



BONNER®

Cleanliness via hygiene towards automation



2024 / 2028



Company BONNER Ltd. is located near the town of Karlovo, in Plovdiv region, Bulgaria.

- Production area 35 385 m²;
- Build up area 9 660 m²;
- Number of workers and employees - 150;

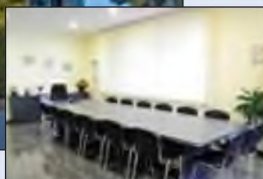
The company is equipped with:

- Machines and equipment for mechanical machining of rotating and prism details;
- Equipment for machining of sheet materials;
- Welding machinery of high class for stainless steel, carbon steel and non-ferrous metals;

Our company offers: Construction and production of electrical and electronic controls, programmable controllers, CNC; Engineering activity regarding complex solutions for designing and building of technological equipment for companies in the food industry and in the pharmacy;

BONNER produces machines and equipment for the meat production and meat processing industry:

- Tubular ways for refrigerators, freezing and cooling tunnels made of stainless steel or deep-hot galvanized, driven and non- driven;
- Restrainers for leading animals in slaughterhouses; Elevators, belt and roller conveyors;
- Technological equipment – mixing machines, guillotines, mixers, presses etc.;
- Mobile and stationary platforms made of stainless steel;
- Electro-mechanical lifting and tilting devices, hydraulic lifting devices made of stainless steel;
- Sanitary and hygiene machines and equipment - hygienic zones, wash basins, sterilizers for machines, knives and steels made of stainless steel;
- Cutting lines, working places, working and cutting tables, made of stainless steel;
- Transporting machines and conveyors made of stainless steel and artificial materials;
- Trolleys for transporting pallets, carts, type "Laska", storey trolleys, rolli for transporting of plastic crates, smocking trolleys for meat, sausages and cheese etc., made of stainless steel;
- Euro-pallets, box pallets made of stainless steel;
- Blood collecting tanks, tubs and machines for brine mixing, containers for food storage etc., made of stainless steel, ham-forms, smocking sticks, trays and others;



The company manufactures stainless steel hygienic equipment for the food industry and for the pharmacy:

- Compact hygienic sluices;
- Hand disinfection units and disinfection tubs;
- Boots cleaning machines and soles cleaning machines;
- Washing machines for knife baskets, hooks, aprons etc. ;
- One or multi-position sinks operated by photo cell or knee valve;
- Liquid soap dispensers, towel dispensers;
- Foam cleaning and disinfection devices;
- Floor drainage elements, box and groove gutters;

We deliver install and offer service (guarantee and out of guarantee) for machines in the meat industry, manufactured by European and world leading companies in this branch.

Hygienic and technological wash-basins page 2



Machines and equipment for personal hygiene page 6



Machines and equipment for washing and disinfection of cutting tools page 16



Equipment for cleaning with foam, accessories page 18



Machines and equipment for washing of inventory page 19



Transporting & loading machines and equipment page 30



Technological machines and equipment page 44



Technological equipment for cutting and selecting of red and white meat page 51



Technological carts, tubs and accessories page 62



Additional equipment page 66



Cabinets and wardrobes page 69



Floor drainage elements page 72



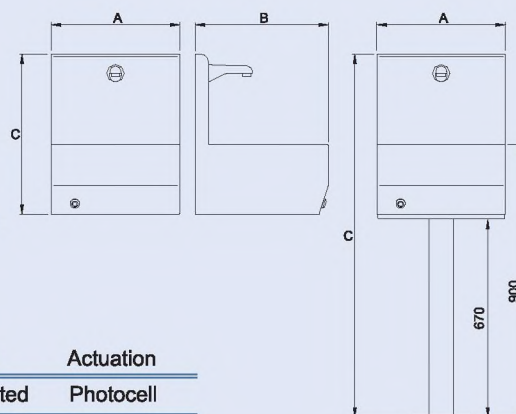
One position sinks with a back board and deeply extended trough



Stainless steel construction, AISI 304 (1.4301). Welded joints, cleaned and lapped with the smoothness of the main material. Deeply extended trough, tightly welded to the body of the sink. Contact-free actuation - operated by photocell or knee valve. Adjusting of water temperature through thermostatic valve. It is available in a wall-mounted or in a free-standing on legs versions.

Technical data:

Cold water inlet: ½"
Hot water inlet: ½"
Water pressure: min 3 bar
Water discharge: 1 ½" orifice
For photocell actuation:
Electrical connection: 230 V/50 Hz
Cable L=1,5 m with plug type "Schuko"



Art. №	AxBxC (mm)	Model	Actuation
12.11.111.000	425x440x530	Wall mounted	Photocell
12.12.111.000	425x440x1200	Free standing*	Photocell
12.11.211.000	425x440x530	Wall mounted	Knee valve
12.12.211.000	425x440x1200	Free standing*	Knee valve

* option: the sink can be manufactured with a back cover

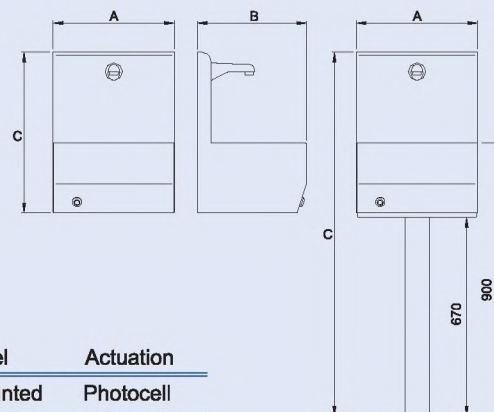
One position sinks with a back board – mono block



Stainless steel construction, AISI 304 (1.4301). Welded joints, cleaned and lapped with the smoothness of the main material. Completely welded construction without any horizontal surfaces for keeping dust or liquids. Contact-free actuation - operated by photocell or knee valve. Adjusting of water temperature through thermostatic valve. It is available in a wall-mounted or in a free-standing on legs versions.

Technical data:

Cold water inlet: ½"
Hot water inlet: ½"
Water pressure: min 3 bar
Water outlet: corrugated pipe DN 32
For photocell actuation:
Electrical connection: 230 V/50 Hz
Cable L=1,5 m with plug type "Schuko"



Art. №	AxBxC (mm)	Model	Actuation
12.11.111.010	400x370x530	Wall mounted	Photocell
12.12.111.010	400x370x1200	Free standing*	Photocell
12.11.211.010	400x370x530	Wall mounted	Knee valve
12.12.211.010	400x370x1200	Free standing*	Knee valve

* option: the sink can be manufactured with a back cover



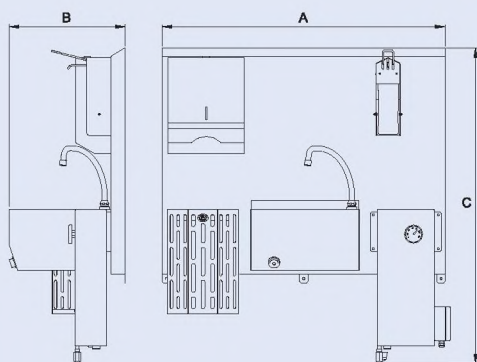
Hygienic wall unit

Complex construction of a hygiene module. Made of stainless steel, AISI 304 (1.4301). Wall mounted. It Consists of:

1. One position contact free sink
With photocell - Art. № 12.11.111.210
With knee valve - Art. № 12.11.211.210
2. Sterilizer for 3 knives and 1 steel - Art. № 07.32.111.100
3. Liquid soap dispenser - Art. № 12.71.000.000
4. Paper towels dispenser - Art. № 02.61.000.000
5. Waste-paper basket - Art. № 02.41.000.000
6. Wall for hanging of the elements,
dimensions: 1000 x 800 x 50 mm.

Technical data:

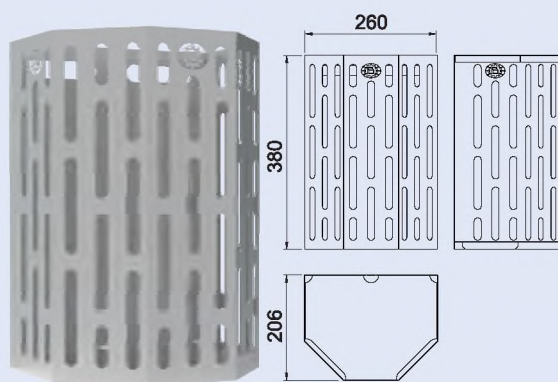
- Contact free sink:
Cold water inlet: ½"
Hot water inlet: ½"
Water pressure: min 3 bar
Water outlet: corrugated pipe DN 32
For photocell actuation:
Electrical connection: 230 V/50 Hz
Cable L=1,5 m with plug type "Schuko"
- Sterilizer for 3 knives and 1 steel:
Cold water inlet: ¾"
Water outlet: ¾"
Electrical connection: 230 V/50 Hz
Power installed: 0,75 kW



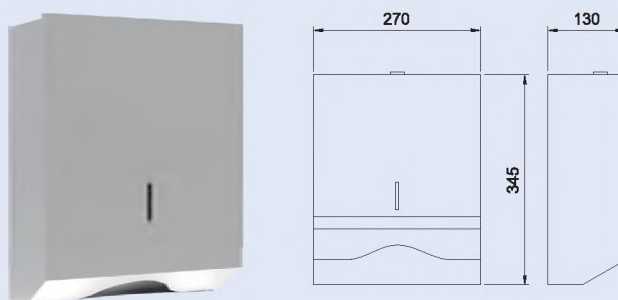
Art. №	AxBxC (mm)	Sink actuation
12.11.100.000	1000x410x1155	Photocell
12.11.200.000	1000x410x1155	Knee valve

Accessories for hygienic wash-basins

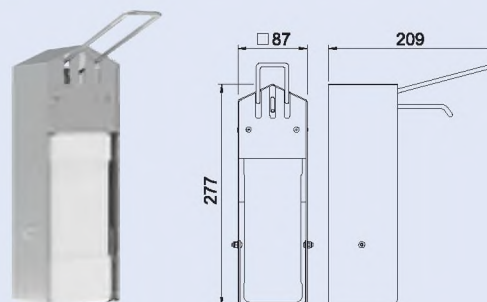
- **Waste-paper basket** Art. № 02.41.000.000
Stainless steel execution, AISI 304 (1.4301).
Capacity: 17 L



- **Paper towels dispenser** Art. № 02.61.000.000
Stainless steel body; Control slot for the towels level;
Lockable latch.



- **Liquid soap dispenser** Art. № 12.71.000.000
Stainless steel body, AISI 304 (1.4301).
Operated by top handle.
With a PVC container, 1000 ml for
storage of the liquid soap.



Multi position sinks

Stainless steel construction, AISI 304 (1.4301). Welded joints, cleaned and lapped with the smoothness of the main material. Completely welded construction without any horizontal surfaces for keeping dust or liquids. Number of washing places: 2, 3, 4 or 5. Contact free actuation of each position by a photocell or a knee valve. Adjusting of water temperature through thermostatic valve. Available versions: wall mounted or free-standing on legs.



Technical data:

Cold water inlet: ½"

Hot water inlet: ½"

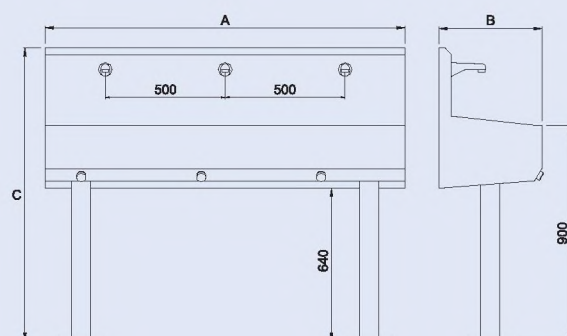
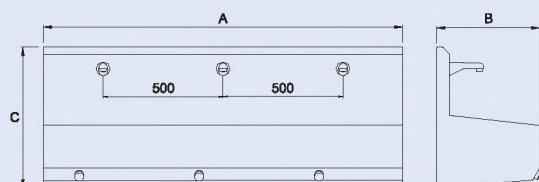
Water pressure: min 3 bar

Water outlet: corrugated pipe DN 32

For photocell actuation:

Electrical connection: 230 V/50 Hz

Cable L=1,5 m with plug type "Schuko"



Art. Ne	AxBxC (mm)	Pos.	Model	Actuation
12.21.111.000	1000x430x585	2	Wall mounted	Photocell
12.22.111.000	1000x430x1230	2	Free standing*	Photocell
12.21.211.000	1000x430x585	2	Wall mounted	Knee valve
12.22.211.000	1000x430x1230	2	Free standing*	Knee valve
12.31.111.000	1500x430x585	3	Wall mounted	Photocell
12.32.111.000	1500x430x1230	3	Free standing*	Photocell
12.31.211.000	1500x430x585	3	Wall mounted	Knee valve
12.32.211.000	1500x430x1230	3	Free standing*	Knee valve
12.41.111.000	2000x430x585	4	Wall mounted	Photocell
12.42.111.000	2000x430x1230	4	Free standing*	Photocell
12.41.211.000	2000x430x585	4	Wall mounted	Knee valve
12.42.211.000	2000x430x1230	4	Free standing*	Knee valve
12.51.111.000	2500x430x585	5	Wall mounted	Photocell
12.52.111.000	2500x430x1230	5	Free standing*	Photocell
12.51.211.000	2500x430x585	5	Wall mounted	Knee valve
12.52.211.000	2500x430x1230	5	Free standing*	Knee valve

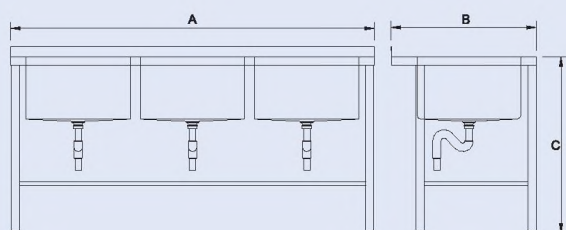
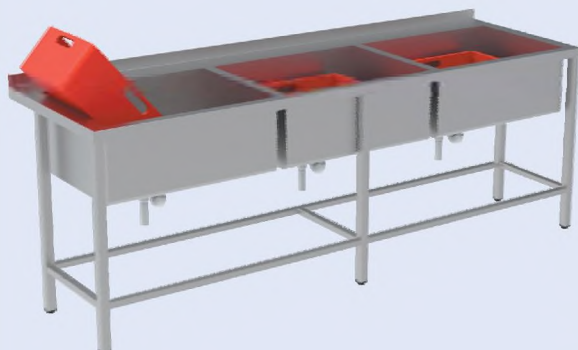
* Option: the sink can be manufactured with a back cover

Option: the sink can be executed double-sided, island version

Technological sink

Stainless steel construction, AISI 304 (1.4301). Number of troughs: 1, 2 or 3. Option with a working broad board next to the trough. Water outlet: corrugated pipe DN 32 of each trough.

The sink can be manufactured by dimensions, number of troughs and options given by the customer.



Art. №	Dimensions AxBxC (mm)	Number of troughs	Trough dimensions	Working broad board	Trough position
12.14.421.000	650x700x850	1	500x500x300	no	-
12.14.422.000	750x800x850	1	600x600x300	no	-
12.14.423.000	750x900x850	1	600x800x300	no	-
12.14.424.000	950x800x850	1	800x600x300	no	-
12.14.421.100	1200x700x850	1	500x500x300	yes	left
12.14.421.200	1200x700x850	1	500x500x300	yes	right
12.14.422.100	1400x800x850	1	600x600x300	yes	left
12.14.422.200	1400x800x850	1	600x600x300	yes	right
12.24.421.000	1200x700x850	2	500x500x300	no	-
12.24.422.000	1400x800x850	2	600x600x300	no	-
12.24.423.000	1400x900x850	2	600x800x300	no	-
12.24.424.000	1800x800x850	2	800x600x300	no	-
12.34.421.000	1750x700x850	3	500x500x300	no	-
12.34.422.000	2050x800x850	3	600x600x300	no	-
12.34.423.000	2050x900x850	3	600x800x300	no	-
12.34.424.000	2650x800x850	3	800x600x300	no	-

Options: mixing valve, overflow drain, additional broad board - solid, grated or other.



Technological sink
with broad board
and trough on the right.



Technological sink with
broad board, perforated under
broad board and trough on the left.



Technological sink with
broad board, grated under broad
board and trough on the left.

Technological sink with a broad board and a cupboard



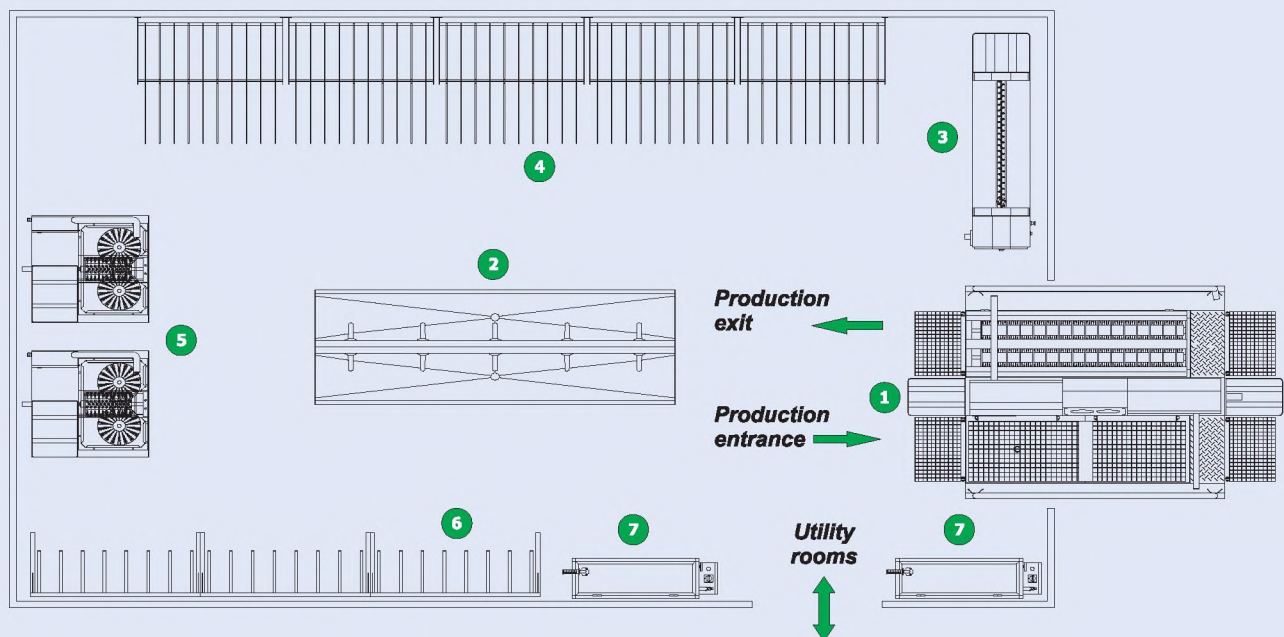
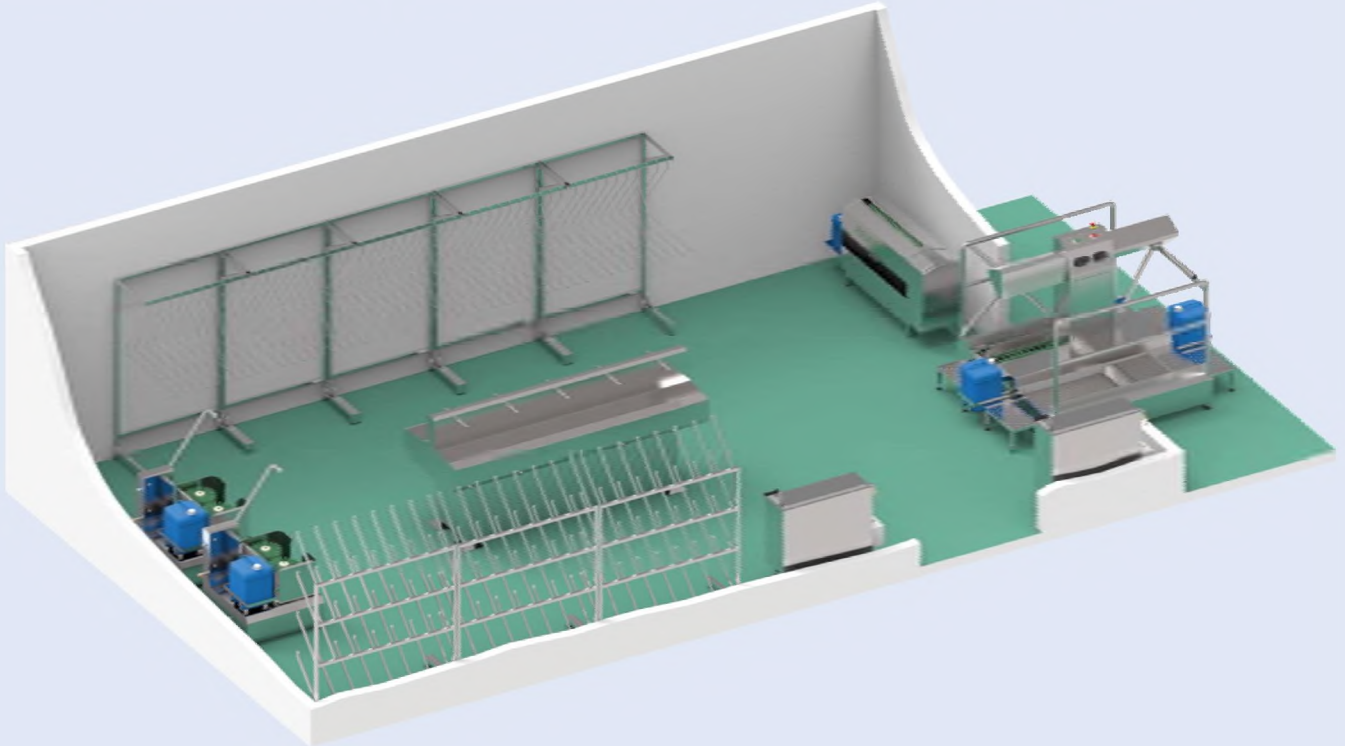
Stainless steel construction, AISI 304 (1.4301). Cupboard with hinged doors and locks. Water outlet: corrugated pipe DN 32.

