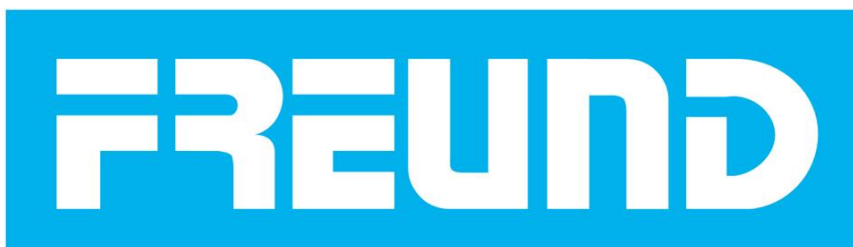




# PRODUCT CATALOGUE **142**

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AUSTRALIAN & NEW ZEALAND DISTRIBUTORS



GERMAN QUALITY SLAUGHTER-TOOLS



# **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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# CARE OF STAINLESS STEELS

## 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.

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# EDIBLE 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.

Premium Quick Dry and Export Standard Meat Marking Ink is 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 or

MSDS supplied on request via [www.mefe.com.au](http://www.mefe.com.au) or [info@mefe.com.au](mailto:info@mefe.com.au)

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

## Premium Quick Dry Ink

Stamp, spray, paint, print, dye, write or stencil on virtually any surface including wet meat, plastics and steel. Will mark eggs, vegetables, fruits, meats, cakes, breads, pastries, plastics and steels to name a few. Premium Quick Dry ink has an unbeaten dry time of under 10 seconds.



Premium Quick Dry Marking Ink

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

## Export Standard Ink

Stamp, spray, paint, print, dye, write or stencil, best on porous materials including eggs, vegetables, fruits, cakes, breads, packaging and boxes, Halal certified and Authorised to use.



Export Standard Stamp Ink - Halal

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



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



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

## Empty Pump Markers

**CAT 330M4** – Empty aluminum pump marker with 4mm bullet tip



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



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



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



**CAT 330SP Flat Meat Stamp**  
Polymer Stamp on Aluminium Handle

Complete with Poly Roller 45mm Wide stamp – including Artwork with self-inking roller – bonded to Aluminium Drum – food safe 27 x 10 x 10cm, 0.96kg



**CAT 330RP Meat Roller Marker**  
Polymer Stamp on Aluminium Drum



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# ***BUTCHERY 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
- 9.6 kg boxed 30 x 20 x 20



**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 walled 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



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

**CAT 5**  
**Sheep Dressing Shackle**



## **S Hook – Stainless Steel**

Double point S Hook

**CAT 11B** 80 Length X 4mm Diameter -3"

**CAT 11C** 160 Length X 6mm Diameter -6"

(Other sizes available on request)

# HOOKS



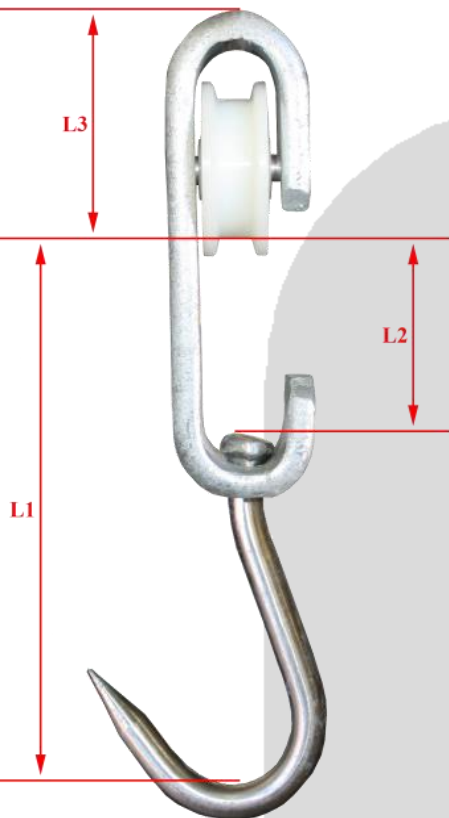
- Cattle skid
- Mild Steel Black
- Standard 12.5" long
- Made for 12 mm rail
- 30 x 8 Frame
- 12 mm sheared hook

**CAT 16A3 – Uncoated Black Mild steel**



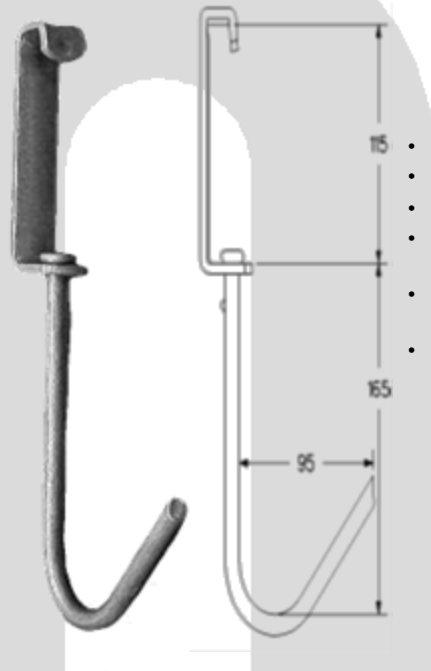
- Cattle skid
- Mild Steel Black
- Standard 12.5" long
- Made for 12 mm rail
- 30 x 8 Frame
- 12 mm sheared hook

**CAT 16A4 – Hot Dipped Galvanized  
CAT 16A5 - Electro Zink Plated**



- Hanging of Pigs, Lamb and Beef Carcass sides
- Low headroom runner
- 95mm clearance required from top of rail galvanised Mild Steel galvanised
- Stainless steel shaft and hook
- Nylon low friction high impact wheel for 12mm width track
- With safety lip for 80 mm depth track
- Wheel for 80x 12 rail
- L1 –306mm
- L2 –100mm
- L3 –93mm

**CAT 17I-1  
Special Track Runner Low Headroom**



- 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**

# COOKER / SCALDING TANK

Table top scalding tank cooker with basket - Stainless steel 201 Scalding tank , table top. 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



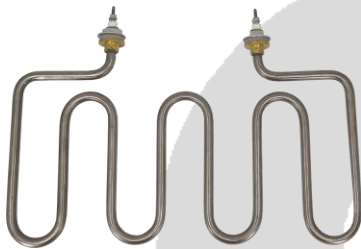
Voltage: 220-230V  
Frequency: 50-60Hz  
Power: 1.8 kW  
Capacity: 70 Litres  
Material: Stainless Steel 201  
Basket Size: 35 x 29 x 43 cm  
Dimensions: 45 x 35 x 64 cm  
Packing: 51 x 41 x 65 cm  
Net Weight: 19.6 Kg

**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: 50.5 x 43.5 x 43 cm  
Dimensions: 60 x 50 x 60 cm  
Packing: 66 x 58 x 65.5 cm  
Net Weight: 28.5 Kg

**CAT 103 120**  
**Cooker / Poultry Scalding Tank**  
120 Litre



**66 103 4A**  
**Heating Element 70L**



**66 103 4B**  
**Heating Element 120L**



**66 103 10**  
**Thermostat**

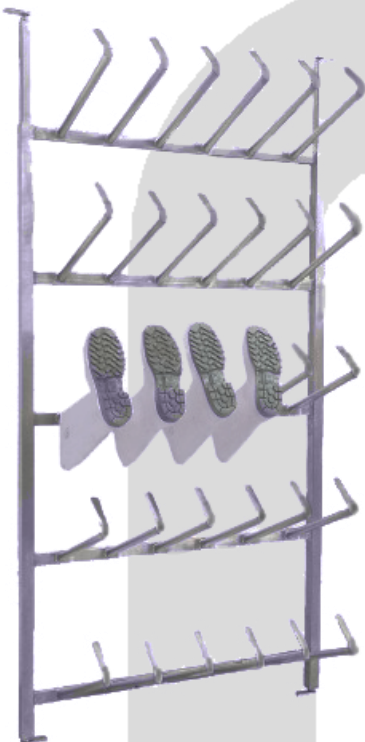


**66 103 12**  
**On/Off Switch**

# 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**



Boot rack 30 Boots for 15 pairs in the smallest space,  
extendable / modular, Stainless Steel  
Length: 1 m., for wall mounting  
1080 x 420 x 2200 mm 45 kg  
**CAT 92030G30 Boot rack 15 pairs**

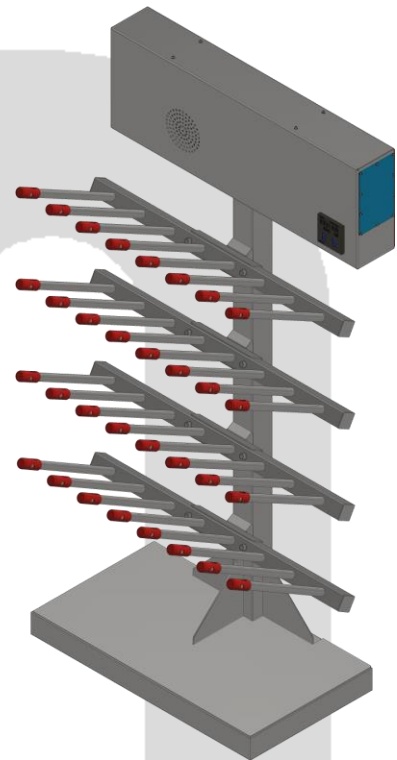
Boot rack 6 Boots for 3 pairs in the smallest space, extendable /  
modular, Stainless Steel,  
Length: 1m., for wall mounting, 1000 x 450 x 500 5.5 kg



**CAT 92030 Boot rack 3 pairs**  
Including holder hook for Cap, Apron, tool / knife basket / scabbard



**CAT 92130 Boot rack 3 pairs lockable**



Ensure boot hygiene by combatting mould and smells in the storage area  
using a Boot Dryer Rack. Circulates hot sanitized air inside the boot.  
Every boot hook has an auto stop-valve to prevent loss of circulation in  
unoccupied boot books and prevent unnecessary heat in the room

**CAT 92016R Boot Dryer 16 pairs**  
**CAT 92020R Boot Dryer 20 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 tipplers, including the tipplers 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, blue, red, grey, white

**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 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,

**CAT 115F2**

**Nesting Crate 32L**

1.76kg

645 x 413 x 210

**LID**

**CAT 115F2LID**

# 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**  
**Stainless Steel Scraper**



**CAT 121F Beef Tier**  
Stainless Steel Needle with plastic handle



**CAT 121G**  
**Beef Tier 30cm**



**CAT 121T**  
**Jumbo Plastic Mallet Tenderiser**



**CAT 1193 Measuring Shovel 300g**  
**CAT 1195 Measuring Shovel 900g**

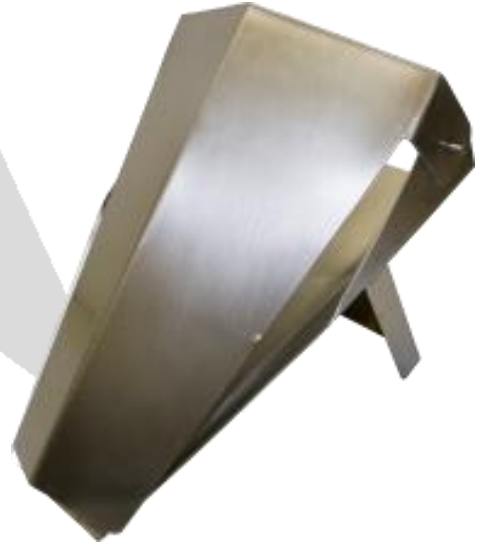
# SMALL TOOLS



**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**

# HANDSAWS & PORTION CUTTER

## 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

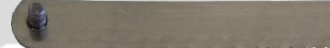


**CAT 124M19 19" Mild Steel Bone Blade**

**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 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



# ROTARY PLUCKER

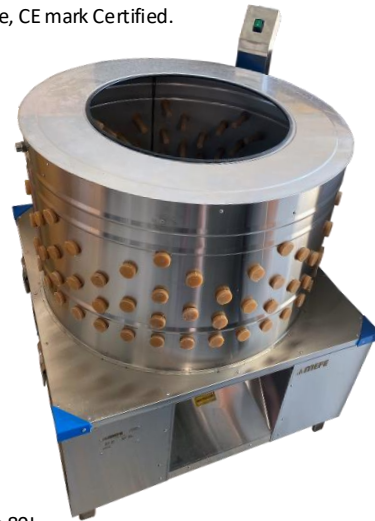
Stainless Steel body Automatic Electric model plucker which removes the feathers off chickens, ducks, pheasants, and quail in as little as 10-30 seconds. Simply scald birds then drop up to 6-10 chickens (2 turkeys) into the 60L tub, or 8-12 Chickens (2-4 turkeys) into the 80L tub. Chute at front where feathers / hair flush out. Capacity of 150-200 chickens/hour. Easy to operate, CE mark Certified.



Capacity: 40L  
Voltage: 220V  
Motor: 2HP  
Power: 0.18kW  
Barrel DIA: 400mm  
Item: 446 x 446 x 680mm, 27kg  
1-2 small chickens / load or 2-3 Pigeons



Capacity: 60L  
Voltage: 220V  
Motor: 2HP  
Power: 1.5kW  
Barrel DIA: 600mm  
Item: 670 x 660 x 960mm, 65kg  
6-10 chickens / load



Capacity: 80L  
Voltage: 220V  
Motor: 3HP  
Power: 2.2kW  
Barrel DIA: 800mm  
Item: 850 x 850 x 1100mm, 108kg  
8-12 Chickens / load or 3-4 Turkeys  
Upto 20 kg / load

## CAT 155 4 Rotary Plucker 400 mm drum

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



**CAT 155 4 50**  
Soft Plucking Finger  
50 Shore A Hardness

## CAT 155 6 Rotary Plucker 600 mm drum

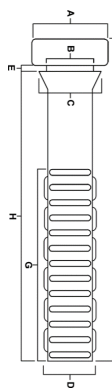
## CAT 155 8 Rotary Plucker 800 mm drum

82mm long that pulls into a 20mm hole.  
Soft plucking finger  
Suits CAT 155 4



**CAT 155 8 50**  
Soft Plucking Finger  
50 Shore A Hardness

### Finger Measurements



	CAT 155 4 *	CAT 155 5 *	CAT 155 8 *
A	21mm	27mm	27mm
B	14.5mm	20.5mm	21.5mm
C	17.5mm	23.5mm	24mm
D	12mm	13.5mm	16mm
E	2mm	2mm	3mm
F	73.5mm	90mm	92.5mm
G	36.5mm	51mm	66.5mm
H	62.5mm	81.5mm	82mm

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



**CAT 155 52**  
Soft Plucking Finger  
52 Shore A Hardness  
Dark Blue

81.5mm long - pulls into a 19mm hole  
Medium plucking finger  
Suits CAT 155 6



**CAT 155 58**  
Medium Plucking Finger  
58 Shore A Hardness  
Dark Brown

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



**CAT 155 63**  
Hard Plucking Finger  
63 Shore A Hardness  
Grey



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# FOOD SlicersS

Perfect for schools, nursing homes, restaurants, butchers, supermarkets, kitchens and more!



**CAT 342 300 Heavy Duty Food Slicer CE**

Industrial  
 Made from Aluminium-Magnesium alloy  
 & body oxidised  
 High speed blade  
 Italian made high carbon chrome-plated blade  
 Rugged multi-position food holder  
 Permanent safety blade guard  
 Built-in sharpener  
 380W, 110/240V  
 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 300L Heavy Duty Luxury Food Slicer CE**



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**



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  
 Voltage: 380 V/220 V/110 V  
 Material: Aluminium-Magnesium Alloy oxidized  
 Industrial Meat Slicer Standard: CE ROHS

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

**Automatic Slicing Machine and Conveyor CAT 341 25**



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# MEAT TENDERISER / BRINE PUMP

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

### Compact and Powerful Complete Brine Pump Machine

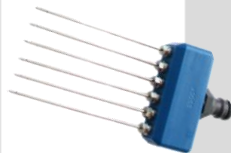
Ideally suited to meet the functional needs of small businesses from butchers to large kitchens or catering services, this practical device greatly simplifies the process of curing, injecting and spicing meat. Being a hand operated device, it is delivered ready to connect to an air-compressor.

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 P1/6 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

### 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



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# BAND SAW



## CAT 350 210 Butcher Band SAW 240 V Aluminium Body

1.1 KW (1.5 HP), 220V, 1 $\phi$ , 50Hz  
Stainless Steel Table  
Table size: 370 x 380  
Blade speed: 15 m/s  
Blade length: 1650mm  
3TPI x 1/2" blade part 7715365  
Overall: 48 x 48 x 92cm  
Weight: 33 kg  
Cutting size: 205 mm high x 195 wide

Spare Part for:  
**CAT 350 250B**  
**CAT 350 210**



**7715365** – Bandsaw Blade 1650mm  
65" x 1/2" x 0.022" x 3TPI Needle tip  
**77151065** – Premium Stainless Steel Blade  
65" x 1/2" x 0.022" x 10TPI Stainless Steel

### Spare Parts for CAT 350 210

**350 210 12** Plastic Cube Guide

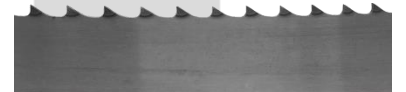
**350 210 13** Circular Plastic Guide



## CAT 350 360E Butcher Band Saw Stainless Steel Complete

Motor 1.5Kw (2HP), 110/220/380V (1,3 $\phi$ ),  
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

# SKINNER

Complete stainless steel for the removal of skin or sinew from meat products  
Skinning Thickness: 0.5 mm to 6 mm  
Rated Voltage: 400 V  
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  
Dimensions: 1010 x 556 x 1140 mm



**CAT 360 435 Skinning Machine**



Duplicate Item – Product correctly placed in Seafood Equipment  
– To be removed from this page when something else is created  
for skinning / slicing

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**

# MINCER GRINDER

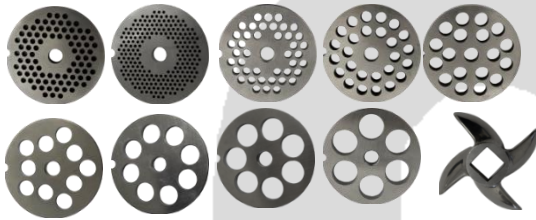
Perfectly suited to delis, butchers, supermarkets and restaurants. Complete Stainless Steel housing, cylinder, worm, adjusting ring and product tray. Comes with stainless steel cutting blade, 6mm & 8mm stainless steel plates, plastic food pusher and removable feed tray.  
38 x 44 x 22 cm. Weight: 24.5kg



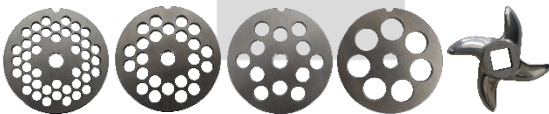
**CAT 360MC12R Mincer 150kg/h with Reverse**

Spare parts	Part No:
Round Mincer Plate (2mm)	<b>360MC12-4 2</b>
Round Mincer Plate (3mm)	<b>360MC12-4 3</b>
Round Mincer Plate (4mm)	<b>360MC12-4 4</b>
Round Mincer Plate (6mm)	<b>360MC12-4 6</b>
Round Mincer Plate (8mm)	<b>360MC12-4 8</b>
Round Mincer Plate (10mm)	<b>360MC12-4 10</b>
Round Mincer Plate (12mm)	<b>360MC12-4 12</b>
Round Mincer Plate (14mm)	<b>360MC12-4 14</b>
Round Mincer Plate (16mm)	<b>360MC12-4 16</b>
Round Mincer Plate (18mm)	<b>360MC12-4 18</b>
Cross Blade	<b>360MC12-5</b>
Sausage Tube Attachments	<b>360MC12 S</b>
Plastic Food Pusher	<b>360MC12-12</b>

Sausage Tube Attachments	<b>360MC12 S</b>
Plastic Food Pusher	<b>360MC12-12</b>



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



#32 Mincer Parts	Part No:
Round Hubless Mincer Plate (3mm)	<b>360MC32-4 3</b>
Round Hubless Mincer Plate (3.5mm)	<b>360MC32-4 3.5</b>
Round Mincer Plate (4.5mm)	<b>360MC32-4 4.5</b>
Round Mincer Plate (6mm)	<b>360MC32-4 6</b>
Round Mincer Plate (8mm)	<b>360MC32-4 8</b>
Round Mincer Plate (10mm)	<b>360MC32-4 10</b>
Round Mincer Plate (12mm)	<b>360MC32-4 12</b>
Cross Blade	<b>360MC32-5</b>



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# TABLE TOP 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

# 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





# 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 CUTTERS

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

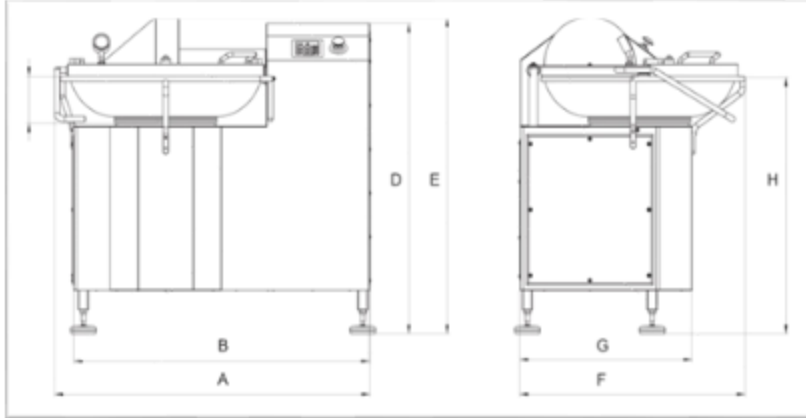


**CAT 361 BC1 24 Bowl Cutter - 24L Tabletop 240V**  
**CAT 361 BC3 24 Bowl Cutter - 24L Tabletop 400V 3 phase**

# 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 presetting 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.



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

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 RPM	9/18	11/22	11/22
Knife number	4	6	6
Bowl Volume	20L	40L	40L
Approx. Weight	290kg	500kg	765kg

**CAT 361 BC\* Bowl Cutter**



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# 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, single phase 240V power, variable filling speed and is easy to operate and clean. Available in 3 production sizes. It is 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 360F150 15 litre Sausage Filler 300 Kg/H**  
**CAT 360F260 26 litre Sausage Filler 400 Kg/H**  
**CAT 360F350 35 litre Sausage Filler 600 Kg/H**



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. Includes one spare gasket

**CAT 360F5 5 Litre Sausage Filler**  
**CAT 360F7 7 Litre Sausage Filler**  
**CAT 360F10 10 Litre Sausage Filler**  
**CAT 360F15 15 Litre Sausage Filler**

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 ± 25g 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**



Automatic Meatball Machine can work with multiple types of meat. e.g. chicken, fish, beef, pork, and lamb. 3 different meatball sizes, 16, 20, and 26mm. Easily disassembled for cleaning. Voltage: 220V/380V Power: 1100 W Speed: 1420 r/min Capacity: 250-280 meatballs/min 1800 - 2400 kg per hour Machine size: 760 x 355 x 1220 mm Weight: 65 kg

**CAT 360MB280 Meatball Machine**

**360MB280 30 Tooling to make 30mm Balls**  
**360MB280 39 Tooling to make 39mm Balls**  
**360MB280 45 Tooling to make 45mm Balls**



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# VACUUM PACKING



**CAT 370 550**

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	20m <sup>3</sup> /h
Sealing Bar / Width x number	Attachable, 400mm x 2
Weight	64kg
Others	Transparent acrylic lid, wheel-less fix type

**CAT 370 5500GF**

**Gas Flush included**



**CAT 370 DZQ400**

**Gas Flush option**

Machine Overall size (W x L x H)	540 x 500 x 880mm
Vacuum chamber (W x L x H)	400 x 320 x 130mm deep @ Dome
Vacuum	1.33 mpa
Machine Body	Stainless Steel
Power Supply	0.75kw, 110/220V(1Ø), 50/60Hz
Pump Capacity	20m <sup>3</sup> /hr
Sealing Bar / Width x number	Attachable, 400mm x 10mm
Weight	100kg
Others	Transparent acrylic lid, Wheels
option	Gas Flush Kit



**CAT 370 DZQ500**

**Gas Flush option**

Machine Overall size (W x L x H)	610 x 520 x 920mm
Vacuum chamber (W x L x H)	500 x 380 x 130mm deep @ Dome
Vacuum	1.33 mpa
Machine Body	Stainless Steel
Power Supply	0.75kw, 110/220V(1Ø), 50/60Hz
Pump Capacity	20m <sup>3</sup> /hr
Sealing Bar / Width x number	Attachable, 500mm x 10mm
Weight	140kg
Others	Transparent acrylic lid, Wheels
option	Gas Flush Kit



**CAT 370 DZQ600**

**Gas Flush option**

Machine Overall size (W x L x H)	730 x 710 x 960mm
Vacuum chamber (W x L x H)	600 x 520 x 130mm deep @ Dome
Vacuum	1.33 mpa
Machine Body	Stainless Steel
Power Supply	1.5kw, 110/220V(1Ø), 50/60Hz
Pump Capacity	20m <sup>3</sup> /hr
Sealing Bar / Width x number	Attachable, 600mm x 10mm
Weight	160kg
Others	Transparent acrylic lid, Wheels
option	Gas Flush Kit



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# 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
Others	Stainless Steel lid, Wheel

## CAT 370 750D

Machine Overall size (W x L x H)	1450 x 770 x 1250mm
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	120m <sup>3</sup> /h
Sealing Bar / Width x number	Attachable, 600mm x 4
Weight	300kg
Others	Stainless Steel lid, Wheel
Option	Gas Flush Kit

## CAT 370 880D

Machine Overall size (W x L x H)	1890 x 900 x 1560mm
Vacuum chamber (W x L x H)	870 x 730 x 200mm
Machine Body	Stainless Steel
Power Supply	7.5kw, 220/380V, 50/60Hz
Pump Capacity	360m <sup>3</sup> /h
Sealing Bar / Width x number	Attachable, 880mm x 4
Weight	400kg
Others	Stainless Steel lid, Wheel
Option	Gas Flush Kit

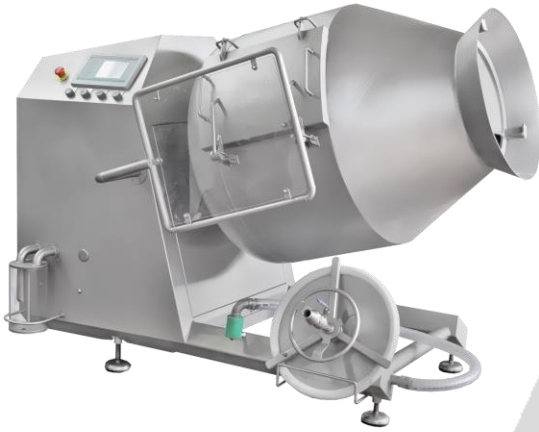
## CAT 370 840D

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	240m <sup>3</sup> /h
Sealing Bar / Width x number	Attachable, 750mm x 4
Weight	350kg
Others	Stainless Steel lid, Wheel
Option	Gas Flush Kit

## CAT 370 1000D

Machine Overall size (W x L x H)	2150 x 960 x 1580mm
Vacuum chamber (W x L x H)	1000 x 800 x 200mm
Machine Body	Stainless Steel
Power Supply	7.5kw, 220/380V, 50/60Hz
Pump Capacity	360m <sup>3</sup> /h
Sealing Bar / Width x number	Attachable, 1000mm x 4
Weight	450kg
Others	Stainless Steel lid, Wheel
Option	Gas Flush Kit

# VACUUM TUMBLER



**CAT 375 300V Vacuum Tumbler 300 litres**

**CAT 375 900V Vacuum Tumbler 900 litres**

	CAT 375 300V	CAT 375 600V	CAT 375 900V
Capacity (Liters):	300	600	900
Maximum Load (kg):	210	420	630
Engine Power (kW):	0.37	1.1	1.5
Vacuum Pump Capacity (m <sup>3</sup> /h):	20	20	40
Speed (r/min):	1-9	1-9	1-9
Dimensions:	1972 x 1280 x 1467mm	2565 x 1255 x 1518mm	2700 x 1515 x 1670mm
Weight:	432kg	650kg	840kg



Two-way rotation with timer  
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 150V Vacuum Tumbler 150 litres**

# DIP TANK / BOILER COOKER / PASTURISER



Dip Tank - Shrink or Sterilize dip with Cooling dip - Pneumatically dipping - timer controlled - 9 Kw 3 phase heating thermostatically controlled - sterilizing above 82 deg, hot tank 60 55 cm - cooling tank 70 x 55 (LxW)cm

Dimension (W X L X H) : 800 X 1500 X 900mm  
Heating System / Refrigerant. Up & Down Shrinking. 9 KW heating 3 phase

**CAT 370 DIP Dip Shrink / Sterilizing Tank**

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 25-40 minutes and can be adjusted. Sterilization temperature is between 65°-100°C with automatic temperature controller. 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**



Volume: 100/150L  
Capacity: 10~150kg  
Rotate Speed: 30~40r/min  
Size: 1200 x 750 x 1500mm  
Weight: 170kg

**CAT 502 100WP Water Cooling Pasteurising Machine**



**CAT 500+ FZ Boiler Cooker with Hydraulic Basket**



Volume: 100/150L  
Capacity: 10~150kg  
Rotate Speed: 30~40r/min  
Compressor: 3hp  
Size: 1900 x 800 x 1900mm  
Weight: 300kg

**CAT 502 100CP Compressor Cooling Pasteurising Machine**

+ G/S/E Gas, Steam Or Electric Heated

*	Litres	Internal size			External Size		
		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



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# ***ABATTOIR EQUIPMENT***

# RAIL SYSTEMS



Elevating Conveyor, 380 V, 1.5 KW,  
lifting height 1800 mm 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 and 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.



