue Fibrox Handle



2.0mm thick, 2.73cm wide, 117g,
Fluted Blade,
Total L= 33.2cm



CAT 137G8FB

5.5" Tripe Knife Black Polypropylene Handle



2.6mm thick, 2.63cm wide, 116g,
Reverse Curved Blade, Stub Point,
Total L= 28.5cm



CAT 1345PBK

8"/20cm Chef's Knife Red Polypropylene Handle



2.1mm thick, 6.43cm wide, 195g,
Hollow Ground,
Total L= 33.9cm



CAT 135H8PR

KNIVES

7"/18cm Flexible Fillet Knife Blue TPE Handle



1.6mm thick, 2.4cm wide, 110g,
Flexible Blade, Hollow ground,
Total L= 30.5cm



CAT 136F7TB

5"/13cm Restaurant Steak Knife Teak Wood Handle



1.9mm thick, 2.6cm wide, 113g,
Total L= 25cm



CAT 138S5WSx2

2.5"/6cm Oyster Knife White Fibrox Handle



1.8mm thick, 1.42cm wide, 62g,
Total L= 17.3cm



CAT 134B2FWx2

8"/20cm Slicing Knife Black Polypropylene Handle



1.4mm thick, 3.0cm wide, 126g,
Hollow Ground,
Total L= 33.3cm



CAT 138H8PBK

4"/10cm Fishing/Camping Knife Yellow and Black Double Soft Grip Handle

Includes Bungee Cord, Sheath and Belt Clip



2.8mm thick, 1.8cm wide, 95g,
Hollow Ground,
Total L= 21.9cm



CAT 138H4SY

2.5"/6cm Fruit Knife Black Polypropylene Handle



1.0mm thick, 1.27cm wide, 25g
Total L= 17.5cm



CAT 1362PBKx4

3"/7cm Paring Knife Black Polypropylene Handle



1.3mm thick, 1.49cm wide, 20g
Total L= 18cm



CAT 1383PBKx4

6"/15cm Cleaver Black Polypropylene Handle



3.8mm thick, 7.92cm wide, 429g,
Total L= 30.0cm



CAT 1356PBK

8"/21cm Butchers Chopper Black Polypropylene Handle



3.7mm thick, 13.0cm wide, 805g,
Total L= 37cm



CAT 1358PBK

SKINNING KNIVES

4.5"/11cm Skinning Gut Hook Knife Blue and Black Double Soft Grip Handle



2.5mm thick, 3.22cm wide, 143g,
Hollow Ground,
Total L= 25.9cm



CAT 134H4SB

4.5"/11cm Skinning Gut Hook Knife Red and Black Double Soft Grip Handle



2.5mm thick, 3.22cm wide, 143g,
Hollow Ground,
Total L= 25.9cm



CAT 134H4SR

5"/13cm Skinning Knife Blue Ribbed Fibrox Handle



2.0mm thick, 2.93cm wide, 106g,
Total L= 26.5cm



CAT 1345RB

6"/15cm Skinning Knife Red Fibrox Handle



2.2mm thick, 3.5cm wide, 133g,
Hollow Ground,
Total L= 29.5cm



CAT 134H6FR

6.5"/17cm Skinning Knife Black Fibrox Handle



2.3mm thick, 3.5cm wide 148g,
Total L= 29.9cm



CAT 1346FBK

6"/15cm Skinning Knife Blue and Black Double Soft Grip Handle



2.9mm thick, 3.5cm wide, 155g,
Total L= 29.2cm



CAT 1346SB

6.5"/17cm Skinning Knife Blue Fibrox Handle



2.4mm thick, 3.6cm wide, 148g,
Total L= 30.0cm



CAT 1346FB

BONING KNIVES

4.7"/12cm Flexible Curved Boning Knife Black Fibrox Handle



1.2mm thick, 2.7cm wide, 81g,
Flexible Blade,
Total L= 25.6cm



CAT 136F5FBK

5"/13cm Curved Boning Knife Blue Fibrox Handle



2.0mm thick, 2.5cm wide, 95g,
Hollow Ground,
Total L= 26.5cm



CAT 136H5FB

5"/13cm Curved Boning Knife Orange Fibrox Handle



2.2mm thick, 2.4cm wide, 97g,
Total L= 26.8cm



CAT 136SFO

5"/13cm Curved Boning Knife Yellow and Blue Double Soft Grip



2.0mm thick, 2.4cm wide, 96g,
Total L= 27.8cm



CAT 136SSY

6"/15cm Curved Boning Knife Blue Fibrox Handle



1.56mm thick, 2.3cm wide, 93g,
Total L= 28.5cm



CAT 1366FB

6"/15cm Curved Boning Knife Yellow Fibrox Handle



2.2mm thick, 2.4cm wide, 98g,
Total L= 28.5cm



CAT 1366FY

6"/15cm Curved Boning Knife Green Fibrox Handle



2.2mm thick, 2.4cm wide, 98g,
Total L= 28.3cm



CAT 1366FG

6"/15cm Curved Boning Knife Orange and Blue Double Soft Handle



2.4mm thick, 2.2cm wide, 105g,
Total L= 29.5cm



CAT 1366SO

BONING KNIVES

6"/15cm Curved Boning Knife White Fibrox Handle



2.2mm thick, 2.3cm wide 98g,
Fluted Blade,
Total L= 28.7cm



CAT 137G6FW

6"/15cm Flexible Curved Boning Knife Extra Large Blue Fibrox Handle



Large Grip for Large Hands
1.4mm thick, 2.5cm wide, 93g,
Flexible Blade
Total L= 29.5cm



