



YOUR EXPERTS IN FOOD PROCESSING



MOBILE CONTAINER SOLUTIONS FOR THE FOOD TRADE AND INDUSTRY

Go to our website at www.dms-maschinen.de or visit our permanent exhibition next to our office to experience the different options.





PRODUCT OVERVIEW

2023



DEAR CUSTOMER,

DMS Maschinensysteme has been a family business in Saarbrücken for over 40 years.

Our product range includes food processing machines for small to large meat-processing companies, for supermarkets and the catering industry.

In addition to selling the machines, we provide you with the full service for satisfied customers.

We advise you on the selection of suitable equipment, install and adjust the machines on site, support you during commissioning, train your staff in the handling of new equipment and ensure the smooth maintenance of your machinery.

Our representatives in the field will be happy to demonstrate the requested machines in your location and explain the technical details of every machine in person. You may also visit our permanent exhibition in Saarbrücken anytime.

We look forward to getting in touch with you,

Your team at DMS-Maschinensysteme.



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CUTTERS

Thanks to their high-precision finish, DMS cutters convince with very quiet and low-vibration operation even in high speed ranges.

The careful arrangement of all the operating elements follows the needs of the user and meets the requirements of occupational health and safety, so that all DMS cutters are certified by the statutory accident insurance (DGUV) of the German employers' liability insurance association.



SMALL CUTTER WITH A GREAT PROFILE

Professional Design in a Small Space

The DMK 20 S impresses with its extremely quiet, low-vibration operation, even in the high speed range. The elaborate manufacturing of the individual components is carefully and precisely coordinated. The stainless steel cutter bowl has an extremely precise concentricity, which allows the cutter blades to be adjusted closely to the bowl radius.



DMK 20 S

Specifications

	DMK 20 S	DMK 20 C2
Bowl volume (litres)	20	20
Capacity (ca. kg)	16	16
Number of blades	3	6
Revolutions (rpm)	1400 / 2800	1500 / 3000
Power of blade shaft (kW)	2,7 / 3,4	3,3 / 4,5
Voltage	400	400
Control voltage	24	24
Safety fuse (A)	16 (delay)	16 (delay)
Dimensions (mm)		
Width	830	830
Depth	750	800
Height	970	630
Weight (kg)	140	200
Optional	Dial thermometer	Mobile undercarriage

Compact and mobile

Thanks to its compact, robust and precise design, the DMK 20 C2 table cutter is the ideal table cutter for small to medium-sized meat-processing companies, the upscale gastronomy as well as large kitchens and catering. The well thought-out design offers the user almost unlimited use in all areas of application.

The machine is equipped with two independently operable, powerful engines that provide the unit with control versatility. The optional robust, mobile undercarriage ensures its mobility.



DMK 20 C2



All DMS cutters are
BG certified

ROBUST CUTTER WITH VERSATILE APPLICATION

Professional Design

This high-quality cutter was designed to ensure versatile use for the production of various foodstuffs. The powerful motor output of 11 kW in combination with the infinitely variable control of the cutter shaft (from 1000 - 3600 rpm) as well as the infinitely variable mixing speed (from 100 - 300 rpm) open up a wide range of applications.

The clear arrangement of the control panel with push buttons and rotary potentiometer for variable speed adjustment ensure user-friendly operation. The range of applications is extended by the additional separately switchable bowl motor with two speeds.



DMK 45 C2



All DMS cutters are
BG certified

- DMK 45 V2
- Vario-mixing
 - Continuous speed regulation



Specifications

	DMK 45 C2	DMK 45 V2
Bowl volume (litres)	45	45
Capacity (ca. kg)	32	32
Number of blades	6	6
Revolutions (rpm)	1500 / 3000	1000 - 3600
Mischgang (U/min)	-	150 - 300
Power of blade shaft (kW)	8,0 / 9,5	11
Voltage	400	400
Control voltage	24	24
Safety fuse (A)	32 (delay)	32 (delay)
Dimensions (mm)		
Width	1071	1071
Depth	897	897
Height	1083	1083
Weight (kg)	380	395

ROBUST CUTTER WITH VERSATILE APPLICATION

Professional Design

Due to its compact and robust design, the DMK 80 C2 floor-standing cutter is the ideal cutter for larger meat processing companies. The well thought-out design offers the user almost unrestricted use in all areas of application. The machine is equipped with two independently operable, powerful motors that offer a high degree of control versatility.

The cutter impresses with its extremely quiet, low-vibration operation, even in the high speed range. The elaborate manufacturing of the individual components is carefully and precisely coordinated. The thick-walled cutter bowl, cast from high-quality stainless steel, has an extremely precise concentricity, which allows the cutter blades to be adjusted closely to the bowl radius. The bearing technology of the cutter bowl allows long-lasting use even at high speed.