**CAT 416 Restraining Conveyor**

Capacity for large production 400 sheep / hour  
2 Off 1.1 KW motors total 2.2 kW 3 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  
300 mm length conveyor x 1350 mm wide x 1265 height overall  
Sturdy foundations  
V shape Adjustable for easy settings to local conditions breed and species



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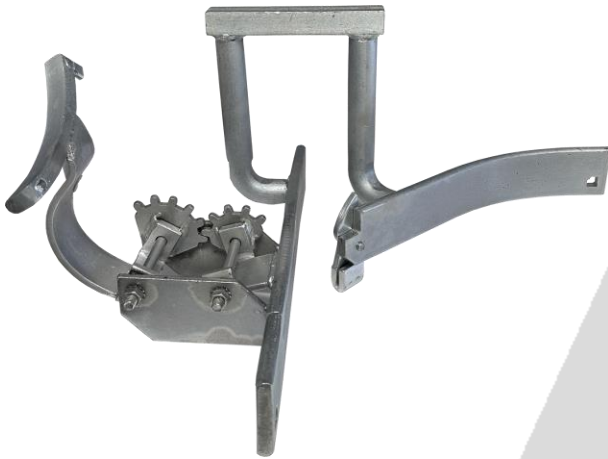
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# GEARED RAIL SWITCHES



## Right Hand Ordinary (RHO)

½" x 2 ½" - 12.7 x 63.5 rail 13 kg

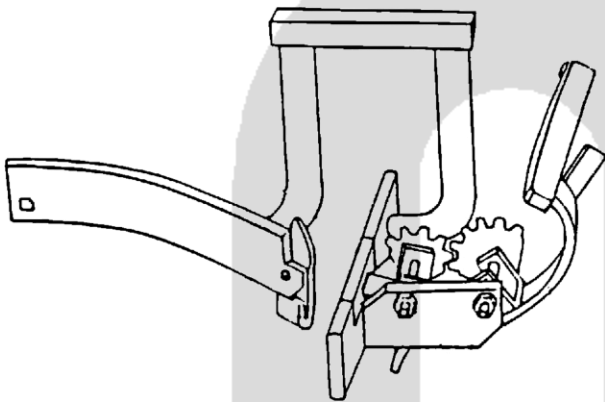
- CAT 21 7-2** Galvanized 230kg Loading
- CAT 21 7-7** Galvanized HD 680kg
- CAT 21 7-2S** Stainless Steel 230kg Loading
- CAT 21 6S** HD Stainless steel 680 kg Loading



## Right Hand Cut Through (RHCT)

½" x 2 ½" - 12.7 x 63.5 rail 13 kg

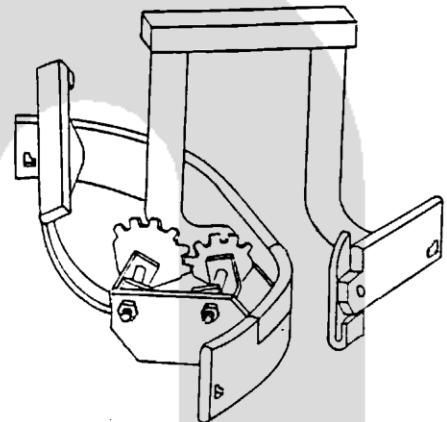
- CAT 22 7-2** Galvanized 230kg Loading
- CAT 22 7-7** Galvanized HD bleeding 680kg
- CAT 22 7-2s** Stainless Steel 230kg Loading
- CAT 22 6S** HD Stainless steel 680kg Loading



## Left Hand Ordinary (LHO)

½" x 2 ½" - 12.7 x 63.5 rail -13 kg

- CAT 24 7-2** Galvanized 230kg 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 680kg
- CAT 25 7-2S** Stainless Steel 230 kg Loading
- CAT 25 6S** HD Stainless Steel 680 kg Loading

# SLIDE RAIL SWITCHES

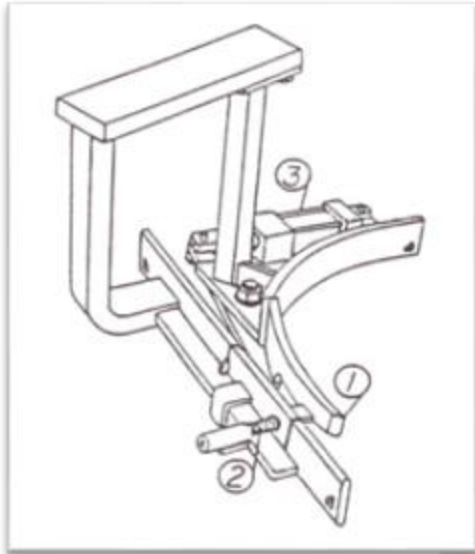


**Left Hand Ordinary (LHO)**

**CAT 24C**

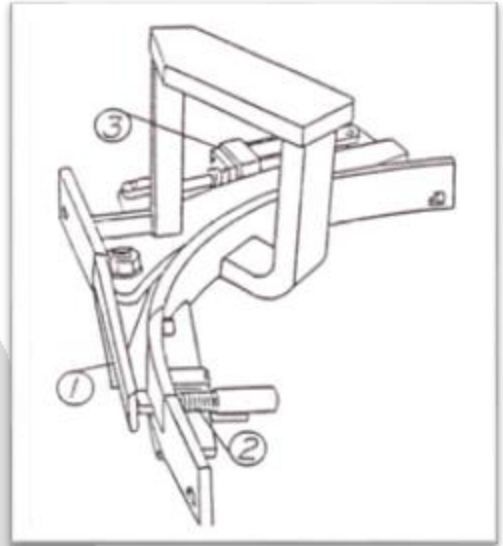
Mild Steel 80 X 12

# PNEUMATIC RAIL SWITCHES



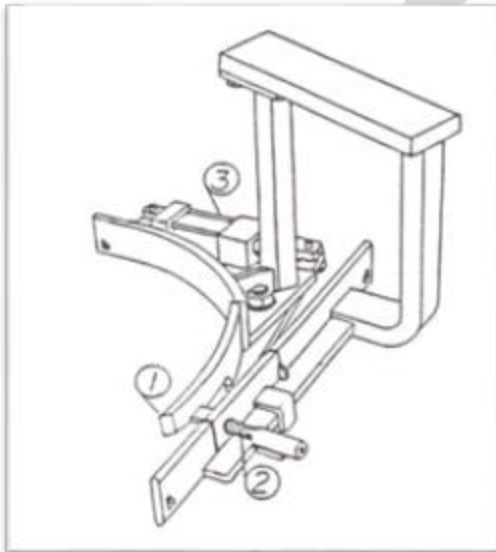
**Right Hand Ordinary (RHO)**

**CAT 21 607** Mild Steel Galvanized 680Kg



**Right Hand Cut Through (RHCT)**

**CAT 22 607** Mild Steel Galvanized 680Kg Loading



**Left Hand Ordinary (LHO)**

**CAT 24 607** Mild Steel Galvanized 680Kg Loading



**Left Hand Cut Through (LHCT)**

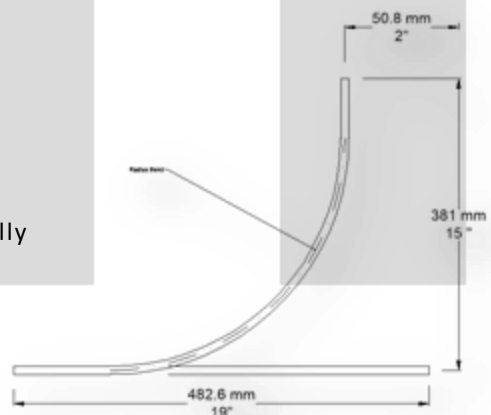
**CAT 25 607** Mild Steel Galvanized 680Kg Loading

## 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



# 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

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.



All in One

## All In One Sheep Gambrel Heavy Duty MK2 Upgrade HD

SWL Safe working load of 195kg

Safely Passed 80 Kg Drop tested from 1.2 m High

**CAT 30BHD** Heavy duty upgraded .Food Grade Blue Acetal

**CAT 30BHD50** Box of 50

## All In One Sheep Gambrel Heavy Duty Mk4 Upgrade HD inc. RFID Pocket and Cap installed

Safe working load (SWL) of 195kg

Safely Passed 80 Kg Drop tested from 1.2 m High

RFID tag installed (CAT 67RFID included)

Position of the tag is optimal to reduce errors on the reader.

Clever engineering on the cap ensure a mechanical

clamp to ensure the cap or tag cannot fall out

through use



**CAT 30B250 COMP** Box of 50 with RFID tag sealed

## CAT 67RFID Pack of 50 High Frequency RFID tags

Read and Write

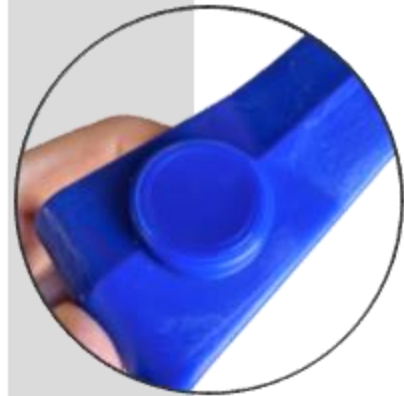
Frequency: 13.56Mhz

Protocol: I Code SLIX (ISO15693)

Material: PPS

Operating Temp: -20~70°C

Tag Dimensions: 20mm dia x 2.3mm



Equally suited to deboning cuts, quarters

Long single hook 166g, 270mm

## CAT 31SD Skid Hook Assembly



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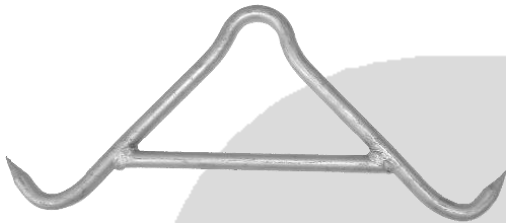
# GAMBRELS



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 a part., 210 g  
150kg carry capacity

**CAT 39P Meat Transporter Carrier**



# 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 stunning – 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

Pneumatic Captive Bolt Stunner for Cattle, Calves & equine animals, sheep and pigs. 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 46C**  
**Pneumatic Halal Stunner**  
 Concussion

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**



**CAT 46**  
**Pneumatic Stunner Penetrating**



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# STUN TRANSFORMER BOX

High volume constant amperage stunner or killing device for constant operation (high frequency).

**Fully Automatic Stunner:** apply tongs and the unit reads resistance to apply effective stun from the pre-loaded stun cycles – 7 stun-programs, 5 preinstalled and individually adjustable for different animals species / sizes and operating-modes. Programmable, electronic control of all stuns parameters. Programs for head and heart-stun (cardiac arrest) selectable.

**Better meat quality:** higher yield due to less blood spots and bone fractures.

**Fit for the future:** complies not only with the actual but also conforms with the newly planned EU and international animal welfare regulations, due to the ability of being able to fully program and adjust the output. Not only can the unit be adjusted minutely to obtain optimal results but it has the added ability to be able to adjust to any future limitations or legislation that may be implemented.

Acoustic sound for minimum stun-time (adjustable)

LED display for program: No, voltage, amperage etc.

4 keys for selection of stun program and programming (password protected)

**Recorded details:** Amperage reached in 1st second Minimum-stun-time (4 s) at minimum amperage reached (in Amperes Seconds separately for head & heart) ?Error Yes/No per parameter Integrated interface for data-storage - external Data Memory STUN-EMEM01 (please order separately) saves up to 6000 stuns.

## 7 Independent Programmable Parameters (summary of each program):

**Head Stun:** (program between 1-10) Amps ramp in one first second, then 3 stage supply stepping 1-2-3 each with (program between 0.1-2.5) Amps flow in (program between 0.1-199) Seconds at (program between 50-1330) HZ - stage 1 then 2 then 3, pause (program between 0-25)Seconds

**Heart:** (program between 1-10) Amps ramp in one second, 3 stage – (program between 0.1-2.5) Amps flow in (program between 0.1-199) Seconds at (program between 50-1330) HZ in stage 1 then 2 then 3, program timer buzzer on/off, program head amps not achieved siren, program Time head and heart amps not achieved siren, reset (program 0-25) Seconds – all within the parameters of (program between 50-400) Volts per head and OR heart



Up to 100 stuns / hour constant amperage stunner or killing device for constant operation (high frequency). Individual programming allows usage as a E-stunner or a killing device for killing of pork, beef and sheep in the case of epidemics or casualties. 1.5amp; 14kg

**CAT 44 E512**

High volume constant amperage stunner or killing device for constant operation (high frequency). Individual programming allows usage as a E-stunner or a killing device for killing of pork, beef and sheep in the case of epidemics or casualties. 2.5amp; 18kg

**CAT 44 E513**

High volume constant amperage stunner or killing device for constant operation (high frequency). Individual programming allows usage as a E-stunner or a killing device for killing of pork, beef and sheep in the case of epidemics or casualties. 2.5amp; 18kg.

2<sup>nd</sup> output socket for heart electrode, remote control output for pneumatic tongs, 6 key selector switches, detailed LED display.

**CAT 44 E514**

# STUN TRANSFORMER BOX

High volume constant amperage stunner or killing device for constant operation (high frequency). Ramp up Frequency  
**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 and heart-stun (cardiac arrest) selectable. 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.

Lan cable plug connection enables continuous 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.



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

**CAT44 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 gradations. 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 gradations.  
 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)

**CAT44 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:

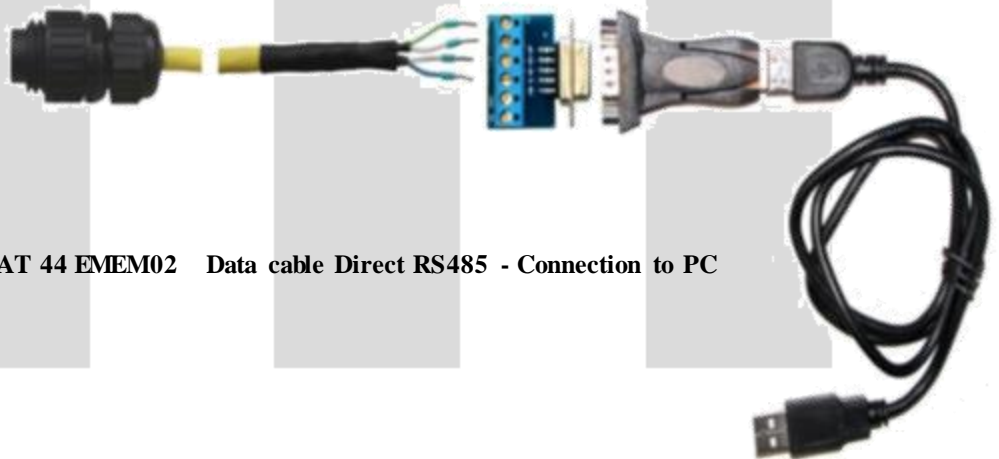
- ✓ Memory Stick
- ✓ Connection Cable to PC (Serial RS232)
- ✓ USB-adaptor-cable (serial to USB)
- ✓ STUN-Data Software Download-Link



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

The data cable for direct RS-485 connection

- ☐ is used for online recording of stun data from CAT 44 E512, E513 and E514 electric stunners.
- ☐ enables management and analysis of stun data in conjunction with the STUN-DATA program.
- ☐ Features ☐ Online recording of stun data during stunning
- ☐ Data interfaces for transmission of data to the PC
- ☐ RS-422/485 serial interface, converter (9-pin) with RS-422/485 socket
- ☐ USB port, a adapter cable with USB connector (serial-USB)
- ☐ Management and analysis of stun data



## CAT 44 EMEM02 Data cable Direct RS485 - Connection to PC

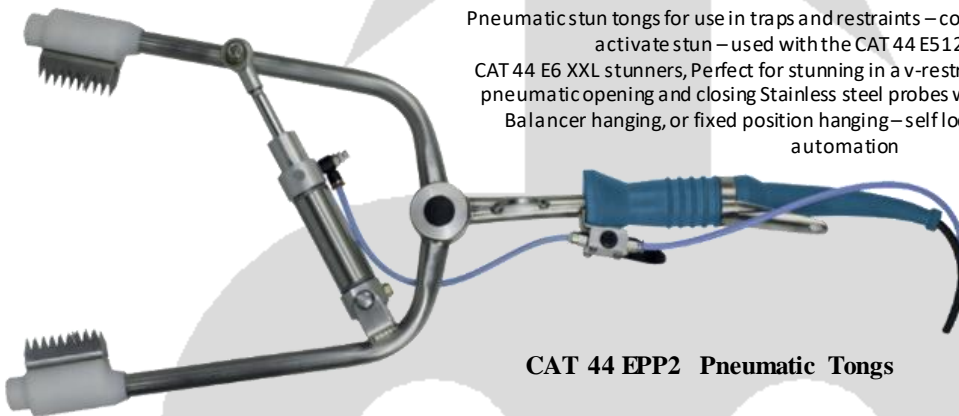
# PIG STUN TONGS

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**

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**

For use in stun traps or in a restrainer  
Single hand operation, Auto start and easy hold  
Fully insulated and secure, Robust cable protection  
Hanging hook for counterbalance operation and safe storage  
Light weight at 2kg

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 44 EF  
Stun Fork For Pigs**



**CAT 44PS  
Pig Pistol Stunner**

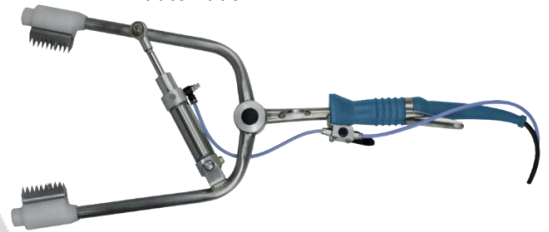
# SHEEP STUN TONGS

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 Tong For Sheep**

Pneumatic Stun 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 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

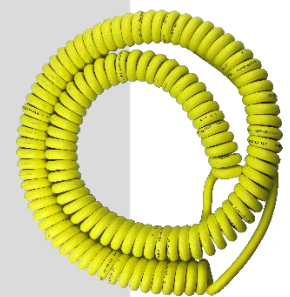


**CAT 44 EPP2**  
**Pneumatic Tongs**

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



**44SS 3**  
**Electrode tip end /box 100**



**100-017-047 Plug**

# 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**



**CAT 44 E801 AddOn**

**2 probe receiver upgrade / addon to Stun Check**

# 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
- 5 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



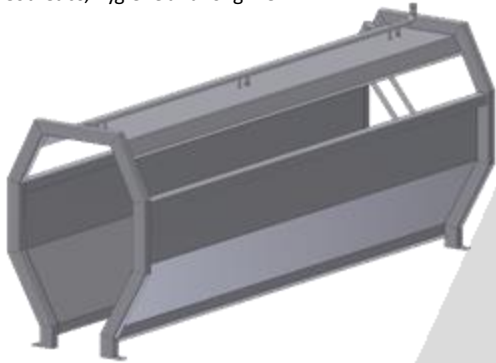
Sold Separately  
**CAT 44BS - Stimulator Nose Clamp**

Programmed to be stimulator  
**CAT 44 E512 STIM – E512 programmed for  
Stimulator Low Voltage only**



# 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**

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 and 500 pigs / hour



**CAT 53 ASC Automatic Stun Conveyor**



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# STUN PEN



**CAT 53 Stun Pen**

Manual lever and latch  
Mild steel galvanized or painted  
Tubular frame section  
Red oxide finish  
Large side swing door angled for easy discharge  
Supplied complete with foundation footing  
2500 x 2300mm



**CAT 54 Drop Bottom Stunning Pen**

Mild steel galvanized or painted  
Mechanically operated  
Counterweight vertical door  
Counterweight drop floor  
Manual lever and latch  
Large side swing door angled for easy discharge  
Supplied complete with foundation footing  
2500 x 2500 x 3300mm



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 50-60 CATTLE / HOUR

Dimensions :

3200 mm Long x 2300 mm Wide x 2800 mm

High Mass: 2.8 Ton

Air Inlet: ¾" BSP

400V 3 phase

Material: Carbon Steel with Hot Dipped

Galvanized finish and Stainless steel

**CAT 55R Halal Roll Over Stunning 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.



**CAT 56 Kosher Stun Pen**

### Options

The Kosher stun pen is operated via seven sequentially controlled electrically activated solenoid valves ensuring smooth and stress free operation

### Functions

Cattle Entrance Gate Neck Clamp Head Lifting Device Tail End Pusher Side Pusher/Belly Lift Carcass Roll-out Gate Neck and Head Lifting Assembly Height Adjustment

### Technical Data

Dimensions (footprint): 2250 mm Long x 1900 mm Wide x 3900 mm High

Mass: 2.47 Ton

Air Inlet: ¾" BSP

Material: Carbon Steel with Hot Dipped Galvanized finish

# 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**



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



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

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.



Can be fitted onto all of our tables  
Lockable Swivel  
Including 48mm leg connector  
Heavy duty  
**CAT 118-6B 4" Castor**

## Heavy Duty Reinforced Stainless Steel Worktables



304 stainless steel 1.5mm top with a 1.0mm Galvanised steel underlay, reinforced insulated with 13mm of high-density ply  
Single under shelf – 1.2mm 304 stainless steel  
304 stainless steel tube legs with adjustable feet – 48mm diameter

**CAT 61 61 900 x 600 x 850**

**CAT 61 82 1200 x 800 x 850**



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**



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# 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 Variable output – 110V for chickens, and 140V for larger animals.

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

Top Opening	235mm
Bottom Opening	115mm
Height	380mm
Weight	0.9kg

### Specifications

Top Opening	295mm
Bottom Opening	130mm
Height	405mm
Weight	1.25kg

### Specifications

Top Opening	380mm
Bottom Opening	155mm
Height	500mm
Weight	1.75kg



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# 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  
 All Stainless steel and alloy Pneumatics  
 Power 1.1 KW  
 Overall 330 x 2300 x 3450

## 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.  
 Electrical power: 2200 w. 240/400V  
 Include electric panel and foot switches  
 Base dimensions: 1100mm. x 550mm.

## CAT 85DXS

### Sheep Hide Puller Drum Electric

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 2.2 m

400 V 5.5 KW Hydraulic Pump & 2.2 Kw Drum  
 30 – 50 cattle/ hour & 60/ Hour maximum  
 Stainless steel chain and roller

#### Optional extras.

Operators platforms

### CAT 84 50 Hide Puller 30-50/ Hour 60/Hour Maximum



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 a activation trigger

## CAT 85P

### 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, post hanging counterweight

## CAT 85BR

### Sheep Hide Brisket Roller



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# PLATFORM



**CAT 87 Dressing Platform**

( As Shown - Left Hand )

**CAT 87A Transfer Platform**

**CAT 87B Splitting Platform**

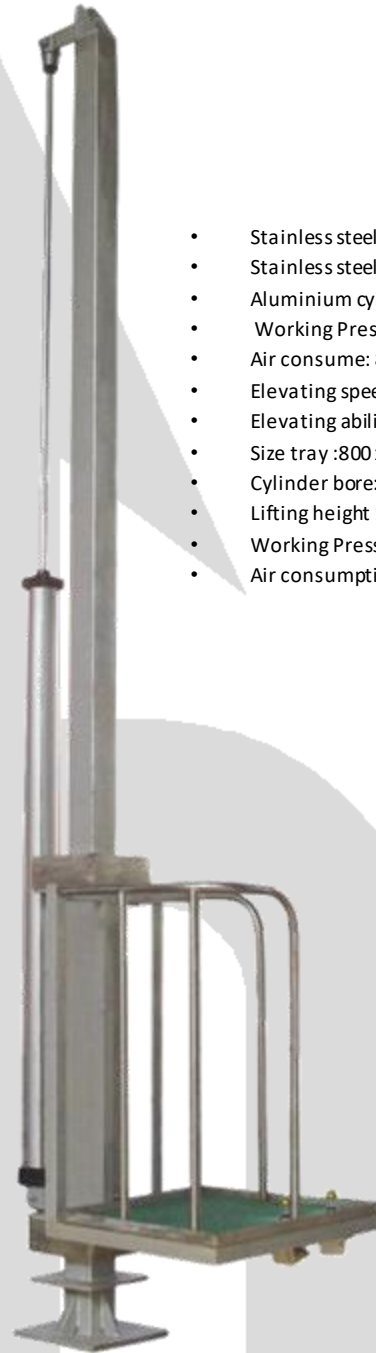


**CAT 89 Paunch Platform**

**Galvanized**

**CAT 89-1 Paunch Platform**

**Stainless**



**CAT 88 A Elevating Platform**

- Stainless steel main support pillar 60 x 40 x 2
- Stainless steel ladder & handrail & tray
- Aluminium cylinder
- Working Pressure: 0.6-1.0Mpa
- Air consume: 8L/cycle
- Elevating speed: adjustment
- Elevating ability: 200 Kg
- Size tray :800 x 1000 mm with anti slip floor
- Cylinder bore:125mm
- Lifting height 1600 mm
- Working Pressure 0.6-0.8 Mpa
- Air consumption : 185 L / stroke

# 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**

	<b>CAT 103-145(S)</b>	<b>CAT 103-230(S)</b>
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 an application at a approximately 80 degrees C. This wax is removed easily by peeling a way 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 joint to dry out develop fungal infection. Applying Grafting wax to the area provides effective moisture and air seal which prevents the joint 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**



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# AUTOMATIC SCALDING TANK



**CAT 103-(litres)(SS- stainless Steel)  
Automatic Poultry 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.

**Features:**

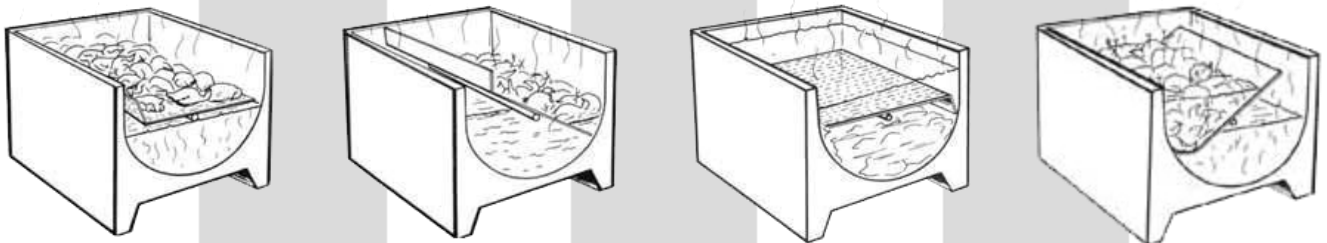
- Gas-heated
- Can quickly and easily be loaded and unloaded as there is no basket or shackles
- Inner tank constructed of 10 gauge and 3/16" hot dipped galvanised steel
- Equipped with a large heavy-duty gearbox
- The perforated platform forces the birds through the water, giving the greatest possible 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
- SS** - all three models are available in Stainless Steel construction
- Available in LPG, natural gas or steam

	CAT 103-2300	CAT 103-1420	CAT 103-1000
Inside dimensions (W x L x H)	915 x 1220 x 762mm	762 x 914 x 686mm	673 x 762 x 622mm
Outside dimensions (W x L x H)	1016 x 1054 x 2134mm	838 x 953 x 1778mm	787 x 914 x 1422mm
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)	2300L	1420L	1000L
Motor	750W	375W	375W
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 action 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.