The sink can be manufactured by dimensions, number of troughs and options given by the customer.

Art №	Dimensions AxBxC (mm)	Number of troughs	Dimensions of troughs	Trough position
12.15.411.001	1400x600x850	1	500x400x200	In the middle
12.15.411.101	1400x600x850	1	500x400x200	left
12.15.411.201	1400x600x850	1	500x400x200	right
12.15.411.002	1900x600x850	1	500x400x200	In the middle
12.15.411.102	1900x600x850	1	500x400x200	left
12.15.411.202	1900x600x850	1	500x400x200	right

Options: mixing tap, overflow drain, sliding doors, additional broad board - solid, grated or other.

An exemple sheme of a hygiene zone for a middle and large capacity plant

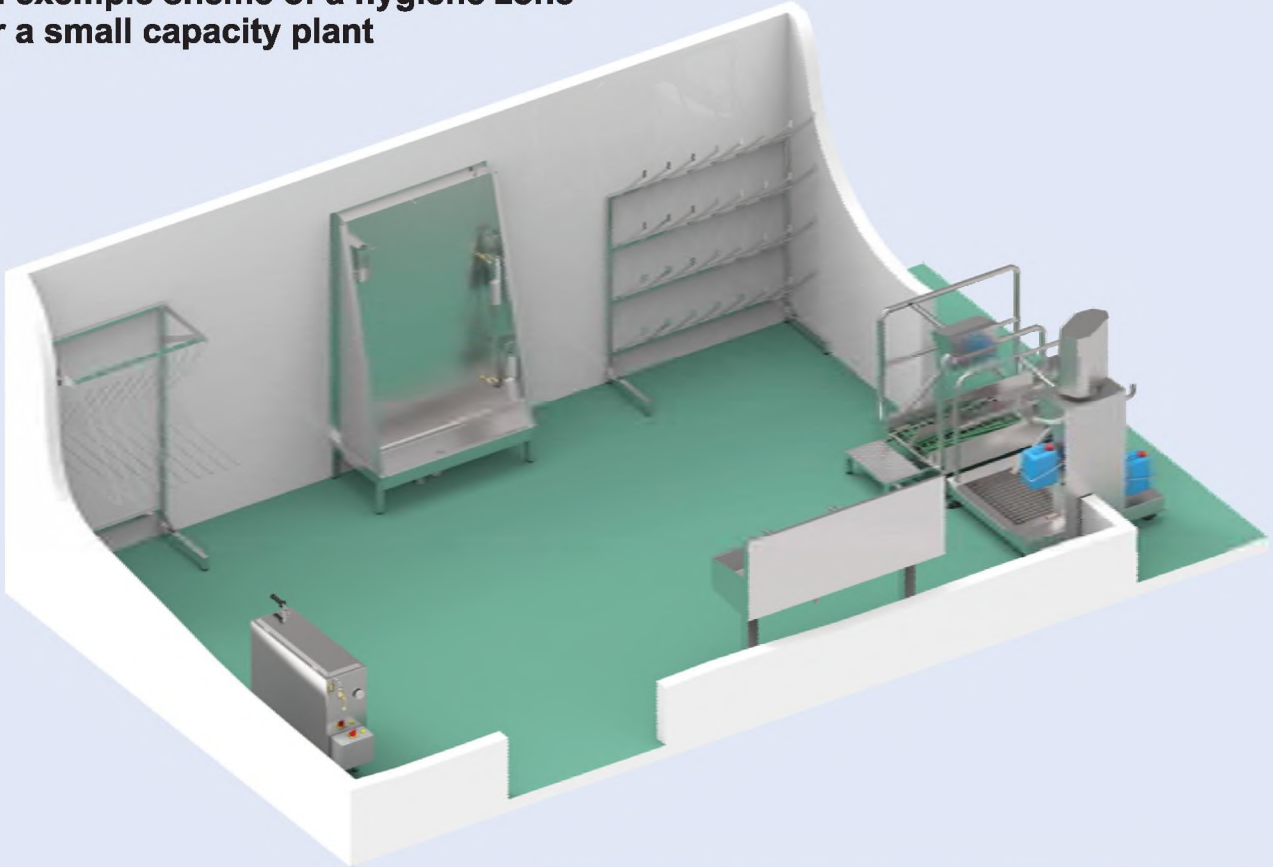


1. Compact hygienic gate;
2. Contact free hygienic sink;
3. Aprons washing machine;
4. Rack for aprons;

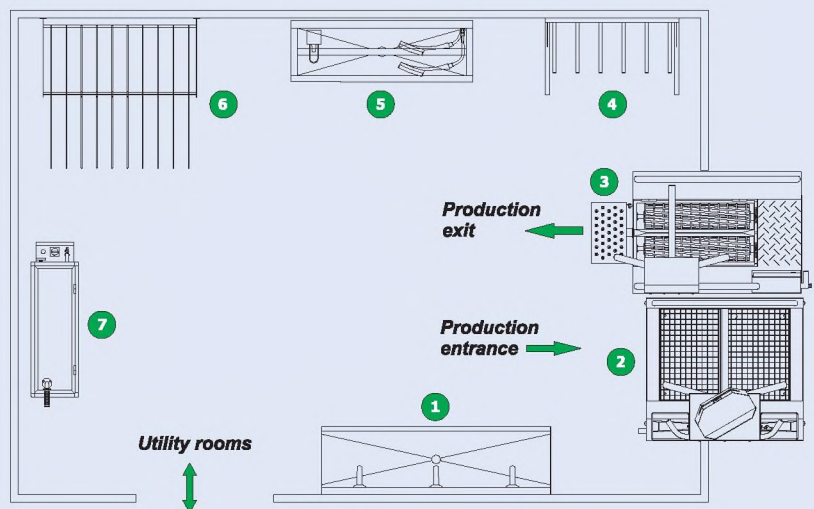
5. Boots washing machine;
6. Rack for boots;
7. Knife basket sterilizer.

All turn style crosses included in the equipment are manufactured with “panic effect”. It ensures trouble-free leaving of the premises in case of break downs. When power is cut off, the turn cross mechanism is unlocked and can be turned freely in both directions.

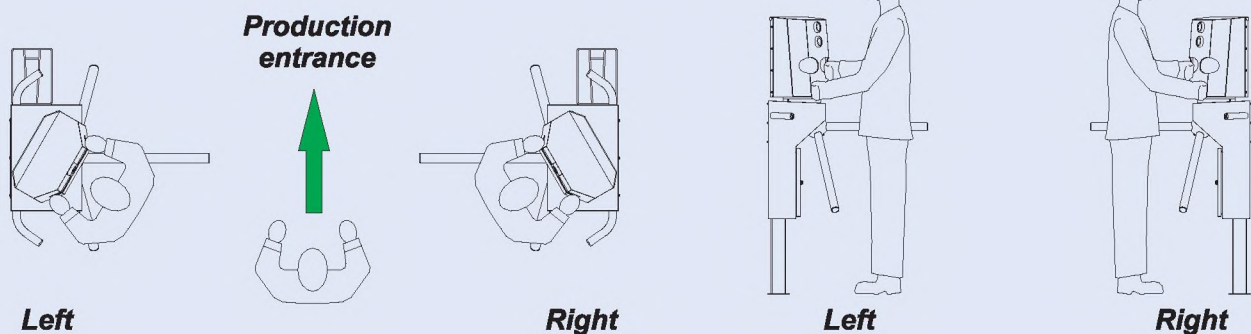
An exemple sheme of a hygiene zone for a small capacity plant



1. Contact free hygienic sink;
2. Disinfection module for hands and soles;
3. Pass through soles washing machine with a turn style cross;
4. Rack for boots;
5. Washing place for aprons and boots;
6. Rack for aprons;
7. Knife basket sterilizer.



A sketch to help you determine the type of manufacture equipment that includes hands disinfection unit with a turn style cross

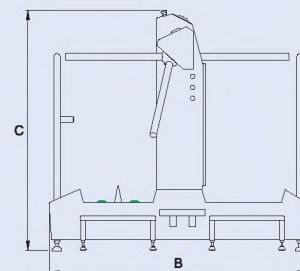
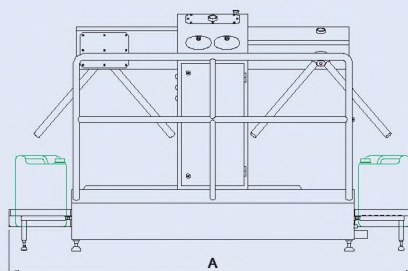


Compact hygienic gate type 1

Stainless steel construction, AISI 304 (1.4301). The unit has two zones to go through: "production entrance" and "production exit".

"Production entrance" zone includes: Two level disinfection tub with a draining zone and automatic filling up; Hands disinfection unit: disinfection is done by spraying hands with disinfection liquid; Turn style cross: allows passing through the gate only after a proper disinfection of hands and soles is performed.

"Production exit" zone includes: Soles cleaning module with two rotating horizontal brushes. The exit of the zone is controlled by a turn style cross. Passing through is possible only in one direction and only after washing the soles.



Technical data:
Water inlet: ½"
Water outlet: DN 50
Water pressure: min 3 bar
Electrical connection: 400 V/50 Hz
Power installed: 1,37 kW

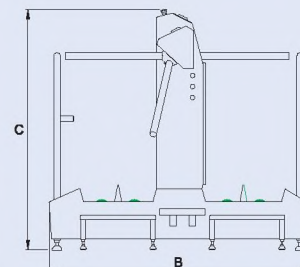
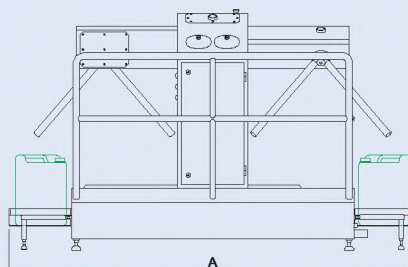
Art. №	AxBxC (mm)	Brushes length, mm
04.41.112.000	2350x1650x1530	1000
04.41.113.000	2600x1650x1530	1400
04.41.114.000	3000x1650x1530	1800

Compact hygienic gate type 2

Stainless steel construction, AISI 304 (1.4301). The unit has two zones to go through: "production entrance" and "production exit".

"Production entrance" zone includes: Module with two rotating horizontal brushes; Hands disinfection unit: disinfection is done by spraying hands with disinfection liquid; Turn style cross: allows passing through the gate only after a proper disinfection of hands and soles is performed.

"Production exit" zone includes: Soles cleaning module with two rotating horizontal brushes. The exit of the zone is controlled by a turn style cross. Passing through is possible only in one direction and only after washing the soles.



Technical data:
Water inlet: ½"
Water outlet: DN 50
Water pressure: min 3 bar
Electrical connection: 400 V/50 Hz
Power installed: 2,8 kW

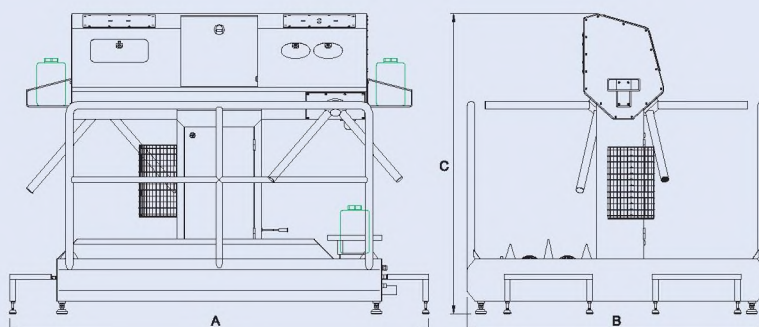
Art. №	AxBxC (mm)	Brushes length, mm
04.41.412.000	2350x1650x1530	1000
04.41.413.000	2600x1650x1530	1400
04.41.414.000	3000x1650x1530	1800

Compact hygienic gate with a washing agent dispenser and a sink

Stainless steel construction, AISI 304 (1.4301). The unit has two zones to go through: "production entrance" and "production exit".

"Production entrance" zone includes: Two level disinfection tub with a draining zone and automatic monitoring and filling up. Washing agent dispenser for hands with adjustable duration of the dosing. Contact free sink with a photocell. Paper towels dispenser. Hands disinfection unit: disinfection is done by spraying hands with disinfection liquid; Turn-style cross: allows passing through the gate only after a proper disinfection of hands and soles is performed.

"Production exit" zone includes: Soles cleaning module with two rotating horizontal brushes. The exit of the zone is controlled by a turn style cross. Passing through is possible in one direction and only after washing the soles.



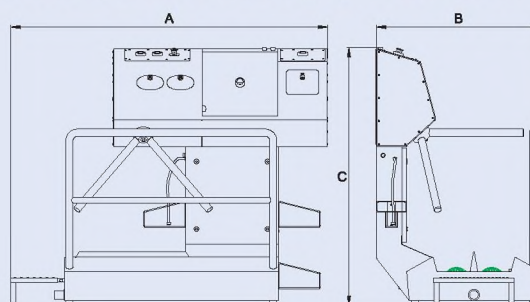
Technical data:
Hot water inlet: ½"
Cold water inlet: ½"
Water outlet: DN 50
Water pressure: min 3 bar
Electrical connection: 400 V/50 Hz
Power installed: 1,4 kW

Art. №	AxBxC (mm)	Brushes length, mm
04.49.113.000	2320x1650x2020	1400
04.49.114.000	2720x1650x2020	1800

Option: Drying device for hands.

Pass through soles washing machine with an automatic washing agent dispenser for hands, a sink and a hands disinfection unit with turn style cross

Stainless steel construction, AISI 304 (1.4301). The equipment includes the following elements: Washing agent dispenser for hands with adjustable duration of the dosing. Contact free sink, actuated by a photocell. Hands disinfection unit: disinfection is done by spraying hands with disinfection liquid; Turn-style cross: allows passing through the gate only after a proper disinfection of hands is performed. Soles washing module with two horizontal brushes with automatic actuation and injection of washing agent with water.



Technical data:
Hot water inlet: ½"
Cold water inlet: ½"
Water outlet: DN 50
Water pressure: min 3 bar
Electrical connection: 400 V/50 Hz

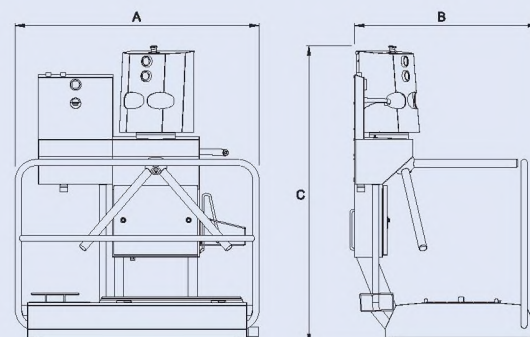
Art. №	AxBxC (mm)	Brushes length, mm	Type	Passing through	Power
04.16.233.010	1880x980x1530	700	right	in one direction	0,75 kW
04.16.233.000	1880x980x1530	700	left	in one direction	0,75 kW
04.16.243.010	1880x980x1530	700	right	in two direction	0,75 kW
04.16.243.000	1880x980x1530	700	left	in two direction	0,75 kW
04.16.235.010	2580x1060x1530	1400	right	in one direction	1,35 kW
04.16.235.000	2580x1060x1530	1400	left	in one direction	1,35 kW
04.16.245.010	2580x1060x1530	1400	right	in two direction	1,35 kW
04.16.245.000	2580x1060x1530	1400	left	in two direction	1,35 kW

Pass through soles washing machine with a sink and hands disinfection unit with a turn-style cross

Stainless steel construction, AISI 304 (1.4301). The equipment includes the following elements: Contact free sink, actuated by a photocell. Hands disinfection unit: disinfection is done by spaying hands with disinfection liquid; Turn-style cross: allows passing through the equipment only after properly performed washing and disinfection of the hands of the passing person.

Soles washing module with two horizontal brushes with automatic actuation and injection of washing agent with water.

Option:
liquid soap dispenser
paper towels dispenser



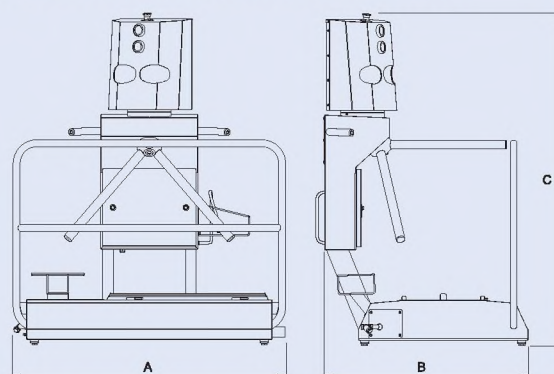
Technical data:

Hot water inlet: ½"
Cold water inlet: ½"
Water outlet: DN 50
Water pressure: min 3 bar
Electrical connection: 400 V/50 Hz

Art. №	AxBxC (mm)	Brushes length, mm	Type	Passing through	Power
04.75.233.010	1320x990x1600	700	right	in one direction	0,72 kW
04.75.233.000	1320x990x1600	700	left	in one direction	0,72 kW
04.75.243.010	1320x990x1600	700	right	in two direction	0,72 kW
04.75.243.000	1320x990x1600	700	left	in two direction	0,72 kW
04.75.235.010	2380x990x1610	1400	right	in one direction	1,32 kW
04.75.235.000	2380x990x1610	1400	left	in one direction	1,32 kW
04.75.245.010	2380x990x1610	1400	right	in two direction	1,32 kW
04.75.245.000	2380x990x1610	1400	left	in two direction	1,32 kW

Pass through soles washing machine with hands disinfection unit with turn style cross

Stainless steel construction, AISI 304 (1.4301). The equipment includes the following elements: Hands disinfection unit: disinfection is done by spaying hands with disinfection liquid; Turn-style cross: allows passing through the equipment only after properly performed washing and disinfection of the hands of the passing person. Soles washing module with two horizontal brushes with automatic actuation and injection of washing agent with water.