DMK 80 C2



All DMS cutters are
BG certified



DMK 80 C2AW

- Digital thermometer
- Ejector unit

Specifications

	DMK 80 C2	DMK 80 C2AW
Bowl volume (litres)	80	80
Capacity (ca. kg)	64	64
Number of blades	6	6
Revolutions (rpm)	1500 / 3000	1500 / 3000
Power of blade shaft (kW)	18,0 / 21,0	18,0 / 21,0
Voltage	400	400
Control voltage	24	24
Safety fuse (A)	63 (delay)	63 (delay)
Dimensions (mm)		
Width	1352	1352
Depth	1145	1145
Height	1200	1200
Weight (kg)	1030	1080
Optional		Mechanical ejector unit

ROBUST CUTTER WITH VERSATILE APPLICATION

Professional Design

This high-quality cutter enables versatile use for the production of a wide variety of foodstuffs. The powerful motor output of 23 kW in combination with the infinitely variable control of the cutter shaft (1000 - 3600 rpm) as well as the infinitely variable mixing speed (100 - 300 rpm) open up a wide range of applications.



The clear arrangement of the control panel with push-buttons and rotary potentiometer for infinitely variable adjustment of the speeds ensure user-friendly operation. The range of applications is extended by the additional separately switchable bowl motor with two speeds. The ejector unit, available as an option, enables optimum and effortless emptying of the filled cutter keys.



DMK 80 V2



All DMS cutters are
BG certified



DMK 80 V2AW

- Vario-Mixing
- Stepless speed adjustment
- Ejector unit
- Digital thermometer

Specifications

	DMK 80 V2	DMK 80 V2AW
Bowl volume (litres)	80	80
Capacity (ca. kg)	64	64
Number of blades	6	6
Revolutions (rpm)	1000 - 3600	1000 - 3600
Mischgang (U/min)	150 - 300	150 - 300
Power of blade shaft (kW)	23	23
Voltage	400	400
Control voltage	24	24
Safety fuse (A)	63 (delay)	63 (delay)
Dimensions (mm)		
Width	1352	1352
Depth	1145	1145
Height	1200	1200
Weight (kg)	1200	1250
Optional		Mechanical ejector unit

ROBUST CUTTER WITH VERSATILE APPLICATION

Professional Design

Due to its robust construction, the stand-up cutter DMK 120 V2AW is the ideal cutter for larger meat processing companies. The well thought-out design offers the user almost unrestricted use in all areas of application. The machine is equipped with two independently operable, powerful motors that offer a high degree of control versatility.

The cutter impresses with its extremely quiet, low-vibration operation, even in the high speed range. The elaborate manufacturing of the individual components is carefully and precisely adjusted to each other. The thick-walled cutter bowl, cast from high-quality stainless steel, has an extremely precise concentricity, which allows the cutter blades to be set closely to the bowl radius. The bearing technology of the cutter shaft allows long-lasting use even at high speed.



All DMS cutters are
BG certified



- DMK 120 V2AW
- Vario-Mixing
 - Stepless speed adjustment
 - Ejector unit
 - Digital thermometer

Specifications

	DMK 120 V2AW
Bowl volume (litres)	120
Capacity (ca. kg)	96
Number of blades	6
Revolutions (rpm)	1000-4000
Mischgang (U/min)	150-300
Power of blade shaft (kW)	30
Voltage	400
Control voltage	24
Safety fuse (A)	63 (delay)
Dimensions (mm)	
Width	2230
Depth	1531
Height	1272
Weight (kg)	1965
Optional	Ejector unit



FILLING MACHINES

DMS hydraulic and automatic fillers are compact, robust, powerful, easy to clean and low-maintenance. Thanks to their design, they are easy to operate and suitable for different operating sizes. All DMS filling machines are BG certified.





All DMS filling machines are BG certified



HYDRAULIC FILLING MACHINES

Due to the compact, robust and powerful design, our various models are suitable for small to medium-sized meat processing businesses, for gastronomy as well as canteen kitchens and catering up to supermarkets in multi-shift operation.

Their high dead weight offers very good stability despite their mobile design, and the high construction guarantees ergonomic working. The closed oil system prevents cleaning or condensation water from entering the oil circuit, which makes the machines low-maintenance and increases their service lifespan.



All hydraulic fillers and filling machines can be supplied with larger filling volumes on request.