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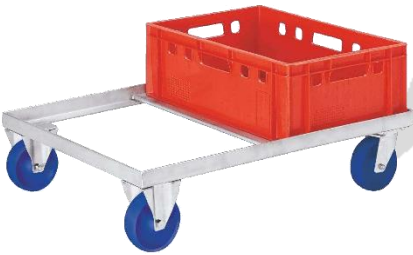




# TROLLEY



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 Ø 125 mm,  
stainless 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)  
490 x 550 x 900, 8kg

### CAT 112 14\* FOOD GRADE 140 LITRE

\*= B (Blue)  
535 x 615 x 925, 10.4kg

### CAT 112 24\* FOOD GRADE 240 LITRE

\*= N (Natural), W (White), P (Purple), B (Blue), M (Maroon)  
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 comers, Reinforced bottom plate to 5 mm thick and Please see **CAT 152\*** for Bin Lifters



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

**CAT 113 Euro Tub 200L**



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

**CAT 113 Euro Tub 300L**



About 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

**CAT 113 300BBVEURO TUB ,BASKET & DRAIN VALVE 300 litre**

# 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 comers, Reinforced bottom plate to 5 mm thick and Please see **CAT 152\*** for Bin Lifters



700 X 688mm Suite 200L and 300L Bin

**CAT 113 200 HLID**  
**Lid And Handle Stainless**



700 X 688 X 20mm Suite 200L and 300L Bin

**CAT 113 200 PLID BLUE**  
**Polyethylene Plastic Lid**



**CAT 113 DEC**  
**Metal Detectable XL Expandable Cover**

Reusable and suitable for food industry.  
Sizes range: 600-2200mm x 500-1750mm



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

**CAT 113 200 DLID\***  
**Metal detectable Disposable cover**  
\* =B (Blue), G (Green), R (Red), Y (Yellow)



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**

Tub Wheel, Polyamide Nylon, Extreme heavy duty,  
Ø150mm Wheel, Ø49mm hub, 40mm tread, Ø20mm bore  
Standard Blue colour, Red, Green and White available  
High wear resistance, non marking, non staining, clean showing



Wheel bolt bush and nut  
**CAT 113 WSF**  
**Wheel Set Front /back**



Wheel washer and Split pin  
**CAT 113 WSS**  
**Wheel Set Sides**

# ULTRASOUND BACKFAT TESTER

New and improved Ultrasound 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 3mm 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 4-35mm (accuracy  $\pm 1$ 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 back fat Thickness Measurer can also detect pregnancy and the fat needed for a beneficial pregnancy.



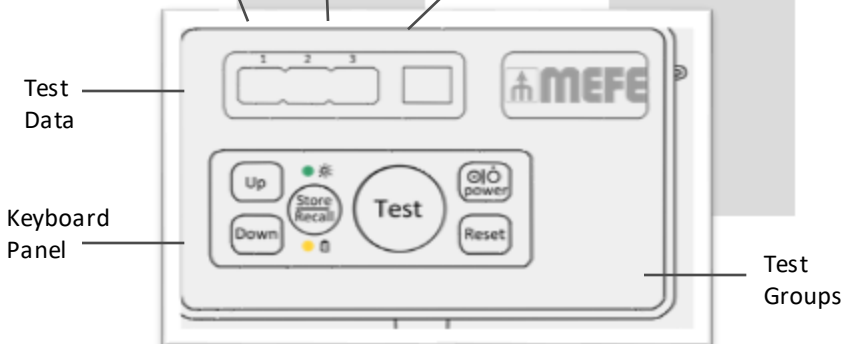
Device now includes specially designed stabilising pressure disc which ensures a quick easy reading with pinpoint accuracy and minimal effort. The instrument is reliable precise and extremely fast. Press store and the unit will record the reading in the next available data group. (1-99)

## CAT 128U2 Ultrasound Back Fat Thickness Measurer

Rated power: 5VA;  
Dimensions: 110 x 110 x 75 mm<sup>3</sup> (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



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# WEASAND RODDING



**CAT 138 OCC – Box of 6000**  
**CAT 138 OCCb – Box of 100**  
**Beef Oesophagus Clip**



**CAT 138 RTOC**  
**Beef Oesophagus Clip Rodding Tool**



**CAT 138 OR**  
**Beef Oesophagus Ring**



**CAT 138 RTO**  
**Beef Oesophagus Ring Rodding Tool**



**CAT 138 RR**  
**Beef Rectum Ring**



**CAT 138 RRE**  
**Pneumatic Ring Expander Tool**



**CAT 138 OCS**  
**Sheep Oesophagus Clip- Carton of 6000 units**



**CAT 138 RTOCS**  
**Sheep Oesophagus Clip Rodding Tool**

# 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 1750 x 550 x 850mm
- 300kg



**CAT 143S**

## Sheep Head Splitter



- 4 kW 3 Phase hydraulic
- Stainless steel frame & base
- Built in pump – Hydraulics through flexible hose
- Easily splits sheep heads without damaging brains
- 360 heads / hour
- Designed for easy maintenance and cleaning.
- Stainless steel control box
- Overall sizes 2300 h x 800 x 80 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 900x 450 x 1800 mm high
- 200 KG

**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 made in stainless steel
- Power: 4Kw. 400 V. Three-phase
- 24 Volt dual hands 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. 400V
  - 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 900 mm x 480 mm x 2000 High
  - Weight 500 KG

**CAT 143B**

## Beef Head Splitter



- 1.5 kW motor. 400V 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



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# TOE / HOOF MACHINES



- Full Stainless steel
- 640 x 1050mm 160 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
- 640 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**



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

**CAT 206 PTR Pig Toe Remover**

# 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**



# 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 151B Pig Scraper Paddle Complete**  
230 long x 130 wide

**CAT 151B1 Pig Scraper Paddle Complete**  
263 long x 103 wide



Dehairing Machine CAT 157M20 / SK20

**CAT 151G Pig Scraper Rubber Blocks**



AWE Machine 95 x 102

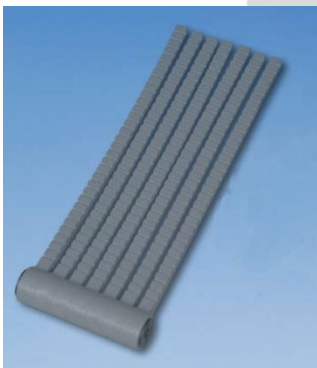
**CAT 151H Pig Rubber Blocks**



**CAT 151 4525-072 SCRAPER BLOCK**

- Pig whips designed specifically for pig polishing
- Long life and durability rubber.
- Brass inserts for ease of rotation.

**CAT 150 Rubber Pig Whips**

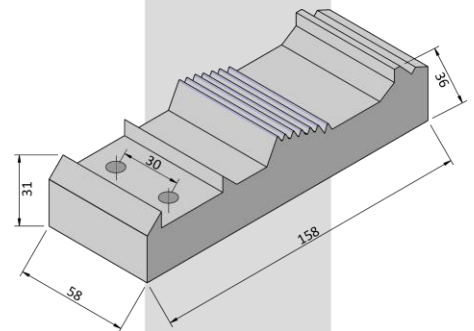


**CAT 150 WT 7 OCTOPUS WHIP**



**CAT 150 W Polymer Pig Whips**

- Bearing wear-resistant, unbeatable durability For shaft diameters from 10 to 12 mm
- Octopus 13 % larger cleaning area and shorter assembly period than single-finger whips.



**CAT 151 6850M Mini Scraper Block**



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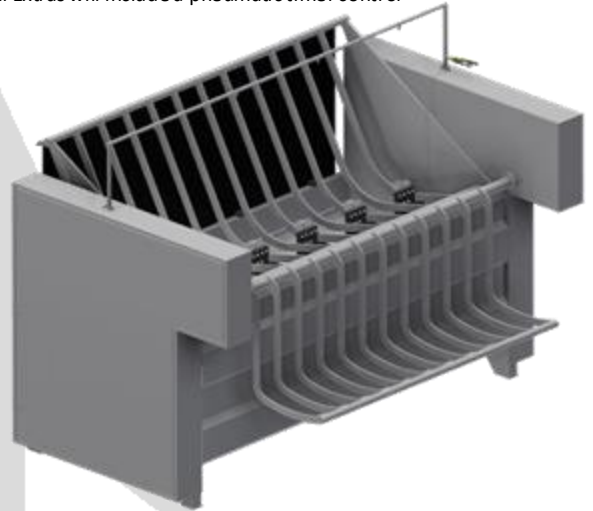


# PIG DEHAIRING MACHINE

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 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 an 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 dm<sup>3</sup>/min
- Fully synchronised Pneumatic loading and discharge cradle (zero effort from operator)

## CAT 157 80 Sow Dehairing Machine Model 80D



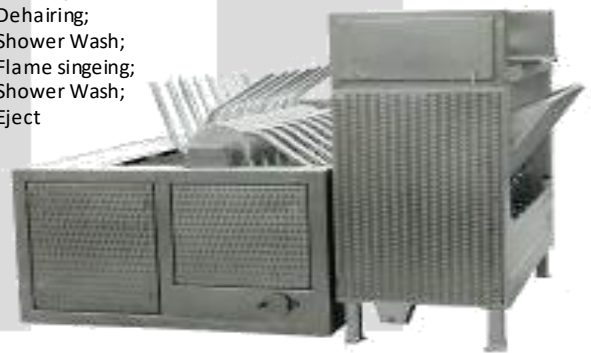
**CAT 105F**  
**Flat S/S Scraping**

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

Dehairing machine model G200 is designed to provide mechanized dehairing of sows for the large sized abattoir. This robust model is capable of cleaning 80 - 120 pigs / hour. The reinforced frame is manufactured from Hot 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. The machine includes 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 flame unit mounted on the Goliath allows for residue free dehairing and can be fuelled by either Propane or Natural Gas which operates out of 9-12 adjustable stainless-steel burners.

## CAT 157G200

### Pig Dehairing Machine Type 200 "Goliath"



Effective Dehairing Length :	2000 mm
Length	2650 mm
Width :	1450 mm
Height:	2250. mm
Estimated Weigh :	2100 KG
Power:	7.5 Kw
Electrical:	400V
Dehairing time	30 – 40 seconds
Production maximum:	80-120 Pigs/hour

# 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 – singeing fine hair / scraping in a mpits 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 a 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 3000x 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



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# PIGLET DEHAIRING MACHINE

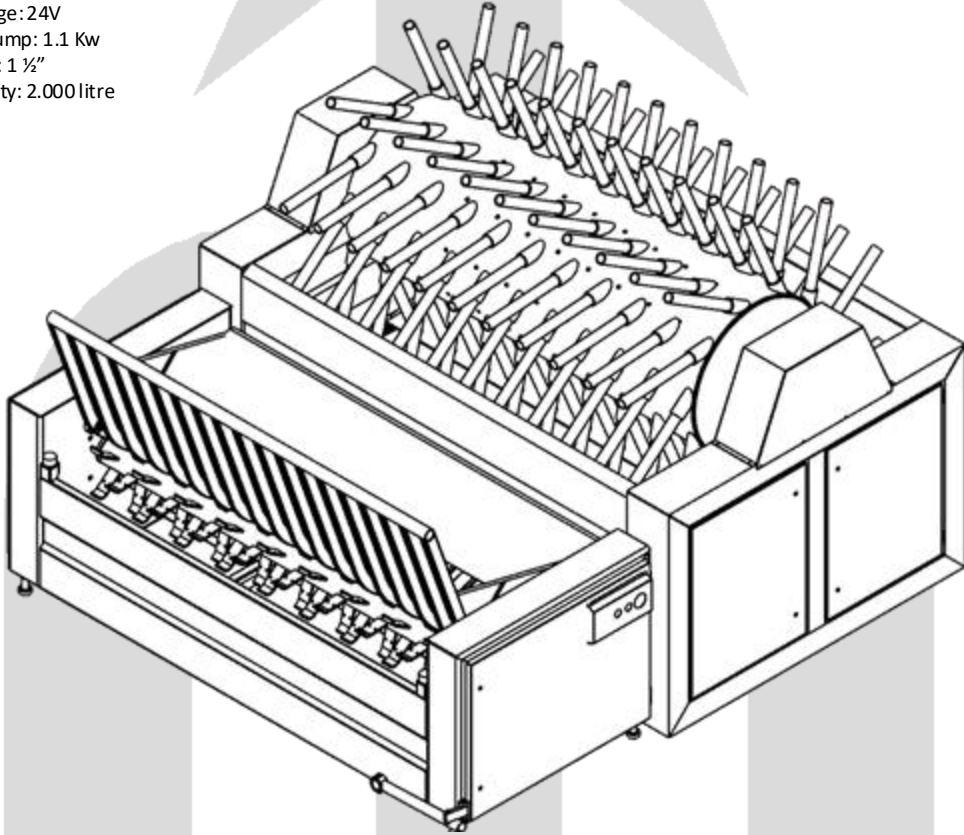
Custom automatic Scalding – Dehairing of piglets for large slaughtering capacities. Specialised equipment for fast and efficient hair removal without hair roots. Constructed for highest quality and productivity Automatic  
Capacity 150 to 180 Piglets/Hour

## 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 - ¾" 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: 1800mm  
 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 157M20(SS) (L/R) Scalding Dehairing

Setup for Pigs from 30 to 200 kg and internal length 1800mm

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

Setup for Pigs from 30 to 220 kg and internal length 1990mm

### Additions and options:

Suckling Pigs 10-50kg (internal length shortened to 1240mm and 10kW)

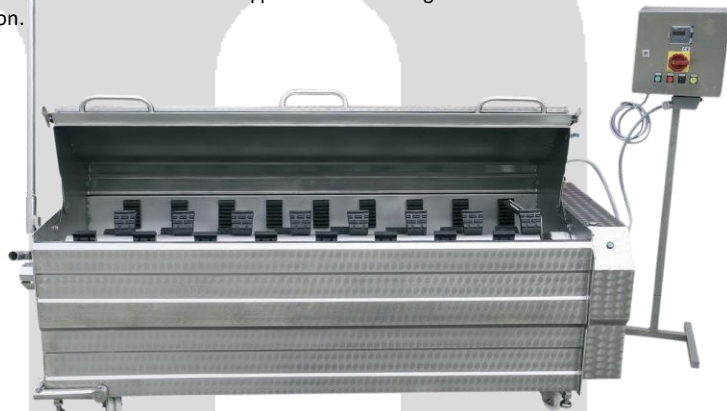
Extra Large 30-220kg (internal length increased to 1990mm and 16kW)

### Options :

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

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 a acid-resistant steel. The working part consists of a scalder 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)



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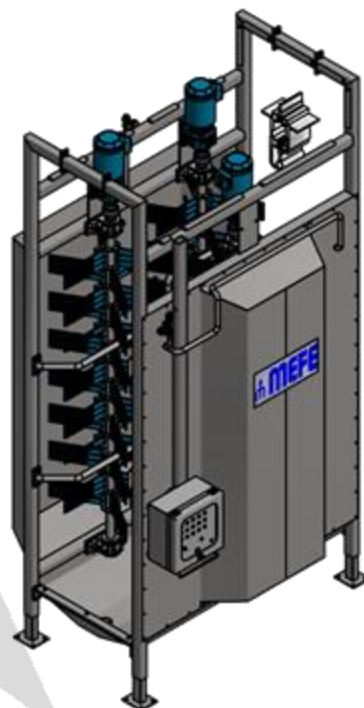
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# SINGEING POLISHING MACHINE

Optionally machines can be deployed for the highest possible carcass quality and hygiene. These machines minimise bacterial growth and have a large, direct effect on hygiene. In this regard MEFE offers a wide range of machines such as pre-cleaning machines (1), whipping machines (2) and singer furnaces (3).

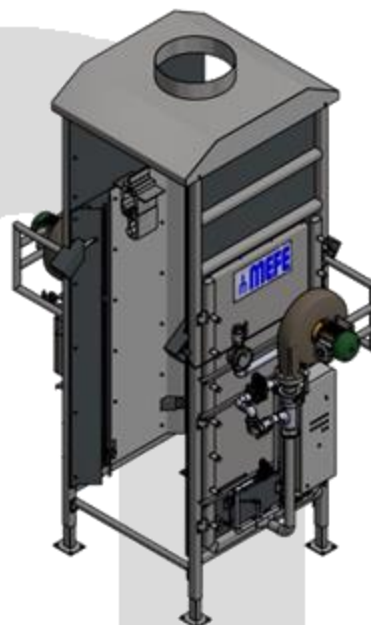
For cleaning the pigs after dehairing  
 Frame and sheeting made of stainless steel  
 Whipping rolls with synthetic whips  
 The rolls are rotating with and against the transportation direction  
 Special water spray nozzles



**CAT 157W3 Whipping Polishing Machine**

Furnaces minimise bacterial growth and have a large, direct effect on hygiene.

Steel section structure made of stainless steel  
 Sheet stainless steel cladding, heat resistant  
 Devices for holding the flame burner nozzles with gas fittings  
 Flame nozzles with special injector all-gas burners  
 Equipped with all the necessary valves and fittings for maximum possible safety



**CAT 157SF3 Singeing Furnace**

**CAT 157ST Singeing torch handheld LPG pipe and regulator**



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# 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:	240/440V
Dimensions:	480 x 2050 x 1700mm high
Cold Water Consumption:	0.55m <sup>3</sup> /hour
Gas Pressure:	2.5 Bar
Gas Consumption:	9m <sup>3</sup> /h
Weight:	100kg



**CAT 152TX2000 Singeing Conveyor**



**CAT 152C Transfer Conveyor**

Picture - singeing conveyor to washer refiner



# 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 m<sup>3</sup>

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

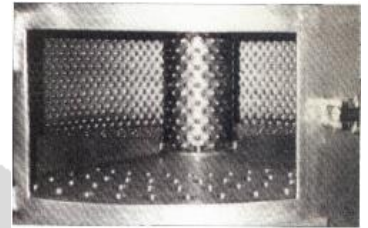
Electrical Panel included

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	1.6m <sup>3</sup> /h	1.8m <sup>3</sup> /h	2m <sup>3</sup> /h	2.4m <sup>3</sup> /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	1500 feet / 30 minutes	2000 feet / 30 minutes
 Production Sheep Heads	20 heads / 20 minutes	40 heads / 25 minutes	80 heads / 20 minutes	160 heads / 20 minutes
Electrical Panel IP66 Stainless Steel	P-1XX Automation	P-5XX Automation	P-10XX 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



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# PAUNCH SCALDING AND WASHING

Centrifugal machine

Constructed totally from stainless steel

Specially designed for the cleaning of paunches in one operation

Double sided with sound insulation

Cycle timing available

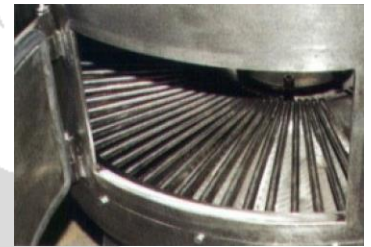
Electrical Panel included

Reinforced armored base




Can be combined with bin lifting arm

Fluid required: Water at 65°C

Protection: IP66



## Scalding & 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	0.9m <sup>3</sup> /h	1.2m <sup>3</sup> /h	1.4m <sup>3</sup> /h	1.8m <sup>3</sup> /h
 Production Beef Paunches	10 veal 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



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# 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 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)	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



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# 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 cycle Centrifugal 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



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# 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 400v3 Phase

Stainless Steel construction, CE Certified



**CAT 152VT600**  
**Casing Emptying Machine**

- -600mm rollers
- Manual feed 200 pork or lamb or 50 Beef casings/ H
- 250KG,
- 0.75KW 400V 0.9X 0.9 X 1.6H
- 0.4m3 Water consumption @ 45 degree



**CAT 152VT1200**  
**Casing Emptying Machine**

- Manual Feed 550 pork / Lamb or 100 Beef casings / hour
- 1200 mm rollers
- Overall size 1870 x x2045 x 1660 – 550 kg
- 0.6m3 Water consumption @40/ 45 degree
- 1.1 kw 400V 50 Hz
- 24 V switching



**CAT 152CTI**  
**Casing Tube**  
**Inverter Cleaner**  
[Video](#)

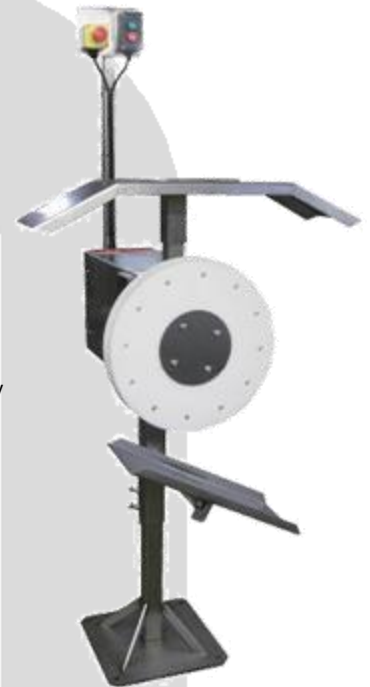
- Pulling wheel developed to effectively assist in the separation of intestines from viscera Effectively assisted in casing cleaning and emptying
- 450 diam wheel 30 KG adjustable height
- 0.44 KW motor with 24 V relay and overload protection

[User guide](#)

[Animal Gut Cleaning Brochure](#)

[Typical Beef casing production](#)

[Old Video , Video](#)



**CAT 152PW Pulling wheel**

# 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: 10 or 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**

Tempersteam - mixing to enable a consistent temperature out



**CAT 152FR501  
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 up to : 4.0 m3/h  
(LxWxH): 3500 x 900 x 1800 mm  
Compacted drum Ø: 400 mm  
Weight: 450 kg

# 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**



# LOADING ARM



- Constructed totally in stainless steel.
- Oleo dynamic operation - Hydraulic
- Capacity: 300Kg. max., Max Length: 3.1m, Min, 2.7m
- Lifting Height from 0.9m to 2.7m.
- Rotation: 360° (Exclusive) on base 400 x 400.
- Power: 1.5 KW. 240/400 V, Three-phase. 50/60 Hz.
- Electric panel in a IP67 plastic box, switching 24 V.
- Possibility of adapting to perform many tasks
- Total Weight: 300Kg, Total Volume: 2m3

**CAT 152BMI Loading Arm**



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

**CAT 152BCI Loading Arm Truck Mounted**

# 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**

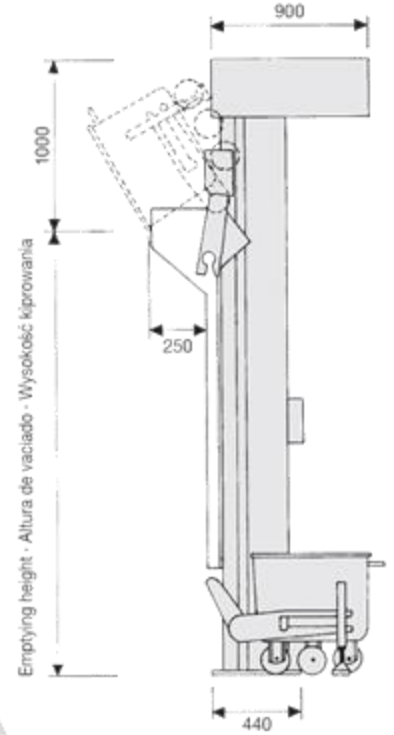
# BIN LIFTER



Machine Integrated - Bin lifter designed and setup to integrate with tripe , ofal and feet cleaning machines, 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, downwards 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. Not suitable for liquids.