Art. №	AxBxC (mm)	Brushes length (mm)	Type	Passing through	Power
04.74.233.010	1320x990x1610	700	right	in one direction	0,7 kW
04.74.233.000	1320x990x1610	700	left	in one direction	0,7 kW
04.74.243.010	1320x990x1610	700	right	in two direction	0,7 kW
04.74.243.000	1320x990x1610	700	left	in two direction	0,7 kW
04.74.235.010	2380x990x1610	1400	right	in one direction	1,3 kW
04.74.235.000	2380x990x1610	1400	left	in one direction	1,3 kW
04.74.245.010	2380x990x1610	1400	right	in two direction	1,3 kW
04.74.245.000	2380x990x1610	1400	left	in two direction	1,3 kW

Technical data:

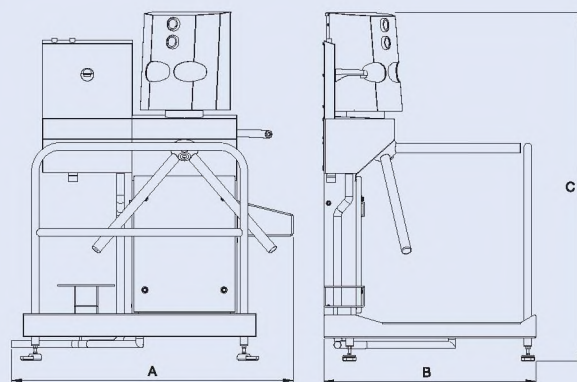
Water inlet: ½"
Water outlet: DN 50
Water pressure: min 3 bar
Electrical connection: 400 V/50 Hz

Disinfection module for soles and hands with turn-style cross and sink



Stainless steel construction, AISI 304 (1.4301). The module includes the following elements: Two level disinfection tub with a draining zone. Contact free sink, actuated by a photocell. Hands disinfection unit: disinfection is done by spraying hands with disinfection liquid; Turn-style cross: allows passing through the equipment only after properly performed washing and disinfection of the hands of the passing person.

*Option: liquid soap dispenser
paper towels dispenser*



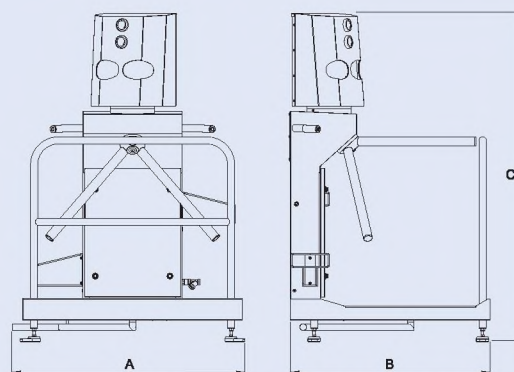
Technical data:
Hot water inlet: ½"
Cold water inlet: ½"
Water pressure: min 3 bar
Water outlet: DN 32
Electrical connection: 230V/50 Hz
Power installed: 100 W

Art. №	AxBxC (mm)	Type	Passing through	Tub filling up
04.75.230.010	1255x950x1555	right	in one direction	manual
04.75.230.000	1255x950x1555	left	in one direction	manual
04.75.240.010	1255x950x1555	right	in two direction	manual
04.75.240.000	1255x950x1555	left	in two direction	manual
04.75.230.011	1255x950x1555	right	in one direction	automatic
04.75.230.001	1255x950x1555	left	in one direction	automatic
04.75.240.011	1255x950x1555	right	in two direction	automatic
04.75.240.001	1255x950x1555	left	in two direction	automatic

Disinfection module for soles and hands with turn-style cross



Stainless steel construction, AISI 304 (1.4301). The module includes the following elements: Two level disinfection tub with a draining zone. Hand disinfection unit: disinfection is done by spraying hands with disinfection liquid; Turn-style cross: allows passing through the equipment only after a proper disinfection of the hands is performed.



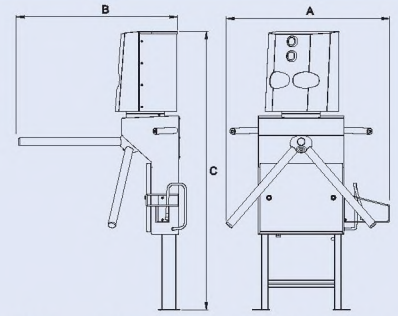
Technical data:
Water inlet: ½" (Tub filling up: automatic)
Water outlet: DN 32
Electrical connection: 230 V/50 Hz
Power installed: 75 W

Art. №	AxBxC (mm)	Type	Passing through	Tub filling up
04.74.230.010	1100x950x1555	right	in one direction	manual
04.74.230.000	1100x950x1555	left	in one direction	manual
04.74.240.010	1100x950x1555	right	in two directions	manual
04.74.240.000	1100x950x1555	left	in two directions	manual
04.74.230.011	1100x950x1555	right	in one direction	automatic
04.74.230.001	1100x950x1555	left	in one direction	automatic
04.74.240.011	1100x950x1555	right	in two directions	automatic
04.74.240.001	1100x950x1555	left	in two directions	automatic

Hands disinfection unit with turn-style cross



Stainless steel construction, AISI 304 (1.4301), including the following elements: Hands disinfection unit: disinfection is done by spraying hands with disinfection liquid; Turn style cross: allows passing through the equipment only after a proper disinfection of hands is performed.



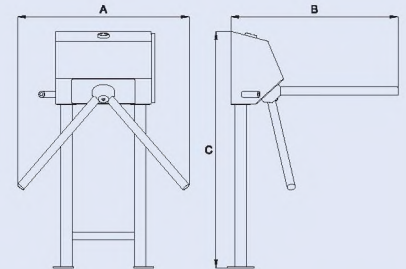
Technical data:
Electrical connection: 230 V/50 Hz
Power installed: 75 W

Art. №	AxBxC (mm)	Type	Passing through	Mounting
07.712.222.000	900x890x1140	right	in one direction	wall mounted
07.712.122.000	900x890x1140	left	in one direction	wall mounted
07.712.221.000	900x890x1140	right	in two directions	wall mounted
07.712.121.000	900x890x1140	left	in two directions	wall mounted
07.711.222.000	900x890x1530	right	in one direction	free standing
07.711.122.000	900x890x1530	left	in one direction	free standing
07.711.221.000	900x890x1530	right	in two directions	free standing
07.711.121.000	900x890x1530	left	in two directions	free standing

Turn-style cross



Stainless steel construction, AISI 304 (1.4301). Designed to ensure control for passing through the equipment in one or two directions. Regarding the model with two directions passage, an additional signal is given to the equipment for an action completed, which allows passing through in the respective direction.

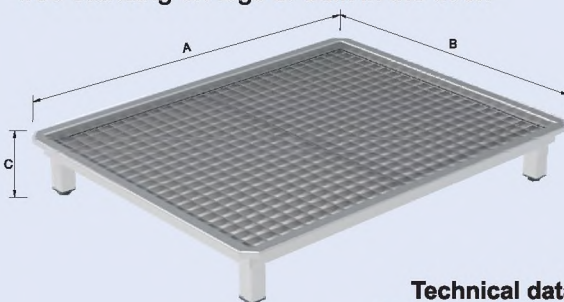


Technical data:
Electrical connection: 230 V/50 Hz
Power installed: 25 W

Art. №	AxBxC (mm)	Type	Passing through	Mounting
07.52.212.000	900x875x1240	right	in one direction	wall mounted
07.52.112.000	900x875x1240	left	in one direction	wall mounted
07.52.211.000	900x875x1240	right	in two directions	wall mounted
07.52.111.000	900x875x1240	left	in two directions	wall mounted
07.51.212.000	900x875x1240	right	in one direction	free standing
07.51.112.000	900x875x1240	left	in one direction	free standing
07.51.211.000	900x875x1240	right	in two directions	free standing
07.51.111.000	900x875x1240	left	in two directions	free standing

Tub for soles disinfection

Stainless steel construction, AISI 304 (1.4301). Two versions are available: free standing on legs or built in the floor.



Technical data:
Water outlet: DN 32
With automatic filling: Water inlet: 1/2"
Electrical connection: 230 V/50 Hz
Power installed: 20 W

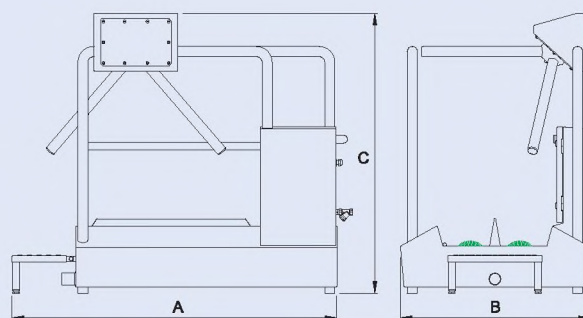
Art. №	AxBxC (mm)	Draining zone	Filling up	Construction
07.41.133.000	1000x800x150	no	manual	free standing
07.41.333.000	1000x800x100	no	manual	built in the floor
07.42.133.000	1000x800x150	yes	manual	free standing
07.42.333.000	1000x800x100	yes	manual	built in the floor
07.42.143.000	1300x800x150	yes	manual	free standing
07.42.343.000	1300x800x100	yes	manual	built in the floor
07.42.133.100	1000x800x270	yes	automatic	free standing
07.42.143.100	1300x800x270	yes	automatic	free standing

Regarding the model with automatic filling up - a sensor observes the level of the disinfection liquid and the tub is filled up automatically. Tubs can be made with dimensions given by the customer.

Pass through washing machine for soles with turn-style cross on the exit



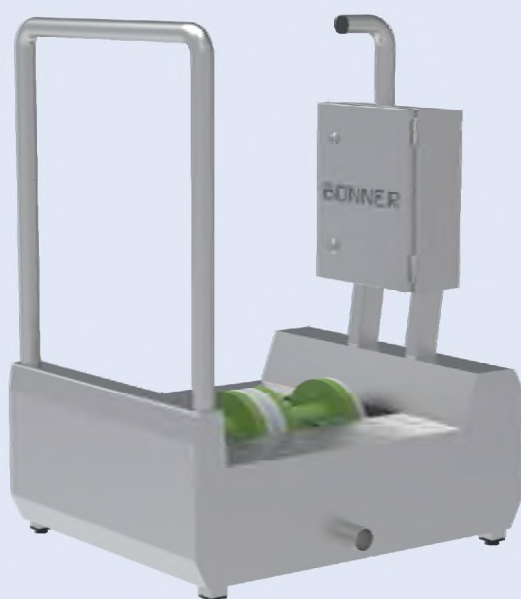
Stainless steel construction, AISI 304 (1.4301). Designed for control of washing soles by turn style cross on the exit. Ensures passing through the equipment in one or two directions. Washing is done by two horizontal rotating brushes and spraying of washing agent and water. The machine is actuated by photocells placed on its entrance and exit.



Technical data:
Clean water inlet: ½"
Water pressure: min 3 bar
Water outlet: DN 50
Electrical connection: 400 V/50 Hz

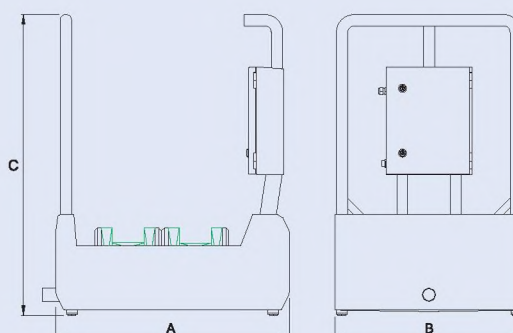
Art. №	AxBxC (mm)	Brushes length, mm	Passing through	Power
04.12.233.000	1425x800x1185	700	in one direction	0,65 kW
04.12.243.000	1425x800x1185	700	in two direction	0,65 kW
04.12.235.000	2125x950x1185	1400	in one direction	1,25 kW
04.12.245.000	2125x950x1185	1400	in two direction	1,25 kW

Pass through washing machine for soles and edges of soles



Stainless steel construction, AISI 304 (1.4301). Designed for quick and effective washing of soles and edges of soles. Washing is done by two specially shaped cylindrical brushes and spraying of washing agent and water. The machine is activated through a capacity sensor, integrated in a conveniently situated handle.

Technical data:
Clean water inlet: ½"
Water pressure: min 3 bar
Water outlet: DN 50
Electrical connection: 400 V/50 Hz



Art. №	AxBxC (mm)	Power
04.12.118.000	870x700x1120	0,25 kW

Pass through washing machine for boots



Stainless steel construction, AISI 304 (1.4301). Designed for quick and effective washing of boots. Washing is done by two horizontal and three vertical cylindrical rotating brushes and spraying of washing agent and water. The machine is activated through a capacity sensor, integrated in a conveniently situated handle or photocells, located on the entrance and exit of the machine.

Technical data:

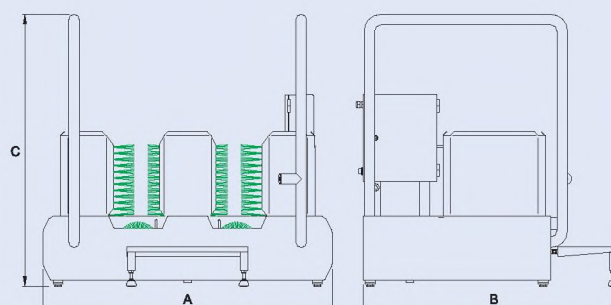
Clean water inlet: ½"

Water pressure: min 3 bar

Water outlet: DN 50

Electrical connection: 400 V/50 Hz

Art. №	AxBxC (mm)	Actuation	Power
04.22.112.000	1170x1080x1100	capacity sensor	1,25 kW
04.22.212.000	1170x1080x1100	photocell	1,33 kW



Washing machine for boots



Stainless steel construction, AISI 304 (1.4301). Designed for quick and effective washing of boots. Washing is done by two horizontal and three vertical cylindrical rotating brushes and spraying of washing agent and water. The machine is activated through a capacity sensor, integrated in a conveniently situated handle.

Technical data:

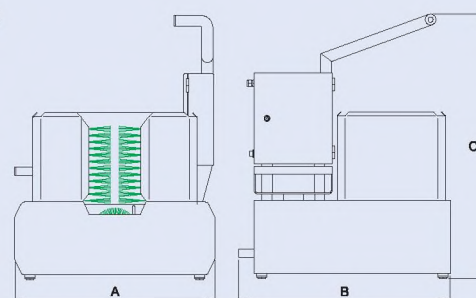
Clean water inlet: ½"

Water pressure: min 3 bar

Water outlet: DN 50

Electrical connection: 400 V/50 Hz

Art. №	AxBxC(mm)	Power
04.21.102.000	770x815x1015	0,75 kW



Washing stand for boots



Stainless steel construction, AISI 304 (1.4301). Suitable for washing boots during the working process. Washing is done with a special brush, connected to the water installation. Water is turned on when the pedal situated in the middle of the unit is pressed.

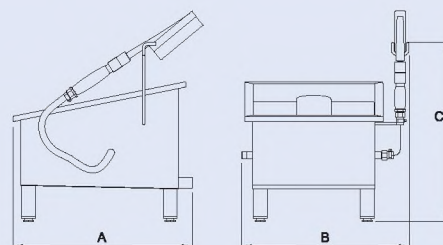
Technical data:

Water inlet: ½"

Water pressure: min 3 bar

Water outlet: DN 32

Art. №	AxBxC (mm)
04.51.100.000	520x475x520



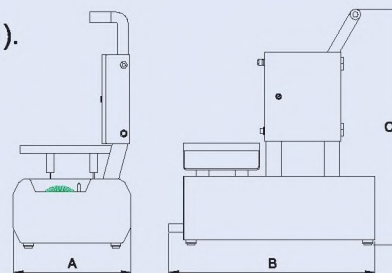
Washing machine for soles



Stainless steel construction, AISI 304(1.4301). Designed for quick and effective washing of soles. Washing is done by one cylindrical rotating brush and injection of washing agent and water. The machine is activated through a capacity sensor, integrated in a conveniently situated handle.

Technical data:

Clean water inlet: ½"
Water pressure: min 3 bar
Water outlet: DN 32
Electrical connection: 400 V/50 Hz



Art. №	AxBxC(mm)	Power
04.11.102.000	465 x 815 x 930	0,25 kW

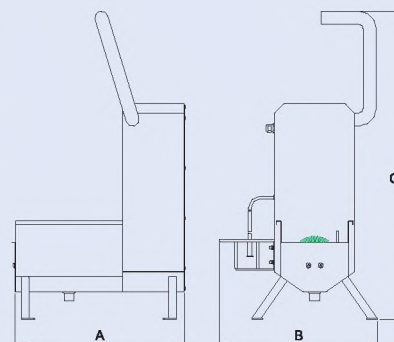
Washing machine for soles



Stainless steel construction, AISI 304 (1.4301). Designed for quick and effective washing of soles. Washing is done by one cylindrical rotating brush and injection of washing agent and water. The machine is activated through a capacity sensor, integrated in a conveniently situated handle.

Technical data:

Clean water inlet: ½"
Water pressure: min 3 bar
Water outlet: DN 32
Electrical connection: 400 V/50 Hz



Art. №	AxBxC(mm)	Power
04.11.102.010	552 x 514 x 1000	0,12 kW

Washing stand for aprons and boots

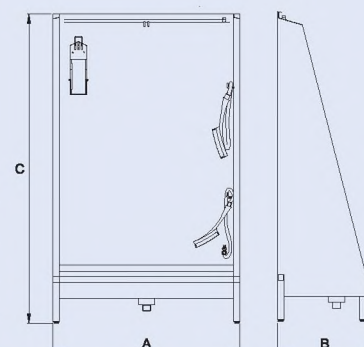


Stainless steel construction, AISI 304 (1.4301). The stand is inclined and has hooks to hang on carrier with the apron. The water is turned on with a manual ball valve to the two brushes. There is a horizontal bar for placing the boot during washing. The trap is situated in the middle. A cleaning agent dispenser is built in. Execution in two versions: single or double.

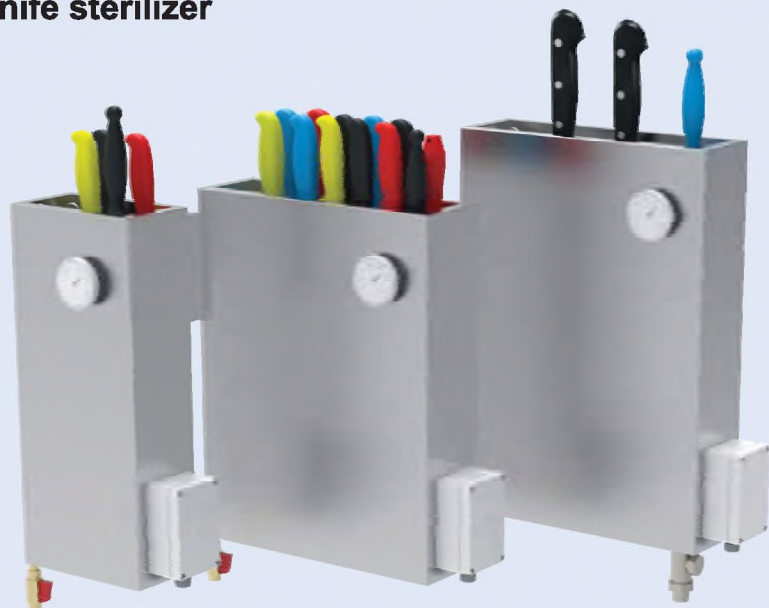
Technical data:

Water inlet: ½"
Water pressure: min 3 bar
Brushes connection: 2 x ½"
Water outlet: corrugated pipe DN 32

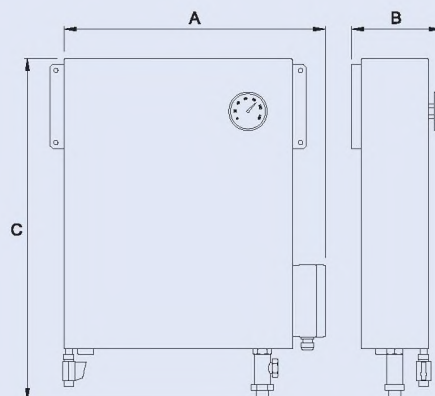
Art. №	AxBxC (mm)	Model
04.53.110.000	1190x400x1970	single
04.53.130.000	1190x600x1970	single
04.53.210.000	2400x400x1970	double
04.53.230.000	2400x600x1970	double



Knife sterilizer



Stainless steel construction, AISI 304 (1.4301). Designed for sterilization of knives and steels with length of the blade up to 300 mm. Double housing with heat insulation against burning. Stainless heater for water heating. Thermo regulator for water temperature control. Built-in thermometer for water temperature report.