CAT 136F6XB

6"/15cm Curved Flexible Boning Knife Yellow Fibrox Handle



1.8mm thick, 2.4cm wide, 89g,
Flexible Blade
Total L= 28.5cm



CAT 136F6FY

6"/15cm Curved Boning Knife Extra Large Blue Fibrox Handle



Large Grip for Large Hands
1.9mm thick, 2.5cm wide, 98g,
Total L= 29.5cm



CAT 1366XB

6"/15cm Curved Boning Knife Beaded White Fibrox Handle



2.4mm thick, 2.4cm wide 94g,
Hollow Ground,
Total L= 28.6cm



CAT 136H6BW

6"/15cm Curved Boning Knife Beaded Black Fibrox Handle



2.4mm thick, 2.3cm wide, 95g,
Hollow Ground,
Total L= 28.6cm



CAT 136H6BBK

6"/15cm Curved Boning Knife Orange and Blue Double Soft Grip Handle



2.2mm thick, 2.3cm wide, 100g,
Hollow Ground,
Total L= 29.6cm



CAT 136H6SO

6"/15cm Curved Boning Knife Blue and Black Double Soft Grip Handle



2.3mm thick, 2.3cm wide, 101g,
Total L= 29.5cm



CAT 1366SB

BONING KNIVES

4.5"/11cm Narrow Boning / Sticking Knife Blue Fibrox Handle



1.6mm thick, 1.9cm wide, 91g,
Narrow Blade,
Total L= 24.5cm



CAT 1384FB

5"/13cm Narrow Boning / Sticking Knife Yellow Fibrox Handle



2.3mm thick, 2.5cm wide, 93g,
Total L= 25.3cm



CAT 1385FY

6"/15cm Straight Boning Knife Yellow Fibrox Handle



2.3mm thick, 2.6cm wide, 111g,
Hollow Ground,
Total L= 28.6cm



CAT 138H6FY

6"/15cm Straight Boning Knife Red Fibrox Handle



2.2mm thick, 2.5cm wide, 111g,
Hollow Ground,
Total L= 28.7cm



CAT 138H6FR

6"/15cm Straight Boning Knife Beaded Blue PP Handle



2.1mm thick, 2.4cm wide, 93g,
Total L=28.8cm



CAT 1386BB

6"/15cm Straight Boning Knife White and Blue Double Soft Grip Handle



2.6mm thick, 3.0cm wide, 139g,
Total L= 29.5cm



CAT 1386SW

7"/18cm Straight Boning Knife Blue and Black Double Soft Grip Handle



2.4mm thick, 2.4cm wide, 129g,
Total L= 31.6cm



CAT 1387SB

7"/17.5cm Damascus Cleaver Knife Black G-10 Handle



1.8mm thick, 5.7cm wide, 279g,
Total L= 31.5cm



CAT 135D7GBK

SHARPENING STEELS



12" Sharpening Steel - Regular Cut Round

Regular Cut 12" / 30cm, 0.25mm tooth pitch,
Ø13mm, 410g,
Total L= 44.5cm



CAT 139RR12PBK



12" Sharpening Steel - Fine Sharpening Cut

Regular Cut 12" / 30cm, 0.2mm tooth pitch,
Ø13mm, 410g,
Total L= 44.5cm



CAT 139RF12PBK



12" Sharpening Steel - Super Fine Polishing Cut

Regular Cut 12" / 30cm,
Ø13mm, 410g,
Total L= 44.5cm



CAT 139RP12PBK