Lifting capacity : 350 kg  
 Lifting height : 2000 mm  
 Lifting speed : 4m/min  
 Connection 3 x 400 V + N + PE / 50 Hz  
 Motor rating : 2.2 kW  
 Drive voltage : 24 V  
 Safety classification : IP 65

**CAT 15225L2 2m Chain Lift**



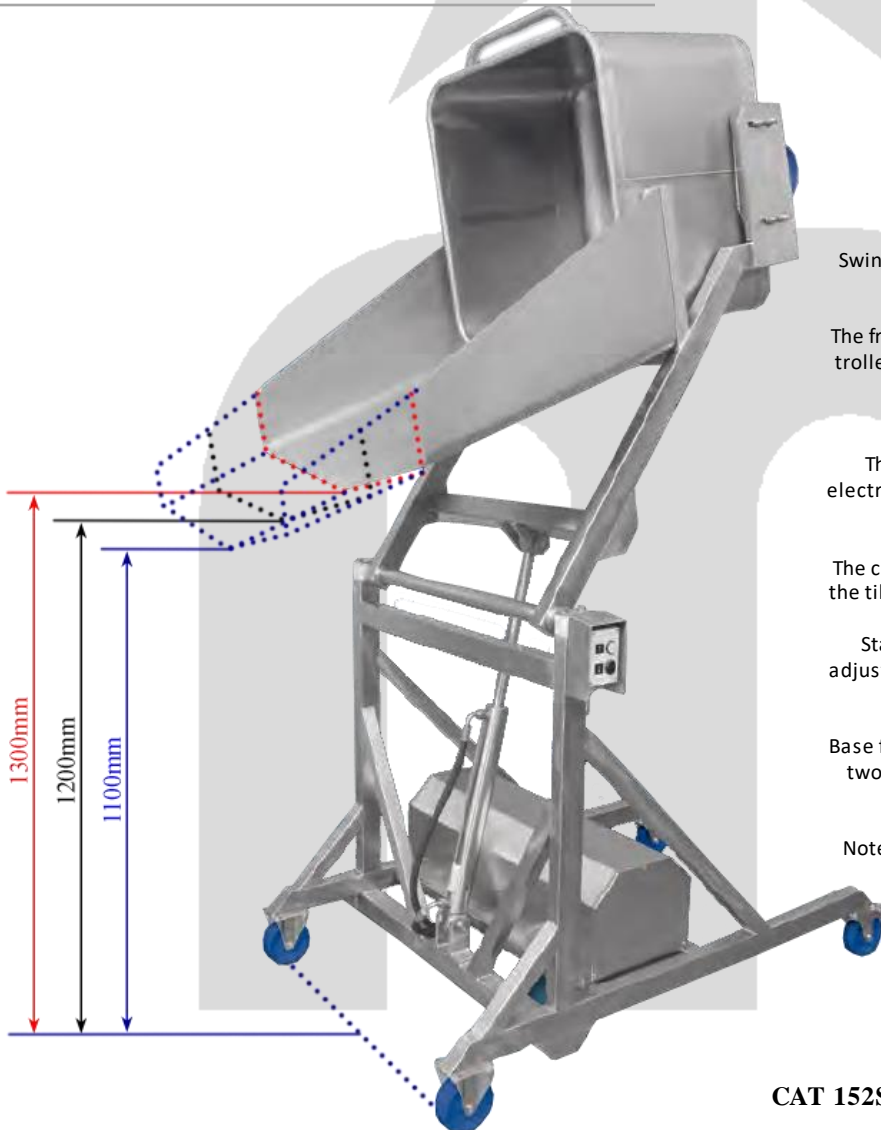
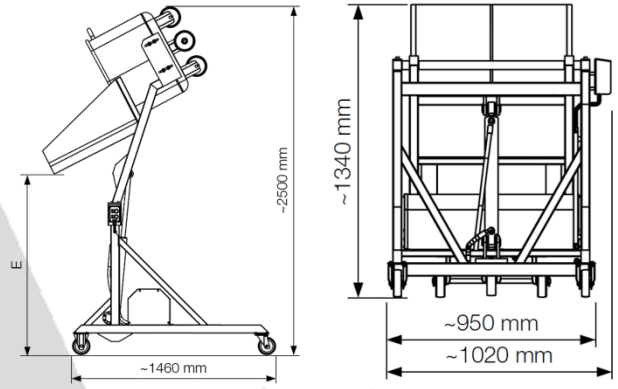
Safety Cage For Bin Lifter, Featuring complete front and 2 sides cage, Front door with safety latch lock

**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 tum 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**

# 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
A	1000	1250	1600
B	1250	1500	1700
C	750	750	750
Power (kw)	1.5	2.2	3
Int. /380V (Amp.)	3.7	5.5	4
Weight	480	590	750kg
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 )



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

**CAT 154 BP40 Blood Pump**

# 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**

	<b>CAT 500H55</b>	<b>CAT 500H110</b>
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 500G30**

**CAT 500G50**

**CAT 500G100**

**CAT 500G250**

	<b>CAT 500G30</b>	<b>CAT 500G50</b>	<b>CAT 500G100</b>	<b>CAT 500G250</b>
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



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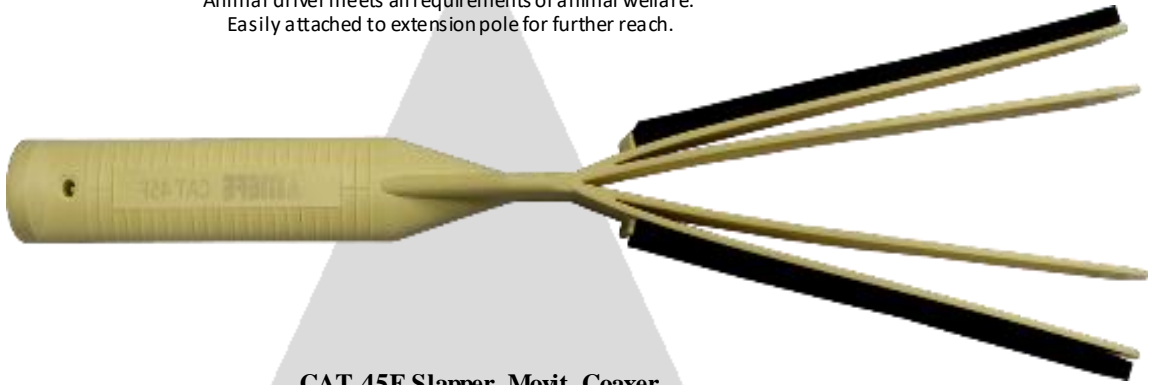




# ***HUSBANDRY***

# COAXER

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**

Ideal for small stock and up close work Ergonomic sand-textured casing for easy handling and non slip Easy touch press button Wrist strap Min. Peak voltage 3800V, 500 mA Battery Current Draw Batteries will last 3.3 days of continuous use Battery powered - 4x AA (not included) 3800 Volt, Carry holster wrist strap, button trigger with off lock



**CAT 45Q Prodder Quick Handy**



# PRODDERS

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**

**\*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 a 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)**

# RECHARGABLE PRODDERS

Strongest power output available on the market at 8J/s  
 Very high output to move the most stubborn animals while remaining gentle enough not to cause injury  
 Long-lasting rechargeable battery (includes recharging cable)  
 Working period of 8 hours/14400 shocks per charge  
 Charging time of 5 hours  
 Producing more than 8000 Volts  
 Maintenance-free motor (permanently sealed)  
 Button clip and built-in safety lock  
 Built in LED torch  
 Shaft made for high impact and wear resistance  
 Non-slip comfortable grip  
 Weight of handle only 600g



**CAT 45A**  
**Rechargeable Cattle Prod Handle**



**CAT 45A5**  
**Rechargeable Prodder & 33cm Flex Shaft – Super High Voltage**



**CAT 45A9**  
**Rechargeable Prodder & 64cm Flex Shaft – Super High Voltage**



**CAT 455**  
**Flexible Orange Polycarbonate Wand (33cm)**



**CAT 459**  
**Flexible Polycarbonate Orange Wand (64cm)**



**CAT 45ACC**  
**Prodder Charger**  
**Car Charger**



**CAT 45ACA**  
**Prodder Charger**  
**Australian 240v**



**CAT 45ACU**  
**Prodder Charger**  
**USA**



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# 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

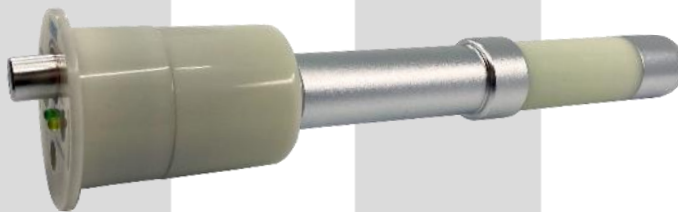
Improved meat quality by increasing the rate of pH decline, Better bleed when applied during and after bleed

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.

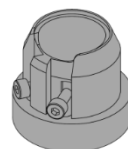


CAT 44C Cauterising Dehorner

## Spares Available:



CAT 45CX  
Car Charger



CAT 45 HORNUP 3  
Ceramic Head Kit



# ***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:**

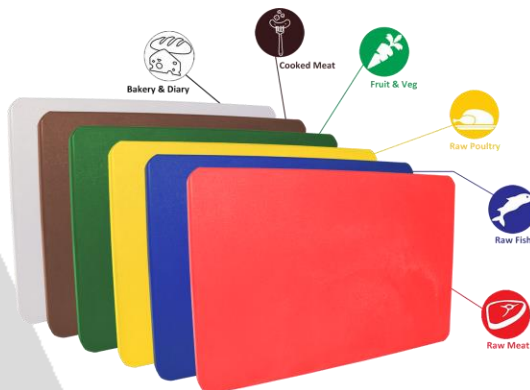
- Hygienic
- Dishwashersafe
- Heat resistant to 100°C
- Will not dull knives
- Heavy Duty
- Non-toxic
- Easy to clean
- Polyethylene Plastic
- Professional cutting surface

**Dimensions:**

45 x 30 x 2cm, 2.3kg

**PREVENT CROSS CONTAMINATION**

USE CORRECT COLOUR CODED CHOPPING BOARDS & KNIVES



**CAT 133\* Heavy Duty Colour Coded Cutting Board**

\*= R - Red, B - Blue, Y - Yellow, G - Green, C - Coffee/Brown, W - White

**CAT 133P Cutting board Pack of 6**

(includes one of each colour)



**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



CAT138H60B

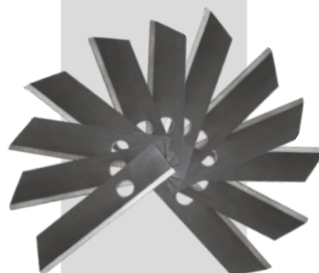


**CAT 138S Scorer Knife Multi Blade**



**S 1389 Pork Scorer & 3 blades**

fitted including pack of 12 blades



**CAT 138B12**

**Pork Scorer Blades pack of 12 Blades**



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# 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



## 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 VC12 Vegetable Cutter - 12L Tabletop**



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

**CAT 361 5V Industrial Stick Blender Motor**

**CAT 361 5VSB25 Industrial Stick Blender with 250mm Blade Tube**

**CAT 361 5VSB4 Industrial Stick Blender with 400mm Blade Tube**

**CAT 361 5VW25 Industrial Stick Blender with 250mm Whisk Attachment**



# 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

**CAT 360J B2**  
**750W Commercial Juicer**

Product Capacity: 80-100kg/h  
Speed: 2800r/min  
Frequency: 60Hz  
Power: 550W  
Size: 43 x 35 x 45cm, 16kg

**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**



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# PRESS MACHINES

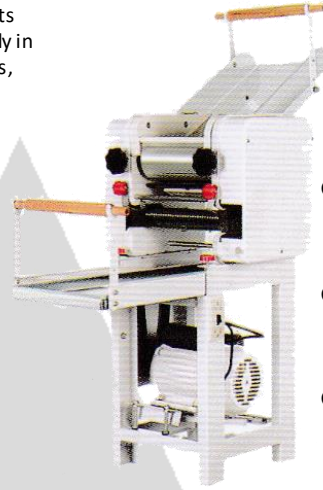
Electric Pasta/Noodle Machine can cut both thick and slender pasta with its adjustable modulator and two knife sizes. Makes pasta quickly and efficiently in just two steps!, 2mm & 4mm Pasta knives, Stainless Steel roller and knives, Compact design, 550W, 220V



**CAT 361 PM160 Pasta Machine – 160mm Roller**  
330 x 310 x 315mm, 17kg

**CAT 361 PM180 Pasta Machine – 180mm Roller**  
360 x 310 x 315mm, 18kg

**CAT 361 PM200 Pasta Machine – 200mm Roller**  
380 x 310 x 315mm, 19kg



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

Manual Hamburger Press forms perfect patties in an instant, making dozens in just minutes. These three machines come with either a 100mm, 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 HP100 – 100mm Hamburger Press**

**CAT 363 HP130 – 130mm Hamburger Press**

**CAT 363 HP150 – 150mm Hamburger Press**

## Hamburger Press Paper

**CAT 363 P10 – 100mm – 500pcs**

**CAT 363 P13 – 130mm – 500pcs**

**CAT 363 P15 – 150mm – 500pcs**



**CAT 363 200 Automatic Hamburger Patty Press**

A automatic patty machine -  
hamburger patty's, Vegetable Patty,  
Fish Burgers, fish fingers, chicken  
nuggets potato scallops  
up to Ø100mm patties  
adjustable thickness from 8 to  
16mm  
up to 2100 pieces/hour  
30 litre tank,  
130mm belt width,  
0.55 kw power  
400V or 240V  
Nett weight 100kg

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**

# 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, form factor 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  
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: 80kg  
800 x 900 x 930mm  
**Induction Cooker With  
Oven  
CAT 6621E**



Griddle Size: 600\*475\*16mm  
Voltage: 380V  
Power: 9kW  
700 x 700 x 920mm  
**Electric Griddle 1/3  
Grooved with Cabinet  
CAT 6621F**



JAS-ANZ Accredited Certification  
LPG2800-3700Pa: 2.10kg/H  
NG2000-2500Pa: 2.81m3/H  
Power: 7.5x2+4.5x2+5.8kW  
Oven Size: 550 x 680 x 270mm  
800 x 900 x 920mm  
**4 Burner Gas Range with  
Electric Oven  
CAT 6621G1**



6 Plates  
Power: 4x6+4.8kW  
Voltage: 380V  
Oven Size: 550 x 680 x 270mm  
1200 x 900 x 920mm  
**Electric Hot Plate  
Cooker with Oven  
CAT 6621H**



4 Baskets – 8 to 12 Chickens  
Power: 4.5KW  
Voltage: 220-240V/50-60Hz  
50 - 300 °C  
810 x 600 x 610mm, 65kg  
**Electric Rotisserie  
CAT 6621J**



Temperature: 50-300 °C  
220V-240/50Hz-60Hz  
Power: 3kW  
550 x 430 x 240mm, 25kg  
**3kW Electric Griddle  
CAT 6621A2**



JAS-ANZ Accredited Certification  
4 Burners  
Valve Type: Low-pressure Valve  
600 x 680 x 485mm, 44kg  
**Countertop 4 Burner Gas  
Range  
CAT 6621G2**



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



All Stainless Steel body  
 Thermostat control  
 50 - 200°C  
 Voltage: 220V-240V/50Hz-60Hz  
 Power: 9kw  
 Weight: 13.5kg  
 450 x 760 x 945mm  
**48L Commercial Fryer**  
**CAT 6621B**



Voltage: 380V  
 Power: 9kW  
 Weight: 52kg  
 400 x 900 x 930mm  
**28L Commercial Fryer**  
**CAT 6621C**



Voltage: 220-240V  
 Power: 5 + 5kW  
 Weight: 33.5kg  
 690 x 530 x 940mm  
**32L Commercial Fryer**  
**CAT 6622D**



Voltage: 220-240V  
 Power: 5kW  
 Weight: 20.6kg  
 340 x 530 x 940mm  
**16L Commercial Fryer**  
**CAT 6622C**



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**

# 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 700x 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**

# 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**

# SERVICE EQUIPMENT



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**



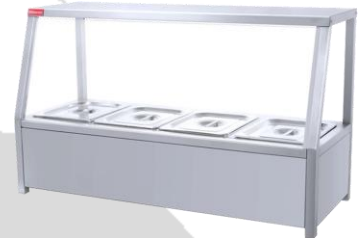
6 Slices  
Voltage: 220-240V/50-60Hz  
Power: 3.24kW  
460 x 210 x 225mm, 5kg

**6 Slice Toaster  
CAT 6633 T6**



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 5.7Leach  
Voltage: 220-240V/50-60Hz  
Power: 1.3kW  
30-85 °C  
1175 x 460 x 700mm, 36kg

**Commercial Baine Marie  
CAT 6633B**



Black Plastic Board  
840 x 430 x 950mm

**3 Tier Service Cart  
CAT 66 02**



Weight: 7kg  
Max Load: 50kg  
540 x 370 x 900mm

**Beverage Trolley  
CAT 66 01**



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**

# COFFEE EQUIPMENT



Adjustable grinder speed  
Digital Display  
Grinding disc diameter: 60mm  
Bean silo capacity: 250g/1000g  
Motor Speed: 2000r/min  
Voltage: 220V  
Gross weight: 5.5KG  
130 x 230 x 460mm  
**CAT 6651**  
**Coffee Grinder**



11L Handmade Copper Boiler  
Voltage: 380V/230V  
Power: 4300W  
770 x 540 x 520mm  
**CAT 6652**  
**Classe 5 USB Tall**

# 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 a automatic dosage of cleaning product

Water Softener – for a 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



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# KITCHEN WORKBENCHES



Stainless steel body  
Digital Temperature Controller  
Self-closing door design  
Tempered coating on glass door  
-5 +5 °C  
480L Capacity  
Voltage: 220V 50Hz  
Power: 175W  
1500 x 800 x 800mm  
**CAT 6611A**  
**Workbench Drawer Fridge**



Power: 1800W  
Voltage: 220V 50Hz  
1200 x 600 x 800mm  
**CAT 6611D**  
**Plate Warmer Workbench**

# THERMOMETERS & THERMOSTATS



Wall mounted infrared thermometer for entrance control 0.5 seconds response. Automatic alarm if temperature abnormal: flashing + alarm sound. Automatic measurement 5cm~10cm. Digital display. Supplied with software, download all data with timestamps.

Infrared Measuring Range: 0 - 50°C  
Resolution: 0.1°C  
Accuracy: ± 0.2 °C in range 34~45  
Power: DC 5V, USB charging  
Weight: 263g

## CAT 65 GP100 Wall Mounted Entry Control Infrared 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

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

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

Automatic Temperature Compensation: 0°C ~ 50°C  
Battery Type: 3 x 1.5V (AG13) included  
Environment: 0°C ~ 50°C ; RH ≤ 95%  
Calibration: Two points with auto buffer recognition  
Dimensions: 188 x 35 x 35mm  
Weight: 98g

Specifications	pH	Temperature
Measuring Range	0.00 ~ 14.00pH	0°C ~ 50°C
Resolution	0.01 pH	0.1°C
Accuracy	0.01pH	± 0.1°C



## CAT 65PH pH and Temperature Meter Kit

Includes pH Meter, 1x Calibration Kit,  
1 x Blunt Probe (liquids) & 1 x Sharp Probe (solids)

### 65PH 3



### 65PH 4



Replacement Calibration Solution Kit includes:  
4 x 250ml bottles filled with distilled.  
1 x pH4.00 Buffer powder  
1 x pH6.86 Buffer Powder  
1 x pH9.18 Buffer Powder



## CAT 65PH C Calibration Kit

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 and Hygrometer (Humidity %)



# ***HYGIENE AUTO VALVES***

# WATER VALVES



**CAT 67D**  
**Push Button Foot/Knee Valve**

Wall-mounted  
½" connections  
Flow rate: 5 L/min

Press demand flow control metering valves. with flow controller system - allows for non-hold-open feature (cycle time is maintained even if tied open for continuous run). Flow controller will turn valve off immediately after 1.3 – 1.7L cycle. Particularly suitable for industrial food grade foot valve, public washrooms, caravan sites, camping sites, schools, hospitals, offices, etc. Fitted with 316L stainless steel spindle for high use. High pressure resistance – between 30 kPa up to 450 kPa. ¾" inlet



**CAT 67F**  
**Knee/Elbow Lever Valve**



**CAT 67E1**  
**Pushbutton**

Pre set metered flow, ½" connections Wand Valve with metered flow and or anti tie down control



**CAT 67B**  
**390 mm Lever Valve 15 Sec Flow**  
Water Marked



**CAT 67C**  
**180 mm Lever Valve Anti Tie Down**

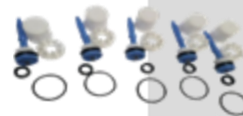
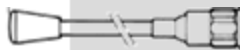
## Spare Parts

**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

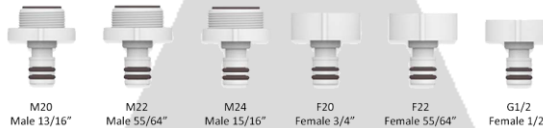
Motion sensor night light – 7 night light colours to choose from

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**

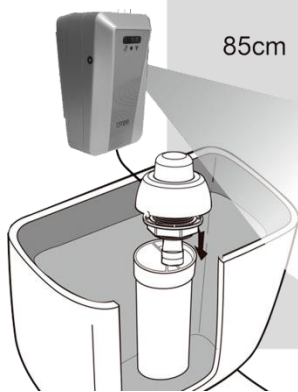
## Auto Flush

Simple and easy to install complete cistern toilet flush system

Complete and simple installation – 6 x AA Batteries Required

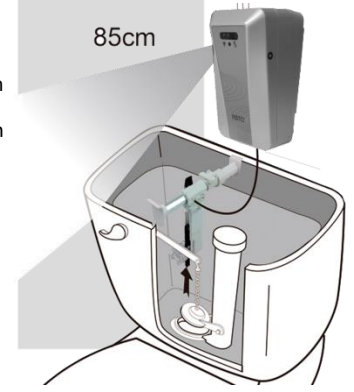
Programmable and adjustable – a activation for full or half flush dependant on sensing time

On first activation a flush is initiated – on departure a 2<sup>nd</sup> flush



**CAT 67TB1**

**Toilet Auto Flush With Top Button Cistern**



**CAT 67SH1**

**Toilet Auto Flush With Side Handle Cistern**



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# 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

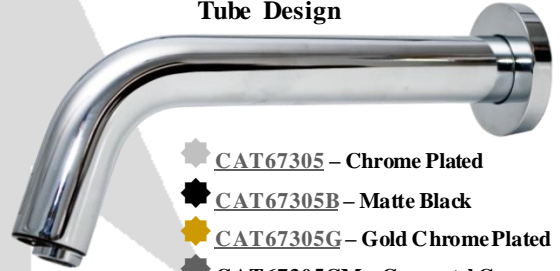


- ★ **CAT673031** – Stainless Steel
- ★ **CAT673031B** – Matte Black
- ★ **CAT673031GM** – Gunmetal Grey

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



## Tube Design



- ★ **CAT67305** – Chrome Plated
- ★ **CAT67305B** – Matte Black
- ★ **CAT67305G** – Gold Chrome Plated
- ★ **CAT67305GM** – Gunmetal Grey

Installation	Wall 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



## Classic Curve



- ★ **CAT67911** – Chrome Plated
- ★ **CAT67911B** – Matte Black
- ★ **CAT67911GM** – 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



- ★ **CAT679178** – Stainless Steel Polished
- ★ **CAT679178S** – Satin Finish
- ★ **CAT679178B** – Matte Black
- ★ **CAT679178GM** – 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



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# SENSOR TAPS

## Upright Top Mount



- ★ **CAT67917** – Stainless Steel
- ★ **CAT67917B** – Matte Black
- ★ **CAT67917GM** – 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



- ★ **CAT67910** – Chrome Plated
- ★ **CAT67910B** – Matte Black
- ★ **CAT67910G** – Gold Chrome Plated
- ★ **CAT67910GM** – 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



- ★ **CAT6791032** – Chrome Plated
- ★ **CAT6791032B** – Matte Black
- ★ **CAT6791032G** – Gold Chrome Plated
- ★ **CAT6791032GM** – 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



- ★ **CAT67913** – Chrome Plated
- ★ **CAT67913B** – Matte Black
- ★ **CAT67913GM** – 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



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# AUTO VALVES

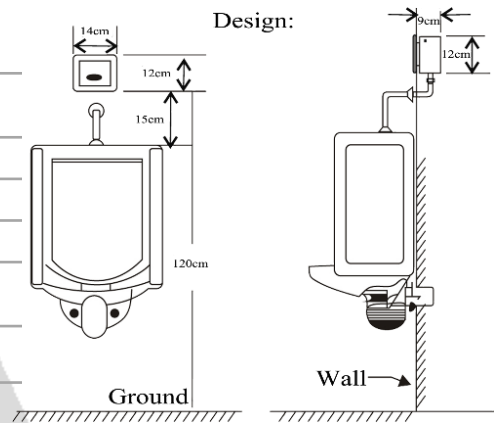
## CAT 67101

### Auto Solenoid Valve - Flow on Activation

Endless uses and applications, used anywhere to control water and consumption.



<b>Sensor</b>	Motion sensor activated on / off – no timer or delay – auto off when clear
<b>Sensing Range</b>	10 – 70cm self adjusting micro-computer control
<b>Working Pressure</b>	0.05 to 0.8 Mpa
<b>Connections</b>	½" inlet and outlet
<b>Boxed Dimensions</b>	25 x 18 x 11cm, 1.8kg
<b>Power Supply</b>	240V 50 Hz supply or 4 x AA battery - batteries not supplied
<b>Installation</b>	Concealed in wall



Spare Parts:



**CAT 67101A**  
Cover Plate & Sensor – Auto On/Off



**CAT 67201D**  
Cover Plate & Sensor – Programmed flush

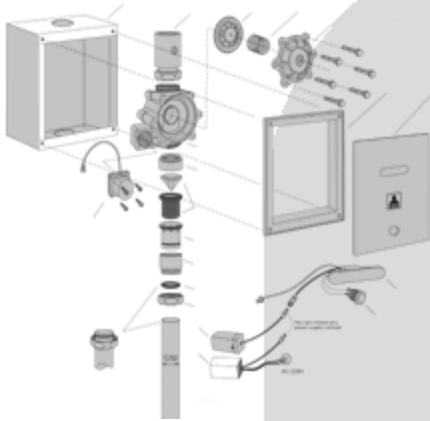


**CAT 67201B**  
Spare Part Urinal Sensor

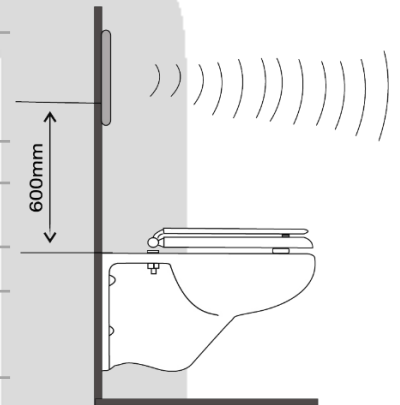
## CAT 672062

### 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.



<b>Sensor</b>	Toilet flush pre-programmed cycle –3 second flush on entering activation and second stage 6 second flush on exit
<b>Sensing Range</b>	10 – 70cm self adjusting micro-computer control OR set at desired distance between 10 – 100cm (±10cm) with optional remote control CAT 67206R
<b>Working Pressure</b>	0.05 to 0.8 Mpa
<b>Connections</b>	Large 25 mm inlet (1") and large outlet for maximum flow
<b>Boxed Dimensions</b>	32 x 16 x 11cm, 2.1kg
<b>Power Supply</b>	240V 50 Hz supply or 4 x AA battery (2 years @ 200 starts / day) – batteries not supplied
<b>Installation</b>	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 vacuum breaker

# AUTO URINAL VALVES

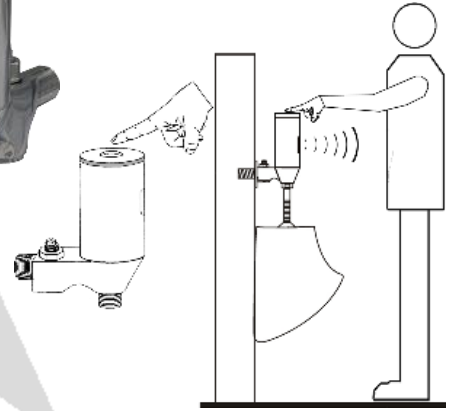
- Touch less and fully automatic urinal flush valve
- Intelligent micro-computer 2-stage flush
- Fully programmable with optional remote control
- Suited to public toilets, hotels, schools, hospitals, doctors' rooms, airports, shopping centres, washrooms, bathrooms, home and industrial plants where hygiene 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

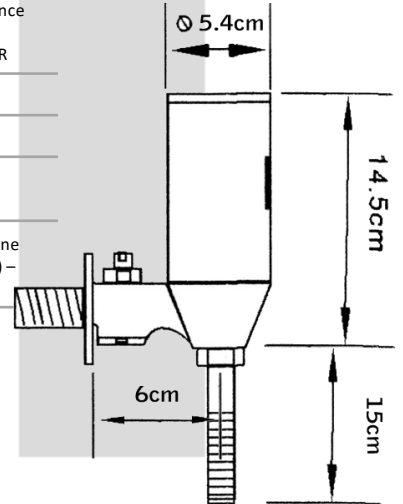
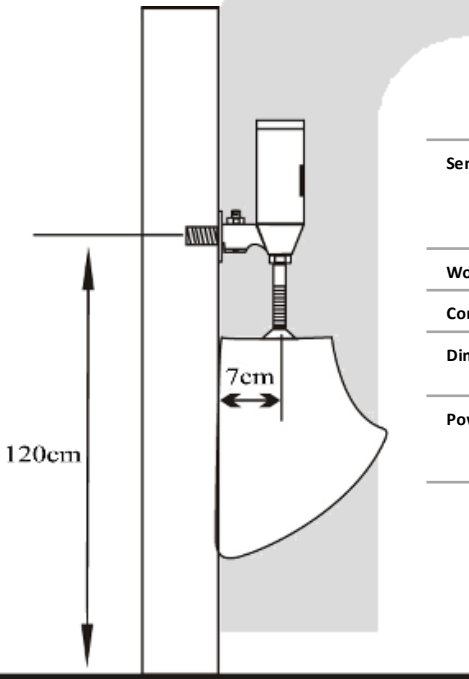
**Sensing Range** 10 – 65cm self adjusting to your environment OR set at desired distance between 10 – 100cm (±10cm) with optional remote control CAT 67206R

**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



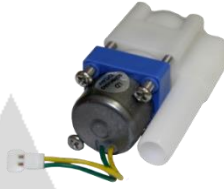
# AUTO VALVE ASSEMBLY KITS



**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:

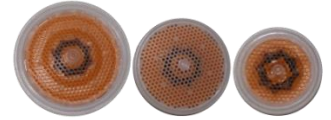


- |                |                                |
|----------------|--------------------------------|
| <b>673-106</b> | CAT67305; CAT67910; CAT6791032 |
| <b>679-132</b> | CAT67913                       |
| <b>679-131</b> | CAT67917; CAT679178            |
| <b>679-115</b> | CAT67911                       |

