

Countertop Vacuum Packaging Machine

- Stainless steel construction
- High density transparent lid
- Easy to use touch control pad
- Great for portion control
- Keeps products fresh
- Chamber size: 16.5"w x 17"d x 6.69"h
- 21.5"w x 19.3"d x 20"h
- Pump size: 20M 3/h
- Cycle time: 10-125 seconds
- 120V



BMCVP01

\$3626⁰⁰



Nirey Knife Sharpener

- 2 foam wheels at proper angles provide easy, safe, fast and effective results
- Sharpens to the desired 15° bevel in as little as 10 seconds
- 13"w x 4.5"d x 4.9"h
- 100-120V



KE-280

\$148⁵⁰



Meat Grinder/Chopper & Attachments

- Designed and engineered for commercial food service establishments
- Grinder features a heavy duty 1 hp motor that can grind 8-12 lb of product per minute
- MC-12 comes with a Stainless Steel #12 Meat Grinder Head, Worm, (2) #12 Plates (1/8" & 3/16"), (2) #12 Knives, Pan, Sausage Stuffing Tube & Stomper
- 115V



GS-12



MC-12



TN-12



MC-12 Meat Grinder/Chopper

\$655.50

GS-12 Grater/Shredder, #12 Hub, w/1 Disc, NSF

\$525.00

VS-12 9" Vegetable Slicer, #12 Hub, NSF

\$549.00

TN-12 Meat Tenderizing Attachment, #12 Hub

\$275.00

DynaCube Dicer

- Rapidly cuts food in cubes, sticks or slices
- Patented system assures a clean cut of vegetables, fruit and cooked meat
- Includes one set of dicing blades - your choice of 5 sizes
- 18" x 19" x 13" unfolded
- Available blade sizes: 1/8", 1/4", 3/8", 1/2" and 3/4"
- Grid system made of surgical S/S



DC-3

\$339⁰⁰



EXTRA BLADE SETS

- AC060** 1/8" Blade Size
- AC061** 1/4" Blade Size
- AC062** 3/8" Blade Size
- AC063** 1/2" Blade Size
- AC064** 3/4" Blade Size

Your Choice!
\$135⁰⁰ EA

Hand Mixer

- 9,000 RPM
- Non-detachable 12" stainless steel immersible mixing/cutting tube and blade
- Will blend, mix, puree, emulsify up to 10 gallons
- Ideal for soups, sauces and dressings



PMX 98
4" dia x 24"l

\$464⁰⁰



SANITIZING TIP

Proper cleaning and sanitizing processes require that work areas should always be cleaned between the preparation of cooked and raw foods. If an area or piece of equipment is used continuously (with no change in food type), it should be cleaned every four hours. This is the amount of time during which the number of microorganisms can grow large enough to cause a major outbreak.