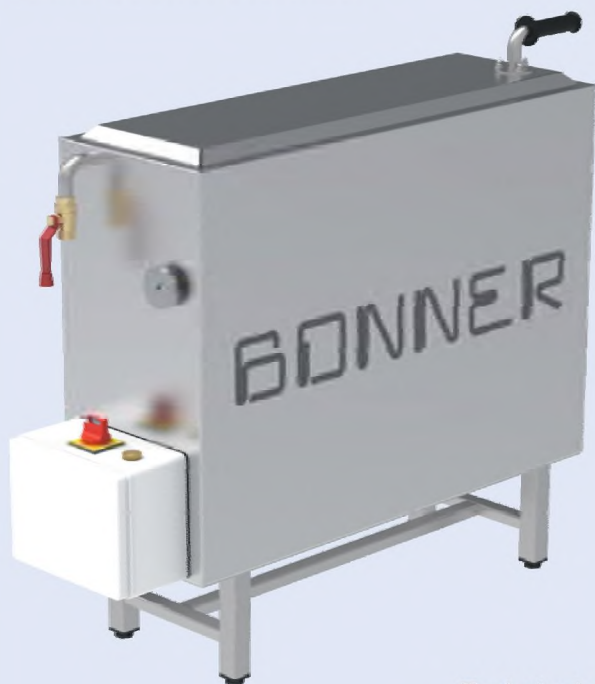
Movable over flow drain for discharging of water during cleaning.
Locked valve for regulating optimal water flow.

Technical data:

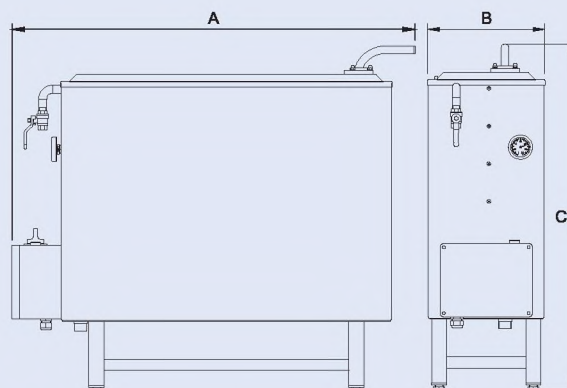
Water inlet: $\frac{3}{8}$ "
Water outlet-overflow drain: $\frac{3}{4}$ "
Water drain outlet: $\frac{1}{2}$ "
Electrical connection: 230 V/50 Hz

Art. №	AxBxC (mm)	Type	Power
07.32.111.100	285x150x550	3 knives and 1 steel	750 W
07.32.112.100	430x160x550	10 knives and 2 steels	2 kW
07.32.422.100	430x160x620	for cleavers and saws	2 kW

Knife basket sterilizer



Stainless steel construction, AISI 304 (1.4301). Designed for sterilization of baskets with 4 knives, 2 steels and 1 glove. Double housing with insulation against burning. Hinged cover. Stainless heater for heating water. Thermo regulator for water temperature control. Built-in thermometer for water temperature report. Movable over flow drain for discharging of water during cleaning.



Technical data:

Clean water inlet: $\frac{1}{2}$ "
Water discharge: 1"
Electrical connection: 400 V/ 50 Hz

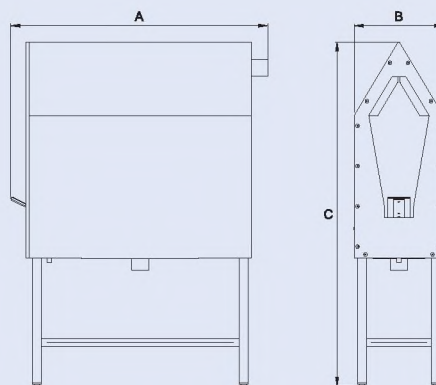
Art. №	AxBxC (mm)	Type	Power
07.31.333.102	820x310x920	4 baskets	6 kW
07.31.334.101	1070x310x920	6 baskets	7,5 kW

Chamber for sterilization



Stainless steel construction, AISI 304 (1.4301). Designed for sterilization of saws and cutting tools for meat processing. Sterilization is accomplished by periodical pouring of water with temperature of 85°C over the tools. Actuation is done manually by a mechanical valve, mounted in the front part of the chamber.

Two models are available: with or without heating of water.

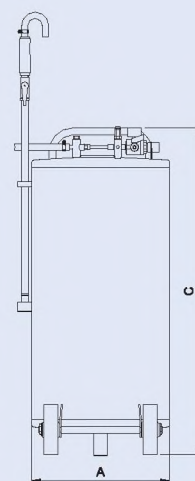


Technical data
 Water inlet: ½", 85°C
 (in version with heating of water-50°C)
 Water outlet: DN 75
 Water pressure: 3 to 6 bar
 Outlet aspiration connection: Ø 75 mm

Art. №	AxBxC (mm)	Temperature of incoming water (°C)	Electrical connection	Power installed
07.61.110.000	1150x400x1540	85	-	-
07.61.111.000	1450x520x1760	50	400 V/50 Hz	15 kW
07.61.120.000	655x400x1360	85	-	-
07.61.121.000	950x520x1420	50	400 V/50 Hz	12 kW

Container for washing with foam

Stainless steel construction, AISI 304 (1.4301). Designed for foam production and applying it on soiled surfaces. Manual loading of water and foam forming agent through the opening in the top part of the container. Polyamide wheels ensure mobility. The customer provides the necessary air pressure for the foam. The container is supplied with 5 m long hose and a nozzle with a faucet.



Technical data:
 Operating air pressure: max 3 bar
 Air pressure supply: min 4 bar, max 8 bar

Art. №	AxC (mm)	Capacity, L
14.14.000.000	Ø320x900	25
14.11.000.000	Ø320x900	40
14.12.000.000	Ø400x950	60
14.13.000.000	Ø400x950	90

Hose reel



Stainless steel construction, AISI 304(1.4301).

Designed for manual winding of hose with length up to 30 m. Wall mounted or mobile model on wheels. The standard model doesn't include a hose. The reel can be equipped with a hose and a water gun on customer's request.

Technical data:

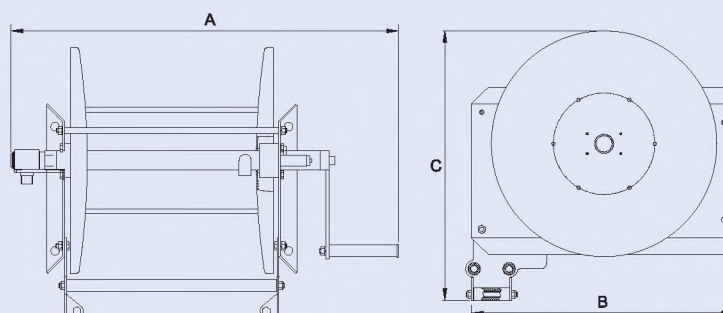
Water inlet: 1/2"

Water outlet: 1/2"

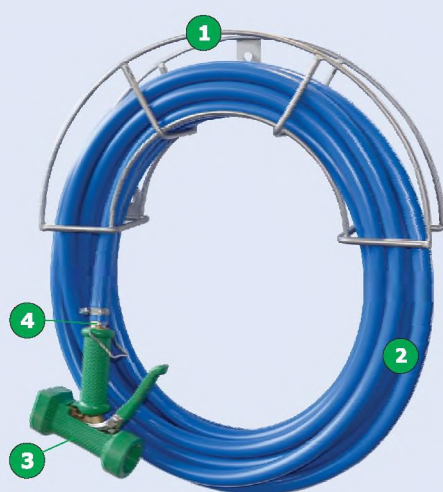
Water temperature: max 80° C

Water pressure: max 15 bar

Art. №	AxBxC (mm)	Model
14.31.100.000	690x465x480	Wall mounted
14.31.200.000	700x630x1200	On wheels



Washing accessories - set



1 Hose holder

2 Water hose

Color: blue

Inside diameter: Ø 13 mm

Operating pressure: max 15 bar

Water temperature: max 80° C

3 Water gun

Decreases the consumption of hot and cold water vastly.

Squeezing the trigger to a different degree, sets the intensity of the out coming jet, which allows divers applications of the gun.

Handle made of non slippery material.

Operating pressure: max 25 bar.

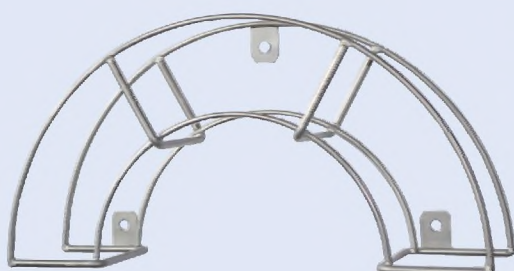
Water temperature: max 80°C.

Connection: 1/2", inside threading.

4 Nipples – 2 pcs

Art. №	Hose length 1/2" (m)
14.32.100.100	10
14.32.100.150	15
14.32.200.200	20
14.32.200.250	25

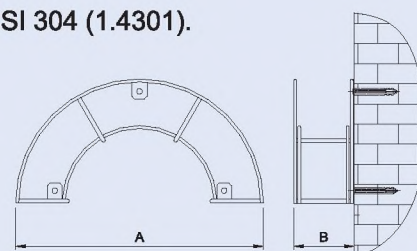
Hose holder



Stainless steel construction, AISI 304 (1.4301).

Designed for storing the hose after washing.

Wall mounted model.



Art. №	AxB (mm)	Hose length 1/2" (m)
14.32.100.000	Ø500x120	15
14.32.200.000	Ø500x200	30

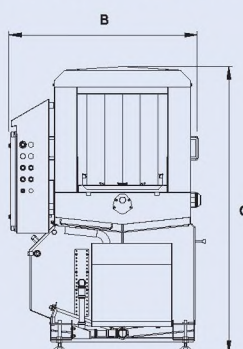
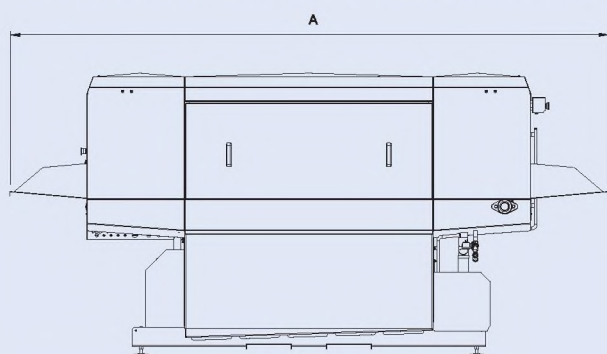
Washing machine for plastic crates, capacity from 50 to 500 pcs/h

Stainless steel construction, AISI 304 (1.4301).
Pass through type. Designed for thoroughly washing of plastic crates. Crates are transported through the machine manually or by a conveyor with a steel chain. There are two sections in the machine: one for basic cleaning and one for rinsing. The crates are poured with circulating cleaning solution heated up to $50 \pm 55^\circ\text{C}$ in the cleaning section. The temperature is controlled by a thermoregulator. The solution is kept in the reservoir of the machine. The cleaning solution is evenly distributed over the crates through a system of nozzles with adjustable direction. When the basic washing is over, the crates go through a rinsing section. There they are rinsed with clean hot water $45 \pm 50^\circ\text{C}$ by a collector with nozzles. If disinfection is required, the temperature of rinsing water should be $80 \pm 85^\circ\text{C}$. This water is supplied by the water main of the customer. The rinsing water goes into the reservoir for main cleaning and refreshes the cleaning solution while the filth is led away through the overflow drain of the reservoir.



Art.No	Capacity pcs./h	Dimension AxBxC (mm)	Water heating	Power installed, kW	Inventory	Conveyor
05.711.010.000	up to 100	2480x1070x1610	electrical	16,0	plastic crates	no
05.711.310.000	up to 150	2870x1070x1610	electrical	17,2	plastic crates	yes
05.711.410S.000	up to 300	3370x1070x1610	electrical	21,7	plastic crates	yes
05.711.510S.000	up to 500	2870x1270x1610	electrical	21,7	plastic crates	yes
05.711.020.000	up to 100	2480x1070x1610	steam	4,0	plastic crates	no
05.711.320.000	up to 150	2870x1070x1610	steam	5,2	plastic crates	yes
05.711.420S.000	up to 300	3370x1070x1610	steam	6,7	plastic crates	yes
05.711.520S.000	up to 500	2870x1270x1610	steam	6,7	plastic crates	yes
05.751.410.000	up to 300/100	3200x1380x1570	electrical	21,7	crates/pallets	yes
05.751.420.000	up to 300/100	3200x1380x1570	steam	6,7	crates/pallets	yes

Options: a washing agent dispenser, a system for loading and unloading crates from the one machine side; an aspiration hood with/without a fan; a drum filter; automatic filling and refilling the tank; automatic injection of disinfectant in the rinsing collector; touchscreen control panel.



system of nozzles with adjustable direction

Technical data:

Crates dimensions: 600x400x150/350 mm

Pallets dimensions: 1200x800x160 mm

Water inlet: $\frac{3}{4}$ ", 4 ÷ 6 bar - reservoir fill up

$\frac{1}{2}$ ", 4 ÷ 6 bar - $45 \pm 50^\circ\text{C}$ - rinsing water

Water outlet: 1 $\frac{1}{2}$ "

Electrical connection: 400 V/50 Hz

Steam heating:

Steam connection: $\frac{1}{2}$ ", 3 bar, 130°C

Steam consumption: 80 ÷ 100 kg/h

Compressed air connection: $\frac{1}{4}$ ", 4 ÷ 6 bar

If you have an enquiry about manufacture of a crate washing machine, please fill in the questionnaire which is available on the Bonner company's website, section "Hygiene".

Washing machine for inventory



Stainless steel construction, AISI 304 (1.4301). This is an universal machine for washing containers, pieces and wrapping with different dimensions. Maximum dimensions of the containers for washing: 600×400×450 mm. Pass through type with passage width 630 mm. Containers are transported through the different zones of the machine by a stainless steel mesh belt conveyor. Adjustable belt speed. Profiled guides hold and conduct the containers. For this purpose the customer provides in advance a sample of the containers or a detailed drawing with weight. Removable side covers for easy cleaning. Guiding furrows for taking the containers in and out. A cover of the reservoir for easy cleaning.

There are two sections in the machine – washing and rinsing. The containers are poured with circulating cleaning solution heated up to 50 ÷ 55 °C in the cleaning section. The temperature is controlled by a thermo-regulator. The solution is kept in the reservoir of the machine. The cleaning solution is evenly distributed over

the containers through a system of nozzles with adjustable direction. The nozzles under the containers are mobile and make reciprocating moves during the washing process for better cleaning performance. The washing solution is circulating and prior to flowing back in the reservoir it is filtered through a sieve drawer which can be easily removed for cleaning. After the washing is over, the containers go through the rinsing section. There, they are rinsed with clean hot water 45 ÷ 50°C. If disinfection is required, the temperature of rinsing water should be 80 ÷ 85 °C. This water is supplied by the water main of the customer. The rinsing water goes into the reservoir for main cleaning and refreshes the cleaning solution while the filth is led away through the overflow drain of the reservoir. The machine is manufactured with electrical or steam heating of water in the reservoir.

Technical data:

Capacity: up to 150 cont/h (depending of the contamination and the size of the containers)

Water inlet: 1", 4 ÷ 6 bar

½", 4 ÷ 6 bar - 45 ÷ 50 °C - rinsing water

Water outlet: 1 ½"

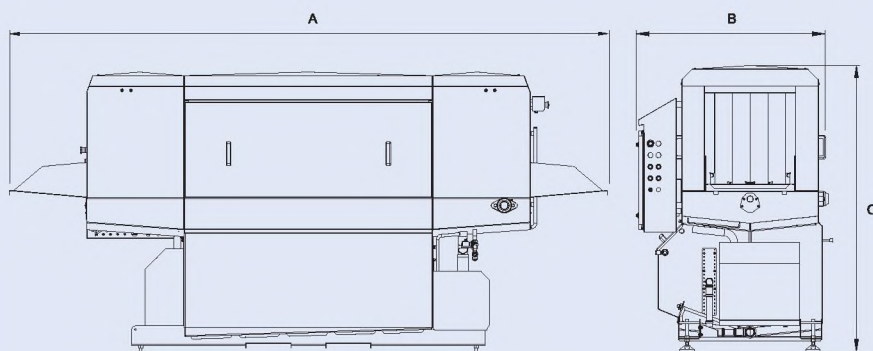
Electrical connection: 400 V/50 Hz

Steam heating:

Steam connection: ½", 3 bar, 130 °C

Steam consumption: 50 ÷ 80 kg/h

Compressed air connection: ¼", 4 ÷ 6 bar.



Art. №	Dimensions AxBxC (mm)	Water heating	Power installed, kW
05.91.310.000	2900x1100x1700	electrical	19,4
05.91.320.000	2900x1100x1700	steam	4,4

Options: a washing agent dispenser, a system for loading and unloading crates from the one machine side; an aspiration hood with/without a fan; a drum filter; automatic filling and refilling the tank; automatic injection of disinfectant in the rinsing collector; touchscreen control panel.

Washing machine for plastic crates with blowing module

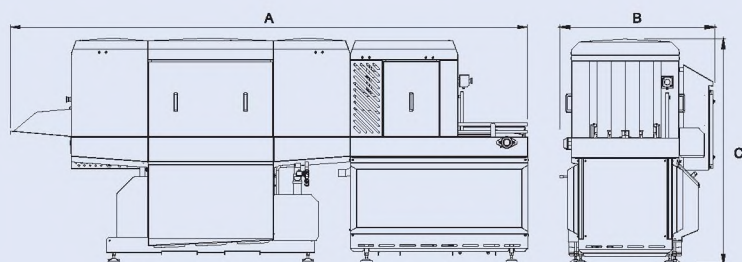


Stainless steel construction, AISI 304 (1.4301). Pass through type. Designed for thoroughly washing of plastic crates. Crates are transported through the machine manually or by a conveyor with a steel chain. There are two sections in the machine: one for basic cleaning and one for rinsing. The crates are poured with circulating cleaning solution heated up to $50 \div 55^\circ\text{C}$ in the cleaning section. The temperature is controlled by a thermo regulator. The solution is kept in the reservoir of the machine. The cleaning solution is evenly distributed over the crates through a system of nozzles with adjustable direction. When the basic washing is over, the crates go through a rinsing section. There they are rinsed with clean hot water $45 \div 50^\circ\text{C}$ by a collector with nozzles. If disinfection is required, the temperature of rinsing water should be $80 \div 85^\circ\text{C}$. This water is supplied by the water main of the customer. The rinsing water goes into the reservoir for main cleaning and refreshes the cleaning solution while the filth is led away through the overflow drain of the reservoir.

Blowing module: Designed for removing up to 80% of the remaining water after the washing process by blowing with atmospheric air under high pressure. Pass through type. Crates are passed through the module by a steel chain conveyor.

Art. №	Capacity pcs./h	Dimensions AxBxC (mm)	Water heating	Power installed, kW
05.711.311.000	up to 150	3700x1070x1610	electrical	24,7
05.711.411S.000	up to 300	4210x1070x1610	electrical	29,2
05.711.511S.000	up to 500	4510x1270x1630	electrical	29,2
05.711.321.000	up to 150	3700x1070x1610	steam	12,7
05.711.421S.000	up to 300	4210x1070x1610	steam	14,2
05.711.521S.000	up to 500	4510x1270x1630	steam	14,2

Options: a washing agent dispenser, a system for loading and unloading crates from the one machine side; an aspiration hood with/without a fan; a drum filter; automatic filling and refilling the tank; automatic injection of disinfectant in the rinsing collector; touchscreen control panel.