12" Diamond Sharpening Steel

Coated in Diamond Chips, 1000 Grit Oval Steel,
12" / 30cm, 160g
Total L= 45cm



CAT 139OF12PBK



10" Diamond Sharpening Steel

Coated in Diamond Chips, 1000 Grit Oval Steel,
10" / 25cm, 145g
Total L= 39cm



CAT 139OF10PBK



6" Diamond Sharpening Steel

Coated in Diamond Chips, 1000 Grit Oval Steel,
6" / 15cm, 150g,
Total L= 30cm



CAT 139OF6PBK



250 Grit aluminium oxide for restoring the edge on tools and knives

1000 Grit aluminium oxide for Stainless Steel and for Polishing fine edges onto knives and tools

Finer Polish – With oil

Medium Polish – With water

Rough Polish – Dry

200 X 50 X 25mm, 475g

CAT 139B - Oil Stone – Dual Grit

KNIFE SHARPENER



Industrial Heavy Duty Knife Grinder, 240 Volt, 140 r/min, 70w Size 390 x 240 x 190mm, Grinding Wheel 118mm diameter x 38mm wide. Water Cooled Grinding 120 Grit, 2 x Aluminium work rests dual pivot and tilt setting - obtain the perfect grinding angle, 3 Position insulated control switch Forward and reverse grinding action to accommodate grinding both sides as well as grinding into or out of the edge.

CAT 139 4500
Utility / Knife Grinder



Easy use that guarantees sharp knives and tools, suited to all sized blades including most serrated and scalloped blades, domestic and small industrial use, optimal set 34°, 3 x 20mm diamond wheel, 240V – running, safe 24V DC quiet motor, super cool without water technology 200x60x80mm, 850g, CE marked

CAT 139 20
Diamond Power Sharpener



Easy Sharp Pull Through Sharpener

Rapid and efficient sharpening, No sharpening skills required, perfect for trainees and novices. Fastest method of getting a professional edge – perfect for high production where a knife is constantly sharpened

Easily sharpen and hone blade edge to a professional finish

Professional sharpening every time

Accurate and consistent edge angle

No adjustments or settings needed

Pre- Tensioned bars - no springs

Maintenance free

Table bracket included - can mount at °90 or °45

Has a locking facility prevents theft

Can be handheld with integrated hand guard

Easily replaceable sharpening bars – simple clip in



CAT 139EP3PB Easy Sharp - Blue
CAT 139EP3PR Easy Sharp – Red
CAT 139EP3PW Easy Sharp – White
CAT 139EP3PY Easy Sharp – Yellow
CAT 139ES30S Easy Sharp – Stainless S

Spares:

CAT 139EP3OSX2 Tension Bar Set (2 Bars)



The Power belt Knife Sharpener is designed to sharpen every knife you own, quickly and easily. The Knife & Tool Sharpener uses a fully adjustable precision sharpening guide (15° to 30°), heavy-duty variable speed motor, and premium 19mm ¾ wide x 305mm 12 inches flexible abrasive belts to sharpen pocket, hunting, kitchen, fishing, Butcher and all professional knives, virtually any blade shape or type – even scissors and yard tools. It's fast, easy, and delivers consistent results every time. 240V Variable speed motor for Super Cool belt grinding and fast honing get a professional edge without heat and damage to blade.

Abrasives Included: A180, A320, A600, A1000

Motor: 110VAC / 1.5 Amp; 220V 1.8 A

CAT 139 300 Power Belt Knife Sharpener

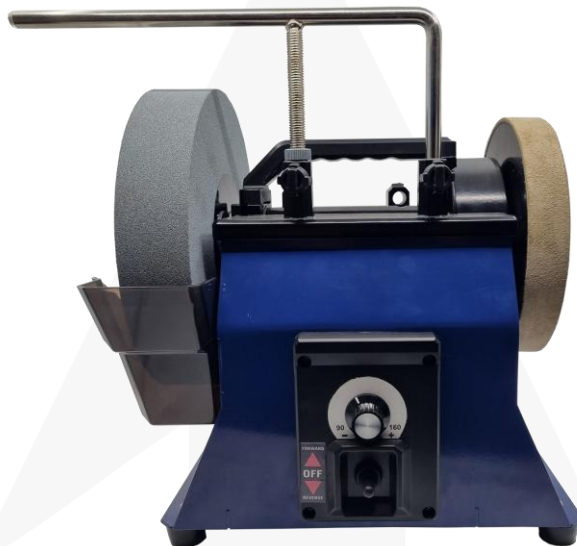


Spare Abrasive Belts:

139 300A180	180 Grit
139 300A320	320 Grit
139 300A600	600 Grit
139 300A1000	1000 Grit

KNIFE SHARPENER

Grinding & Polishing, Water Cooled Grindstone in Water Bath – prevents tempering or burning and softening of blade, Honing and Polishing on leather wheel 200 x 30, Supplied with Honing Paste, Wheel 50 mm wide 220 grit, Angle sliding guide with clamps – fitting both sides, Forward and reverse switching – working from both sides
180 W 240V , 95 r/min, 385 x 380 x 360



CAT 139 8102 Sharpening Machine Variable Speed
250mmØ Dia Wheel 16.5 kg



CAT 139 9 – Angle Guide Jig
Included with all CAT 139 810* sharpening machines



Scissor Holder & Angle Plate Long & Short Knife Holder

CAT 139 010 – Blade Holder Jig complete Set
Including scissor holder & angle plate, axe jig, long & short knife holder



CAT 139 02 10 Diamond Wheel 1000 grit
CAT 139 02 20 Diamond Wheel 2000 grit

Spares:

CAT 139 02 – Grind Stone 200 mm Whetstone
CAT 139 04 – Leather Stropping/Honing Wheel
CAT 139 8 – Stropping/Honing Compound

POWER KNIFE SHARPENERS



CAT 139 50 Power Knife Sharpener

Easy use that guarantees sharp knives, Takes 15 seconds to sharpen a knife with ease. Easy to maintain and clean and use. Hygienic - incorporated dust magnets, 2 x 50mm 30° Cubic Boron Nitride coated (CBN) wheel – better than diamond. Tapered spiral interlocked, 2 x 200 Watt motors 240 V
Size: 320 x 140 x 120mm, Weight 7.6kg – table top
Designed for Butcher shops

Spare Part:

CAT 13950GW - Grinding Wheels - pair - 50mm CBM 76 Coated Grinding Wheel, Tapered spiral interlocking / pair.