Specifications

	DF 150 E	DF 250 X	DF 25 C	DF 40 X
Cylinder volume (litres)	15	25	25	40
Pump pressure (bar)	120	130	150	150
Power (kW)	0,55	0,75	1,5	1,5
Voltage	400	400	400	400
Control voltage	24	24	24	24
Safety fuse (A)	16 (delay)	16 (delay)	16 (delay)	16 (delay)
Dimensions (mm)				
Width	381	520	363	515
Depth	441	430	499	532
Height	1003	1170	1155	1115
Weight (kg)	100	130	130	210
Accessories	Tool to dismantle pistons 3 filling pipes (14, 20, 30 mm)	Tool to dismantle pistons 3 filling pipes (14, 20, 30 mm)	Tool to dismantle pistons 3 filling pipes (14, 20, 30 mm)	Tool to dismantle pistons 3 filling pipes (14, 20, 30 mm)



AUTOMATIC FILLING MACHINE

The all-rounder for the sausage kitchen

Due to its powerful design, the automatic filler DF 32 A is the ideal filling machine for filling, portioning and twisting off all types of sausage. With a portioning speed of up to 200 portions/minute and a portioning range of and a portioning range from 5g to 10,000g (adjustable in 0.1g increments), the automatic filler is suitable for medium-sized meat-processing companies and supermarkets in multi-shift operation.

The high dead weight offers high stability despite the mobile design. All relevant settings such as weight, number of portions, number of twists, timelapse between portions etc., can be entered by operating the user-friendly touchscreen display.

The closed oil system with its stainless steel oil tank prevents cleaning or condensation water from entering the oil circuit. This makes the machine low-maintenance and increases the service life of the hydraulic pump and the control valves. The piston rod is made of stainless steel, which guarantees a long service life of the hydraulic cylinder.

DF 32 A
▪ With twisting and portioning



Specifications

	DF 32 A
Cylinder volume (litres)	32
Pump pressure (bar)	160
Max Portionierungen/min	200
Abdreh-Anzahl	0 - 10
Power (kW)	2,6
Voltage	400
Control voltage	24
Safety fuse (A)	16 (delay)
Dimensions (mm)	
Width	700
Depth	745
Height	1570
Weight (kg)	380
Accessories	Tool to dismantle pistons 3 filling pipes





MINCERS

DMS mincers are available as floor-standing or counter-top versions, with or without cooling. Their robust construction makes them virtually maintenance-free and, thanks to a unique screw design, allows for nearly residue-free minced meat production.

The mincers are equipped with a safety technology that prevents the auger from starting after the locking nut has been loosened, thus providing the required safety. All DMS mincers comply with the European standard EN 12331.



COOL MINCERS

Freshness of the highest quality - without leftovers and accurate to the gram!

DMS countertop cool mincers produce the finest minced meat using the latest cooling and cutting technology. The high-quality meat selected by the customer (e.g. for the production of tartar) can be minced right in front of the customer - you cannot get more confidence and proof of quality than this!

The specially designed screw conveys almost exactly to the gram, no residues remain in the screw. Due to their robust construction, the grinders are almost maintenance-free, and the removable auger housing makes cleaning a piece of cake.

The protective cover is made of Plexiglas. Due to the insulation technique, almost no condensation forms on the machine even at warmer ambient temperatures.

DWK 82 S2



DWK 82 GP



Specifications

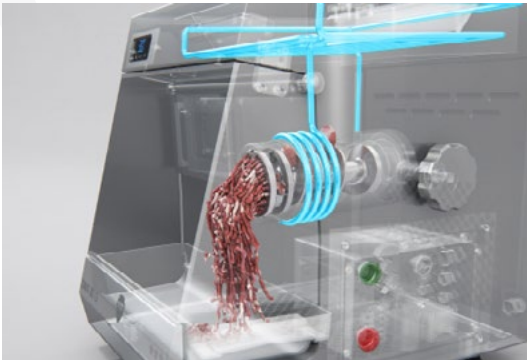
	DWK 82 S2 / 22 S2	DWK 82 GP	DWK 82 G / 22 G
Theoretical output (kg/h)	300	300	300
Power (kW)	1,1	1,1	1,1
Voltage	400	400	400
Safety fuse (A)	16	16	16
Dimensions (mm)			
Width	306	416	416
Depth	346	556	556
Height	512	574	574
Weight (kg)	40	70	65
Accessories	<ul style="list-style-type: none">1 Tool to dismantle the cutting unit1 Wrench for the cap nut1 Stamper1 Dummy plug	<ul style="list-style-type: none">1 Tool to dismantle the cutting unit1 Wrench for the cap nut1 StamperPortioning unit	<ul style="list-style-type: none">1 Tool to dismantle the cutting unit1 Wrench for the cap nut1 Stamper1 Dummy plug



DWK 82 G / 22 G



DWK 82 G in action!