Technical data:

Crates dimensions: 600x400x150/350 mm
 Water inlet: $\frac{3}{4}$ ", 4 ÷ 6 bar - fill up reservoir
 $\frac{1}{2}$ ", 4 ÷ 6 bar - $45 \div 50^\circ\text{C}$ - rinsing water
 Water outlet: 1 $\frac{1}{2}$ "
 Electrical connection: 400 V/50 Hz
 Steam heating:
 Steam connection: $\frac{1}{2}$ ", 3 bar, 130°C
 Steam consumption: 80 ÷ 100 kg/h
 Compressed air connection: $\frac{1}{4}$ ", 4 ÷ 6 bar.



Washing machine for plastic crates, modular type, capacity 500 to 2000 pcs/h

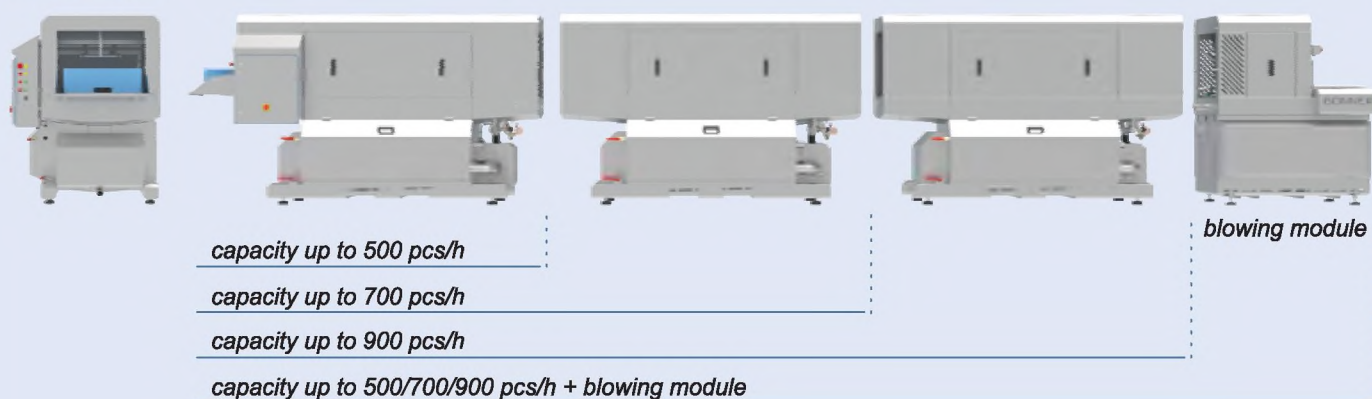
Stainless steel construction, AISI 304 (1.4301). Designed for washing plastic crates. Pass through type. Crates are fed and transferred through the machine by a steel chain conveyor in a one row or in two rows. Crates dimensions: 600x400x150/350 mm. In the version with two rows a higher capacity is achieved at shorter length of the machine.

There are several separate modules successively connected in the machine:

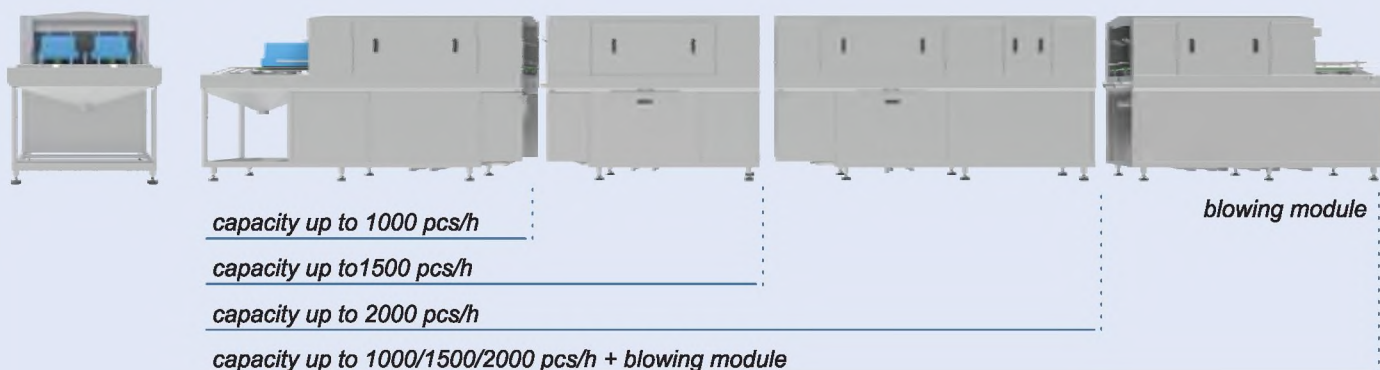
1. Pre-washing module.
2. Module for main washing.
3. Disinfection and rinsing module.
4. Module for blowing with air.

Machines are manufactured with electrical or steam heating of the washing water. The water being used is transferred to the preceding module due to optimal usage of electricity and detergents being invested. The control is detached in a moved out panel, mounted on an appropriate place near the machine.

One row type



Two rows type



Technical data:

Electrical connection: 400 V/50 Hz

Water inlet: 1", 4 + 6 bar – reservoir fill up

¾", 4 + 6 bar, 45 ÷ 50 °C rinsing water

If disinfection is required, the temperature of rinsing water should be 80-85°C.

Water outlet: 2"

Steam heating:

Steam connection: 1", 3 bar, 130 °C

Steam consumption: 100 ÷ 120 kg/h

Compressed air connection: ¼", 4 + 6 bar

Options:

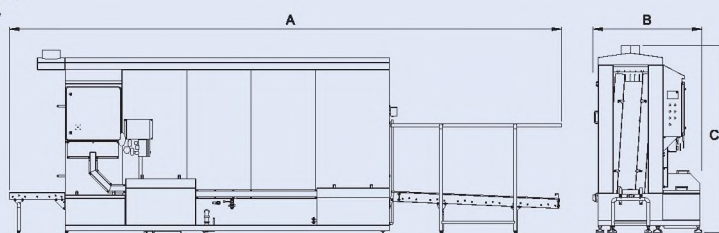
- an aspiration hood with / without a fan

- automatic injection of disinfectant in the rinsing collector

Machines with different capacities can be manufactured on customer's request.

Washing machine for Euro-pallets

Stainless steel construction, AISI 304 (1.4301). Designed for washing Euro-pallets type H1 with dimensions: 1200 x 800 x 160 mm. Pass through type. Pallets are transported through a conveyor with stainless steel chain. Adjustable speed of motion (depends on the contamination of the pallets). Removable side covers for easy cleaning. Non-driven roller conveyors, mounted in the loading and discharging zones. There are two zones in the machine - **one for basic washing** and one for **rinsing**. The pallets are poured with circulating cleaning solution heated up to $55 \div 60^\circ\text{C}$ in the first zone. The solution temperature is controlled by a thermoregulator. After washing, the pallets go through the **rinsing zone**. There the washed pallets are rinsed with clean hot water $45 \div 50^\circ\text{C}$. If disinfection is required, the temperature of rinsing water should be $80 \div 85^\circ\text{C}$ this water is supplied by the water main of the customer/. The used rinsing water goes into the tank for main washing and refreshes the cleaning solution. Option: an aspiration hood.



Technical data:

Capacity: up to 150 pallets/h;
 Water inlet: 1", 4 + 6 bar
 Rinsing water inlet: 1/2", 4 + 6 bar
 Water outlet: 1 1/2"
 Steam heating:
 Steam connection: 1/2", 3 bar, 130 °C
 Steam consumption: 80 ÷ 100 kg/h
 El. connection: 400 V, 50 Hz;
 Compressed air connection: 1/4", 4 + 6 bar

Art. №	Dimensions AxBxC, mm	Water heating	Power installed,kW
05.51.310.000	5455x1100x1885	electrical	31
05.51.320.000	5455x1100x1885	steam	8,5

Option: an aspiration hood in input and output.

Washing machine for Euro-pallets with a blowing module

Stainless steel construction, AISI 304 (1.4301). The pass through washing machine is specialized for washing and blowing with compressed air Euro-pallets type H1 with dimensions: 1200 x 800 x 160 mm. Pallets are transported through the machine by a conveyor with stainless steel chain.

The pallets are washed in the section for **main washing** first.

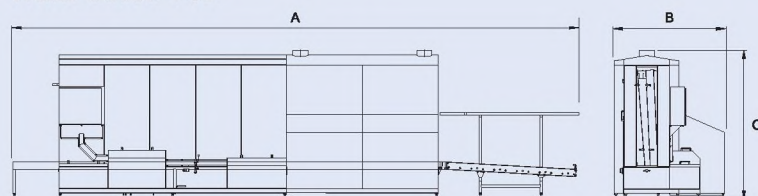
The pallets are poured with circulating cleaning solution heated up to $55 \div 60^\circ\text{C}$. The solution temperature is controlled by a thermoregulator. After washing the pallets go through the **rinsing section**. Here the washed pallets are rinsed with clean hot water $45 \div 50^\circ\text{C}$. If disinfection is required, the temperature of rinsing water should be $80 \div 85^\circ\text{C}$. This water is supplied by the customer water main. At the end the pallets go through a **blowing section** where via two high pressure fans and air knives, 80% from the remaining water on the pallets is removed. The tunnel has removable parts for easy cleaning and maintenance. Capacity: up to 150 pallets/h.



Technical data:

Capacity: up to 150 pallets/h;
 Water inlet: 1", 4 + 6 bar
 Rinsing water inlet: 1/2", 4 + 6 bar
 Water outlet: 1 1/2"

Steam heating:
 Steam connection: 1/2", 3 bar, 130 °C
 Steam consumption: 80 ÷ 100 kg/h
 El. connection: 400 V, 50 Hz;
 Compressed air connection: 1/4", 4 + 6 bar



Art. №	Dimensions AxBxC, mm	Water heating	Power installed,kW
05.51.311.000	7400x1450x1950	electrical	45,5
05.51.321.000	7400x1450x1950	steam	8,5

Option: an aspiration hood in input and output.

Combined machine for simultaneously washing two carts 200L (DIN 9797) or one box pallet

Stainless steel construction AISI 304 (1.4301). A chamber type. Both type of containers are loaded on rotating grippers placed on a loading ramp.

A special system of nozzles and rotating stands, elimination of residual water via constant rotation of the containers for washing. Electrical or steam heating of washing solution. Programmable control - Siemens. A belt filtration system for automatic discharge of coarse filth.

A display for visualization of the functions of the equipment. Side metal barriers and a door with sensors for ensuring safety operation in the loading area. When 200 l carts, type Laska are necessary to be washed, two grips (for both carts) are placed via quick retainers. If necessary box pallets to be washed, one grip is placed (for one box pallet) via a quick retainer. After the desired containers are loaded on the receiving door, the machine is started by the button start, situated on the control panel on the safety cage.

After the washing is over, the door opens automatically and the already washed containers are taken out from the machine in the initial position. The containers are rotated into the machine and washed very well in all areas, including the cavities on the outside of the box pallets. The washing cycle can be adjusted individually according to the contamination of the containers. Already created programs can be saved and used later.



Technical data:

Capacity: up to 50 carts or 25 box pallets

Max. box-pallet dimensions: 1200 x 990 x 790 mm

Water inlet: 1"

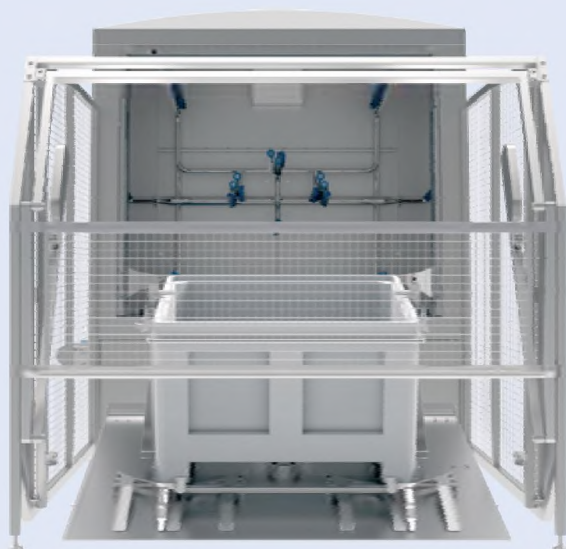
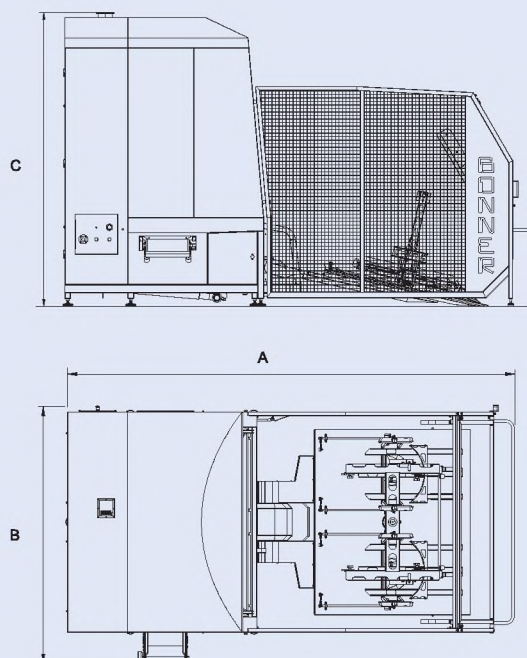
Water outlet: 2"

Electrical connection: 400 V, 50 Hz

Steam heating:

Steam connection: 1", 3 bar, 130 °C

Compressed air connection: ¼", 6 bar



Art. №	Dimensions AxBxC, mm	Water heating	Power, installed, kW
05.23.010.100	4700x2600x2950	electrical	50
05.23.020.100	4700x2600x2950	steam	20

Washing machine for carts 200L

Stainless steel construction, AISI 304 (1.4301). Carts loading system with pneumatic drive. Programmable control. Rotating collector for washing and rinsing. Optimal safety in the loading zone thanks to metal barriers and doors with magnetic sensors. Placing of the carts in the loading device is done manually. By pressing the start button a new cycle begins. It includes loading, washing and rinsing. A stainless rotary pump provides circulation of washing solution. The rough filtration of water is provided movable inclined sieves made of perforated iron sheet. Duration of the cycle depends on the level of contamination of the carts. When the cycle is over, the door opens automatically and the cart is positioned for manual unloading. The machine is manufactured with electrical or steam water heating.



Technical data

Capacity of the machine: up to 30 pcs/h

Water inlet: 1"

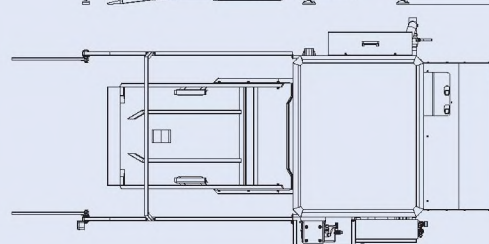
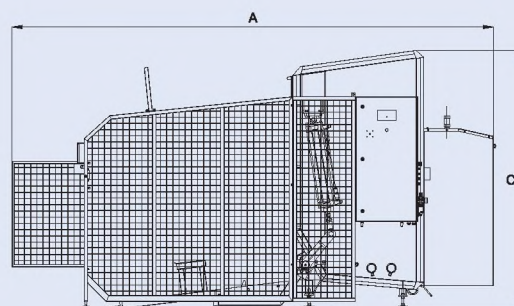
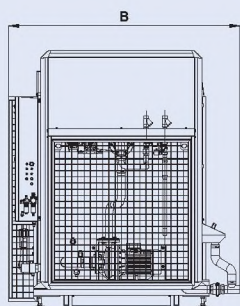
Water outlet: 2"

Electrical connection: 400 V/50 Hz

Steam heating:

Steam connection: 1", 3 bar, 130 °C

Air connection: 1/4", 6 bar



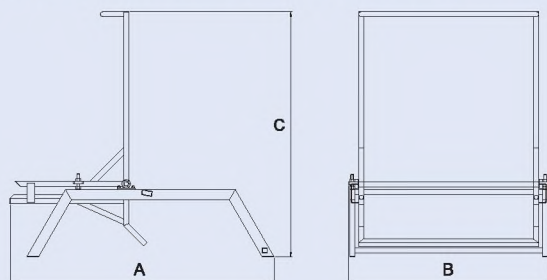
Art. №	Dimensions AxBxC (mm)	Water heating	Power installed, kW
05.23.010.000	3900x1900x2100	electrical	22,8
05.23.020.000	3900x1900x2100	steam	7,8

Options: *Aspiration /external or internal/ for sucking out the released during the washing process vapors. System for automatic dosing of washing solution.*

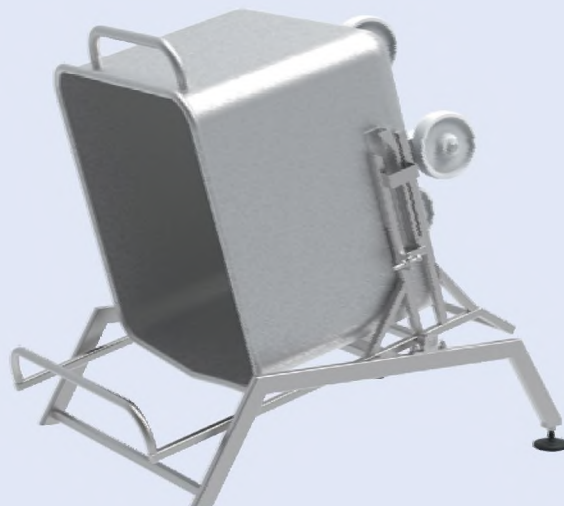
Stand for washing carts

Stainless steel construction, AISI 304 (1.4301).

Allows easy manual tilting of the cart during the washing process.



Art. №	AxBxC, mm	Cart, L
05.24.000.000	1025x780x950	200
05.24.001.000	920x630x950	120



Washing machine for smoking sticks trolley

Stainless steel construction, AISI 304 (1.4301). Designed for washing smoking sticks trolleys or other technological trolleys with maximum dimensions 1100 x 1100 x 2000 mm, at low water and detergent consumption. The machine is manufactured in two versions: pass through type with two doors for loading and taking out and chamber type with one door only. The machine is manufactured with electrical or steam water heating. Cleaning and rinsing is done by a ring-form collector with nozzles with electro-mechanical drive and automatic actuation. Controller monitoring with a possibility of programming the duration and parameters of washing and rinsing. Control panel with display, showing the washing cycle and the temperature. Emergency stop.

Depending on the possibilities of positioning the machine in the production premises, the following versions are possible: mounting into a technological shaft, mounting next to concrete loading platforms, manufacture with its own metal loading platforms.