CAT 13950GW Recoating –

To recoat / recondition grinding wheels pairs



CAT 139 100 Model 100

Guaranteed angle on every sharpen, Maintenance free, doesn't need water, Stainless steel, Takes 10 seconds to sharpen a knife, Fitted with 30° wheel, 25° - 60° Sharpening angle available –Quick wheel change, 2 x 100 mm CBN coated steel wheel – better than diamond, Tapered spiral interlocked, Fan cooled 375 Watt motor, Table top, Size 300 mm x 300 mm x 250 mm, Weight of 19 kg, 1000 knives / day heavy duty, Designed for small medium abattoir sharpener

100 diameter wheels per pair and Fine 76 CBM

CAT 139100 30 CBN Wheel Set 30° Angle
(supplied standard fitted

CAT 139100 40 CBN Wheel Set 40° Angle

CAT 139100 50 CBN Wheel Set 50° Angle

CAT 139100 60 CBN Wheel Set 60° Angle



CAT 139V 100 Model V100

Ideal for knife Manufacturers large food processors and resharping services. Sharpening in 10 seconds without training Adjustable angles between 0° and 70° allows for normal sharpening, hollow grinding and single or double bevel, all on one machine. Cool CBM wheels not requiring water, Inexpensive recoating of wheels making this cost effective with low maintenance Recoating wheel generally only after 30K sharpens in a food factory. Operates on 240 V or 110V, Generator or even 12V inverter for Fitting to service vehicles, Available with a wide range of frit wheels for different knife uses.

Once angles are set every knife will be to the same standard and high sharpening geometry

Supplied with 2 x 100 CBN coated steel wheel 30 deg
, Fan cooled 375 Watts motor 240V, Size 500 mm x 300 mm x 400 mm Table top
Stainless steel, Weight 42 KG

100 diameter wheels per pair

CAT 139100 30 CBN Wheel Set 30° Angle

CAT 139100 40 CBN Wheel Set 40° Angle

CAT 139100 50 CBN Wheel Set 50° Angle

CAT 139100 60 CBN Wheel Set 60° Angle

CAT 139V100 HG Wheels for Hollow Grinding

Recoating wheel

139-100ROB126 OEM Recoating B126

139-100RB126 Recoating B126

139-100RB181 Recoating B181

Different grades of abrasive are available which allow knives to be sharpened for different applications.

- CBN 76 - Very smooth Fish and meat filleting
- CBN 107 - Smooth General fish and meat processing
- CBN 126 - Medium Vegetable and general kitchen use
- CBN 151 - Coarse High-speed sharpening and non-food industrial use



Addon

139V2 2 Speed selectable 1375 and 2850 RPM

139VDA – Digital Angle Display

KNIFE STORAGE

Plastic scabbards are hardwearing and durable, made of robust and hygienic food grade plastic. Removable dividers can be dismantled and easily cleaned. Can be sterilized. Belt and sharpening steel strap sold separately.

The most hygienic solution to knife protection is the **Stainless Steel Knife Scabbard**. With a polished finish this scabbard will not scuff or cut and there is zero chance of contamination and bacterial growth. Protects and secures up to two knives. Comes apart into two separate pieces for ease of cleaning and sterilization.



CAT 140PS
Single Knife
Scabbard



CAT 140P3 10
3 Knife 10"
Poly Scabbard



CAT 140P3 12
3 Knife 12"
Poly Scabbard



CAT 140R
Round Scabbard
4 Knives



CAT 140P4
4 Knife 7"
Poly Scabbard



CAT 140D3
3 Knife 7"
SS Scabbard



CAT 140D4
3 Knife 12"
SS Scabbard



CAT140P3
2-3 Knife Scabbard White

CAT 140P3* - *R (Red), B (Blue), G (Green), Y (Yellow), C (Clear)