Cutting system in all mincers

- Unger H82 consisting of:**
- 1 Pre-cutter
 - 1 Breaker plate, 3 mm
 - 1 Knife with 3 blades (exchangeable)
 - Coded plain washer

- Enterprise E22 consisting of:**
- 1 Knife with 3 blades (exchangeable)
 - 1 Breaker plate, 3 mm
 - Coded plain washer



TABLE-TOP AND FLOOR MODEL MINCERS

Compact and powerful

DMS mincers are the ideal machines for professional meat processing in medium-sized craft businesses and supermarkets.

Their powerful design enables theoretical conveying capacities of up to 1600 kg/h. The mincer housing can be removed quickly and easily. The smooth surfaces and the fold-down intervention protection in the mincer bowl, which is equipped with a magnetic safety sensor, make cleaning easy.

As an optional accessory, a separator that separates the meat from cartilage and tendons can be mounted on the machine.



DTX 98

Specifications

	DTX 98	DTX 32
Cutting system	Unger 98 consisting of: <ul style="list-style-type: none">▪ 1 Pre-cutter▪ 1 Breaker plate▪ 1 Knife▪ 1 Coded plain washer	Enterprise 32 consisting of: <ul style="list-style-type: none">▪ 1 Knife▪ 1 Breaker plate▪ Coded plain washer
Theoretical output (kg/h)	ca. 500	ca. 500
Power (kW)	2,2	2,2
Voltage	400	400
Safety fuse (A)	16	16
Dimensions (mm)		
Width	518	518
Depth	641	641
Height	652	652
Weight (kg)	70	70
Accessories	<ul style="list-style-type: none">▪ 1 Stamper▪ 1 Dummy plug▪ 1 Tool to dismantle the cutting unit▪ 1 Tool dismantle the screw nut	<ul style="list-style-type: none">▪ 1 Stamper▪ 1 Dummy plug▪ 1 Tool to dismantle the cutting unit▪ 1 Tool dismantle the screw nut
Optional	<ul style="list-style-type: none">▪ Mobile undercarriage▪ Also available as mix grinder	<ul style="list-style-type: none">▪ Mobile undercarriage▪ Also available as mix grinder

DSW 114 D / 32 D



Specifications

	DSW 114 D	DSW 32 D
Cutting system	Unger D 114, 5 pcs., consisting of: <ul style="list-style-type: none">▪ 1 Pre-cutter▪ 2 Breaker plates (by choice)▪ 2 Knives▪ 1 Coded plain washer	Enterprise E32, 2 pcs. consisting of: <ul style="list-style-type: none">▪ 1 Knife▪ 1 Breaker plate (by choice)▪ 1 Coded plain washer
Theoretical output (kg/h)	1600	1600
Einwurfschacht mit Sicherheitsmagnet-sensor (mm)	95 x 95	95 x95
Power (kW)	4	4
Voltage	400	400
Safety fuse (A)	16	16
Dimensions (mm)		
Width	668	668
Depth	1255	1255
Height	1130	1130
Weight (kg)	140	140
Accessories	<ul style="list-style-type: none">▪ 1 Stamper▪ 1 Tool to dismantle the cutting unit▪ 1 Tool dismantle the screw nut	<ul style="list-style-type: none">▪ 1 Stamper▪ 1 Tool to dismantle the cutting unit▪ 1 Tool dismantle the screw nut



AUTOMATIC MINCERS

Excellent conveying and cutting quality, even with large batches.

SW 100 FB



Specifications

	SW 100 FB	MWK 32-80	MW 52-120
Cutting system	Enterprise E32	Enterprise E32	Enterprise E52
Diameter of breaker plate (mm)	100	100	130
Output with 3 mm breaker plate, ca. (kg/h)	950	1050	2000
Filling height (mm)	1111	1268	1269
Outlet height (mit Haube) (mm)	600	591 (533)	512 (464)
Funnel volume (l)	45	80	120
Noise level dB(A)	75	70	67,8
Wire cross-section (mm²)	1,5	2,5	6
Main motor drive / protection class IP55 (kW)	2,9	3,0	7,5
Mixing drive / protection class IP55 (kW)		0,75	1,1
Nominal current at 400 V - main drive (A)	6,9	7,1	15,2
Nominal current at 400 V - mixing drive (A)		2,3	2,6
Engine voltage (3Ph) (V)	400	400	400
Nominal current at 400 V (A, inert)	16	16	32
Dimensions W x D x H (mm)	547 x 895 x 1111	685 x 1237 x 1325	824 x 1351 x 1336
Net weight (kg)	106 – 110	290 – 300	520 – 530

MWK 32-80



MW 52-120





FOOD PROCESSING

On the following pages you will find everything you need for cutting, sawing, smoking, cooking, scalding and shaping meat. In proven DMS stainless steel quality.



BONE SAWS

Perfect edge retention, precise cut and excellent cutting speed.