## Water Marked Aerator

Part number: Model:

- |                |  |
|----------------|--|
| <b>673-054</b> | CAT67305; CAT67910; CAT6791032           |
| <b>673-033</b> | CAT67911; CAT67913; CAT673031; CAT679178 |
| <b>679-173</b> | CAT67917                                 |



**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:

- CAT67910; CAT6791032; CAT67305; CAT673031; CAT67911; CAT67913; CAT67917; CAT679178**

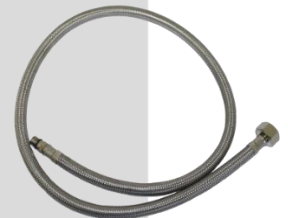


**673-043B**  
Battery Pack

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)



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# 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 (CAT673031)

Overall – 650w x 450 x 700mm  
Bowl: 550 x 330 x 160mm  
Weight: 11.5 kg

**CAT 6710NL Hand Wash Basin Wall Mounted**



Hospital grade Stainless steel  
Hygienically sealed  
Wall Mounted  
Optional with soap dispenser

**Supplied with:**  
Infrared sensor tap (CAT673031)  
Pedestal Leg (CAT 67511NL)

Pre drilled  
Overall - 650x 450 x 1260mm  
Bowl: 550 x 330 x 160 mm

**CAT 6710NL Hand Wash basin  
CAT 67511NL Pedestal leg**



Hospital grade Stainless steel  
Hygienically sealed  
Wall Mounted  
Optional with soap dispenser

**Supplied with:**  
Pedestal Leg (CAT67511NL)  
Infrared sensor tap (CAT673031)  
knife sterilizer (CAT68 10N2)  
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 6710NL wash basin  
CAT 67511NL Pedestal leg  
CAT 68 10N2 Industrial Knife Sterilizer**



**CAT 67511NL Pedestal leg**

**Or option  
CAT 6801 Shop Knife Sterilizer  
CAT 6804 Factory Knife Sterilizer**



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# 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 6854 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**



**Sight Glass**  
**CAT 68E2**



**Hand Pump Valve**  
**CAT 68E1**

Stainless Steel, brushed matte finish  
Controlled by CPU  
Excellent anti-interface ability  
One drop per activation. Constant volume dispensed (1 ml drop)  
Built in lock Suitable for all types of liquids  
1.2L Capacity voltage: DC4 x 1.5V (LR6), 4 x AA  
240 x 140 x 90mm, 1.2kg



**CAT 68D**  
**Automatic Liquid Soap Dispenser – 1.2L**  
**Stainless Steel**

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 Sanitiser Dispenser – 900ml**  
**Stainless Steel**



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# 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 68301**  
Auto Soap Dispenser Curved



AUTO SOAP DISPENSER – Horizontal Wall Mounted - chrome plated brass or stain 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**

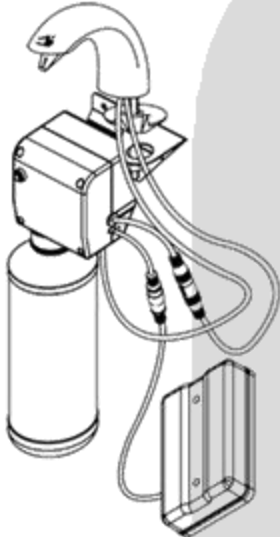
- ★ CAT 68931 – Chrome Plated
- ★ CAT 68931S – Satin Brushed Finish



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 68601**  
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 68302**

**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 68932 Foam Dispenser Horizontal**

- ◆ **CAT 68932 – Chrome Plated**
- ◆ **CAT 68932S – Satin Brushed Finish**



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 68602**

**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**



**Usage Instruction Of Remote**  
 1. Please use 2\* alkaline dry batteries.  
 2. The transmit probe must be aimed to sensor eye and the distance between sensor and remote should be within 15 cm to 50 cm.  
 3. The indicator light will be flashed one time when adjustment is successful, if the indicator light flashes two times, it means the adjustment is failed or the adjustment reaches its extremity.  
 4. “-” on Distance means reducing the sensing distance and “+” on Distance means increasing sensing distance.  
 5. “-” on Time means reducing time of water flushing(soap volume) and “+” on Time means increasing time of water flushing(soap volume)

**Spare Battery Case 689-004**

**AC Transformer 240V 689-005**



Converts Soap dispenser to Foam dispenser air and soap pimp

**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 6888**  
**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 – hairnets, Bear protection covers, earplugs etc.  
 360 x 150 x 440mm, 3.5kg

**CAT 6820**  
**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 6887**  
**Dispenser Perspex Front**



# **HYGIENE STERILIZERS & WASHERS**

# KNIFE STERILIZER

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 3/8" drain, 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 6801 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 6801HZ Knife Sterilizer  
Steam heated**

6801 Knife Sterilizer excluding element – external hot water supplied

- IP 63 Rated 1.2 Kw 230V, 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 6804 Factory Knife Sterilizer**  
Made from high quality stainless steel

- IP 66 Rated 1 Kw 230V, Electrically heated Factory Preset thermostatically Controlled – Workshop adjustable
- Fitted with thermos trip overload with run dry protection - protects element when no water or runs dry.
- Holds up to 8 knives up to 12" long
- Constantly flushing 10 mm standpipe overflow & ball drain valve,
- Auto overflow, & drain valve, ball valve fresh water input from below fitted with Stainless steel Non return
- Inside (WxDxH): 148 x 128 x 265 / 310 mm
- Sized Overall (WxDxH): 200/250 x 180/210 x 410/525 mm



**CAT 68 10N2 Industrial Knife Sterilizer**

**6810N2  
Knife Holder for 6810N**



- 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**



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# KNIFE STERILIZER



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 6810W 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 STERILIZERS

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 XH 955mm  
Brisket saw and foot cutters sterilizer  
**CAT 68K01 Brisket Saw Sterilizer**



39kg L 835mm long x W 420mm x H 1270  
Breaking saws and Horn cutters sterilizer  
**CAT 68K02 Breaking Saw Steriliser**



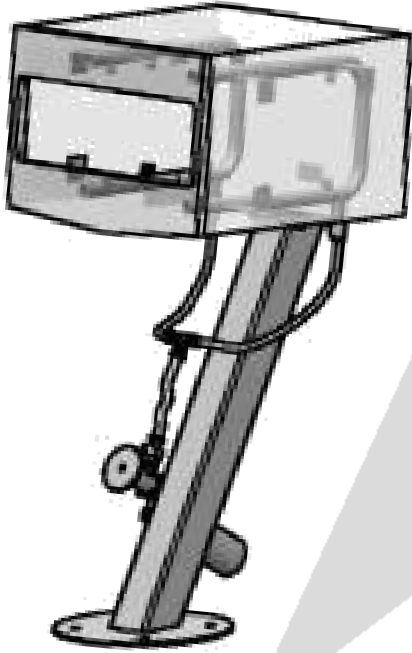
39kg L 795mm x W 300mm x H 1050mm  
Reciprocating splitting saws sterilizer  
**CAT 68K03 Splitting Saw Steriliser**



62kg L 1320mm long x W 400 mm XH 1510mm  
Band saw splitting saws sterilizer  
**CAT 68K04 Bandsaw Saw Steriliser**



# SAW STERILIZERS



38 kg L 550mm long x W 440 mm XH 1070mm  
 Brisket saw and foot cutters sterilizer  
 Foot shear  
**CAT 68K05 Horizontal Sterilizer**



16kg L365 mm x W229mm x H 884  
 Rodding Tool sterilizer  
**CAT 68K06  
 Rodding Tool Steriliser**



38 kg L 800 mm x W215 mm XH 1380  
 Large circular saw sterilizer  
**CAT 68K07  
 Large Circular Saw Steriliser**



35 kg L 660 mm long x W 360 mm XH 1170 mm  
 HORN Guillotine sterilizer  
**CAT 68K08  
 Horn Guillotine Sterilizer**

# WASH & STERILIZING CABINETS



**CAT 70 Head / Offal Wash Cabinet Galvanized**



Stainless Steel  
Foot Operated  
Supply Hose with head  
Adjustable feet  
640 x 640 x 1500mm, 70kg

**Apron Wash Cabinet with Shower Head  
CAT 70D With Foot Valve**



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**



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 570 X 850 ( 2 / Cabinet)**



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  
1/2" water inlet

**1200 x 455 x 2100**

**70 KG**

**Apron & Boot Wash Station  
CAT 70D**

# 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 wash - Boot Cleaning Brush**

# 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, 1,6kg



**CAT 741801  
 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 74401 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 740601 Boot Sole Wash**

Stainless steel  
 Automatic soap & water application for boot wash  
 Auto Sensor for Hand sanitize and boot sole wash  
 Drive 0.25KW IP55 motor  
 400 V 3 phase efficiency  
 Access gates controllable  
 850 x 1210 x 1950, 136 kg



**CAT 742401  
 Handwash Hygiene Station  
 Auto Boot & Hand Sanitize Machine**

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 74504 SOLE BOOT WASH**



**CAT 742301  
 Handwash & Auto Boot Wash**



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# BOOT WASH MACHINES



Brush length 300 (options up to 1500mm)  
Drive 2 x 0,25 kW IP55 motors 400V

**CAT 74301F**  
**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 74702 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 3 phase efficiency

**CAT 74302**  
**2012L X 1076W X 1253H**  
**Walk Through Boot Wash Long**  
**930mm Brushes**



Stainless steel Auto soap water application auto activation  
Water 15l/min at full activation  
3 vertical and 2 under rotating brushes – 2 x 0,25 kW and 1 x  
0,55 kW gear motors. 400V 3 phase efficiency IP55  
161 x 132 x 140, 147kg

**CAT 74501B**  
**Walk Through Bidirectional Boot Wash Auto**  
**CAT 74501F**  
**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

**CAT681305**

**Auto Liquid Soap/Hand Sanitiser  
 Pedestal Mount**



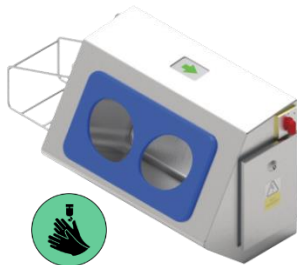
Mobile 4 swivel wheels, 2 pcs with brake (front)  
 The device is equipped with a cabinet for storing two 5-liter containers with disinfectant liquid and 5-liter container for residual used liquid (outlet)

Power supply: 230 V/50 Hz  
 Control Voltage: 24V

Dimensions: 460 x 360 x 1000 mm

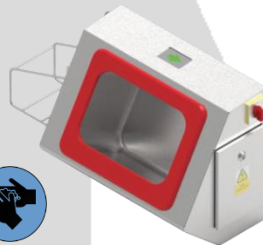
**CAT681801**

**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 415 mm 18 kg

**CAT681303**

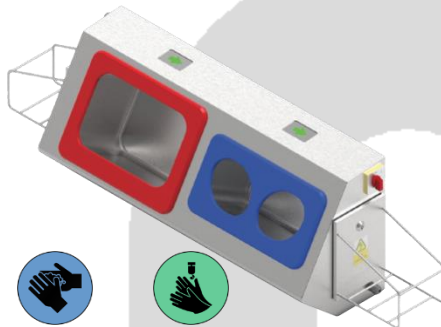
**Auto Hand Wash Soap and Water**

Hand Sanitize

**CAT681301**

**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

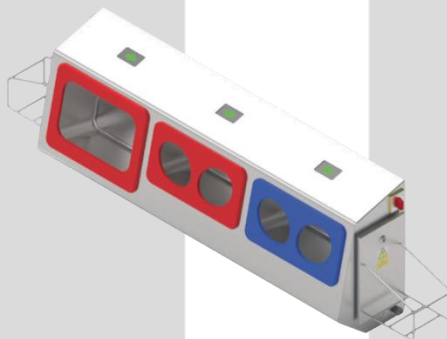
**CAT681302**

**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 415 mm 48.3 kg

**CAT681304**

**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 /sanitise, 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 1/2" 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.



**CAT 7401P**

**Pedestal Pause Access**

Options: Access card integration; key code, FOB access integration



Hand Wash



Hand Sanitize



Sole Wash



Sole Sanitize



Boot Wash



Boot Sanitize



Hand Drying



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 7401**  
**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

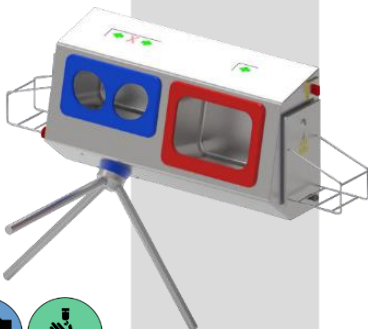
**CAT 7402**  
**Pause Hand Wash**



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

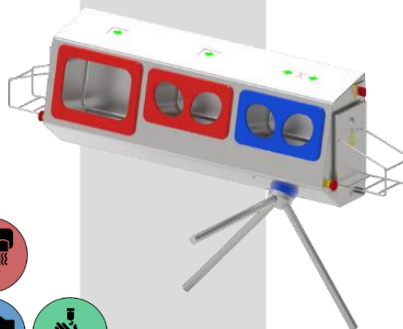
**CAT 7403**  
**Pause Hand Sanitise**



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 7404**  
**Pause Hand Wash and Sanitise**  
**Right hand as picture**



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 7405**  
**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 7406**  
**Pause Hand Wash Long**

CAT 7404 Left Hand options Available



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# 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 7408**

**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 7409**

**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 7410**

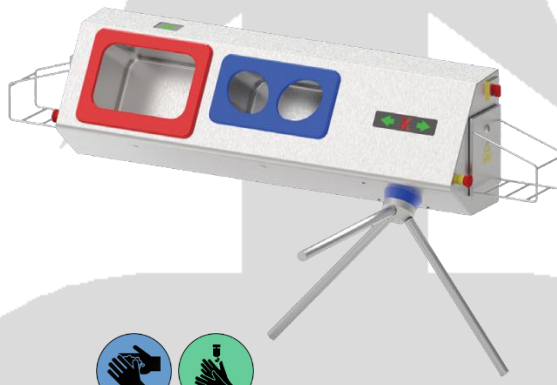
**Pause Hand Wash and Sanitize**



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 7412**

**Free Standing Pause Hand Wash and Sanitize**



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 7414**

**Pause Hand Wash and Sanitize 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 7415**

**Free Standing Pause Hand Wash Dry and Sanitize**



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**

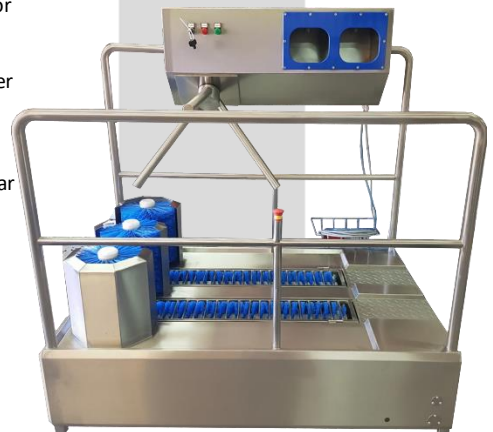
**Pause Sanitize Long**

Complete Stainless Steel. Bi-directional / free return turnstile. 1/3 turnstile rotation with dual automatic sanitiser or liquid soap dispensed, large 2-litre internal tank. Automatic activation of sole and boot wash, auto soap and water application.  
3 vertical brushes (312mm high) and 2 under rotating brushes (1080mm length), 1 x 0,55 kW and 2 x 0,25 kW gear motors.

400 V 3 phase efficiency.  
2200L X 1320W (including side-mount detergent bracket) X 1590H mm.

**CAT 7463050403**

**Walk Through Boot Wash Auto Sanitize Turnstile**





# 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 7430403**

Sole Boot Wash - x2 under rotating brushes. Hand Sanitise to activate Turnstile (Cabinet Mount)



**CAT 7430404**

Sole Boot Wash - x2 under rotating brushes. Hand Wash and Sanitise to activate Turnstile (Cabinet Mount)



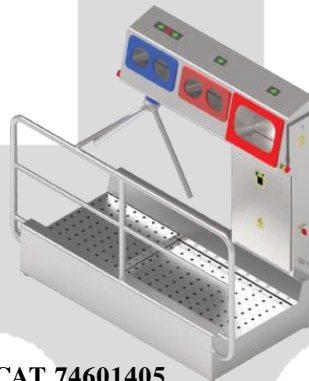
**CAT 7430405**

Sole Boot Wash - x2 under rotating brushes. Hand Wash, Dry and Sanitise to activate Turnstile (Cabinet Mount)



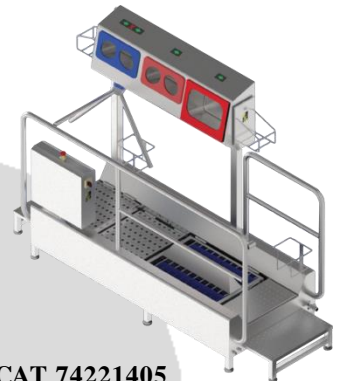
**CAT 74601404**

Sole Disinfection / Sanitise Drain - drip dry. Hand Wash and Sanitise to activate Turnstile (Cabinet Mount)



**CAT 74601405**

Sole Disinfection / Sanitise Drain - drip dry. Hand Wash, Dry then Sanitise to activate Turnstile (Cabinet Mount)



**CAT 74221405**

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 7430403	600 (900/1200/1500)	--	850	1650 (1950/2300/2650)	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 7430404	600 (900/1200/1500)	--	850	1650 (1950/2300/2650)	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 7430405	900 (1200/1500)	--	850	1950 (2300/2650)	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 74601404	-	600/400 (800/400, 1000/600)	850	1000 (1200/1600)	230V	24V, IP65	1/2"	PVC ø 50 mm
CAT 74601405	-	1000/600	850	1600	230V	24V, IP65	1/2"	PVC ø 50 mm
CAT 74221405	300	400/500	850	2300	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm
CAT 74222405	600			2600				
CAT 74223405	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 7481403

Sole Boot Wash x2 under rotating brush with Disc Brush for edges. Hand Sanitise, to activate Turnstile (mounted on washer)



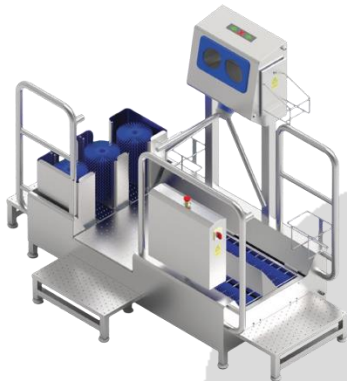
### CAT 74501404

Sole Boot Calf Wash – x5 rotating brushes. (x2 under, x3 upper calf/boot wash). Pause/rest – Hand Wash and Sanitise to activate Turnstile



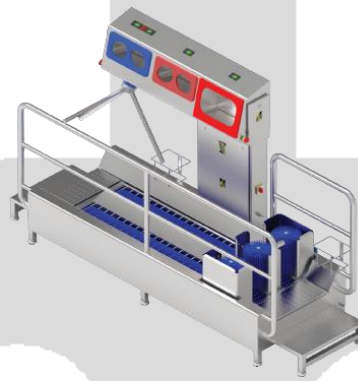
### CAT 7463050404

Sole Boot Calf Wash – x5 rotating brushes. (x2 under, x3 upper calf/boot wash). Hand Wash and Sanitise to activate Turnstile (Cabinet Mount)



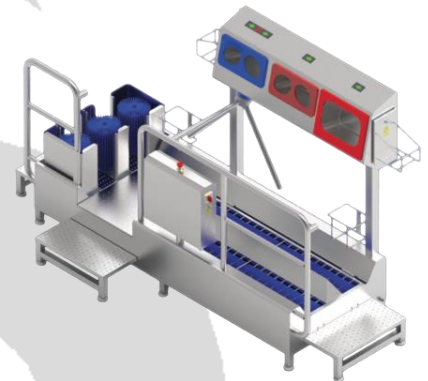
### CAT 748010403

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 7463050405

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 748010405

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 7481403	600 (900/1200)	-	850	2120 (2470/2870)	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm
CAT 74501404	300	300	850	1800	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm
CAT 7463050404	600 (900/1200)	70 (150/300)	850	2180 (2530/2930)	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 7463050405	1200	70 (150/300)	935	2930	400V, 50 Hz	24V, IP65	1/2"	PVC ø 50 mm
CAT 748010403	600	70 (150/300)	850	2210	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm
CAT 748010405	1200	70 (150/300)	850	2850	400V, 50 Hz	24V, IP67	1/2"	PVC ø 50 mm

# ELEMENTS & CONTROLS

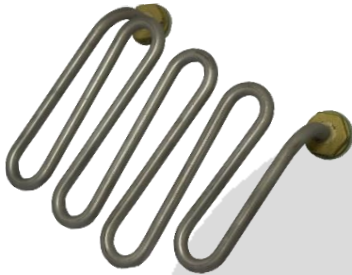
Spares for CAT 6810N:



**CAT 64 10NC**  
Temperature Limit Run Dry Protection



**CAT 64 10N2**  
Thermostat With Sensor



240 v 15 amp complete  
S/W nuts and washers  
1. kw  
Compatible with Sterilizer 6810N  
**CAT 66 10N Element**



Aluminium cover  
15 Amp 250 V  
**CAT 67FS1**  
Aluminium Foot Switch



240 v 15A  
1 kw  
**CAT 66 10A Element**



Indication light  
Energy saving adjustable thermostat  
240 v 15 amp complete  
1 1/4" Boss  
1.5 kw  
**CAT 6601 Element & Thermostat**

Spare Parts for CAT 6804



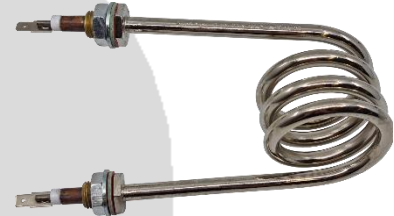
**CAT 6604 1 -**  
Dial Thermostat



**CAT 6604-2B**  
Complete on/off assembly



**CAT 6604 3 -**  
Thermometer



240V  
Compatible with Sterilizer CAT 6804  
**CAT 6604 Element**



# ***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




Simply drop the water saver for instant off, impossible to be left flowing. One internal moving part means long life and no leaks.




**Complete SS Water Saver**  
CAT 78S, MS, HS or FS

**4 Spray Patterns to Choose From**  
Hose Ends are Interchangeable


Jet Spray  
Ø3/16" Hole  
CAT 78




Medium Flow  
Ø3/8" Hole  
CAT 78M



Open Flow  
Ø1/2" Hole  
CAT 78H



Fan Spray  
CAT 78F



**CAT 78**  
Jet  
7 Bar

**CAT 78M**  
Med Volume  
11 Bar

**CAT 78H**  
High Volume  
11 Bar


**CAT 78F**  
Fan Spray  
7 Bar

## Nozzle Front End CAT 78A1, M1, H1 & F1




**4 Spray Patterns to Choose From**  
Hose Ends are Interchangeable


Jet Spray  
Ø3/16" Hole  
CAT 78




Medium Flow  
Ø3/8" Hole  
CAT 78M



Open Flow  
Ø1/2" Hole  
CAT 78H




Fan Spray  
CAT 78F




**4 Spray Patterns to Choose From**  
Hose Ends are Interchangeable


Jet Spray  
Ø3/16" Hole  
CAT 78S




Medium Flow  
Ø3/8" Hole  
CAT 78MS



Open Flow  
Ø1/2" Hole  
CAT 78HS



Fan Spray  
CAT 78FS



**CAT 78S**  
Jet

**CAT 78MS**  
Med Volume

**CAT 78HS**  
High Volume

**CAT 78FS**  
Fan Spray



**CAT 78 B BSP – Brass**  
Water Saver Back Valve 3/4" BSP

**CAT 78 B USA – Brass**  
Water Saver Back Valve 3/4 US



**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



**CAT 78 B BSPSS - Stainless Steel**  
Water Saver Back Valve 3/4" BSP

# WATER & 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 7810W and CAT 7810WB

An extension tip for the Air Saver for precise cleaning in small or tight areas.  
 Length: 110mm



**CAT 78 10VB Air Saver Jet Nozzle 3/8" NPT Brass Tip**

**CAT 78 10VBE Extension Tip**

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

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 78LR12 Cavity Cleaner Offal Rake 12"**  
 Spare Part:  
**CAT 781RH Spare Rake Head**

**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.

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 78TS Dairy Teat Sprayer**

**CAT 78CV Casing Valve**



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# HOSES

Recommended for industrial hot (85°C) and rural wash-down and warm water wash down. Excellent UV resistance, good resistance to abrasion Red in colour for good visibility, non marking industrial hose. Operating temperature -5 to 85°C.  
Working pressure at 240psi max  
Inner Ø12mm, Outer Ø21.3mm



**CAT 79 H12 15**

½" 15m Roll Inc. ½" fittings both ends

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 FG20 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 watergun connections fittings

# HOSE REELS

The **Auto Hose Reel CAT 79R** is supplied with a heavy duty spring return mechanism. The auto rewind hose reel is designed to improve ergonomics and safety when dispensing water. Easy to operate, simply pull out the desired length and the ratchet mechanism locks the hose in place. When you are finished, a gentle tug releases the ratchet and the spring allows the hose to be coiled back onto the reel. With its tough casing and reliable working parts this reel is perfect for wash-down in food preparation areas. It is chemical and corrosion resistant with vents allowing for air flow reducing the build-up of bacteria.

## CAT 79R Hose Reel (Without Hose)



Automatic Hose Reel  
14m 1/2" Food Grade Hose  
**CAT 79RFG**



Automatic Hose Reel  
15m 1/2" Red Water Hose  
**CAT 79RH**



**CAT 79 Hose Holder**

- 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 3/4" tap adapter.

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 1/2" 14m Food grade hose



Food Grade Connection Kit  
**CAT 79 FG12C**



General Wash Down Connection Kit  
**CAT 79 G12C**

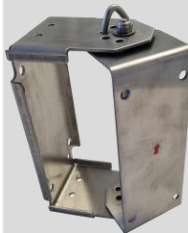


Stainless Steel Hose Reel  
**CAT 79S**

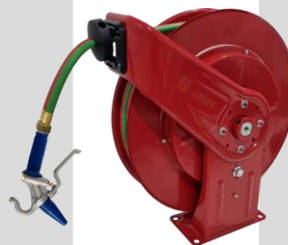


Stainless steel Hose Reel and Food Grade Hose  
**CAT 79SFG**  
Food Grade Hose 14m roll including 1/2" fittings COMPLETE

Spring Retractable Twin Hose Reel with independent dual swivel. Body manufactured from a aluminium and hard coated for wear resistance. This unique design assures positive separation of gases. Double-sealed, special moulded O-rings prevent leakage. Swivel body and inlet are both permanently identified with machined grooves on the gas side to assure proper installation



Wall mounted Swivel bracket for  
Stainless Steel Hose Reel  
**CAT 79HRS**



Dual Swivel Twin Hose Reel  
with AirWater Gun (CAT 77i)  
**CAT 79MTAW**



Dual Swivel Twin Hose Reel  
**CAT 79MTW**



# 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.  
Suppled complete 3/4" 20m Food grade hose



Stainless steel Hose Reel and Food Grade Hose reel 3/4" :  
Hose Reel - S/Steel , 3/4" " hose (not included)

**CAT 79SL**



Stainless steel Hose Reel and Food Grade Hose

**CAT 79SLFG**

Food Grade Hose 20m roll  
including 3/4" fittings COMPLETE

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.

Suppled complete 1/2" 14m Food grade hose



Stainless Steel Hose Reel  
**CAT 79S**



Stainless steel Hose Reel and Food Grade Hose

**CAT 79SFG**

Food Grade Hose 14m roll including 1/2" fittings COMPLETE



Wall mounted Swivel bracket for  
Stainless Steel Hose Reel  
**CAT 79HRS**

# WATER GUNS

SCHEMER 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**

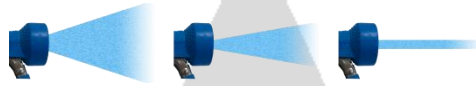
# WATER GUNS

MEFE superior Water Guns are fitted with rubber trigger insulation. Valve is opened and closed by operating the lever which 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. The casing in stainless Steel, 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.