CAT 140BC Stainless Steel Scabbard Chain



CAT 140BR Red Clear TPU Belt and Buckle



CAT 140BW White TPU Belt and Buckle



CAT140N2*
2 Knife Scabbard

*R (Red), B (Blue), G (Green), Y (Yellow), C (Clear)



CAT140N3*
3 Knife Scabbard

*R (Red), B (Blue), G (Green), Y (Yellow), C (Clear)



CAT 140S2 Sharpening Steel Strap



CAT 140SC Plastic Sharpening Steel Clip

KNIFE STORAGE

33cm long, 430g
Strong double magnet
Supplied with wall screws
Includes 3 Optional Hanging Hooks



CAT140M33
Double Magnetic Knife Rack with
Hanging Hooks – Plastic

36cm long, 400g
Strong double magnet
Includes mounting screws



CAT 140MSS
Magnetic Knife Rack
Stainless Steel

The most hygienic and safe solution to knife and equipment storage & protection is the **Stainless Steel knife basket**, which protects and secures knives and steels with a lockable lid and three plastic knife protection slats.

4 designs are available with various sizes.



CAT 140 17
Knife Basket

The perfect set for any and all types of kitchens

Includes:

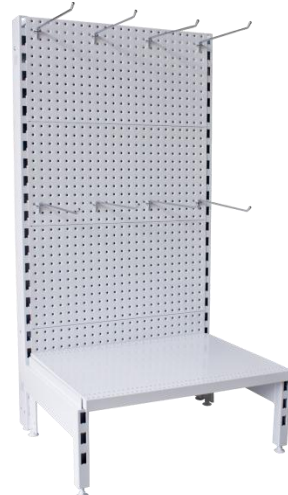
- 1 x Stainless Steel Knife Rack (CAT 140MSS)
- 5 x 8" Chef's Kitchen Knife (CAT 1368B/BR/G/R/Y 1 of each)



CAT 140K
Kitchen Knife & Rack Set

Single sided Knife Display Rack. Neatly and professionally displays knives. Comfortably fits up to 80 knives. The narrow design ensures it will fit into almost any store space. The sturdy structure ensures a long lasting service life. Adjustable feet allow for uneven surfaces. Ideal for grocery stores, convenience stores, butcher shop fronts and any retail outlet. The Knife Display Rack is supplied as a set including, a base shelf, 8 Hooks, and 80 Small Knife Packets for hanging.

220 high x 630 wide x 500mm base shelf.



CAT 140DR
Knife Display Rack

Knife Bags are ideal for chefs, butchers, students or any professional working with knives daily. Features full wrap around zip closure and Velcro rolling strap. Can accommodate 12" blades and up to 12 knives

Secure thick waterproof bag made from robust canvas

Dimensions: 50 x 45 x 2cm (Open)



CAT 136B Professional Knife Bag

Great for transporting knives safely. Large suits knives from 14" up to 17" in length, Small suits knives up to 15" in length.

Plastic snap closure keeps knives securely sealed.

Splash proof and cut resistant. Fits 1 knife per packet.



CAT 140KBL - Knife Bag (large)
Suited for knives 43cm long



CAT 140KBS - Knife Bag (small)
Suited for knives up to 38cm long



SEAFOOD EQUIPMENT

ELECTRIC FISH SCALERS

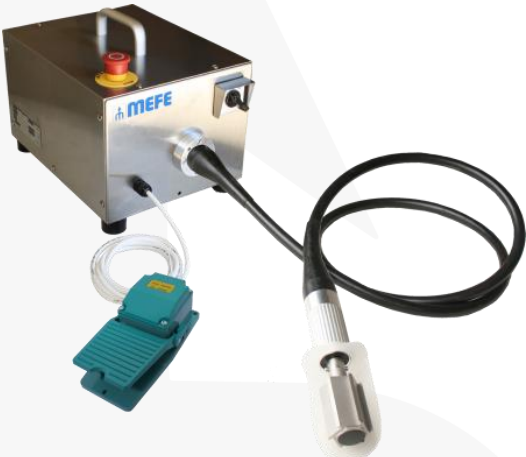
An Electric Fish Scaler designed for the efficient removal of fish scales.
 Motor driven (1/4HP or 1/2HP available)
 Plastic cover on scaler to avoid the spraying of scales
 Safe scale head: prevents user injury, keeps fish in good condition and retains value. Stainless steel construction, Waterproof sealing on handpiece, and Lightweight handle for easy operation.
 Clear visibility of accumulated scales or bristles.
 Temperature operating requirements within +5°C to +40°C
 Including 250 V foot switch for safe on off control
 Spare part available: 200BC61 (see below)