K 220



Available with stationary or mobile undercarriage

K 330 S



K 260



Specifications

	Kolbe K 220	Kolbe K 260	Kolbe K 330 S
Wheel diameter (mm)	220	260	300
Bandsaw blade (mm)	1820 x 16	2170 x 16	2490 x 16
Cutting side outlet (mm)	185	225	280
Cutting stroke (mm)	210	240	300
Band speed (m/s)	16	19	22
Portioning range (mm)	15 - 165	5 - 210	5 - 270
Desk dimensions (mm)	405 x 585 x 385	460 x 660 x 880	590 x 765 x 910
Sliding table WxD (mm)	-	-	315 x 351
Power (kW)	1,1	1,1	1,5
Voltage	400	400	400
Dimensions (mm)			
Width	407	679	749
Depth	619	702	815
Height	995	1692	1762
Weight (kg)	70	100	140

CHOP SLICERS

High performance and a precise cutting pattern ensure versatile application possibilities.



DKS 701



Specifications

	DKS 701
Shaft length (mm)	700
Shaft size (mm)	200 x 240
Cutting performance (slices / min)	30 / 60
Continuous cutting speed	Yes
Operating pressure (bar)	40
Power (kW)	2,2
Voltage	400
Safety fuse (A)	16
Dimensions (mm)	
Width	1810
Depth	808
Height	1360
Weight (kg)	300
Accessories	<ul style="list-style-type: none">• 1 Plain or• 1 Serrated knife



MEAT SLICERS

High precision even at low cutting thickness

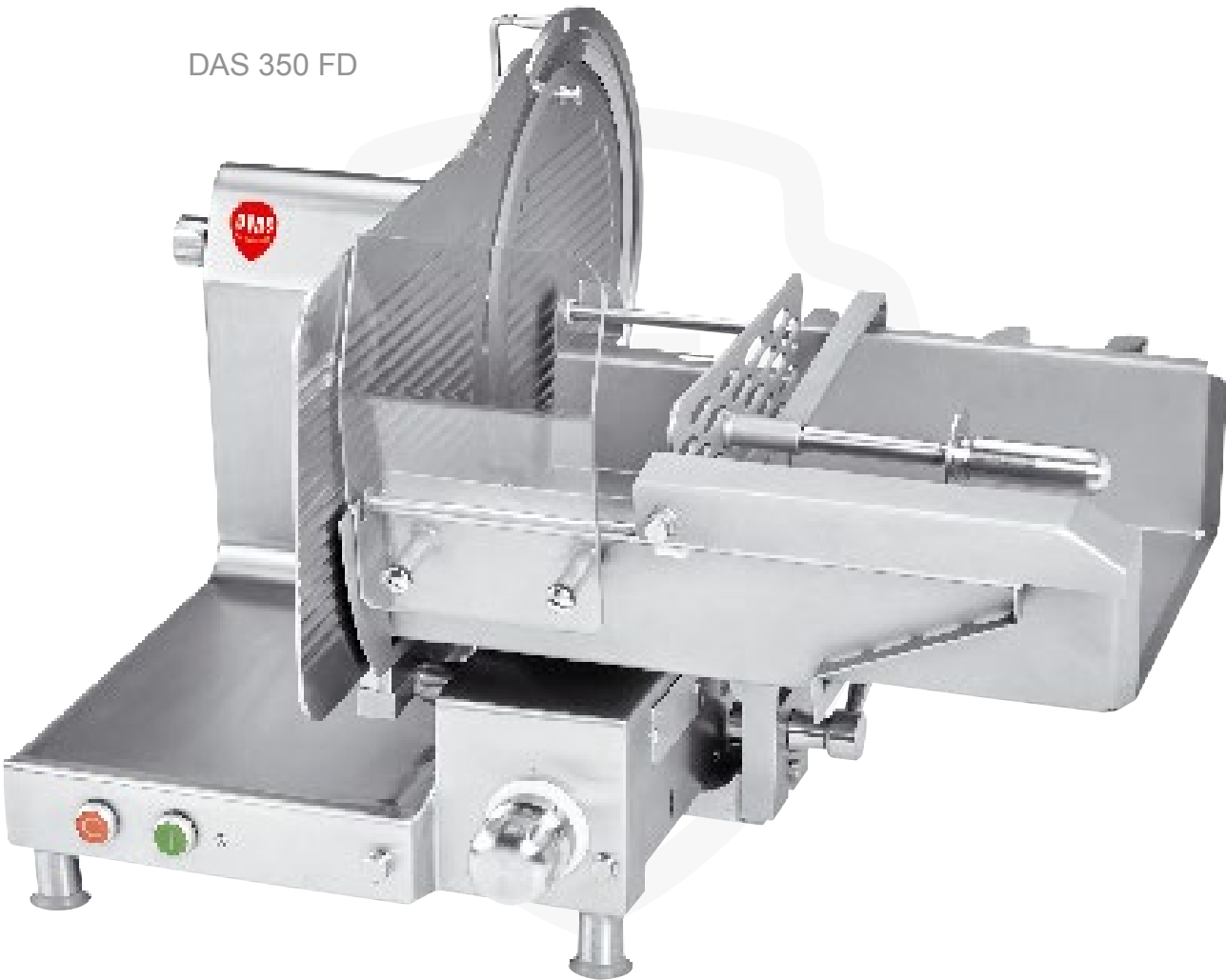
The all-stainless steel meat slicer has a carriage with an extra-large support surface for meat and ham. The cutting thickness can be adjusted continuously from 0 to 20 mm. The maintenance-free geared motor with direct drive makes the meat slicer the ideal machine for medium-sized and supermarkets. The machine is very easy to clean thanks to the ground stainless steel, the straight surfaces and the removable carriage.