Technical data:

Capacity of the machine: up to 24 pcs/h

Depending on the level of contamination

Water inlet:

1", 4 ÷ 6 bar, tank fill up

¾", 4 ÷ 6 bar, 40 ÷ 50 °C rinsing water

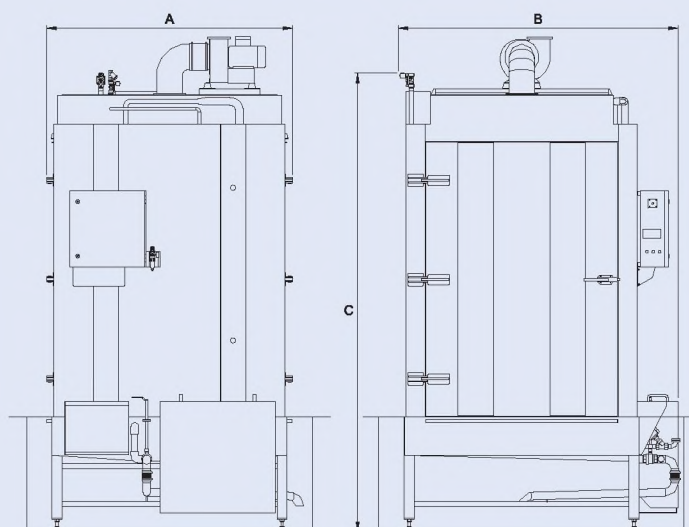
Electrical connection: 400 V/50 Hz

Steam heating:

Steam connection: 1", 3 bar, 130 °C

Steam consumption: 100 kg/h

Air connection: ¼", 6 bar



Art. №	Dimensions AxBxC (mm)	Installation model	Number of doors	Water heating	Power installed, kW
05.63.110.000	1930x2260x3200	on the floor	one	electrical	33,0
05.63.210.000	1930x2260x3200	on the floor	two	electrical	33,0
05.63.120.000	1930x2260x3200	on the floor	one	steam	10,4
05.63.220.000	1930x2260x3200	on the floor	two	steam	10,4
05.63.110.001	1930x2260x3200	to a shaft	one	electrical	33,0
05.63.210.001	1930x2260x3200	to a shaft	two	electrical	33,0
05.63.120.001	1930x2260x3200	to a shaft	one	steam	10,4
05.63.220.001	1930x2260x3200	to a shaft	two	steam	10,4

**Option: A fan installation for direct sucking out of the vapours released during the washing process.
System for automatic dosing of washing solution.**



Washing machine for smoking sticks

Stainless steel construction, AISI 304 (1.4301). Designed for washing smoking sticks for hanging meat and sausages with length from 800 to 1000 mm. Chamber type. Manually loading and taking out the smoking sticks from the chamber. Pressing the "start" button activates the beginning of automated cycle: filling with water, washing, rinsing and draining. Detergent dosage is done manually through a throat in the upper part of the machine after water is filled up. Duration of the cycle is adjusted depending on the degree of contamination of the sticks.

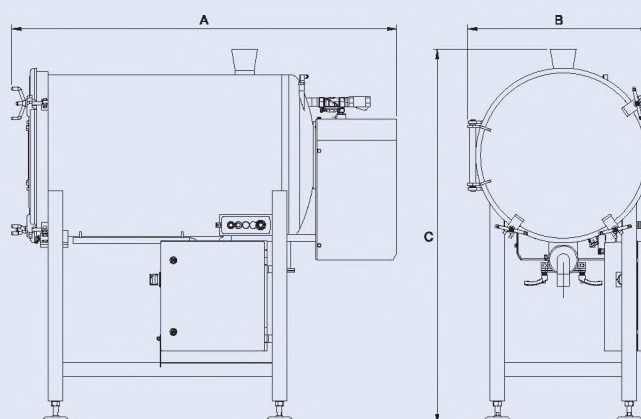
Technical data:

Water connection: 1", 4 + 6 bar, 50 + 60 °C

Water outlet: 1 1/2"

Electrical connection: 400 V/50 Hz

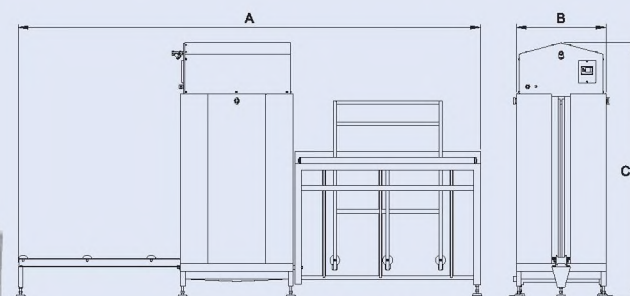
Air connection: 1/4", 4 + 6 bar



Art. №	Dimensions AxBxC (mm)	Power kW	Capacity pcs/h
05.40.200.000	1560x820x1510	0,90	300
05.40.300.000	1580x970x1710	1,65	600

Washing machine for broad boards

Stainless steel construction, AISI 304 (1.4301). Designed for washing broad boards from artificial materials with maximum dimensions: 1200 x 900 x 40 mm. Pass through type. There are two sections in the washing chamber of the machine: for washing and rinsing. Washing is done by two vertical brushes and collectors for pouring of washing solution over the broad board. In the rinsing section the broad boards are poured with clean water. The boards are being positioned and transferred manually with the help of vertical and horizontal rollers. There is a buffer zone for receiving up to 3 cleaned broad boards, after the zone of washing chamber. Removable side covers for easy cleaning. The machine can be manufactured with dimensions of the broad boards given by the customer.



Technical data:

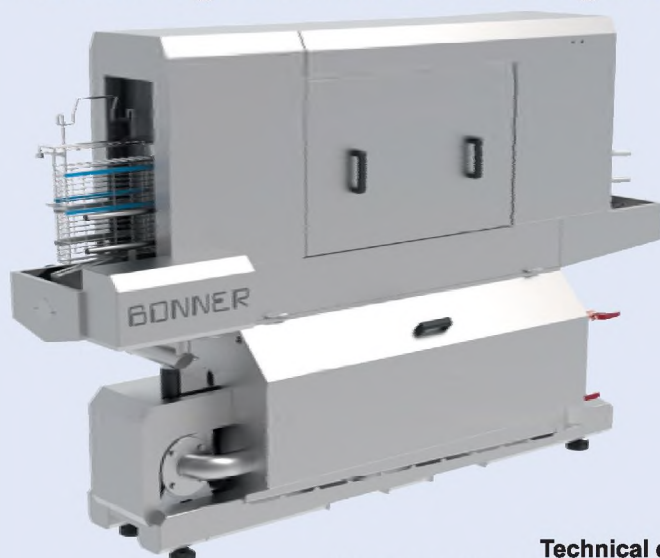
Water inlet: 1/2"

Water outlet: Ø 32 mm

Electrical connection: 400 V/50 Hz

Art. №	Dimensions AxBxC(mm)	Power kW
05.97.000.000	3270x555x1590	1,1

Pass through machine for washing knife baskets



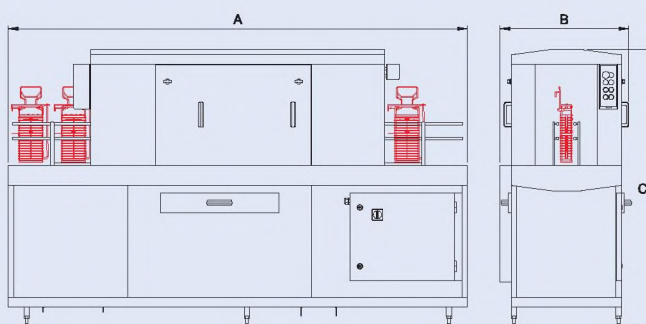
Stainless steel construction, AISI 304 (1.4301).
Designed for cleaning different baskets with knives. With two sections: washing and rinsing.
The baskets are transported through the machine with a steel chain conveyor. The washing solution is circulating and is stored in the tank of the machine. Rinsing and disinfection is done with clean hot water 85°C.
This water is supplied by the water main of the customer.

Art. №	Dimension AxBxC (mm)	Water heating	Power kW
05.81.010.010	2000x820x1570	electrical	16,4
05.81.020.010	2000x820x1570	steam	4,4

Options: System for automatic dosing of washing solution.
An aspiration hood in input and output.

Technical data

Water inlet: ¾", 4 ÷ 6 bar - reservoir
½", 4 ÷ 6 bar, 80 ÷ 85 °C - rinsing water
Water outlet: 1 ½"
Electrical connection: 400 V/50 Hz
Steam connection: ½", 3 bar, 130°C
Steam consumption: 80 ÷ 100 kg/h
Capacity: up to 150 pcs/h
Basket for 4 knives, 2 steels and a glove
Compressed air connection: ¼", 4 ÷ 6 bar
Basket dimensions: max. 450x80x500 mm



Chamber washing machine for knife baskets



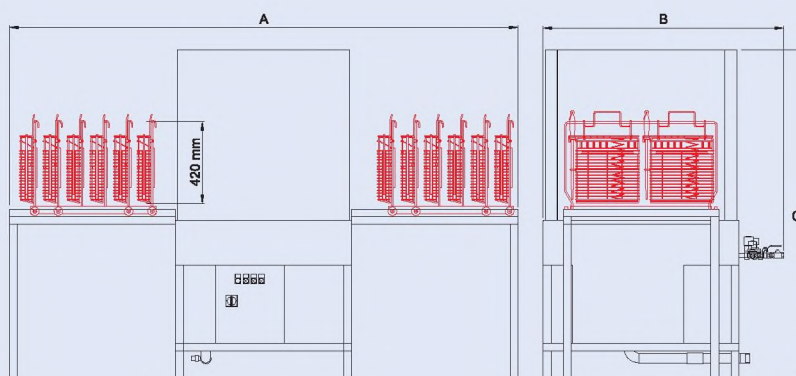
Stainless steel construction, AISI 304 (1.4301).
Designed for washing different baskets with knives.
Chamber type. During the main washing process two rotating collectors clean all sides of the knives. The duration of the washing process can be regulated depending on the level of contamination. After the main cleaning, baskets with knives are rinsed and disinfected with clean hot water 85 °C.
Duration of rinsing is regulated too. The electrical panel is protected against water splashes.

Art. №	Dimension AxBxC (mm)	Water heating	Power kW
05.83.010.000	2500x1290x1750/2360	electrical	14,3
05.83.020.000	2500x1290x1750/2360	steam	2,3

Option: System for automatic dosing of washing solution

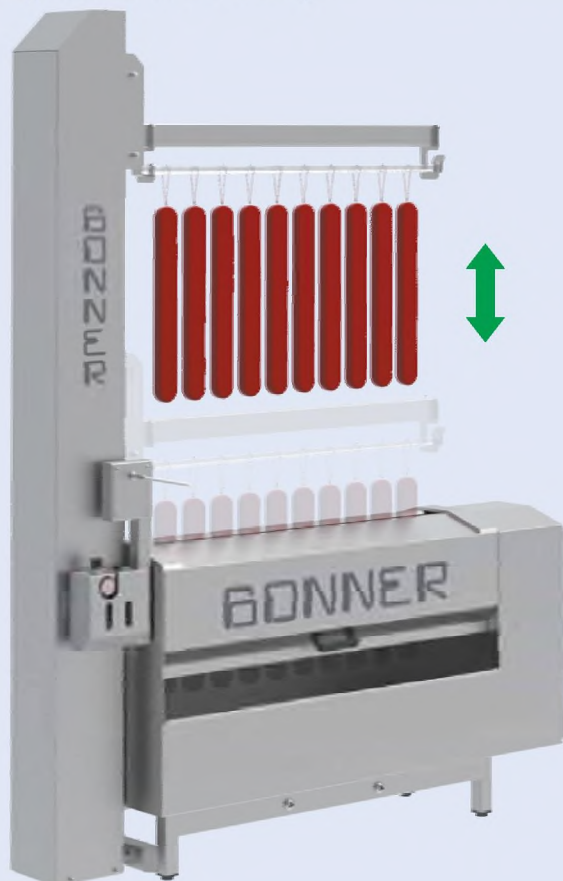
Technical data

Capacity: 90 ÷ 108 pcs/h baskets
for 4 knives 2 steels and one glove
(18 pcs per loading)
Water inlet: ¾"
Rinsing water inlet: ½", 3 bar, 80 ÷ 85 °C
Water outlet: 1 ½"
Electrical connection: 400 V/50 Hz
Steam connection: ½", 3 bar, 130 °C
Steam consumption: 80 ÷ 100 kg/h
Compressed air connection: ¼", 4 ÷ 6 bar
Basket dimensions: max. 450 x 80 x 420 * mm
* 420 mm - height up to place of hanging



Washing machine for sausages

Stainless steel construction AISI 304 (1.4301). Washing is done by two horizontal cylindrical rotating brushes and injection of water. A stand for hanging a smoking stick with a length 1000 mm and weight up to 15 kg. The load is evenly apportioned along the length of the smoking stick. A panel for electrical control of the cycle of inserting and pulling out of sausages. A sensor for a presence of sausages. Useful stroke of the device approx. 900 mm. For sausages with a cylindrical and/or flat shape and a length of 850 mm, together with a loop (without a loop 750 mm). On legs with heels for leveling.



Technical data:

Water inlet: ½"

Water outlet: 1 ¼"

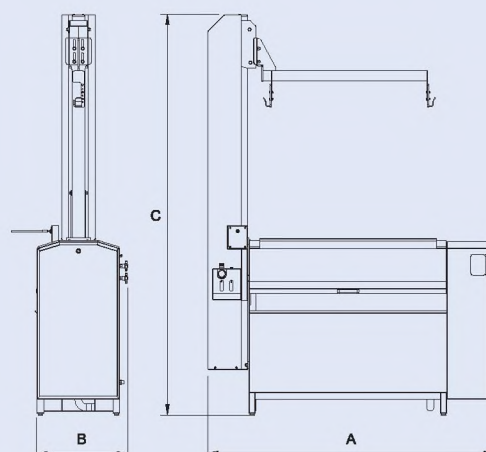
Total power, installed: 0,58 kW

Dimensions: approx. 1725 x 560 x 2430 mm

Compressed air connection: ¼", 4 ÷ 6 ba

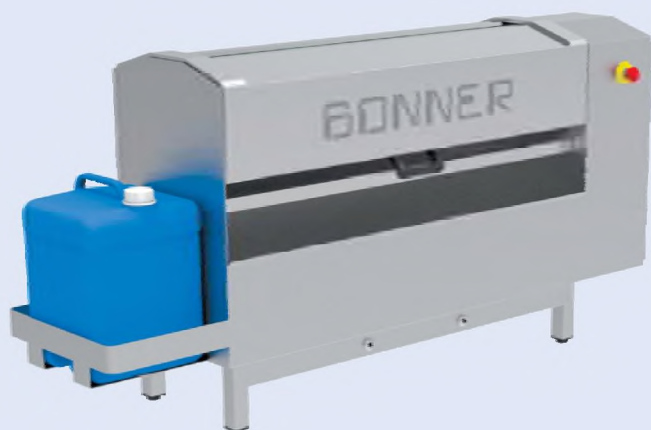
Air consumption: 12 N/l per cycle

Art. №	AxBxC (mm)
04.60.200.000	1725x560x2430



Washing machine for aprons

Stainless steel construction, AISI 304 (1.4301). Designed for washing working aprons. Equipped with all protective elements, with two opposite brushes. An injector for the detergent. Activation is done automatically by two photo-cells. Aprons are placed from above. Width of the washing passage 980 mm.



Technical data:

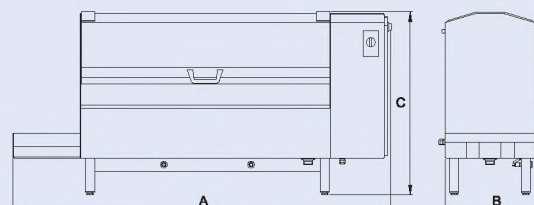
Water inlet: ½"

Water outlet: 1 ¼"

Electrical connection: 400 V/50 Hz

Power: 0,58 kW

Art. №	AxBxC (mm)
04.30.204.000	1690x445x815



Electro-mechanical lifting and tilting device

Stainless steel construction AISI 304 (1.4301) Column type. Designed to lift and tilt carts with a capacity of 200L and 300L according to DIN 9797. Mounting plate on heel for fixing to the floor or to the wheel carrier. High reliability and safe operation thanks to a double galley chain design. For lifting and tilting heights above 3000 mm, additional reinforcement is required.

Management Hold to run. Execution according to standard for lifting equipment EN 13288:2010 C.

Hygienic requirements according to standard EN 1672-2.

For maximum safety during operation, equipment with a tilting height of more than 2550 mm a safety cage is offered.

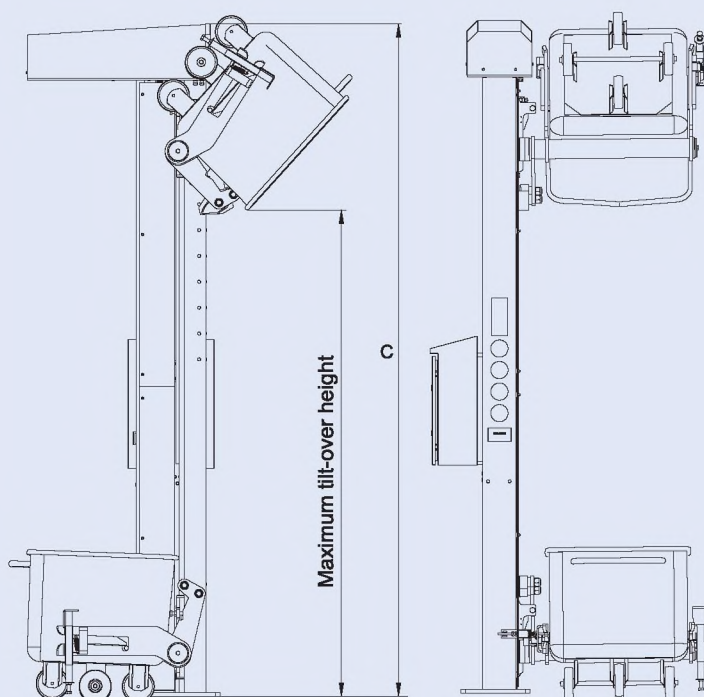


Art. №*	AxBxC (mm)	Model	Tilt-over height (mm)
43.21.200.000	985x1155x2450	left	1050+1550
43.22.200.000	985x1155x2950	left	1550+2050
43.23.200.000	985x1155x3450	left	2050+2550
43.24.200.000	985x1155x3950	left	2550+3050
43.25.200.000	985x1155x4450	left	3050+3550
43.26.200.000	985x1155x4950	left	3550+4050
43.21.100.000	985x1155x2450	right	1050+1550
43.22.100.000	985x1155x2950	right	1550+2050
43.23.100.000	985x1155x3450	right	2050+2550
43.24.100.000	985x1155x3950	right	2550+3050
43.25.100.000	985x1155x4450	right	3050+3550
43.26.100.000	985x1155x4950	right	3550+4050

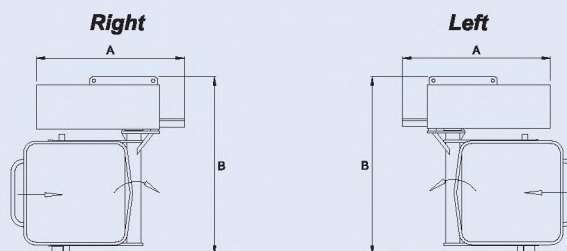
Technical data:

Max. load capacity: 300 kg
El. connection: 400 V/50 Hz
Installed power: 0.79 kW
Lifting speed: 5 m/min

* Art. № for standard grip

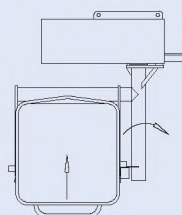


Standard grip

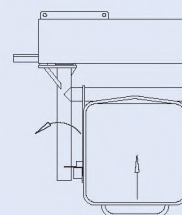


Non-standard grip

Turned right on 90 °
Point out at order
43.2X.300 + tilt-over height



Turned left on 90 °
Point out at order
43.2X.400 + tilt-over height

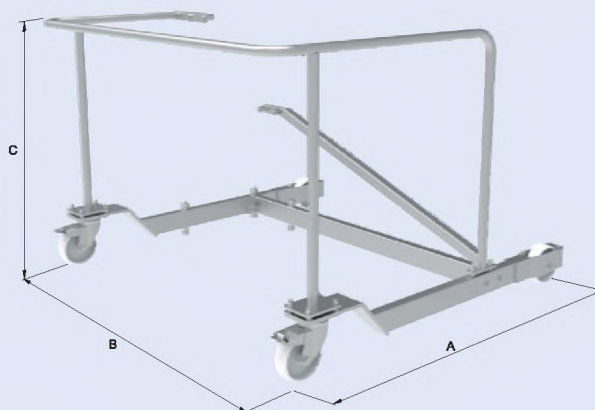


Additional equipment to an electro-mechanical lifting device Wheel carrier for electro-mechanical lifting device



Used for mounting of electro-mechanical lifting devices with tilt-over height up to 2550mm and standart fork implementation.

Art. №	Dimension AxBxC (mm)	Model
43.11.100.100	1437x1480x990	right
43.11.200.100	1437x1480x990	left



Safety cage for electro-mechanical lifting device

To achieve maximum safety when working with the equipment, the load lifting area can be equipped with a safety cage made of stainless steel AISI 304 (1.4301).