Spare Parts

200BC32	Standard Scaling Spindle
200BC30	Handle
200BC36	Plastic Hand Piece Guard
200BC61	Large Scraping Spindle
200BC70	Large Shaving Spindle
200BC70B	Shaving Blades
200BC18	Transmission Shaft S/Steel
200BC19	Flange Connecting Plate
200BC23	Rubber Handle
200BC 20B	Drive Flex Shaft 1.5M Long
200BC 20C	Drive Flex Casing 1.5M Long
200BC 20D	Drive Flex Shaft T 2M Long
200BC 20E	Drive Flex Casing 2M Long
200BC413	Mounting Screws



CAT 200BC Electric Fish Scaler 1/2HP (0.38kw)



CAT 200BCEPS Electric Scraper – Heavy duty Large scale fish Barra

Experience effortless fish scaling with the Handheld Rechargeable Electric Fish Scaler. This handheld tool features a high-precision rotating spindle with six serrated sides expertly designed to remove fish scales efficiently.

Its waterproof and insulated design ensures safe, stable operation and allows for quick, easy cleaning directly under the faucet. The scraper is equipped with sturdy 2mm thick stainless-steel blades and a scale shield to contain scales and reduce mess. An intuitive, waterproof push-type switch with an emergency stop function enhances safety by halting operation when you release your hand, conserving energy and providing peace of mind.

For convenience, the scaler features a rechargeable 2200mAh lithium battery, providing consistent power with a rotating speed of 7000r/min. The durable ABS + stainless steel construction is both robust and stylish, operating efficiently at a working voltage of 12V. The included charger supports input voltages of 100-220V and a charging current of 2.0A, ensuring reliable performance whenever you need it. Size: 30 x 50cm



CAT 200FS* Handheld Rechargeable Electric Fish Scaler (0.075kw)

***L** - Left-Handed Model: Rotates ⚙ counterclockwise when held in palm in natural working position viewed from the top.
 ***R** - Right-Handed Model: Rotates ⚙ clockwise when held in palm in natural working position viewed from top.

PIN BONE REMOVERS

The fastest and most efficient Pinboner machine available – perfect for professional use. With two wheels instead of one, its unique design moves the machine faster over the fillet and is designed to carefully remove all bones at maximum speed with very little waste.

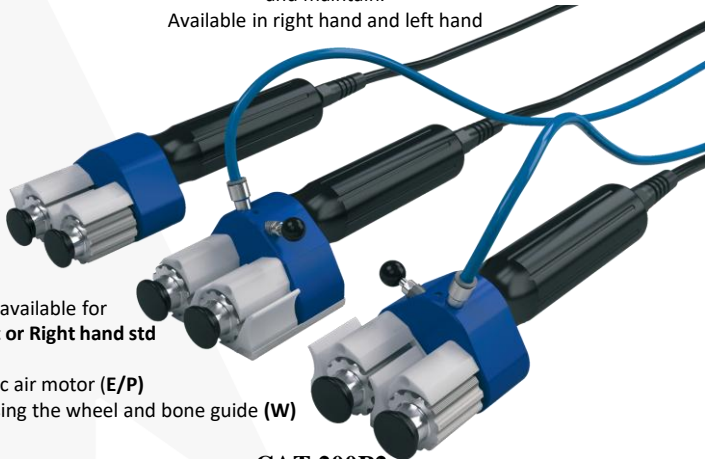
- Adjustable speed for optimal efficiency
- Increased water flow for more efficient cleaning
- Robust water valve
- Available in right hand and left hand



CAT 200P1
Pin Bone Remover

Ergonomic and cost-effective hand machines made more user-friendly by adding a convenient grip on the wheel. Includes handheld device as well as control box.