Max working temperature: 85°C  
Maximum temperature: 95°C  
Weight: 1.1kg

**CAT 80 SS B**  
**Water Gun Heavy duty**



**Technical Data**  
½" BSP female inlet  
Rugged heavy duty body  
Trigger and operating mechanism in S/S  
Insulated moulded grip for spraying hot/cold water  
Approximate output: 25 L/min at 5 bar pressure  
Maximum working pressure: 25 Bar (350 psi)



Stainless steel 316 body,  
All 'o'-rings and covers in EPDM  
Insulated moulded grip for spraying hot water  
Maximum temperature 95°C  
Weight 1.2kg

**CAT 80 SS R**  
**Water Gun Extra Heavy Duty**

**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)



The CAT 80E Stainless Steel and CAT 80EB Brass 'Heavy Duty' Spray Nozzle is designed for use in a battoirs and industrial areas where rapid cleaning is required. Particularly well-suited for use with high-volume pumps for wash down of soiled areas. Offering continuously-adjustable spray settings, from a focused 11mm cutting jet to a wide soaking cone. With its strong construction full Stainless steel or brass housed in non scuff durable plastic coating for protection against hard surfaces, The 'Heavy Duty' Spray Nozzle is the most versatile and practical product for this purpose in the marketplace today. Can deliver an astonishing 150 litres / minute and will easily cope with pressures upto 15 Bar. The Nozzle is well suited to high temperatures as well as applications where corrosive chemicals and acids are used .



**Heavy Duty Spray Nozzle**  
**CAT 80E Stainless Steel water Nozzle**

# 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**

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
- Water jet adjustable from a cone to a jet



**CAT 80PL - Heavy Duty Plastic Water Gun**

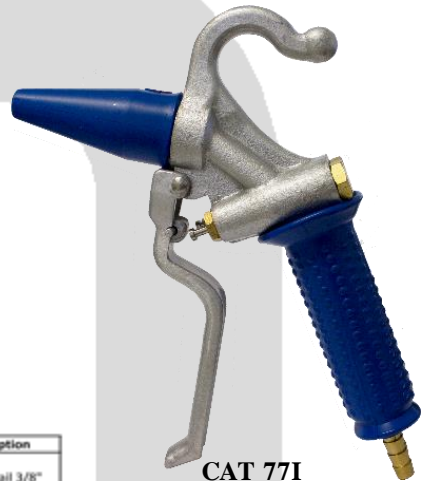
The Shower Spray Head is perfect for washing applications where a jet is not wanted. This nozzle is often suspended over sinks in kitchens or laboratories, for clean water rinsing. With its ergonomic shape, and lightweight body, it is specifically designed for use in the food, and food processing industries. 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

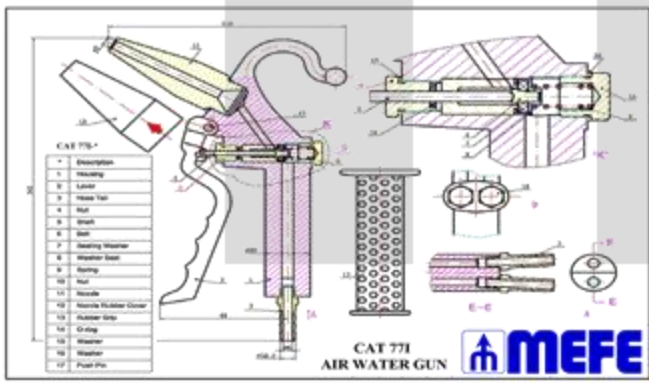


**CAT 77I  
High Jet Air Water Gun**

## MAIN SPARES

Part no.	Reference	Description
2	CAT 77I-2	Lever
3	CAT 77I-3	Hose tail 3/8"
6,7,8	CAT 77I-20	Piston
4,5,14,15	CAT 77I-30	Shaft with plug
11	CAT 77I-11	Nozzle
12	CAT 77I-12	Nozzle sleeve
13	CAT 77I-13	Grip sleeve

- 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



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# 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 washdowns 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 m<sup>3</sup> / 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 an 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  $\varnothing$  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.

# HOSE FITTINGS



SS Swivel Connector 1/2"  
CAT 80D 002 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 15 mm Barb, (MEFE 1/2" hose)
- CAT 80D 003 Hose Tail 1/2" 25 mm Barb for 1" hose
- CAT 80D 004 Hose Tail 1/2" 12 mm barb
- CAT 80D 005 Hose Tail 1/2" Thread 16 mm barb
- CAT 80D 006 Hose Tail 1/2" Thread 19 mm barb 3/4" hose
- CAT 80D 007 Hose Tail 1/2" Thread 20 mm Barb (MEFE 3/4" hose)
- CAT 80D 008 Hose Tail 3/4" Thread 20 mm Barb (MEFE 3/4" hose)



CAT 80D 012  
Hoses with outer  
Ø16 - 19mm



CAT 80D 013  
Hoses with outer  
Ø20 - 23mm



Hose Crimping Machine  
low pressure crimple DN03 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 200 Hose Crimping Machine



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"





# 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\***  
Claw Clasp  
Full Hand Glove



**CAT 127P\***  
Polyethylene Strap  
Full Hand Glove



**CAT 127S\***  
Spring Close  
Full Hand Glove



**CAT 127M\***  
Material Strap  
Full Hand Glove

CLEARANCE



**CAT 127C\*LC**  
Claw Clasp  
Glove With 20cm Cuff



**CAT 127P\*LC**  
Polyethylene Strap  
Glove With 20cm Cuff



**CAT 127S\*LC**  
Spring Close  
Glove With 20cm Cuff



**CAT 127R\*LC**  
Raptor Spring Closure  
Glove With 20cm Cuff

CLEARANCE



**CAT 129-4 100**  
Glove Tightener  
Flexible White  
Pack of 100 - One size fits all



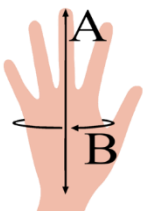
**CAT 129-3 100**  
Glove Tightener  
Metal detectable Blue  
Pack of 100 - One size fits all



**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
Strap/Band Colour	Brown/Grey	Green	White	Red	Blue	Orange	Olive
	5	6	7	8	9	10	11
A = Base of palm to tip of middle finger in mm	<160	160	171	182	192	204	215
B = Circumference of palm in mm	<152	152	178	203	229	254	279



**CAT 126B**  
Strap Buckle



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# CHAIN MESH APRONS

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



Apron

**CAT 128F60** - 60 x 55, 829g

**CAT 128F75** - 75 x 50, 920g



Glove & Full Shoulder

**CAT 127AS (S/ML)**



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



- 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

**CAT 129S Small (White band)**



- 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**



**CAT 132FAB Feather Arm guard 140mm long**

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)



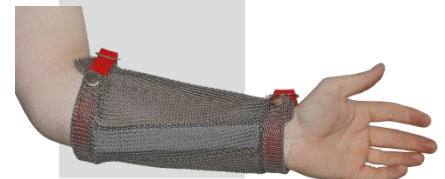
- CAT 129FFS\* Small (White band)**
- CAT 129FFM\* Medium (Red band)**
- CAT 129FFL\* Large (Blue band)**
- CAT 129FFXL\* X Large (Yellow band)**
- CAT 129FFXXL\* XX Large (Black band)**



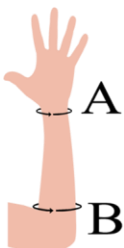
**Stab Protection Arm Guard**

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 19cm \* S, M, L, XL, XXL**



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



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# PROTECTIVE CLOTHING



Ledolin pure - 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 and comfortable, causing less strain and tiredness during work  
 Machine washable up to 90°C, remains flexible in negative temperatures down to -65°C  
 Resistant to animal oils and fats, powerful cleaning agents and many acids and alkalis  
 Environmentally friendly: 100% recyclable, 100% non-toxic, 100% pure Ledolin  
 Feather light - weighs only 170g yet is strong

**CAT 132F90\* Pure Ledolin Seamless Apron 115 x 90**

\*= W-White, B-Blue



Classic butchers apron made of polyester fabric coated on both sides with synthetic rubber Robust, washable & permanently flexible Blood, oil and fat resistant, heat resistant and waterproof The ideal apron for the meat, fish and food processing industries Heavy duty PU riveted eyelet -plastic slide and snap buckle PU neck strap and bungee cord back waist clip



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

**CAT 132I90\*20 Heavy Duty Apron 120 x 90cm**

\*= W - White, B - Blue



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 Blue**



Lightweight and comfortable Nylon apron with welded bib and corner reinforcements Specialised for the Food Industries Blood, oil and fat resistant Black Nylon 800 x 1150mm, 300g

**CAT 132NB Nylon Apron Black**



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# ***KNIVES***

# KNIVES

## 7"/18cm Flexible Fillet Knife Blue TPE Handle



1.6mm thick, 2.4cm wide, 110g,  
Flexible Blade, Hollow ground,  
Total L= 30.5cm



CAT136F7TB

## 5"/13cm Restaurant Steak Knife Teak Wood Handle



2.1mm thick, 2.4cm wide, 85g,  
Total L= 25.5cm



CAT138S5WSx2

## 2.5"/6cm Oyster Knife White Fibrox Handle



2.1mm thick, 1.4cm wide, 61g,  
Total L= 17.0cm



CAT134B2FWx2

## 8"/20cm Slicing Knife Black Polypropylene Handle



1.4mm thick, 3.0cm wide, 130g,  
Hollow Ground,  
Total L= 33.5cm



CAT138H8PBK

## 4"/10cm Fishing/Camping Knife Yellow and Black Double Soft Grip Handle



Includes Bungee Cord, Sheath and Belt Clip

3.0mm thick, 1.8cm wide, 94g,  
Hollow Ground,  
Total L= 21.5cm



CAT138H4SY

## 2.5"/6cm Fruit Knife Black Polypropylene Handle



1.2mm thick, 1.0cm wide, 20g  
Total L= 17.5cm



CAT1362PBKx4

## 3"/7cm Paring Knife Black Polypropylene Handle



1.3mm thick, 1.4cm wide, 15g  
Total L= 17.5cm



CAT1383PBKx4

## 6"/15cm Cleaver Black Polypropylene Handle



3.8mm thick, 8.0cm wide, 430g,  
Total L= 30.0cm



CAT1356PBK

## 8"/21cm Butchers Cleaver / Chopper Black Polypropylene Handle



3.8mm thick, 13.0cm wide, 810g,  
Total L= 37.5cm



CAT1358PBK

# KNIVES

**9"/23cm Chef's Knife Black Polypropylene Handle**



2.4mm thick, 5cm wide, 200g,  
Total L= 36.0cm



CAT1359PBK

**10"/25cm Butcher's Steak Knife Black Polypropylene Handle**



2.8mm thick, 4.3cm wide, 220g,  
Hollow Ground,  
Total L= 38.5cm



CAT134H10PBK

**12"/30cm Butcher's Cimeter Knife Red Fibrox Handle**



2.3mm thick, 4.0cm wide, 230g,  
Total L= 44.5cm



CAT13712FR

**12"/30cm Slicing Knife Blue Fibrox Handle**



1.9mm thick, 2.5cm wide, 140g,  
Fluted Blade,  
Total L= 43.5cm



CAT138G12FB

**10"/26cm Mezzaluna Knife Black Polypropylene Handle**



2.3mm thick, 5.5cm wide, 300g,  
Vegetable and Herb Rocking Knife  
Total L= 26cm



CAT137H10PBK

**8"/20cm Hunting Sticking Knife Red Polypropylene Handle**



2.0mm thick, 2.5cm wide, 115g,  
Total L= 33cm



CAT1388PR

**8"/20cm Curved Breaking Fillet Knife Blue Fibrox Handle**



2.0mm thick, 2.7cm wide, 120g,  
Fluted Blade,  
Total L= 33.0cm



CAT137G8FB

**5.5" Tripe Knife Black Polypropylene Handle**



2.7mm thick, 2.6cm wide, 115g,  
Reverse Curved Blade, Stub Point,  
Total L= 28.5cm



CAT1345PBK

**8"/20cm Chef's Knife Coloured Polypropylene Handle**



2.15mm thick, 6.4cm wide, 195g,  
Hollow Ground,  
Total L= 33.5cm



CAT135H8PBN

CAT135H8PBCAT135H8PGCAT135H8PRCAT135H8PY



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# SKINNING KNIVES

## 4.5"/11cm Skinning Gut Hook Knife Blue and Black Double Soft Grip Handle



2.5mm thick, 3.2cm wide, 145g,  
Hollow Ground,  
Total L= 25.5cm



CAT134H4SB

## 4.5"/11cm Skinning Gut Hook Knife Red and Black Double Soft Grip Handle



2.5mm thick, 3.2cm wide, 145g,  
Hollow Ground,  
Total L= 25.5cm



CAT134H4SR

## 5"/13cm Skinning Knife Blue Ribbed Fibrox Handle



2.1mm thick, 3.0cm wide, 105g,  
Total L= 26.5cm



CAT1345RB

## 5"/13cm Skinning Knife Blue Beaded Fibrox Handle



2.1mm thick, 3.0cm wide, 105g,  
Total L= 26.5cm



CAT1345BB

## 6"/15cm Skinning Knife Red Fibrox Handle



2.2mm thick, 3.5cm wide, 135g,  
Hollow Ground,  
Total L= 29.5cm



CAT134H6FR

## 6.5"/17cm Skinning Knife Black Fibrox Handle



2.4mm thick, 3.6cm wide 150g,  
Total L= 30.5cm



CAT1346FBK

## 7"/18cm Skinning Knife Yellow Double Soft Grip Handle



2.3mm thick, 3.5cm wide, 160g,  
Total L= 31.5cm



CAT1347SY

## 6"/15cm Skinning Knife Blue and Black Double Soft Grip Handle



2.7mm thick, 3.5cm wide, 170g,  
Total L= 29.5cm



CAT1346SB

## 6.5"/17cm Skinning Knife Blue Fibrox Handle



2.0mm thick, 3.6cm wide, 135g,  
Total L= 30.0cm



CAT1346FB

# BONING KNIVES

DISCONTINUED



**4.7"/12cm Flexible Curved Boning Knife Brown Fibrox Handle**

1.3mm thick, 2.2cm wide, 84g,  
Flexible Blade,  
Total L=25.5cm



CAT136F5FBN

NEW



**4.7"/12cm Flexible Curved Boning Knife Black Fibrox Handle**

1.3mm thick, 2.2cm wide, 84g,  
Flexible Blade,  
Total L=25.5cm



CAT136F5FBK



**5"/13cm Curved Boning Knife Blue Fibrox Handle**

2.1mm thick, 2.4cm wide, 100g,  
Hollow Ground,  
Total L=26.0cm



CAT136H5FB



**5"/13cm Curved Boning Knife Orange Fibrox Handle**

2.1mm thick, 2.4cm wide, 90g,  
Total L=26.5cm



CAT1365FO



**5"/13cm Curved Boning Knife Yellow and Blue Double Soft Grip**

2.1mm thick, 2.6cm wide, 110g,  
Total L=27.5cm



CAT1365SY



**6"/15cm Curved Boning Knife Blue Fibrox Handle**

2.3mm thick, 2.4cm wide, 100g,  
Total L=28.5cm



CAT1366FB



**6"/15cm Curved Boning Knife Yellow Fibrox Handle**

2.3mm thick, 2.3cm wide, 100g,  
Total L=28.5cm



CAT1366FY



**6"/15cm Curved Boning Knife Green Fibrox Handle**

2.4mm thick, 2.4cm wide, 100g,  
Total L=28.5cm



CAT1366FG



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# BONING KNIVES

## 6"/15cm Curved Boning Knife White Fibrox Handle



2.0mm thick, 2.3cm wide 100g,  
Fluted Blade,  
Total L=28.0cm



CAT137G6FW

## 6"/15cm Flexible Curved Boning Knife Extra Large Blue Fibrox Handle



Large Grip for Large Hands  
1.7mm thick, 2.5cm wide, 95g,  
Flexible Blade  
Total L=29.5cm



CAT136F6XB

## 6"/15cm Curved Flexible Boning Knife Yellow Fibrox Handle



1.5mm thick, 2.3cm wide, 90g,  
Flexible Blade  
Total L=28.5cm



CAT136F6FY

## 6"/15cm Curved Boning Knife Extra Large Blue Fibrox Handle



Large Grip for Large Hands  
2mm thick, 2.5cm wide, 105g,  
Total L=29.5cm



CAT1366XB

## 6"/15cm Curved Boning Knife Beaded White Fibrox Handle



2.4mm thick, 2.4cm wide 100g,  
Hollow Ground,  
Total L=28.0cm



CAT136H6BW

## 6"/15cm Curved Boning Knife Beaded Black Fibrox Handle



2.4mm thick, 2.4cm wide, 100g,  
Hollow Ground,  
Total L=28.0cm



CAT136H6BBK

## 6"/15cm Curved Boning Knife Orange and Blue Double Soft Grip Handle



2.4mm thick, 2.2cm wide, 110g,  
Hollow Ground,  
Total L=29.0cm



CAT136H6SO

## 6"/15cm Curved Boning Knife Blue and Black Double Soft Grip Handle



2.3mm thick, 2.3cm wide, 110g,  
Total L=29.5cm



CAT1366SB

# BONING KNIVES

## 4.5"/11cm Narrow Boning / Sticking Knife Blue Fibrox Handle



1.7mm thick, 1.6cm wide, 90g,  
Narrow Blade,  
Total L=24.5cm



CAT1384FB

## 5"/13cm Narrow Boning / Sticking Knife Yellow Fibrox Handle



2.3mm thick, 2.1cm wide, 90g,  
Total L=25.5cm



CAT1385FY

## 6"/15cm Straight Boning Knife Yellow Fibrox Handle



2.3mm thick, 2.5cm wide, 110g,  
Hollow Ground,  
Total L=28.5cm



CAT138H6FY

## 6"/15cm Straight Boning Knife Red Fibrox Handle



2.0mm thick, 2.5cm wide, 110g,  
Hollow Ground,  
Total L=28.5cm



CAT138H6FR

## 6"/15cm Straight Boning Knife Beaded Blue PP Handle



2.2mm thick, 2.4cm wide, 100g,  
Total L=28.5cm



CAT1386BB

## 6"/15cm Straight Boning Knife White and Blue Double Soft Grip Handle



2.5mm thick, 3.0cm wide, 140g,  
Total L=29.5cm



CAT1386SW

## 6"/15cm Straight Boning Knife Green and Black Double Soft Grip Handle



2.6mm thick, 3.0cm wide, 140g,  
Total L=29cm



CAT1386SG

## 7"/18cm Straight Boning Knife Blue and Black Double Soft Grip Handle



2.3mm thick, 2.3cm wide, 125g,  
Total L=31.5cm



CAT1387SB

# DAMASCUS KNIVES



**3.5"/9cm Damascus Paring Knife Black Micarta Handle**

2.1mm thick, 2.5cm wide, 115g,  
Total L=20.5cm



CAT138D3MBK



**5.5"/14cm Damascus Boning Knife Black Micarta Handle**

2.1mm thick, 2.7cm wide, 130g,  
Total L= 26.0cm



CAT138D6MBK



**7"/17.5cm Damascus Cleaver Knife Black G-10 Handle**

2.1mm thick, 6.0cm wide, 290g,  
Total L= 31.5cm



CAT135D7GBK

# SHARPENING STEELS



## 12" Sharpening Steel - Regular Cut Round

Regular Cut 12" / 30cm, 0.25mm tooth pitch,  
 Ø13mm, 410g,  
 Total L=44.5cm



CAT139RR12PBK



## 12" Sharpening Steel - Fine Sharpening Cut

Regular Cut 12" / 30cm, 0.2mm tooth pitch,  
 Ø13mm, 410g,  
 Total L=44.5cm



CAT139RF12PBK



## 12" Sharpening Steel - Super Fine Polishing Cut

Regular Cut 12" / 30cm,  
 Ø13mm, 410g,  
 Total L=44.5cm



CAT139RP12PBK



## 12" Diamond Sharpening Steel

Coated in Diamond Chips, 1000 Grit Oval Steel,  
 12" / 30cm, 160g  
 Total L=45cm



CAT139OF12PBK



## 10" Diamond Sharpening Steel

Coated in Diamond Chips, 1000 Grit Oval Steel,  
 10" / 25cm, 145g  
 Total L=39cm



CAT139OF10PBK



## 6" Diamond Sharpening Steel

Coated in Diamond Chips, 1000 Grit Oval Steel,  
 6" / 15cm, 150g,  
 Total L=30cm



CAT139OF6PBK



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, 2x 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

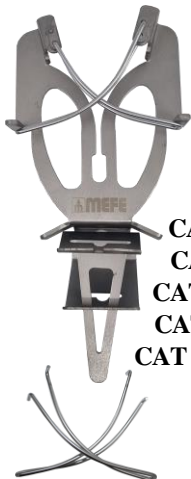
**CAT 13920**  
**Diamond Power Sharpener**



**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 everytime  
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 ¼ 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 1.8A

**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



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# 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 8101 Sharpening Machine**  
250mmØ Dia Wheel 16.5 kg



**CAT 139 8102 Sharpening Machine Variable Speed**  
250mmØ Dia Wheel 16.5 kg

**Spares:**

- CAT 139 02 – Grind Stone 200 mm Whetstone
- CAT 139 04 – Leather Stropping/Honing Wheel
- CAT 139 8 – Stropping/Honing Compound



- CAT 139 02 10 Diamond Wheel 1000 grit
- CAT 139 02 20 Diamond Wheel 2000 grit



**CAT 139 8100**  
**Knife Sharpening Bundle:**  
CAT 139 8101 Sharpening Machine  
CAT 139 010 Blade Holder Jig Complete  
CAT 139 9 Angle Guide  
CAT 139 02 10 Diamond Wheel 1000 Grit



**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



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# POWER KNIFE SHARPENERS

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



[CAT 13950 Power Knife Sharpener](#)

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



[CAT 139100 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

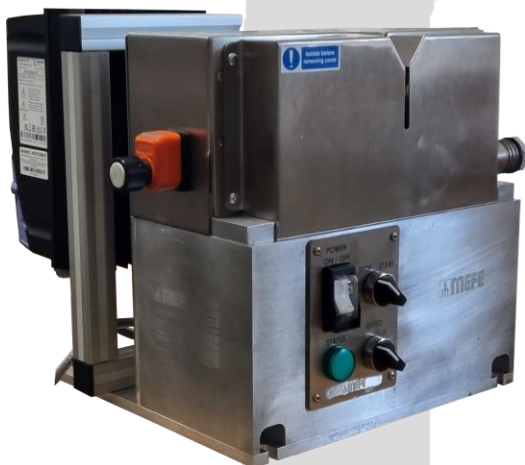
100 diameter wheels per pair and Fine 76 CBM

**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 139V100 Model V100](#)

Addon

**139V2** 2 Speed selectable 1375 and 2850 RPM

**139VDA** – Digital Angle Display

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 CBN 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 of 42

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

100 diameter wheels per pair

**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 139V100 HG** Wheels for Hollow Grinding

**CAT 139V100 Recoating OEM CBM Recoating**



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# KNIFE EDGE GONIOMETER

Using the same principles as in the professional range of goniometers, the Hobby Goniometer has been designed to bring the knife enthusiast solutions to measuring inclusive blade edge angles. It has a 90mm diameter ring, which makes it suitable for a wide range of knives and utility blades. The handheld units are accurate to +/- 2°. It is also possible to see the secondary bevel angles and determine if the edge is blunt. The blade is mounted into the 'V' slot and the knife is adjusted until it is centred.

Laser	1mW Laser
Accuracy (Beam Width on centre line at circumference)	+/- 2° on centre of beam
Maximum Blade Width	35mm



**CAT 139 GH  
HOBBY GONIOMETER**



The Portable Laser Goniometer is the ideal solution for checking the grind angle on your knives. Its 90mm diameter ring makes it suitable for a wide range of knives, utility blades and finer edges such as scalpels. The hand-held unit is accurate to +/- 1° (width of laser spot) and in lower light conditions it is also possible to see the secondary bevel angles and determine if the edge is blunt.

The blade mount has two bevels for flat blades and those with an offset of 10°. The slide system is designed for accuracy and uses two neodymium magnets on both sides to hold the blades securely in place.

Laser	Focused 1mW Laser
Accuracy (Beam Width on centre line at circumference)	+/- 1° on centre of beam
Max. Blade Width	35mm



**CAT 139 GP  
PROFESSIONAL GONIOMETER**

The Laboratory Laser Goniometer is an accurate means to identify the tip profile of a cutting edge and any anomalies that may be present that could affect the cutting performance.

It is commonly used on kitchen knives, utility blades and industrial applications such as medicine, the paper industry and a range of food processing blades.