Types of safety cages:

- safety cage open type
- safety cage with door
- safety cage with sensors-light curtain type.

To load technological machines, the forks can be equipped with different versions of chutes and pockets.



safety cage with door



safety cage with sensors- light curtain type



Electro-mechanical lifting device with a vertically located motor - reducer

Stainless steel construction AISI 304 (1.4301). Column type. Compact design, intended for lifting and turning carts with a capacity of 200L or 300L according to DIN 9797. Within the maximum load capacity on customer request special handles for containers, box pallets, etc. can be produced. Lifting and tilting height: 1000 ÷ 4000 mm.

For lifting and tilting heights above 3000 mm, additional reinforcement is required. High reliability and safe operation ensured by a double galley chain load lifting system. Management Hold to run. Execution according to standard for lifting equipment EN 13288:2010 C.

Hygienic requirements according to standard EN 1672-2. For maximum safety during operation, equipment with a tilting height of more than 2550 mm a safety cage is offered.

Technical data:

Max. loading capacity: 300 kg

El. connection: 400 V/50 Hz

Installed power: 1,1 kW

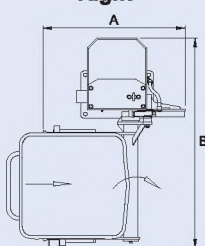
Lifting speed: 5 m/min

Art. №*	AxBxC (mm)	Model	Tilt-over height (mm)
43.21.600.000	920x1350x2400	left	1000+1500
43.22.600.000	920x1350x2900	left	1500+2000
43.23.600.000	920x1350x3400	left	2000+2500
43.24.600.000	920x1350x3900	left	2500+3000
43.25.600.000	920x1350x4400	left	3000+3500
43.26.600.000	920x1350x4900	left	3500+4000
43.21.500.000	920x1350x2400	right	1000+1500
43.22.500.000	920x1350x2900	right	1500+2000
43.23.500.000	920x1350x3400	right	2000+2500
43.24.500.000	920x1350x3900	right	2500+3000
43.25.500.000	920x1350x4400	right	3000+3500
43.26.500.000	920x1350x4900	right	3500+4000

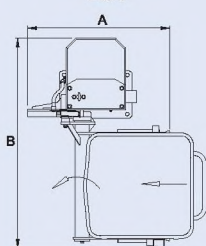
* Art. № for standard grip

Standard grip

Right



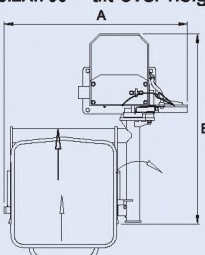
Left



Non standard grip

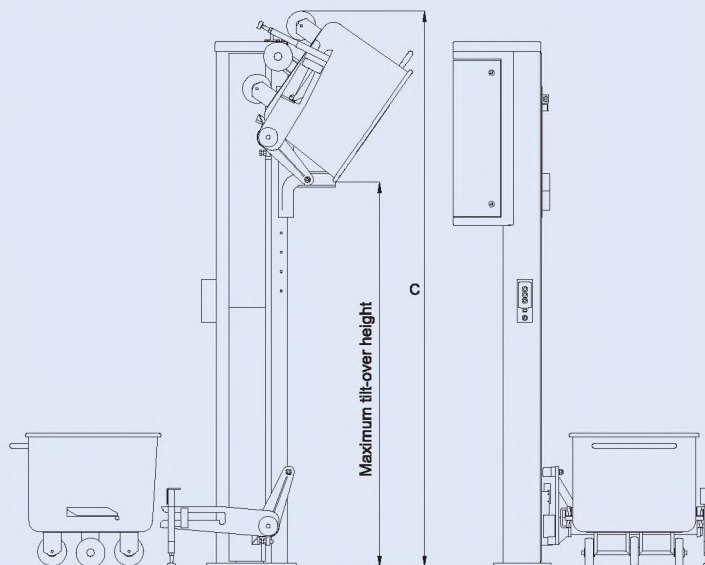
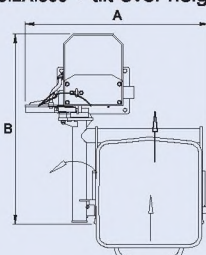
Turned right on 90°

Point out at order
43.2X.700 + tilt-over height

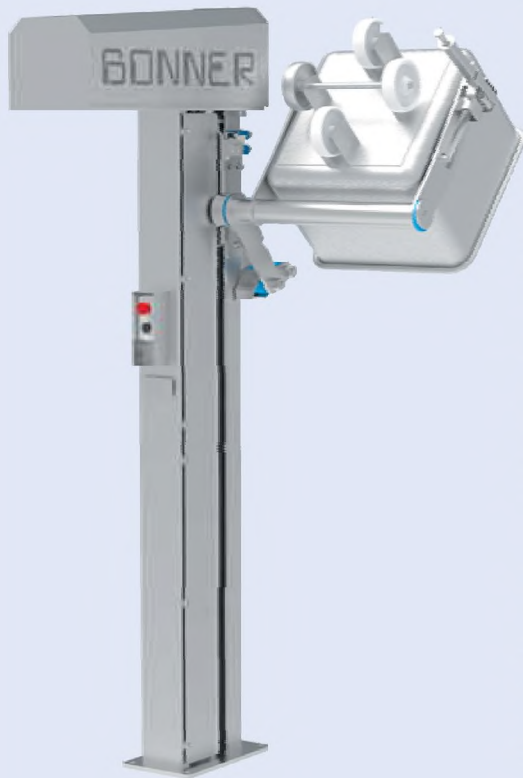


Turned left on 90°

Point out at order
43.2X.800 + tilt-over height



Electro-mechanical lifting and tilting device



Stainless steel construction AISI 304 (1.4301). Column type. Designed to lift and tilt carts with a capacity of 120L according to DIN 9797. Mounting plate on heel for fixing to the floor or to the wheel carrier. High reliability and safe operation thanks to a double galley chain design. For lifting and tilting heights above 3000 mm, additional reinforcement is required.

Management Hold to run. Execution according to standard for lifting equipment EN 13288:2010 C.

Hygienic requirements according to standard EN 1672-2.

For maximum safety during operation, equipment with a tilting height of more than 2550 mm a safety cage is offered.

Technical data:

Max. loading capacity: 150 kg

El. connection: 400 V/50 Hz

Installed power: 0,79 kW

Lifting speed: 5 m/min

Art. No	Dimensions LxWxH (mm)	Model	Tilt-over height, (mm)
43.32.200.000	900 x 1020 x 2350	left	1500 ... 1800
43.33.200.000	900 x 1020 x 2850	left	1800 ... 2100
43.32.100.000	900 x 1020 x 2350	right	1500 ... 1800
43.33.100.000	900 x 1020 x 2850	right	1800 ... 2100
13.43.100.000 *	1400 x 1150 x 1000	left	-
13.43.200.000 *	1400 x 1150 x 1000	right	-

* Wheel carriers for mobile assembly of the lifting device.

Electro-mechanical lifting and tilting device for canisters and tanks

Stainless steel construction AISI 304 (1.4301) Column type, designed for lifting and tilting canisters with a capacity of 200 liters. Mounting plate on heel for fixing to the floor or to the wheel carrier. High reliability and safe operation thanks to a double galley chain design. For lifting and tilting heights above 3000 mm, additional reinforcement is required. Management Hold to run. Execution according to standard for lifting equipment EN 13288:2010 C.

Hygienic requirements according to standard EN 1672-2.

For maximum safety during operation, equipment with a tilting height of more than 2550 mm a safety cage is offered.



Art. No	AxBxC (mm)	Model	Tilt-over height, (mm)
03.12.315.000	975x1100x3160	left	1850
03.12.325.000	975x1100x3160	right	1850

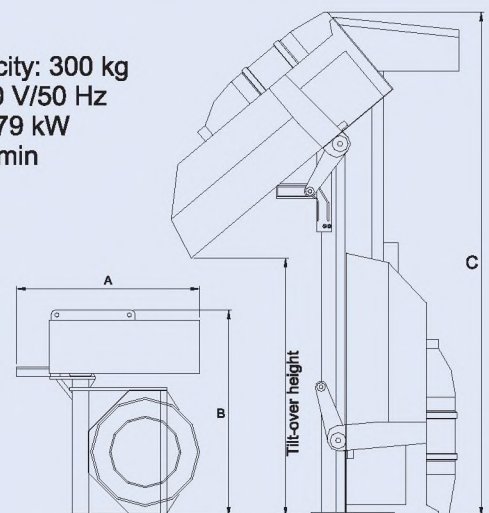
Technical data:

Max. loading capacity: 300 kg

El. connection: 400 V/50 Hz

Installed power: 0,79 kW

Lifting speed: 5 m/min



Electro-mechanical lifting and tilting device

Stainless steel construction AISI 304 (1.4301). Designed for lifting and tilting box pallets with dimensions within the limits: length 1100 ÷ 1300 mm, width 800 ÷ 1000 mm, height 650 ÷ 900 mm. Load capacity up to 1000 kg. Loading the box pallets can be done from the narrow or the wide side. Tilting heights: from 1500 ÷ 3500 mm. Various modifications can be done on customer request: fork with chute, attachment for lifting and tilting carts with a capacity of 200L or 300L, DIN 9797, mobile execution of rails for loading technological machines, fork turned to 90°, etc. High reliability and safe operation ensured by a load lifting system with double galley chain.

Technical data:

Max. loading capacity: 1000 kg
El. connection: 400 V/50 Hz
Installed power: 2,2 kW
Lifting speed: 5 m/min

Art. No*	AxBxC(D) (mm)	Model	Tilt-over height, H (mm)
43.41.100.000	2300x2600x3350(3800)	right	1500+2100
43.42.100.000	2300x2600x4050(4500)	right	2200+2800
43.43.100.000	2300x2600x4750(5200)	right	2900+3500
43.41.200.000	2300x2600x3350(3800)	left	1500+2100
43.42.200.000	2300x2600x4050(4500)	left	2200+2800
43.43.200.000	2300x2600x4750(5200)	left	2900+3500

*Art. No. for standard execution of the grip
On individual request, the facility can be completed with different than standard tilting heights.

Safety cages: To achieve maximum safety when working with the equipment, the load lifting area can be equipped with a safety cage with stainless steel AISI 304 (1.4301) execution. Types of safety cages: open type, with doors or with sensors light - curtain type. To load technological machines, the forks can be equipped with different versions of chutes.



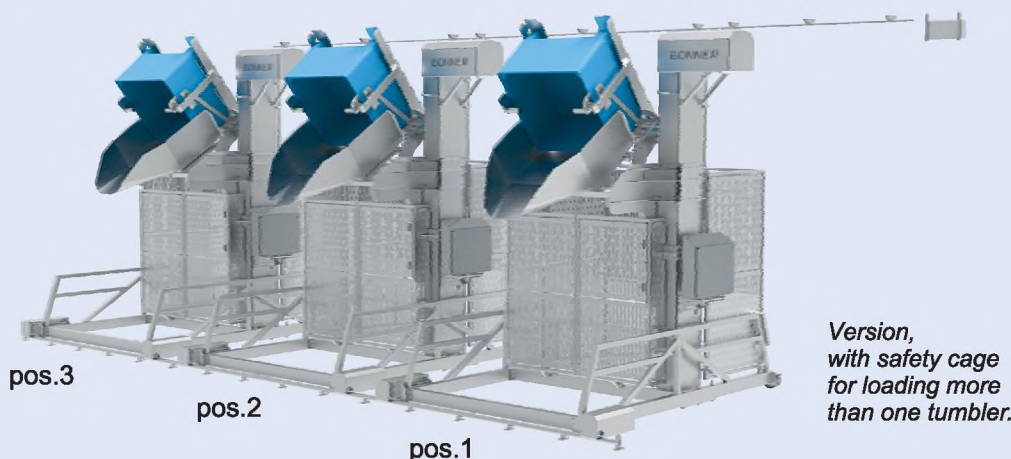
Execution whit chute for loading a tumbler



Execution whit safety cage open type



Safety cage with sensors-light curtain type



Version, with safety cage for loading more than one tumbler.

Electro-mechanical lifting and tilting device

Stainless steel construction AISI 304 (1.4301).
Massive two-column construction for stationary mounting. Designed for lifting and tilting box pallets with dimensions 1200 x 1000 x 800 mm and with gross weight up to 1200 kg. The fork of the equipment has an additional attachment for lifting and tilting carts with a capacity of 200L or 300L according to DIN 9797. Lifting and tilting heights: from 1500 ÷ 2400 mm. To achieve maximum safety when working with the equipment, the load lifting area is equipped with a massive metal safety cage with built-in protection.

Technical data:

Max. loading capacity: 1000 kg

El. connection: 400 V/50 Hz

Installed power: 2,25 kW

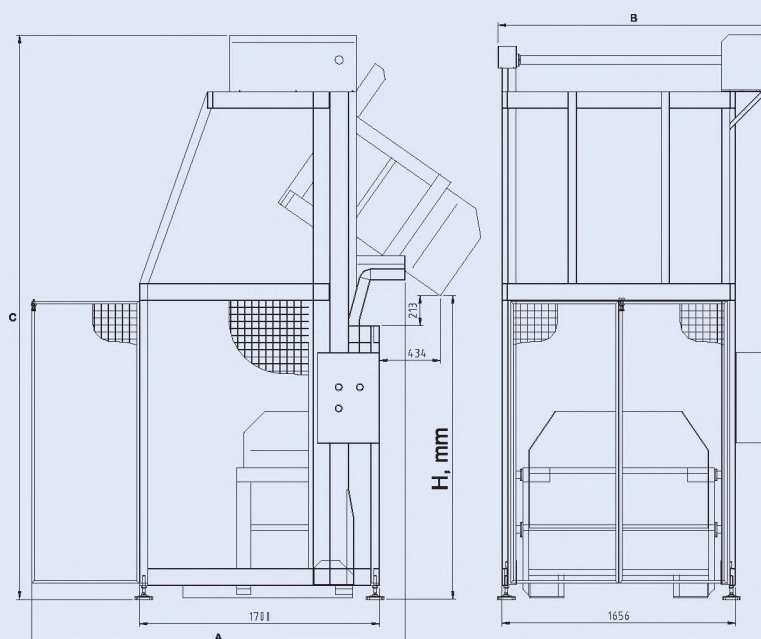
Lifting speed: 5 m/min



Art. №	AxBxC (mm)	Tilt-over height, H mm
03.16.203.000	2470 x 1925 x 3400	1500
03.16.303.000	2470 x 1925 x 3700	1800
03.16.403.000	2470 x 1925 x 4000	2100
03.16.503.000	2470 x 1925 x 4300	2400



Execution with fork turned on 90°

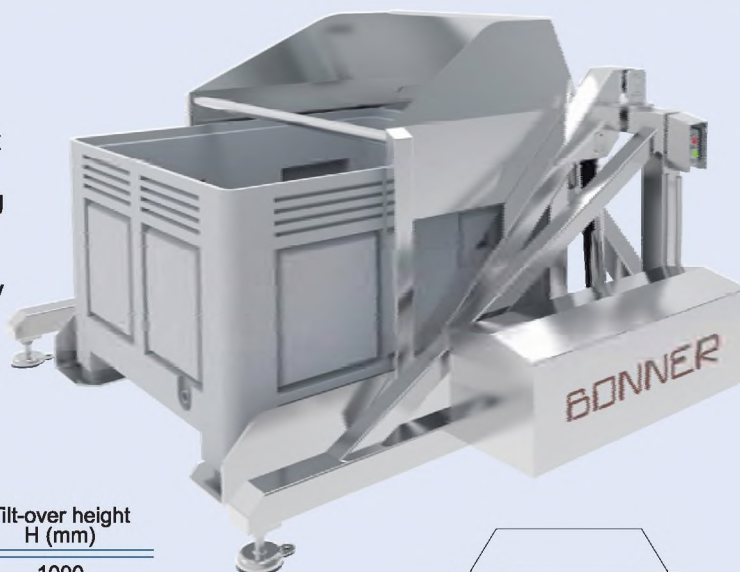


Hydraulic lifting platform

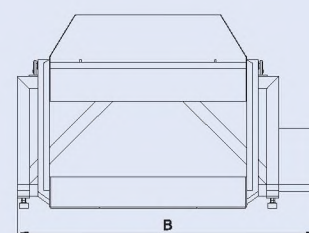
Stainless steel construction (AISI 304 (1.4301)). Designed for lifting and tilting tubs, box pallets and other containers with dimensions max. 1200 x 1000 x 800 mm and with gross weight up to 1200 kg. Drive with independent hydraulic lifting system. The loading of containers is from the narrow side. Possibility of loading other equipment through a movable chute. The equipment is available in two versions: stationary and mobile.

Technical data:

Max. loading capacity: 1200 kg
El. connection: 400 V/50 Hz
Installed power: 1,65 kW



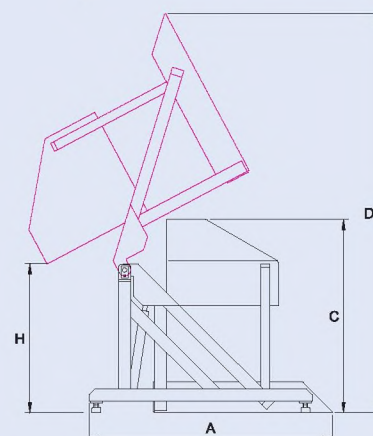
Art. №	AxBxC(D) (mm)	Model	Tilt-over height H (mm)
03.45.120.100	1700x1800x1200(2700)	stationary	1000
03.45.120.200	2000x1800x1400(3000)	stationary	1200
03.45.120.400	2000x1800x1500(3300)	stationary	1400
03.45.220.100	1700x1800x1200(2700)	wheeled	1000
03.45.220.200	2000x1800x1400(3000)	wheeled	1200
03.45.220.400	2000x1800x1500(3300)	wheeled	1400



Tumbler loading execution with a brine pocket



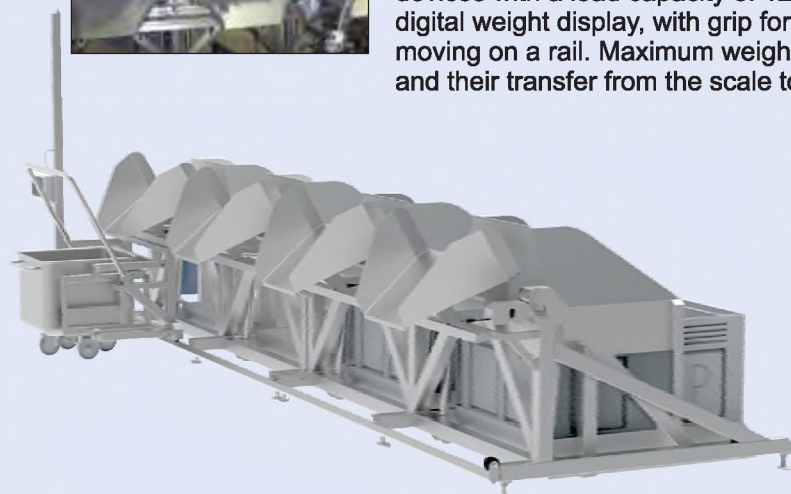
Execution for simultaneous loading of two 200/300L carts



Dosing device 1000/300



Stainless steel construction AISI 304 (1.4301). Designed for dosing products in a standard carts with a capacity of 200L and 300L according to DIN 9797. The loading of the product is carried out in tubs or box pallets with maximum dimensions: 1200 x 1000 x 800 mm. Loading and tilting is from the narrow side. Development on a modular basis. The unit consists of 3, 4 or 6 independently actuated hydraulic lifting devices with a load capacity of 1200 kg each. Integrated mobile electronic scale with digital weight display, with grip for 200L and 300L carts according to DIN 9797, moving on a rail. Maximum weight in a range - 300kg. Ability to enter prescription data and their transfer from the scale to a computer.