DAS 350 SD



DAS 350 FD



Specifications

	DAS 350 FD	DAS 350 SD
Blade rotation speed (rpm)	200	200
Blade diameter (mm)	350	350
Cutting thickness (mm)	0 - 20	0 - 20
Cutting height (mm)	265	235
Power (kW)	0,3	0,3
Voltage	400	400
Draining function	No	No
Blade quick-release	No	No
Dimensions (mm)		
Width	780	610
Depth	830	790
Height	518	600
Weight (kg)	55	55
Required shelf space (mm)	590 x 450	590 x 450

SCHNITZEL MAKER DSP 350

Ideal for pressing all kinds of meat

The DSP 350 scallop maker allows you to press all types of meat, from Wienerschnitzel to roulade. Different thicknesses can be pressed and cuts and trimmings can be used in their entirety.

Slices from 1-20 mm can be pressed. The machine is completely made of stainless steel and therefore very easy to clean. The pressing plates are available in serrated or smooth form.



Specifications

	DSP 350
Theoretical output (pcs. / min)	15 - 20
Voltage	400
Dimensions (mm)	
Width	370
Depth	580
Height	684
Weight (kg)	145
Optional	serrated plate



MEAT MIXING MACHINES

It's all in the mix! For meat, spices and salads

With respective bowl capacities of 60 and 90 litres, the DMM 60 V and 90 V are ideally suited for use in medium-sized meat processing plants and supermarkets in multi-shift operation due to their powerful design.

Processing of small quantities from 2 kg up to 50 kg and the fold-down bowl allows easy emptying of the bowl. The sophisticated technology and the solidly dimensioned gear components guarantee high reliability.

The well thought-out design enables easy handling and both practical use and cleaning leave no wishes unfulfilled.



DMM 90 VM

with separate dish drive.
Also available without dish drive as
DMM 60 V / DMM 90 V.



Specifications

	DMM 60 VM	DMM 90 VM
Bowl volume (litres)	ca. 60	ca. 90
Capacity (kg)	ca. 35	ca. 50
Power (kW)	0,75	0,75
Voltage	400	400
Dimensions (mm)		
Width	600	600
Depth	817	854
Height	1073	1114
Weight (kg)	105	110



MEAT MIXING MACHINES



DMM 275 MAX with feeding



Specifications

	DMM 80 H	DMM 125 H	DMM 180 H	DMM 275 MAX mit Beschickung
Bowl volume (litres)	80	125	180	275
Capacity (kg)	45	85	130	200
Power (kW)	1,1	1,5	1,5	3
Voltage	400	400	400	400
Dimensions (mm)				
Width	870	970	1070	1451
Depth	580	640	650	1902
Height	1200	1100	1120	1470
Weight (kg)	160	190	210	380



FOOD FORMER

Form professionally and economically

The DHF 2000 consists of a forming roller with forming head. It is designed to produce up to 800 hamburger patties per hour. Our hamburger former provides precise portion control for hamburger patties and meatballs. A forming head gently shapes the portions with minimal pressure. The formed portion is deposited onto the conveyor belt (with or without a paper) for further processing or packaging.



The mass to be formed is filled into the feed funnel and the rotating arm gently presses the dimensions into the forming roller. The thickness of the patties - and thus the weight - can be continuously adjusted in the forming roller from 5-25 mm. Special sizes are available.

When the drum rotates, the forming head is pressed outwards and a stainless steel wire separates the ready-formed mass from the forming drum and places it on the conveyor belt. The machine has a continuously adjustable speed on the moulding roller. The machine can be operated via a foot pedal.