- Smaller handle and weight reduced by 35%
- Hygienic – smooth design with no pockets
- Spare parts are the same for all pinbones, making them easy to service and maintain.
- Available in right hand and left hand



CAT 200P2
Two-wheel Pin Bone Remover

Add on options available for
CAT 200P(1/2) (L)Left or Right hand std

Electric or Pneumatic air motor (**E/P**)
Built-in water cleaning device for rinsing the wheel and bone guide (**W**)

	CAT 200P1(R/L)(E/P)	CAT 200P2(R/L)(E/P)
Weight	500g	700g
Effect	25W	25W
Voltage (E)	100-240V AC	100-240V AC
Frequency (E)	50-60 Hz	50-60 Hz
Motor brushed (E)	24V DC	24V DC
Speed	0-200 rpm	0-200 rpm
Control box size (E)	170 x 125 x 75mm	170 x 125 x 75mm
Cable length (E)	3m	3m
Air filter & regulator (P)	Inc.	Inc.

The low cost mini handheld Pinboner is the perfect tool for fish-shops, restaurants and catering companies, packed in a minimalistic design.

Ergonomic handle – built in electric motor makes for warm and cosy operation

- Lightest pin-boner on the market
- Built-in On/Off switch on the handle
- User friendly – no tools needed for disassembly
- Available in right hand and left hand



CAT 200PM
Pin Bone Remover Mini

CAT 200PM (R/L)

Weight	300g
Effect	15W
Voltage	100-240V AC
Frequency	50-60 Hz
Motor brushed	12V DC
Speed	150 rpm
Cable Length	1.5m

OYSTER SHUCKING MACHINE

Electric Oyster Shucking machine uses a dull bit to gently separate the top and bottom shells from oysters. Little to no pressure required. Mud and shell particles are drawn away from the oyster giving you 100% meat yield with minimal contamination, even the juices are left intact.

Removes mud and shells from 10-12 oysters a minute.

Simple activation via button or optional Foot Switch.

Power: 450W

Voltage: 110/220V

Item: 440 x 180 x 380mm



CAT 340OS10 Shucking bit

Oyster shucking Bit - front screw

Anti-clockwise original design, Nemco ProShucker compatible



CAT 340OS10B Oyster shucking holding

Oyster shucker holding base – front screw

Anti-clockwise original design,



CAT 340OS Electric Oyster Shucking Machine



CAT 340OSC 10 C Shucking bit

Clockwise front screw base included

New design Nemco compatible



CAT 340OSC Electric Oyster Shucking Machine

SKINNING & SLICING

Simply place the product onto the conveyor to continuously slice and eject at the opposite end – perfectly suited to soft delicate products like calamari tubes made into rings. Slicing Thickness: User specified on ordering from 8mm to 30mm Note: It is possible to get thinner than 8mm by special request only.



Dimension: 930 x 580 x 1070mm
Voltage: 380V 3 phase
Power: 400W
Conveyor Width: 280mm
Weight: 90kg

CAT 341 GB115 Squid Ring / Calamari Slicing Machine



Complete machine in Stainless steel Squid Skinning Machine is used to remove squid skin with professional automatic skinning technology. Suitable for squid and fish processing factory, shop, canteen and markets

Dimension: 800 x 640 x 900mm
Power: 0.75 kw
Net Weight: 110 kg
Electrical Connection: 380V 50Hz, 3Ph
Material: stainless steel
Capacity: 30-50 pcs/min
Roller Speed: 280mm/min

CAT 360 GB400 Skinning Machine fish squid setup