Accuracy	+/- 0.5°
Laser	3mW
Max Blade Width	120mm
Power	Mains power 230V AC continuous use



**CAT 139 GL  
LABORATORY GONIOMETER**

# 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 140P3 10**  
2-3 Knife  
Scabbard  
Up to 10" knives



**CAT 140P3 12**  
2-3 Knife  
Scabbard  
Up to 12" knives



**CAT 140R**  
Round Scabbard  
4 Knives



**CAT 140P**  
Single Knife  
Scabbard



**CAT 140P4**  
3-4 Knife Scabbard  
Up to 7" knives



**CAT 140D3**  
Stainless Steel Scabbard  
Up to 7" knife



**CAT 140D4**  
Stainless Steel Scabbard  
Up to 12" knife



**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)



**CAT 140S** Sharpening Steel Strap



**CAT140N3\***  
3 Knife Scabbard

\*R (Red), B (Blue), G (Green), Y (Yellow), C (Clear)



**CAT 140SC** Plastic Sharpening Steel Clip



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# 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**

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**

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**

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**

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**

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



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***FREUND***

# 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**



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



**CAT 1384 Anti Coagulating Hose / M**

For Hygienic collection of blood from all species, Stainless Steel complete, Machine, Frame, stirring tank and cover. Motor driven Stainless Steel Stirring. Supplied with hollow Sticking knife which incorporates an easy to use quick acting closure coupling. Supplied with Food grade – fast suction hose. Sticking knife sterilizer basin. Drain cock on stirring tank and Mobile



**Control Stirrer Sticking Sterilization**

## CAT 138 BM95 Blood Stirrer

- Small to medium Slaughtering Capacities
- 95 Litre Stirring tank
- Pressurized air-driven diaphragm pump
- 2.5 m Foodstuff – anti coagulating hose
- Compact size 750 x 470 x 900

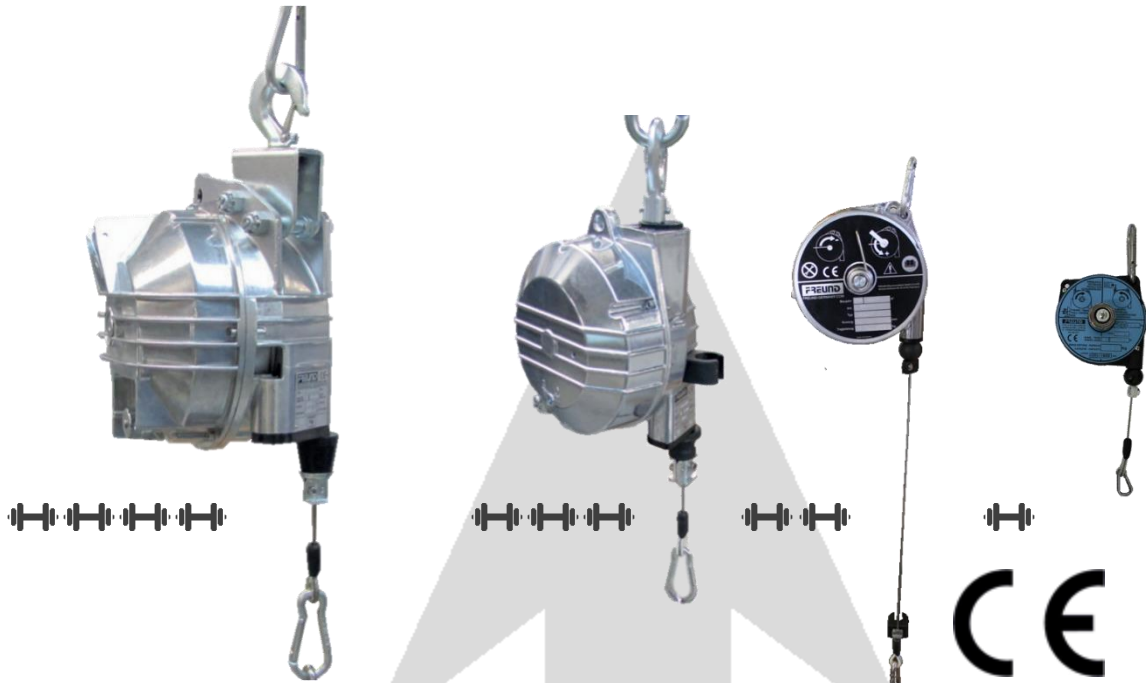


## CAT 138 BM150 Blood Stirrer

- Medium to Large Slaughtering Capacities
- 150 Litre Stirring tank
- Motor Driven Hose pump
- 2 3-way-valves for blood tank connection
- 3 m Foodstuff – anti coagulating hose
- Compact size 1150 x 650 x 1450



# 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




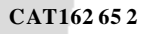

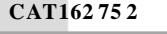

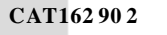

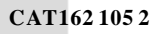
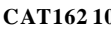

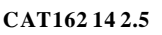
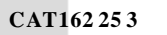

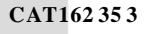
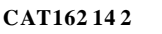
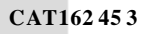
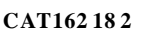
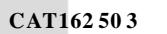
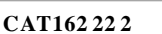
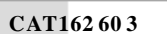
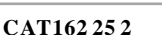
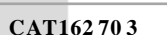
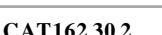
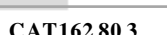
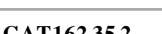
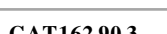
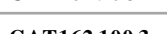
Casing + drum (from series 4.2.5 up) made from corrosion resistant aluminum, high pressure die casting

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	Model	Carry Capacity	Cable travel	Weight
 CAT162 2 1.6	1 – 2kg	1.6m	0.6kg	 CAT162 55 2	45 – 55kg	2m	13kg
 CAT162 3 1.6	2 – 3kg	1.6m	0.7kg	 CAT162 65 2	55 – 65kg	2m	14kg
 CAT162 4 2.5	2 – 4kg	2.5m	3kg	 CAT162 75 2	65 – 75kg	2m	15kg
 CAT162 6 2.5	4 – 6kg	2.5m	4kg	 CAT162 90 2	75 – 90kg	2m	17kg
 CAT162 8 2.5	6 – 8kg	2.5m	4kg	 CAT162 105 2	90 – 105kg	2m	18kg
 CAT162 10 2.5	8 – 10kg	2.5m	4kg	 CAT162 20 3	15 – 20kg	3m	19kg
 CAT162 14 2.5	10 – 14kg	2.5m	4kg	 CAT162 25 3	20 – 25kg	3m	20kg
 CAT162 14 2	10 – 14kg	2m	7kg	 CAT162 35 3	25 – 35kg	3m	21kg
 CAT162 18 2	14 – 18kg	2m	8kg	 CAT162 45 3	35 – 45kg	3m	24kg
 CAT162 22 2	18 – 22kg	2m	8kg	 CAT162 50 3	40 – 50kg	3m	24kg
 CAT162 25 2	20 – 25kg	2m	8kg	 CAT162 60 3	50 – 60kg	3m	25kg
 CAT162 30 2	25 – 30kg	2m	12kg	 CAT162 70 3	60 – 70kg	3m	27kg
 CAT162 35 2	30 – 35kg	2m	12kg	 CAT162 80 3	70 – 80kg	3m	28kg
 CAT162 45 2	35 – 45kg	2m	13kg	 CAT162 90 3	80 – 90kg	3m	29kg
				 CAT162 100 3	80 – 100kg	3m	29kg

# 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](http://www.mefe.com.au)

The unique design of the new Endeavour even allows the trimming head to be interchangeable 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. toolless 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: 1/4"  
 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.



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# ELECTRIC TRIMMER

After Freund successfully established the Series 2 Evo 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". The new Series 2 with improved gearing, tool-less blade-changing-system and enhanced blade life. Not to mention the latest in trimming technology and safety – START STOP lever. The modular Adaptive-System fits to other motor drives offering a low cost trimming alternative with reduced investment. Fits to all Bettcher-Whizard(R)-Motors UN84 & Ultra Drive,



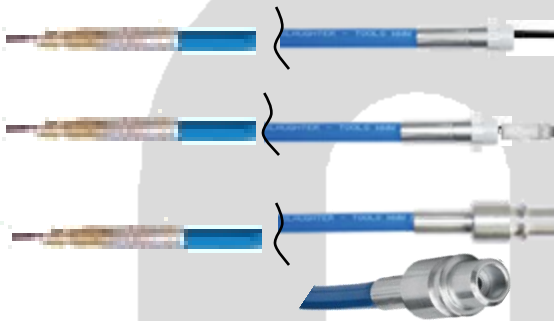
35 mm    52 mm    69 mm    90 mm    128 mm  
Series 2 Head Diameters



52V mm    35V mm  
Vacuum Head



Handle Diameter		Part Number
31 mm	With Start-Stop	028-EL2-088
	Without Start-Stop	028-EL2-089
34 mm (Standard 35-69)	With Start-Stop	028-EL2-202
	Without Start-Stop	028-EL2-125
38 mm (Standard 90, 128)	With Start-Stop	028-EL2-052
	Without Start-Stop	028-EL2-E89113ASSY



Motor Connection	Drive	length	Part Number
Freund EF1	Complete Drive Train	1.5 m	028-003-111E
	Inner Drive Shaft		028-E97250B
	Outer Drive casing		028-003-091
Freund EF2 (Standard)	Complete Drive Train	1.5 m	028-003-116
	Inner Drive Shaft		028-003-118E
	Outer Drive casing		028-003-117E
UN84/Ultradrive Bettcher	Complete Drive Train	1.5 m	028-003-112E
	Inner Drive Shaft		028-E66499
	Outer Drive casing		028-003-087



Standard Electric Trimmer Series 2, Evo 2 Complete head, Handle & Drive Cable

928-020-E35    928-020-E52    928-020-E69    928-020-E90    928-020-E128    928-020-E35V    928-020-E52V



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# ELECTRIC TRIMMER

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: 240V 50Hz single phase
- Power: 550 Watt (100Hz)/VA
- Weight: 17 kg
- Integrated handle suspension
- Aluminum Compact Hygienic design
- Motor revolutions Hi speed Variable up to 6500 rpm

## 928-050-300 Trimmer Motor EF2 , Evo2

Evo 2 EF2 High frequency 100Hz, High Powe 550W , High peed 6500rpm

## 028-010-015 CONNECTOR UNIT EF2

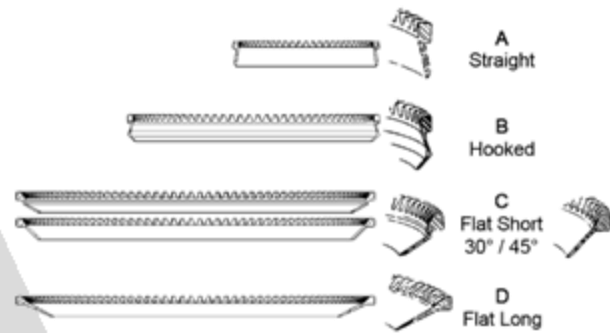
Enables conversion off motors from EF1 to EF2



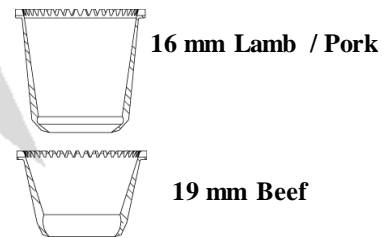
# TRIMMERS

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

## Blade Profiles Selections

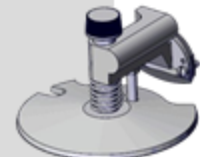


## Spinal Cord Removal



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



Depth Control	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

# TRIMMERS



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



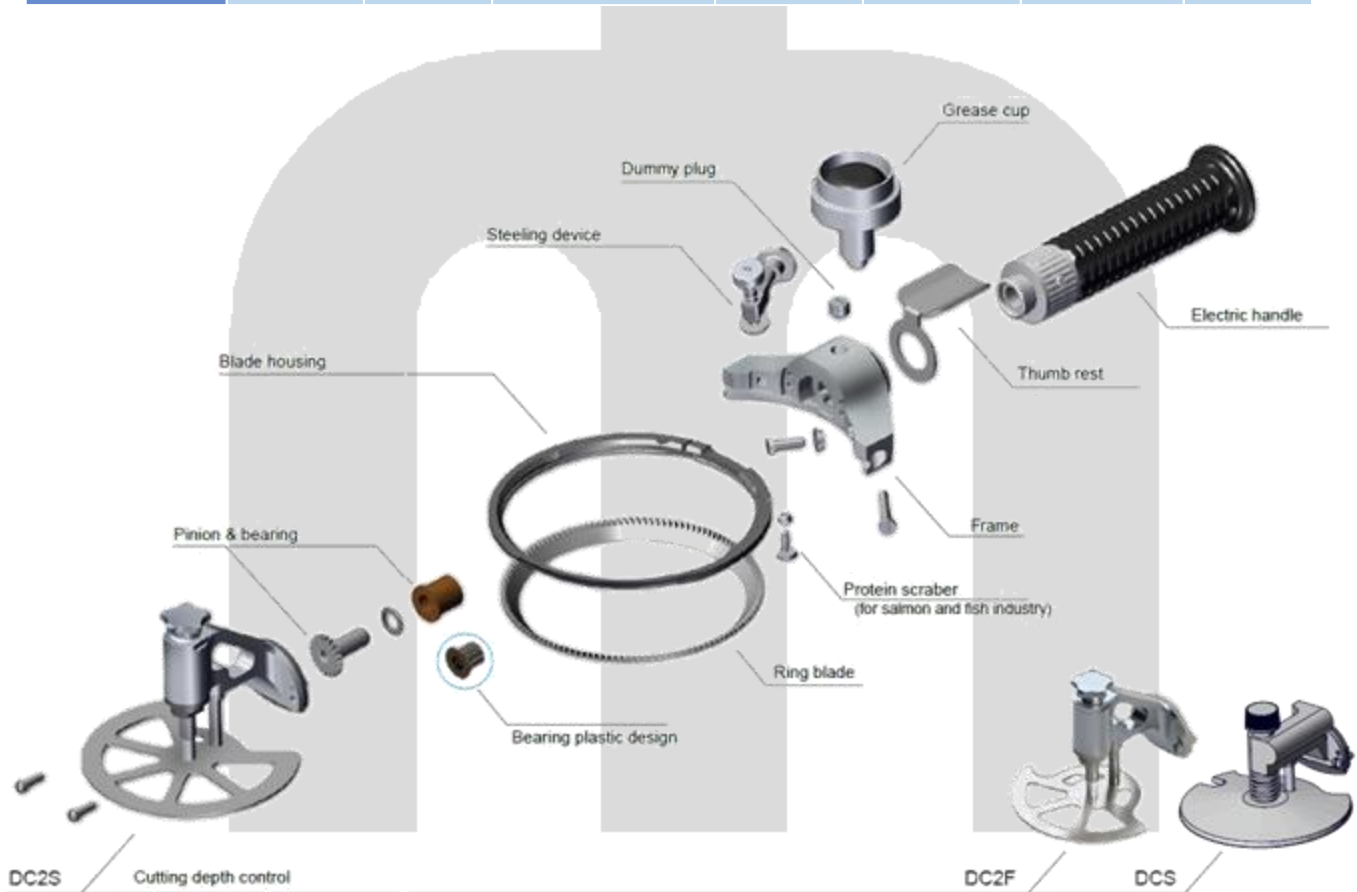
**All models available with grease free option –**  
 super hygienic, sealed and without grease requirements –no grease pump.  
**Retro fit parts to convert any Freund trimmer to Grease free option**

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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# TRIMMERS

## 928-EL-Sharpener - Trimmer blade sharpening machine

Attachment for all Trimmers available – WIZARD, IBEX, FREUND



## TSM-E1 - TRIMMER SHARPENING MACHINE

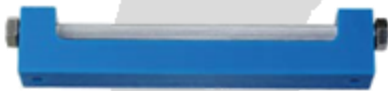
Precision sharpening of trimmer blades of all diameters. Quick clamp device in two different sizes enables rapid insertion of the trimmer blade with minimal installation effort. Spring-loaded deburring lever prevents contact being too forceful. Pre-coated precision grinding disc enables optimum sharpening 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 8000rpm  
Weight 1.3Kg,

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

## 928-100-101 TSM-E1

### Trimmer Blade sharpening machine



## 028-E93129 Sharpening steel for worktable

precise reshaping 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



Precise reshaping 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 diameter

## 028-E35241B Mushroom Sharpening steel for hooked blades

# 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 spinal cord, remains of fat and leaf lard & brain (pig)



## 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-Suction-System - Sheep spinal cord removal

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



## CAT 202 EDF76 Rectum Cutter 76 diameter - cattle

## CAT 202 EDF64 - Rectum Cutter 64 Diameter sheep, pigs

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, on the ham, 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.



## CAT 202 LG Poultry Lung Gun

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



## CAT 202 EDF28s Poultry Vent Cutter 28 diameter

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 litre capacity



## Vacuum pump 909-100-001/2/8/10/5

- 1-VP100- 100 m<sup>3</sup>/Hour, 2.4kW, 77kg
- 2- VP200- 160m<sup>3</sup>/Hour, 4kW, 155kg
- 8 - VP300 oil free 240 m<sup>3</sup>/Hour, 7.8kW, 181kg
- 10 - VP300/2- 240 m<sup>3</sup>/Hour, 7.8kW, 181kg
- 5- VP100-OF-98m<sup>3</sup>/Hour, 2.4kW, 101kg Oil Free



## Steam Generator

- 909-200-001 21 kg/ hour 3 heating levels, 15kW, Stainless Steel
- 909-200-002 28 kg/ hour 3 heating levels, 20kW, Stainless Steel

## 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



## Vacuum pump 909-100-004

- 1-VP020- 21 m<sup>3</sup>/Hour, 0.41 kW, 20kg
- Ideal used with rectum / Bung / Vent cutter

# VACUUM SANITISER SYSTEM

Type	Part number	CAT 202 VSS	CAT 202 VSS-SCR	CAT 202 SVSS	CAT 202 VSSEDF
<b>Vacuum-Tank incl. Separator-can</b>					
Separator can ( Between Vacuum Tank & Pump )	909-001-002	*Included*	*Included*	*Included*	*Included*
VT110 (Content: 110 l)	909-000-026	*Included*	*Included*	*Included*	*Included*
VT220 (Content: 220 l)	909-000-027				
VT330 (Content: 330 l)- without carriage- cannot go on the trolley	909-000-028				
safety Circuit included 909-100-904/5/6	909-100-906	*Included*	*Included*	*Included*	*Included*
<b>Vacuum Pump incl. Oil</b>					
VP020	909-100-004				*Included*
VPSC300-2	909-100-010			*Included*	
VP100	909-100-015				
VP200	909-100-002		*Included*		
VP300	909-100-011	*Included*			
<b>Handpieces*</b>					
VAKUUM-TRIMMER 35 (Standard)	928-020-E35_V001				
VAKUUM-TRIMMER 52 (Standard)	928-020-E52_V001				
Trimmer-Motor TM-E6001 EF2	928-050-301				
VH38B included in VT	166-013-001	-			
VH38E	166-015-001	-			
VH38G	166-017-001	-			
VH38H	166-010-001	-			
VH38I	166-011-001	-			
SCR19 incl. Connecting Kit	928-022-S16	-	*Included*		
SCR16 incl. Connecting Kit	928-022-S19	-			
	166-101-001	-			
SVH38A incl. Steam- and aspirator-hose (4m)		-		*Included*	
<b>EDF64</b>	908-001-001				*Included*
<b>EDF76</b>	908-001-002				
<b>Connection Kit (FRL-Unit, Water Tap, 3m Hoses)</b>					
Balancer F6-2,5SK strain relief and deposit	920-415-102				
Balancer F1-1,6N Strain relief and deposit	920-401-000				
<b>Handpiece-Hoses</b>					
Connection Handpiece - Tank price per 5m					
VHSL38, Ø=38mm	100-035-056	*Included*	*Included*		*Included*
VHSL45, Ø=45mm	100-035-098	-			
<b>Vacuum-Hoses</b>					
Verbindung Tank - Separatorcanne - Pumpe					
Connection Tank - Seperator-Can - Pump price per 5m included In VT	100-035-099				
VPSL76, Ø=76mm	100-035-099	*Included*	*Included*	*Included*	*Included*
<b>Trolley</b>	<b>909-900-002</b>	*Included*	*Included*	*Included*	*Included*
<b>Steam-Generator</b>					
SVG21 Max. 15 kw / 21 kg/h	909-200-001	-		*Included*	
SVG28 Max. 20 kw / 28 kg/h (New)	909-200-002	-			
<b>Console</b>	166-109-001	-		*Included*	
zur Montage des Dampfgenerators for mounting of Steam-Generator					
<b>Desinfection Basin</b>	913-101-220				
<b>Desinfection Basin DES-B-EDF64</b>	908-200-003				
<b>Anlage / Package</b>		<b>CAT 202 VSS</b>	<b>CAT 202 VSS-SCR</b>	<b>CAT 202 SVSS</b>	<b>CAT 202 VSSEDF</b>



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



VP020- 21 m<sup>3</sup>/Hour, 0.41 kW, 20kg

VP100- 100 m<sup>3</sup>/Hour, 2.4kW, 77kg  
 VP200- 160m<sup>3</sup>/Hour, 4kW, 155kg  
 VP300 240 m<sup>3</sup>/Hour, 7.8kW, 181kg  
 VP300/2 240 m<sup>3</sup>/Hour, 7.8kW, 181kg



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



# PNEUMATIC KNIFE

Professional cutting tasks especially in the sector of food processing. Cutting of meat and sausages, fish, cheese, vegetables, bread, cake and gateau. 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 gateau (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**

# 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
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Vacuum Packing Machine Pump oil – 5L	370-500-68
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## 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
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0.140kg Grease gun shear/SH/BBH	151-001-067
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## Lubrication Grease – Dehider Nozzle

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

1kg Box refill	100-013-007
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0.400kg cartridge	100-013-037
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## Rail Track Grease

5kg	7700-6670
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18kg	7700-6671
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All our Oils and grease are Food Grade and intended for use on machines as described for use in Food Production



## 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.



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

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

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.



**168-002-042 ½" Pneumatic Connection Kit Skinners / K16P4**

**164-003-002 Pneumatic Connection Kit For Stunners**



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**



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 Plug
2 Core x 1.5mm	164-101-004	122-002-009
4 Core x 1.5mm	115-001-190	115-001-196
5 Core x 1.5mm	115-001-192	115-001-195
6 Core x 1.5mm	115-005-012	
7 Core x 1.5mm	123-001-115	

# BREASTBONE SAW

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



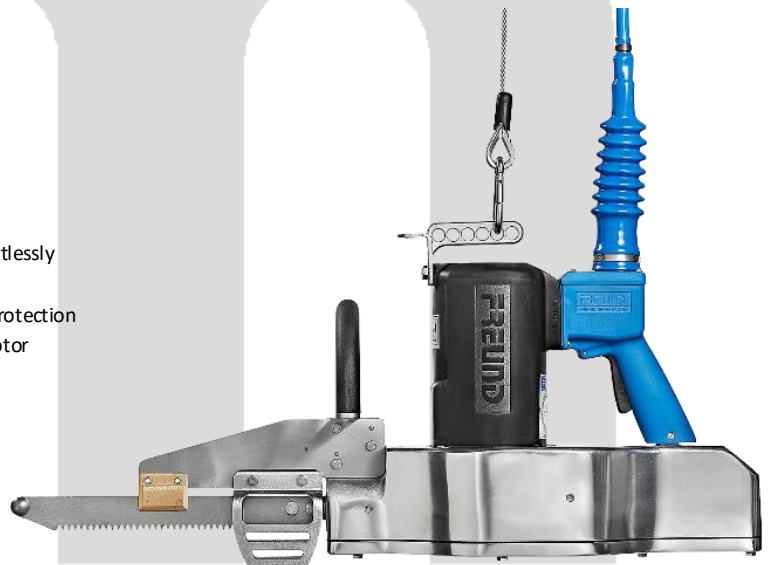
**CAT 204 BBS14 Sheep Brisket Shear German**

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

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 sledged 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, Weighs 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



## 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 sledged 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, Weighs 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

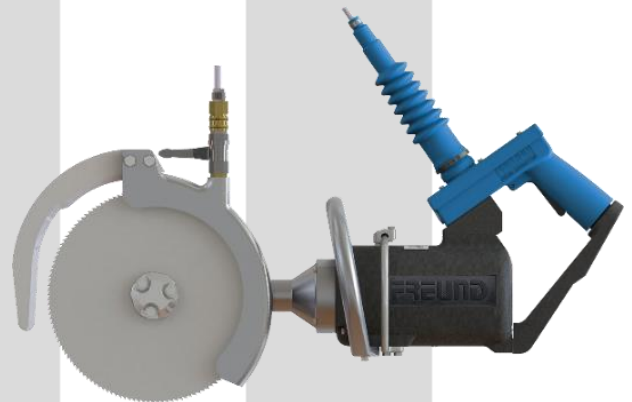
### CAT 204 BBKM25-06S 2HATD -

#### Knife blade Brisket saw Sheep Inverted High brisket cut



## Circular Breastbone Saw

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, rust free KGZ  
Weighs 21 kg,  
Diagonal rear handle for low working position

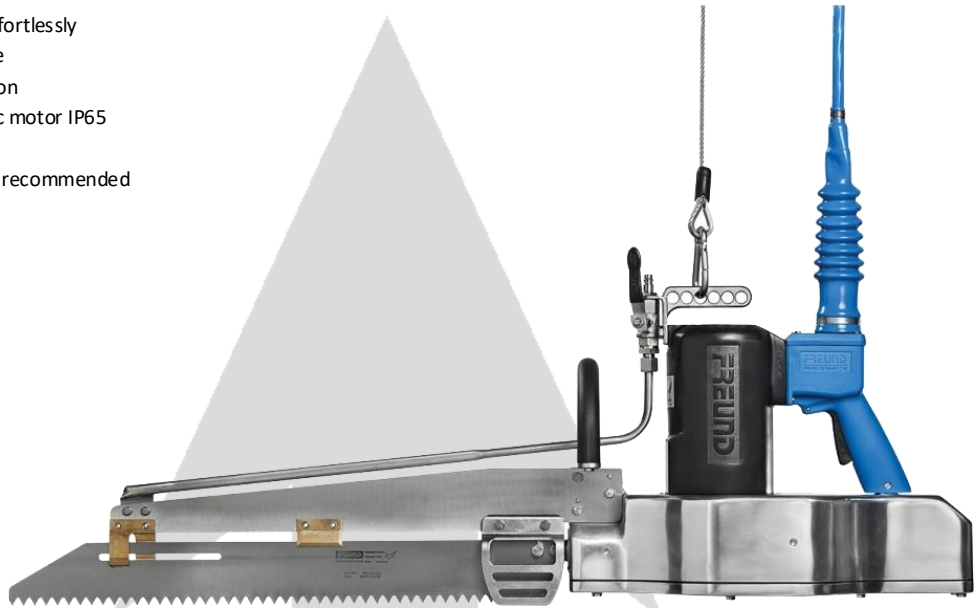


### Circular Breastbone Saw

#### CAT 204 BBK28-06D

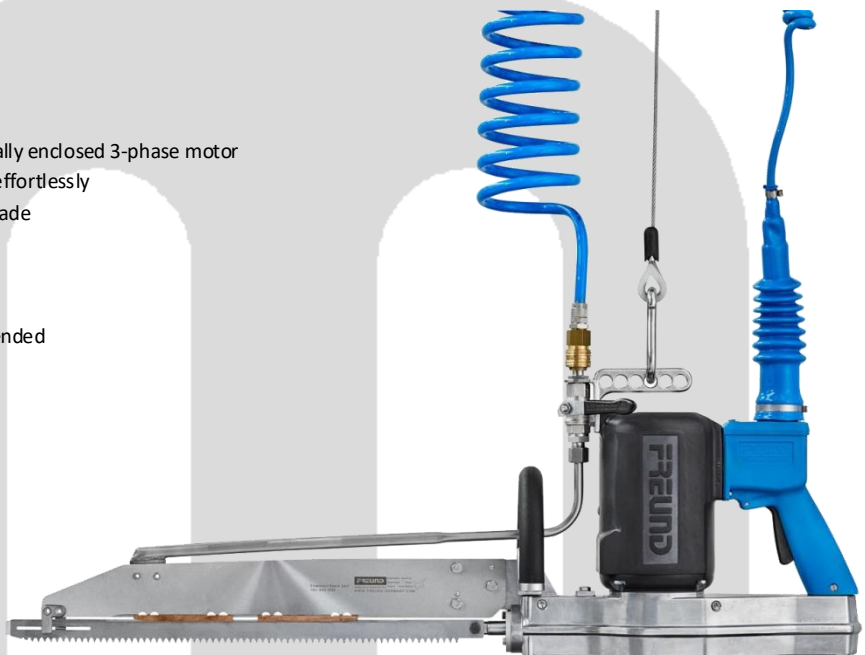
# SPLITTING RECIPROCATING SAW

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  
automatic blade twist on installation for fastest blade change  
Dual hand anti tie down safety switching as standard  
400 VOLT 2.3 kW motor  
Add-on options:  
Automatic Blade Tensioning fastest blade change  
optional \*AT  
Inbuilt Water supply for auto rinse / sterilization



**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.  
Automatic blade twist on installation for fastest blade change  
Weighs only 58kg – Balancer recommended  
490 mm Blade cutting width  
2.3 kW motor  
Add-on options:  
Dual hand anti tie down safety switching as standard  
Automatic Blade Tensioning fastest blade change  
optional \*AT  
Inbuilt Water supply for auto rinse / sterilization



**CAT 195 SB49-08 \***  
**Pork Splitting Bandsaw**

Splitter Band saw for Pigs and cattle and buffalo  
Automatic blade twist on installation for fastest blade change.  
Weighs only 58kg – Balancer recommended  
460 mm Blade cutting width  
Add-on options:  
Dual hand anti tie down safety switching as standard  
Automatic Blade Tensioning fastest blade change  
optional \*AT  
Inbuilt supply for auto rinse / sterilization



**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

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

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

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

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

**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 3 TPI

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

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 2 TPI  
Scalloped Double Bevelled

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

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



+617 3283 4536

[info@mefe.com.au](mailto:info@mefe.com.au)

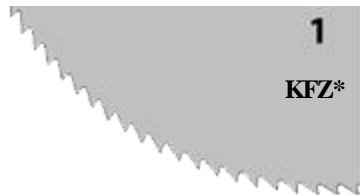
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# SAW BLADES