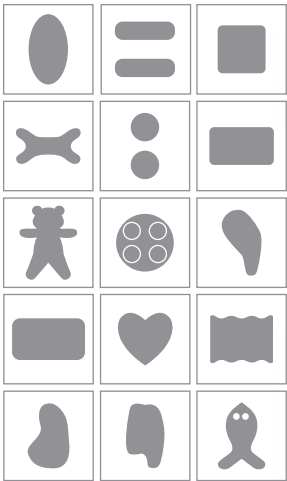
Specifications

	DHF 2000
Contiuous belt speed	Yes
Max.paper dimensions (mm)	135 x 135
Max. diameter single form (mm)	130
Max. diameter double form (mm)	2 x 50
Funnel volume (l)	20
Power (kW)	0,75
Voltage	230
Dimensions (mm)	
Width	570
Depth	617,5
Height	629
Weight (kg)	68
Optional	<ul style="list-style-type: none">• Funnel: 40 Liter• Mobile undercarriage• Longer conveyor belt (820 mm)• Paper dispenser: max. paper dimensions of 135 x 135 mm• Foot pedal

DHF 2000



available additional forms





SMOKING AND COOKING CHAMBER

Ideal smoke generation through a stainless steel friction wheel

The DRK 1500 is particularly suitable for use in craft businesses. Appropriate smoke generators can be selected.

Cooking, baking, cold smoking, climate smoking, hot smoking, steam smoking, maturing, reddening, drying, interval showering - one system for all production and refinement steps.



The DRK 1500 can be accessed from the floor by default, the door is available with right and left hinges. The heating can be performed electrically, with oil, gas or steam. The use of special insulation material provides full thermal protection and guarantees the lowest possible energy consumption at full capacity. The built-in high-performance fan with switchable two- or three-speed motor ensures uniform and rapid heat transfer and equally uniform steam and smoke distribution throughout the chamber volume.

The automatic self-cleaning system will keep the unit running reliably and evenly for years. The DRK 1500 is equipped with automatic flap control, finely adjustable interval humidification, core temperature control technology and an acoustic end signal. All units can be equipped with cooling and an automatic door opener.

Specifications

	DRK 1500
Smoke generation	Friction smoke engine type RBR-700, 4 kW with stainless steel friction wheel
Heating mode	electric, 18 kW
Temperature range (°C)	0 - 160
Humidity range (%)	10 - 99
Voltage	400
Dimensions (mm)	
Width	1260
Depth	1050
Height	2250
Accessories	1 Kammerwagen



DRK 1500

More sizes available on demand

KETTLES

Ideal for scalding sausages and cooking soups and stews

The DMS cooking kettles offer ideal heating properties for scalding sausages and cooking soups, kettle meat and stews.



The ready-to-plug-in design with extra-long cable enables immediate commissioning and flexible choice of location. The conical drain tap is highly leak-proof and can be easily dismantled for cleaning purposes.

More sizes available on demand!

Specifications

	DK 120 F	DK 150 F
Volume (l)	120	150
Power (kW)	8	9
Voltage	400	400
Outer dimensions		
Diameter (mm)	600	660
W x D (mm)	-	-
Height (mm)	860	860
Inner dimensions		
Diameter (mm)	540	600
Height (mm)	530	530
Optional	Boiler floater	Boiler floater



Specifications

	DK 200 F rounded / rounded	DK 200 F square / rounded	DK 300 F rounded / rounded	DK 300 F square / square
Volume (l)	200	200	300	300
Power (kW)	2 x 8	2 x 8	3 x 8	3 x 8
Voltage	400	400	400	400
Outer dimensions				
Diameter (mm)	760	-	960	-
W x D (mm)	-	900 x 900	-	1120 x 1150
Height (mm)	860	920	860	940
Inner dimensions				
Diameter (mm)	Ø 760	700	700	700
Height (mm)	860	530	530	530
Optional	Digital time and temperature control with stirrer	Digital time and temperature control with stirrer	Digital time and temperature control with stirrer	Digital time and temperature control with stirrer



**PACKAGING
AND MORE**



VAKUUM PACKAGING MACHINES

Preserve freshness, guarantee freshness

DMS vacuum packers have a high-performance vacuum pump and thus enable time-optimised packaging of the goods. The vacuum bags can be sealed with single, double or separation welding.

The sealing bars have a plug-in contact and can be easily removed for cleaning. The vacuum chamber is a deep-drawn stainless steel chamber with large radii, making it very easy to clean.

From the 401 series onwards, the vacuum chambers have a domed lid which allows a larger packaging volume.

DMV 271



Seal configuration



DMV 401



Seal configuration



DMV 461



Seal configuration



Specifications

	DMV 271	DMV 401	DMV 461
Net usable seal length (mm)	280	420	2 x 520
Max. produce height (mm)	100	180	220
Net usable chamber size L x W (mm)	280 x 310	420 x 370	500 x 520
Seal configuration	L	L	S&S
Lid type	Domed lid	Domed lid	Domed lid
Vacuum pump volume (m³)	4	21	40
Voltage	220/240V - 1Ph - 50/60Hz	220/240V - 1Ph - 50/60Hz	400V - 3Ph - 50Hz
Dimensions (mm)			
Width	371	530	710
Depth	500	590	780
Height	340	460	1040
Weight (kg)	27	55	137

Specifications

	DMV 620 LL
Net usable seal length (mm)	620
Max. produce height (mm)	230
Net usable chamber size L x W (mm)	620 x 520
Seal configuration	2 x LL Double fin sealing
Lid type	Domed stainless steel lid
Vacuum pump volume (m³)	63
Voltage	400V - 3Ph - 50Hz
Dimensions (mm)	
Width	1440
Depth	900
Height	1205
Weight (kg)	425

DMV 620 LL

Seal configuration





MANUAL PACKAGING MACHINES

Freshly wrapped lasts longer!

With their sophisticated design, DMS hand packers are ideal for odourless and leak-free packaging of meat and fish in the counter area of small to medium-sized businesses as well as supermarkets.

The optional, mobile base frame ensures the desired mobility.



Specifications

	DHA 400	DHDH 650	DHAF 420	DHAH 420
Width of cutting bar (mm)	400	650	420	420
Power (W)	400	450	400	400
Voltage	230	230	230	230
Dimensions (mm)				
Width	580	740	480	480
Depth	600	800	730	600
Height	180	200	170	370
Weight (kg)	8	18,0	11,0	12,6
Optional	Mobile undercarriage	Mobile undercarriage	Mobile undercarriage	Mobile undercarriage



FLAKE ICE MAKER

Always keeps a cool head

The process is based on a drum rotating in a water bath, which has a surface temperature of approx. -20°C. The ice layer created by the rotation of the drum is scraped off at a point outside the water bath. The detached flake ice can either be processed immediately or stored in a suitable container.



Specifications

	DSE 141
Type of ice	Flake ice
Output (kg /24 h)	140
Cooling agent	R 449 A
Power (kW)	0,56
Voltage	230
Dimensions incl. reservoir (mm)	
Width	600
Depth	820
Height	1580
Weight (kg):	130



CHEESE GRATER

From grainy to fine and not just great for cheese

Despite its compact design, the space-saving DKR 110 cheese grater offers an efficient grating capacity of up to 50 kg/h.

Thanks to the different grating discs available separately, a variety of cheeses, but also nuts and chocolate can be grated and crushed ice can also be produced.



Available discs:



Parmesan



3 mm



4 mm



6 mm



8 mm



DKR 110



Also suited to mince nuts



KNIFE SHARPENERS

Sharpening to perfection

The DNBS 200 D belt grinder is a modified form of the classic belt grinder with polishing wheel.
The machine housing is completely made of stainless steel. The abrasive belt passes through a height-adjustable water bath.



DNBS 200 D

Specifications

	Belt Grinder DNBS 200 D	Knife Sharpener DCS 5
Number of grinding belts	1	-
Number of grinding heads	-	1
Dimensions of grinding belt (mm)	880 x 50	-
Dimensions polishing wheel (mm)	200	-
Revolutions per minute	2950	330
Voltage	400	230
Power (kW)	0,37	0,3
Dimensions (mm)		
Width	360	150
Depth	450	100
Height	315	70
Weight (kg)	29	0,7



By using a grinding head equipped with cylindrical ceramic pins, the DCS 5 enables safe and highly efficient grinding in the shortest possible time.
As there is no significant abrasion during grinding, the unit is mainly used in the counter area.



DCS 5

DCS 5 Online



DISINFECTION CABINETS

With UV-light for the best hygiene

The cabinet housings are made of stainless steel and are designed for easy wall mounting.

The knives are inserted vertically in a removable stainless steel basket so that the number of knives inserted does not depend on the height of the blade. The blade itself is fully UV-irradiated.

The irradiation time can be adjusted via a mechanical timer. The radiation is automatically interrupted when the door is opened.



DSS 20 K



DSS 15 K

Specifications

	DSS 15 K	DSS 20 K
Number of blades	15	30
System	mit Köcher	mit Köcher
UV-lamp (W)	15	30
Voltage	230 V, 50 Hz	230 V, 50 Hz
Dimensions (mm)		
Width	593	1082
Depth	150	150
Height	646	646
Weight (kg)	8,5	14
Optional	Available with or without door lock	Available with or without door lock



We also offer an extensive assortment of butcher knives



Notes





Contact

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