**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



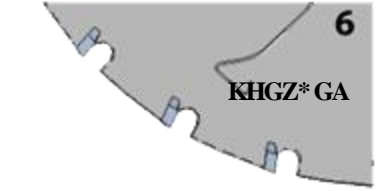
**4**  
**KSZ\***

**Special**  
180, 230mm Diameter



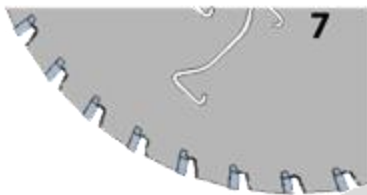
**5**  
**KSZ\*GA**

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



**6**  
**KHGZ\*GA**

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



**7**

**Special Horns & Legs**  
280, 320mm Diameter



**8**

**HM Medium**  
180, 230, 280mm Diameter



**9**

**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



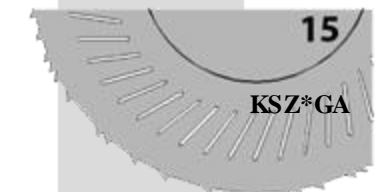
**13**  
**KGZ\*SPGA**

**Coarse Splitting**  
400, 520mm Diameter



**14**

**HM Coarse Horn**  
320mm Diameter



**15**

**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

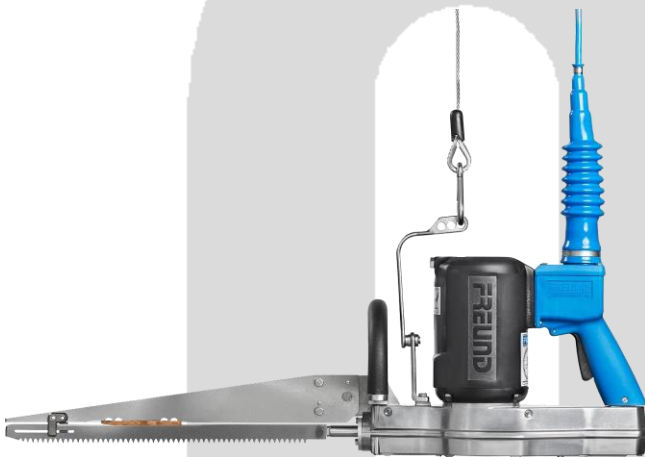
### CAT 217 ST30-11S

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 400V 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

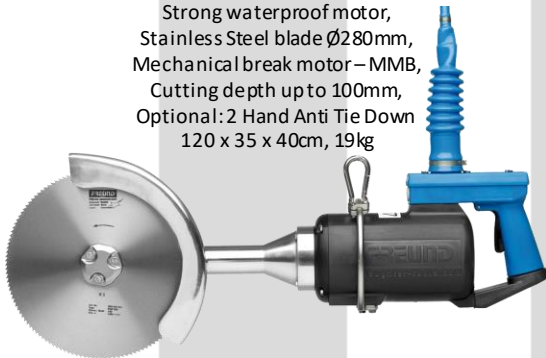
Mechanical motor brake MMB  
Duel Hand Anti Tie Down  
13 Kg Weight 400V 3 phase  
230mm Blade 1.3KW / 1.8KW



**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 2<sup>nd</sup> 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



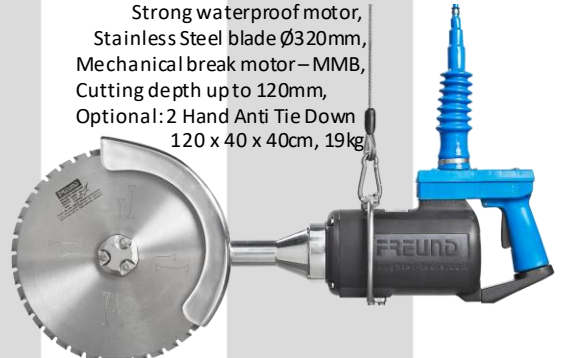
280mm blade diameter, 100mm cutting depth, IP 65, electric 3 Phase, 2.4hp, 1.7kW, 19kg

**K28-06L**  
**Circular Quartering Saw**



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

Long gear neck as 2<sup>nd</sup> 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

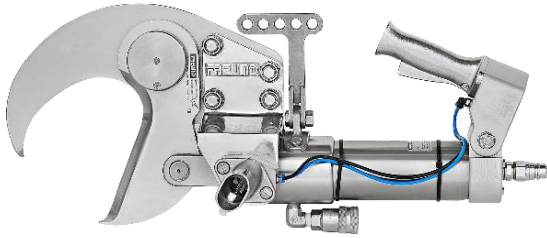


320mm blade diameter, 120mm cutting depth, IP 65, electric 3 Phase, 2.4hp, 1.8kW, 19kg

**K32-06L**  
**Circular Quartering Saw**

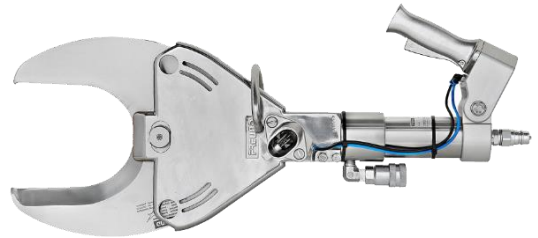


# LEG & HORN SHEAR



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

**HLS12 Leg And 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 designed - ease cleaning & Maintenance  
 Both blades move for extreme power & speed

**LS15 Leg Shear**



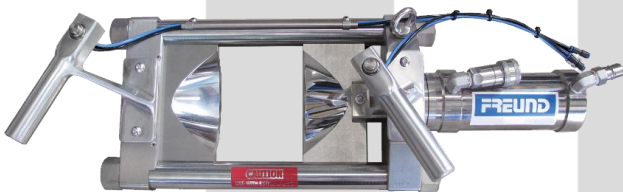
Hydraulic horn cutter for sheep and goat slaughter in industrial plants  
 Weighs only 15kg  
 Blade opening 100mm  
 130 bar pressure

**HZ10 Sheep and Goat Horn Cutter**



Hydraulic horn cutter for Lamb slaughter in industrial plants  
 Weighs only 6kg  
 Blade opening 70mm  
 130 bar pressure  
 With 2 hand safety switch (anti-tie down)

**HZ7 Lamb 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 designed - ease cleaning & Maintenance  
 Single moving blade

**HG12 Horn Shear**



400 Volt 3 phase  
 Pneumatically switched  
 Input air 3 Bar – 44 PSI  
 Includes 5m hose kit and couplings

**HPE9-180 Hydraulic Power Pack – 3 KW**

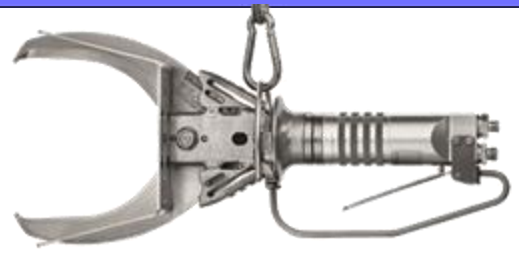
**HPE20-150 Hydraulic Power Pack – 5.5 KW**

# LEG & NECK SHEAR



Hydraulic neck and foot shear for sheep, goats and pigs  
Fast and safe 1 sec/cut  
Weighs only 3.9kg  
Hydraulic switch

**FNS9**  
**Foot and Neck Shear**  
**3.9kg 90mm opening**



Hydraulic Head dropper for sheep, goats and pigs  
Fast and safe 1 sec/cut  
Weighs only 3.8kg  
Hydraulic switch single hand operation  
150 mm blade opening

**HDS15**  
**Head Dropper & General Shear**



Hydraulic neck and foot shear for sheep, goats and pigs  
Fast and safe 0.9 sec/cut 1  
80 bar pressure - 1450 psi  
Weighs only 3.9 kg  
90 mm blade opening  
Pistol Handle

**FNS9P**  
**Neck Shear S/W Pistol Grip**



**142-103-101 Connection Kit**  
5m Hydraulic hose and fittings

Pneumatically driven Hydraulic power  
Hydraulically switched, Input air 4 Bar – 100 PSI  
Weighs 20kg, Output pressure of 150 Bar  
6 litre, Pump for FS, FNS, & HDS



**HPP12 Pneumatic Hydraulic Pump**

**142-103-101 Connection Kit**  
5m Hydraulic hose and fittings



Hydraulic Neck Shear for cutting necks on sows, boars, goats, rams and sheep  
Dual hand operation with anti tie down  
Fast acting  
Weighs only 23kg for NS21 and 27kg for NS26  
Pneumatically controlled switching  
Adjustable rear handle for improved ergonomics  
Using Pump HPE9

**NS21**  
**Neck Shear**  
**210 mm Opening**



**NS26**  
**Neck Shear**  
**265 mm Opening**

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 – using pump HPE9



**AS28**  
**Beef Quartering & neck Shear**



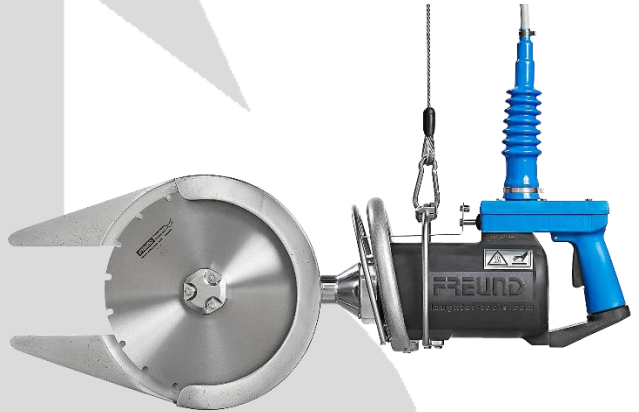
# LEG & HORN SAW

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

Sheep and pig Leg cutter for industrial throughput  
Dual hand operation – front hand operating guide Grab and Cut  
Weighs only 14 kg  
Mechanical Break motor  
1.3 KW Motor  
400 V 3 Phase  
230mm Blade



**CAT 206 PFK23 Pig And Lamb Leg Saw 230 mm Blade 1.3kw**

# 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 ewo2**

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**

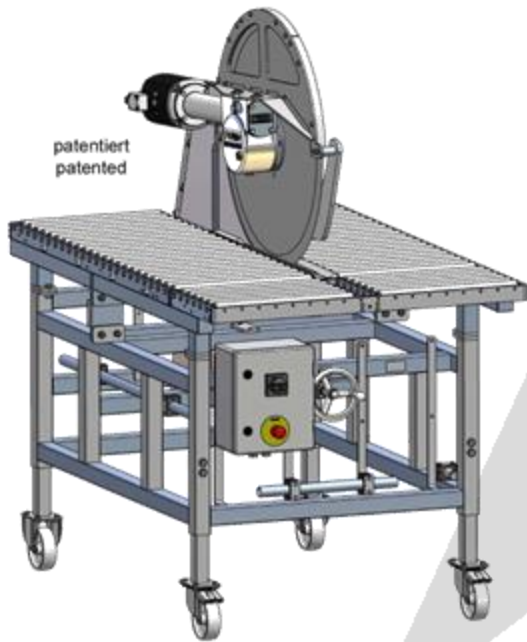
For the Cut-Up / Breaking-Up of Poultry (Chicken, Broiler, Turkey), small Game and small parts of Pork, Sheep & Veal

- 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



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 – Tabletop version**



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 Table Disc Knife conveyor table complete**



Circular feet cutting saw with fixed table for latter attachment of cutting equipment, Circular saws swivel mounted on the tabletop for optimum cleaning, Completely enclosed, 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

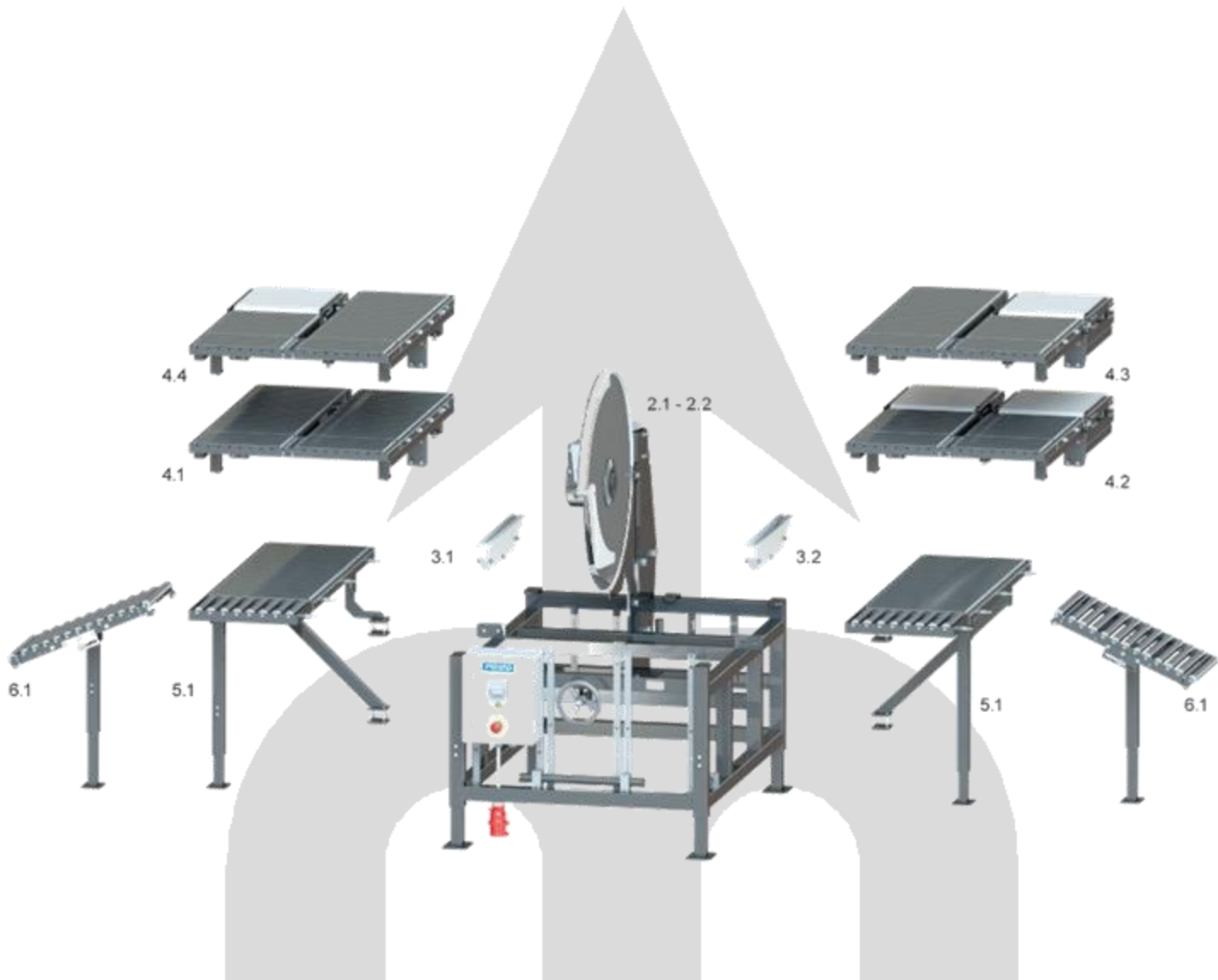
Saw blade revolutions: 1170/min, Cutting speed 1470m/min  
Including electronic motor brake, Up to 1200 cuts per hour  
58kg, 400mm blade diameter, 125mm cutting depth, 2.3kW

[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	904-900-003

# 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.



**ZKM60-DA-08-MS**

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

**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.



**ZKM95-DA-46B-JVE**

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

**ZKM95-DA-46B-JVM**

950mm blade diameter, 340mm cutting depth, IP 65, electric 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.



**ZKM75-DA-08-JVE\***

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

**ZKM75-DA-08-JVM**

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

**ZKM75-DA-46-JVE**

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

**ZKM75-DA-46-JVM**

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



\*-JHS

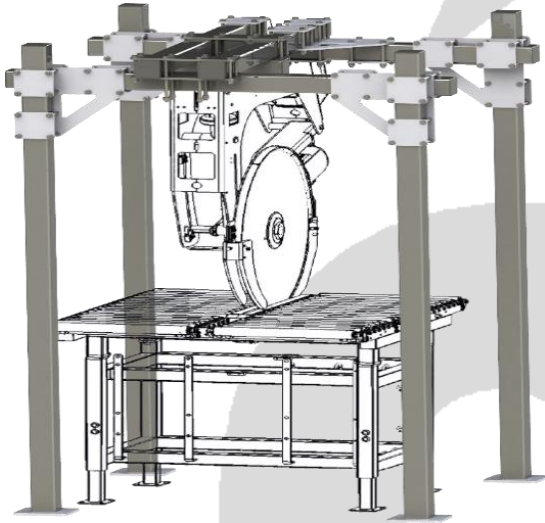
With Lateral Movement option

# PORTALS AND 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 keg 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

## 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

Motor 1.1 KW 400V IP54  
 Blade speed 20 m/s  
 Blade 1750 x 16 mm  
 Overall 55 x 62 x 98 cm  
 Weight 75 kg  
 Cutting size:  
 235 high x 190 mm wide



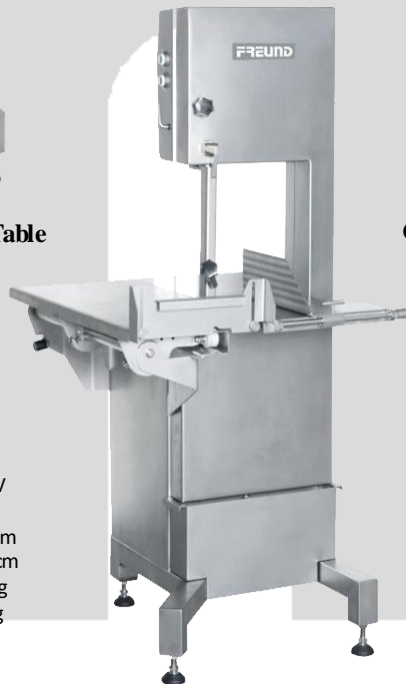
**CAT 350 19KT  
 Butcher Band Saw**



**CAT 350 28FT Fixed Table**



**CAT 350 40FT Fixed 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 28ST 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

**CAT 350 40ST Rolling Table**



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# PNEUMATIC BREAKING SAW

Pneumatic Breaking Saws Special new feature Right hand ( clockwise rotation ) or Left hand ( counter clockwise ) models., Super ergonomically designed, Fast and powerful, Excellent safety features built in 2 Hand safety switching, Stainless steel single gear head assembly, Instant blade stop, 360 degree swivel hanger



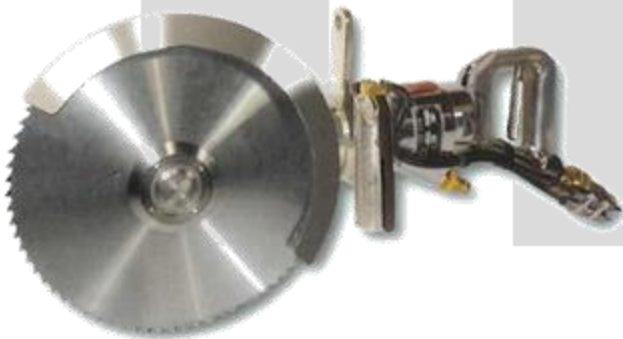
Available in 228mm 241mm and 254 blade  
101 mm cutting depth  
Perfect for pork Cine Bone breaking  
Power full 2 HP air drive motor

## CAT 218 CBS Chine Bone Saw



10" / 254 mm dia. Blade  
85.7 mm cutting depth  
Built in water spray  
7.26 kg  
Perfect for breaking beef fore & hind quarters  
Power full 2 HP air drive motor

## 218 10 Bone Saw Breaking



12" / 304 mm dia. Blade  
101 mm cutting depth  
Built in water spray  
7.5 kg  
Perfect for breaking beef  
Power full 2 HP air drive motor

## 218 12 Bone Saw



# SKINNER

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



**CAT 201 P5-HSK8**  
**Handheld Skinner Pneumatic**  
 Patented bayonet lock  
 Exhaust air outside the working area  
 Made up as below components



**929-000-100**  
**Head & SS Brace**



**929-001-150**  
**Pneumatic Motor**  
**660 watt**



**078-100-001**  
**connection piping filter exhaust**



**CAT 201 P5-HSK8**  
**Handheld Skinner Pneumatic**



**180-001-032 Blade set 25 pack**  
**Features 25 new blades in blue box**



**100-026-061 Red used sharps disposal box**



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# DEHIDERS

Lightest weight Dehider in the industry plus Perfect Balance makes the pendulum arm swing smoother. Reduces ergonomic operator stress by 100 lbs per hide

- Models 1, 2 & 4 offer 3 different torque / speed combination enabling perfect match to specific use, cut or species
- 360° Reciprocating blades are reversible for longer wear and smooth vibration free operation
- Control Handle type: Single Trigger
- Handle is light weight and smaller for extra cutting manoeuvrability
- Thin head design assures cleaner separation between meat, membrane and hide
- Ideal for dehidng Cattle, Buffalo, Camels, Hogs / Pigs, Crocks, Kangaroo, Ostrich/ Emu, sheep and lamb and Goat
- Rounded blade tips for excellent protection of the hide

#### Features include:

- Blades, two sizes: 4-1/4" (107.9 mm) for large areas & 3-1/2" (76.2 mm) for smaller delicate work
- Blade speed: 7000/min (Combined)
- Air drive: 90 psi, (6.2 bar)
- Air consumption: 15 CFM, (0.59 m3/Min)
- Weight: 1.9 lbs, (.862 kg); Length: 11" (279 mm)

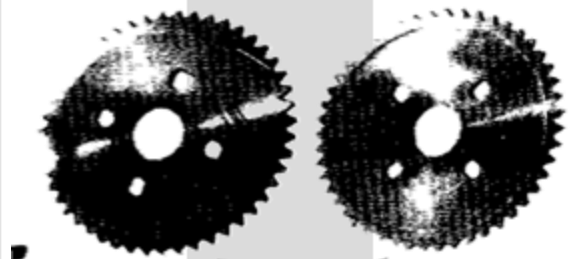


**CAT 200DHR    Magnum DHR Dehider**



**050-001-006**

**JC Dehider Blade 110 mm**



**DHR Unique 360 blade use**

# LEG SHEARS

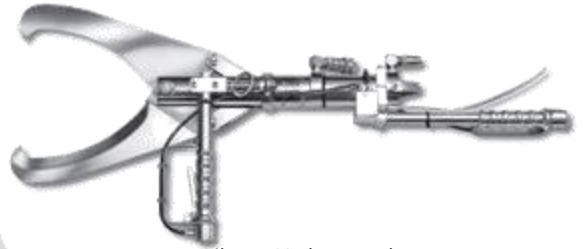


Capable of handling 250+ beef per hour  
Big 101.60 mm x 177.80 mm SS Blades

Optional waterproof 24 V or pneumatic anti-tie down dual handle controls, requires 2 handed operation...release of either control deactivates machine and blades return to open position...totally waterproof...Tot 17.48 Kilos)

9710004 hydraulic pump 10 hp

**CAT 206 E24  
Beef Leg /Foot Shear**



Handles 1100+ hogs per hour

Increases butt, jowl and tongue trimming yields.

Available with waterproof 24 V or pneumatic anti-tie down dual handle controls - release of either control deactivates the machine and blades return to the open position...entire head dropping/neck breaking operation completed in seconds with minimal operator effort

222.2 mm x 260.3 mm SS blades..tot 16.34 Kg  
710004 hydraulic pump 10 hp

**CAT 206 E24 /HHD Pork Head  
Dropper & Neck Breaker**



Fast cutting of hog / lamb hocks, eliminates bone splintering  
Handles 1100+ Cuts per hour

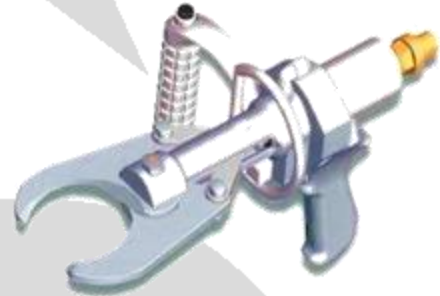
Available with waterproof 24 V or pneumatic anti-tie down dual handle controls, requires 2-handed operation... available with blades mounted in either vertical or horizontal positions

Dual acting hydraulic piston open on release

70 mm blade opening Capacity

9748500 Air over oil Hydraulic power pack

**CAT 206 E22  
Pork lamb hock /neck cutter**



Extremely fast and efficient tool for cutting Lamb and pork , hocks & Necks, will also effectively cut poultry rabbit and crocodile

Fastest 1.5 Second cutting speed, 57.15 mm Blade

Dual Hand safety switches 24v or Pneumatic anti-tie down fully

waterproof, Single line Hydraulic piston spring return open on release  
9748500 Air Intensifier power pack anti tie down

**CAT 206ME 40  
Hock Cutter**



# ***SEAFOOD EQUIPMENT***

# SCALERS, SCRAPERS, & SHAVERS

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

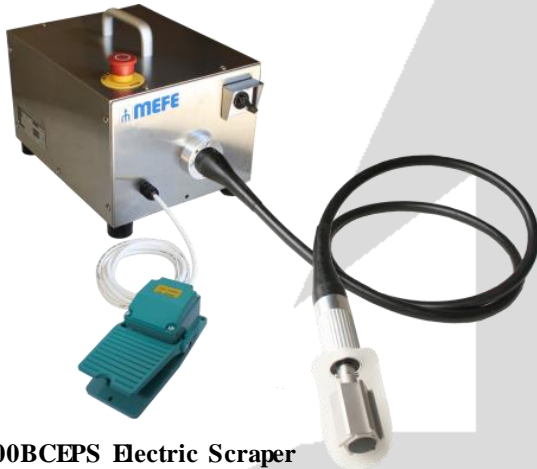
Plastic cover on scraper to avoid spraying hair

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 250V 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**

## Spare Parts

<b>200BC32</b>	<b>Standard Scaling Spindle</b>
<b>200BC61</b>	<b>Large Scraping Spindle</b>
<b>200BC70</b>	<b>Large Shaving Spindle</b>
<b>200BC70B</b>	<b>Shaving Blades</b>
<b>200BC18</b>	<b>Transmission Shaft S/Steel</b>
<b>200BC19</b>	<b>Flange Connecting Plate</b>
<b>200BC23</b>	<b>Rubber Handle</b>
<b>200BC 20B</b>	<b>Drive Flex Shaft 1.5M Long</b>
<b>200BC 20C</b>	<b>Drive Flex Casing 1.5M Long</b>
<b>200BC 20D</b>	<b>Drive Flex Shaft T 2M Long</b>
<b>200BC 20E</b>	<b>Drive Flex Casing 2M Long</b>
<b>200BC413</b>	<b>Mounting Screws</b>

An Electric FishScaler 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)



**CAT 200BC Electric Fish Scaler 1/2HP (0.38kw)**

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**

Stainless Steel cover  
Shaver head fitted with 6 shaver rotating blades



**200BC3070 Shaver Handpiece Complete**

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

# 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.

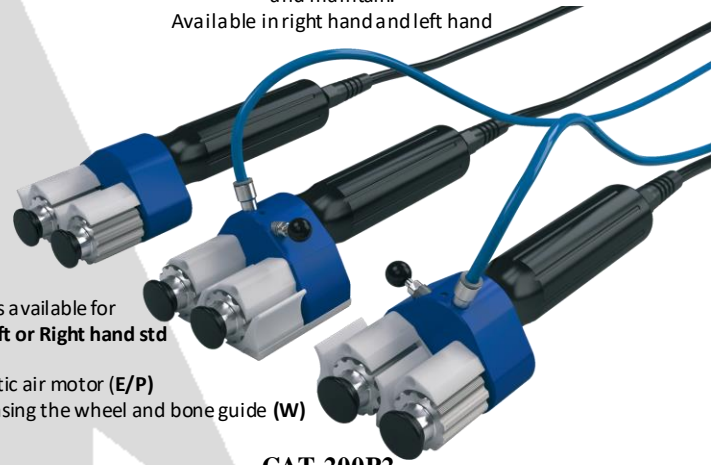
- Adjustable speed for optimal efficiency
- Increased water flow for more efficient cleaning
- Robust water valve
- Available in right hand and left hand

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 200P1**  
**Pin Bone Remover**



**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)

	<b>CAT 200P1(R/L)(E/P)</b>	<b>CAT 200P2(R/L)(E/P)</b>
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 340S10 Shucking bit**  
Oyster shucking Bit - front screw



**CAT 340S Electric Oyster Shucking Machine**