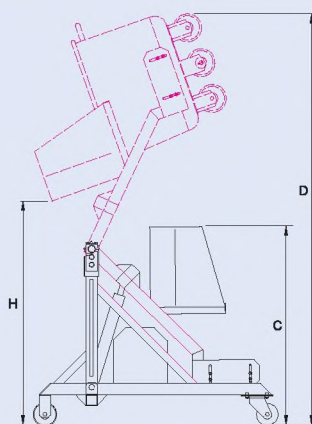
Technical data:

Max. loading per position: 1200 kg
El. connection: 400 V/50 Hz
Installed power: 1,65 kW

Art. №	AxBxC(H) (mm)	Loading positions
03.72.100.000	3200x4200x1450(2850)	3
03.72.200.000	3200x5500x1450(2850)	4
03.72.300.000	3200x8000x1450(2850)	6

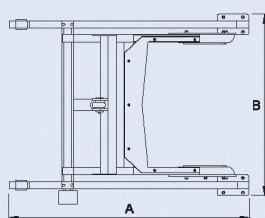
Hydraulic swing loader

Stainless steel construction AISI 304 (1.4301). Designed for lifting and tilting carts with a capacity of 200L or 300L according to DIN 9797. Drive with an independent hydraulic lifting system. The equipment is available in two versions: stationary and mobile.



Technical data:

Max. loading capacity: 300 kg
El. connection: 400 V/50 Hz
Installed power: 1,5 kW



Art. №	AxBxC(D) (mm)	Model	Tilt-over height H (mm)
03.41.100.200	1250x1000x1100(2200)	Stationary	1200
03.41.100.400	1400x1000x1200(2500)	Stationary	1400
03.41.100.500	1450x1000x1250(2650)	Stationary	1500
03.41.200.200	1250x1000x1100(2200)	Wheeled	1200
03.41.200.400	1400x1000x1200(2500)	Wheeled	1400
03.41.200.500	1450x1000x1250(2650)	Wheeled	1500



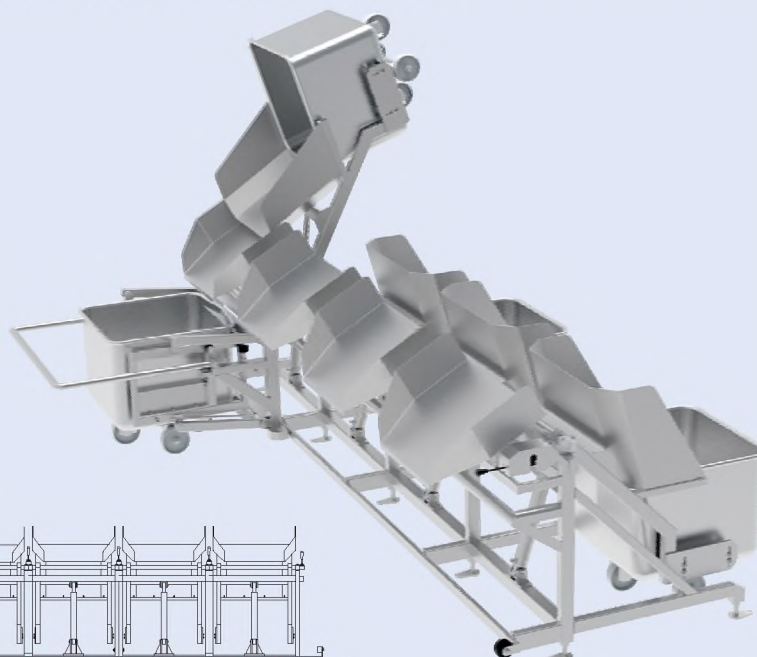
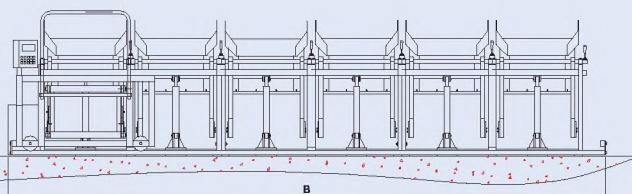
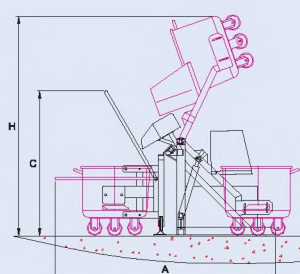
Dosing device 300/300

Stainless steel construction, AISI 304 (1.4301). Designed for dosing products in a standard carts with a capacity of 200L and 300L according to DIN 9797. The loading of the product is carried out in carts with a capacity of 200L and 300L according to DIN 9797. Loading and tilting is from the narrow side. Development on a modular basis. The unit consists of 3, 4 or 6 independently actuated hydraulic lifting devices. Integrated mobile electronic scale with digital weight display, with grip for 200L and 300L carts according to DIN 9797, moving on a rail. Maximum weigh in range - 300 kg. Ability to enter prescription data and their transfer from the scale to a computer.

Technical data:

Max. loading per position: 300 kg
El. connection: 400 V/50 Hz
Power installed: 1,65 kW

Art №	AxBxC(H) (mm)	Loading positions
03.71.100.000	2200x3300x1450(2200)	3
03.71.200.000	2200x4200x1450(2200)	4
03.71.300.000	2200x6000x1450(2200)	6



Screw conveyor for loading - vertical

Stainless steel construction AISI 304 (1.4301). Compact design suitable for limited spaces. Designed for vertical transportation of bulk products. Transportation is done by a horizontal, feeding and vertical augers. The construction is easy to clean, complies with hygiene and safety requirements according to EU regulations. The horizontal auger is mounted on a mobile frame for easy disassembly and cleaning. The vertical auger is cleaned through inspection covers. With possibility to be included in production lines.

Technical data:

Electrical connection: 400 V/50 Hz

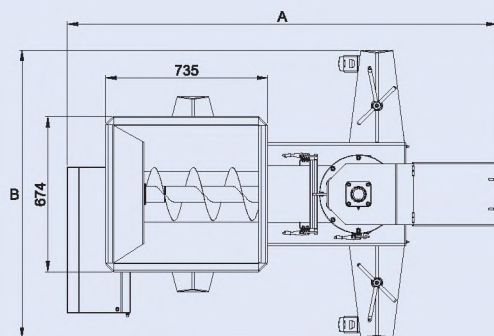
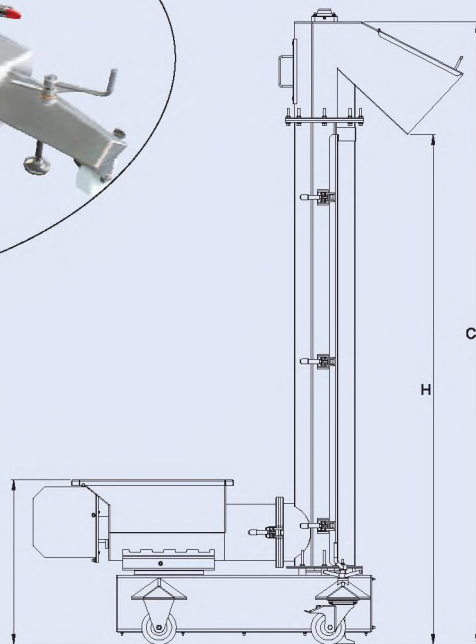
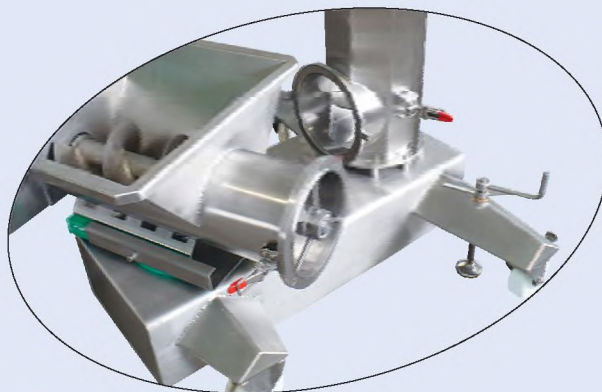
Installed Power: 5 kW

Capacity: up to 10 t/h

Depending on temperature and product type

Diameter of the auger: Ø 240 mm.

Loading height: 700 mm



Art. №	AxBxC (mm)	Height of unloading, H (mm)
24.06.110.000	1870x1252x2365	1800
24.06.120.000	1870x1252x2765	2200

On individual request, the equipment can be executed with a loading height of 1500 ... 4500 mm.

Screw conveyor with fixed loading height

Stainless steel construction AISI 304 (1.4301). Designed for transporting bulk products. Hopper for receiving the product. For large volume hoppers, a paddle system is integrated for stirring and feeding the product to the transporting auger. Chute for pouring the product: mobile and fixed. Inspection cover on the auger hopper for easy cleaning after work. Drive with a directly connected motor-reducer. The construction is easy to clean, complies with hygiene and safety requirements according to EU regulations. With possibility to be included in production lines. Auger screw diameter: 200...500 mm. Volume of the receiving hopper: 500...2000L. The screw conveyor is produced with parameters according to the specific technical specifications of the customer.



Screw diameter 300-400 mm



Version with unloading valve



Execution with a hopper

Screw conveyor with positioning system

Stainless steel construction AISI 304 (1.4301). The integrated system for lowering and raising the screw conveyor, allowing it to be cleaned easily after work. Mobile version on wheels with a brake for fixing in working position. The unit is available with a two-machine loading flap or a two-way swing chute.

Execution with chute for loading only one machine:



Execution with flap and two chutes for loading two machine:



Belt conveyors

Manufactured from materials certified to be used in food industry. Main application: to be included in production lines, providing automated connection between technological machines. Building a complete transport and logistics system of different kind of wrapping (cardboard boxes, crates, boxes, jars, etc.). Incorporating systems for gathering and distributing of the product flow.



There is a possibility for integration of automated systems for identification, directing and sorting out the product. Protection for ensuring all safety and hygienic requirements which are in accordance with the EU standards.



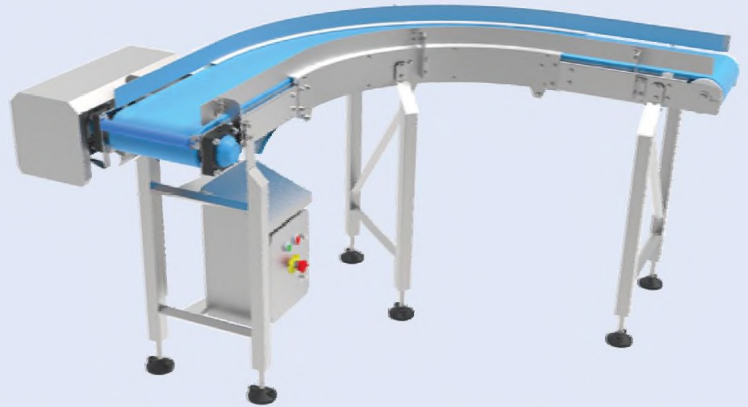
Type and material of the belt: impregnated textile material, modular belt from artificial material, stainless mesh belt, multilayer, reinforced and impregnated belt, belt blades.



Manufacturing according to customer's performance specification and after the requirements of the technological process. Manufactured in horizontal or vertical plane with straight sections and turns. Construction mounted on feet, suspended on a ceiling or a wall.

Belt conveyors

Made of stainless steel AISI 304 (1.4301). Designed to transport a product. Hygienic design for easy cleaning. Side boards - made of stainless steel or artificial material. Actuation of the belts with directly connected gear motors or with roller drives. Fixed or adjustable speed of motion. Electric panel - hygienic design. Execution of the frame - on feet (stationary) or on wheels (mobile version).



Production of belt conveyors with horizontal and inclined sections. Actuation of the belts with directly connected gear motors: lateral, installed within the overall dimensions of the conveyor, with mechanical transmissions or with roller drives. Fixed or adjustable speed of motion.



Discharging chute - fixed

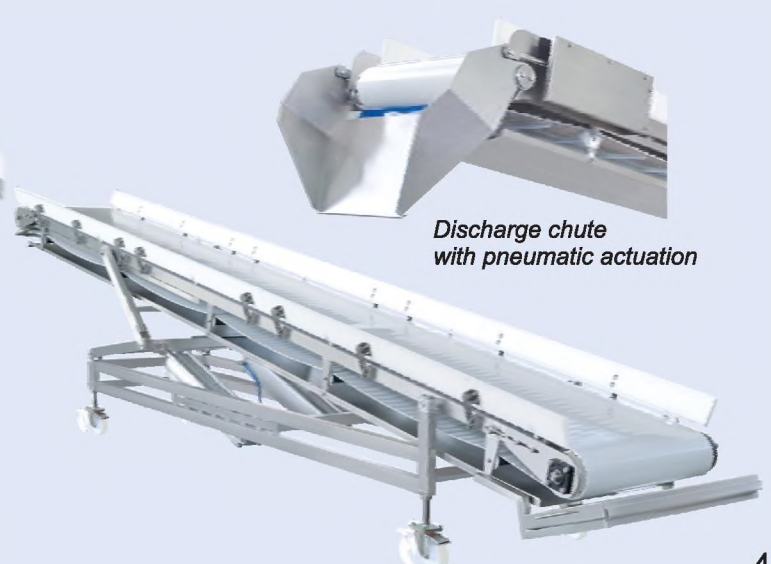


- Actuation by roller drives
- Modular belt with blades
- Intermediate zone for building in a metal detector

Production of belt conveyors with pneumatic devices for lowering the conveyor and with movable side boards for easy cleaning after work termination. Additional equipment at the conveyor exit: belt scraper, pneumatic chute for directing the discharged product.



Belt scraper



Discharge chute with pneumatic actuation



Belt elevator Z-shaped

Made of stainless steel AISI 304 (1.4301). Designed for product elevation. Hygienic design for easy cleaning. Side boards - made of stainless steel or artificial material. Actuation of the belts with directly connected gear motors or with roller drives. Electric panel - hygienic design. Execution of the frame - on feet (stationary) or on wheels (mobile version).

Belt elevator with built-in metal detector

Made of stainless steel AISI 304 (1.4301). Designed for product elevation and simultaneous metal detection. Hygienic design for easy cleaning. Side boards - made of stainless steel or artificial material. Receiving hopper for the product. Actuation of the belts with directly connected gear motors or with roller drives. Electric panel - hygienic design. Execution of the frame - on feet (stationary) or on wheels (mobile version).



Switch for trays and unpacked products

Basic unit for carrying out an optimum connection between forming lines, weighing lines, sorting lines, packaging lines, etc.



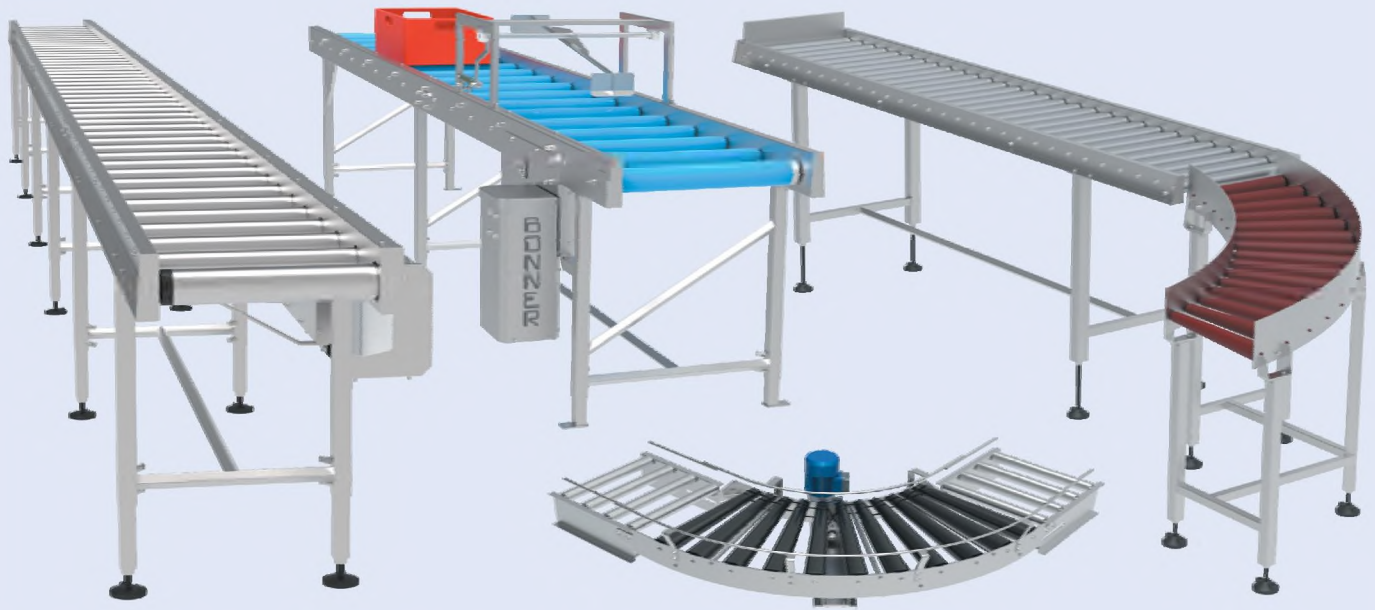
Belt conveyor

Designed to transport trays and unpacked products. Integrating in production lines with vacuum packaging machines. Minimum contact with the product.



Roller conveyors

All metal parts are made of stainless steel AISI 304 (1.4301). Main application – for transportation and logistics of packed food products in cardboard boxes, crates etc. With possibility to be included in production lines providing automated connection between the technological operations. They are manufactured in accordance to a specific performance specification, given by the customer and to the requirements of the technological process (length, width, height, loading, type and dimensions of the product being conveyed). Manufactured in horizontal plan with straight sections and turns, with an incline by means of adjustable in height feet.



The Roller conveyors can be mechanized or non-mechanized.

The drive of the rollers in case of mechanized conveyors is done by a gear motor.

Type and material of the rollers: cylindrical and conical (in sections with turns); idle with built-in roller bearings; driven by built-in roller bearings and wheels; artificial material, rubber, stainless steel etc.

Diameter of the rollers is according to technological needs and loading.



Construction models: installation on the floor on feet or wheels; assembly to a bearing structure suspended from the ceiling; wall mounting on cantilevered support structure.

Frozen meat guillotine - rotary



Solid body, made of stainless steel, AISI 304 (1.4301). Designed for fragmenting blocks of frozen meat and etc. Cutting of meat is done by a rotary knife system and a chute for guiding the frozen meat blocks. Manual loading of the product. The fragmented products go into a standard 200l cart. The machine is equipped with a trustworthy safety system that does not allow any access to the rotating parts during work. The optimal construction of the machine allows easy and quick cleaning and servicing.

Technical data:

Maximum size of the blocks: 600x460x160 mm

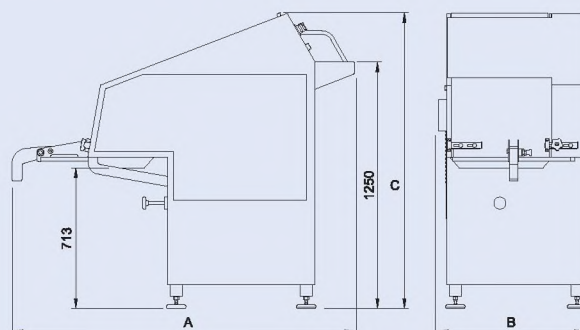
Meat temperature: - 4 to -15 °C

Theoretical output: up to 1500 kg/h

Electrical connection: 400 V/50 Hz

Power installed: 15 kW

Art. №	AxBxC (mm)
24.03.100.000	1740x800x1500



Frozen meat guillotine - hydraulic

Solid body, made of stainless steel, AISI 304 (1.4301). Finds application in breaking frozen meat blocks etc. Cutting of the meat is done by a hydraulically actuated knife system. Manual loading of the product. The product is passed to the cutting zone through a lifting supply chute. An integrated system for fixation of the blocks during cutting. The broken products go into a standard 200l cart. Pneumatic system for fixation of the cart during cutting. The machine is equipped with a trustworthy safety system that does not allow any access to the moving parts during work. The optimal construction of the machine allows easy and quick cleaning and servicing.



Technical data

Maximum size of the blocks: 480x750x200 mm

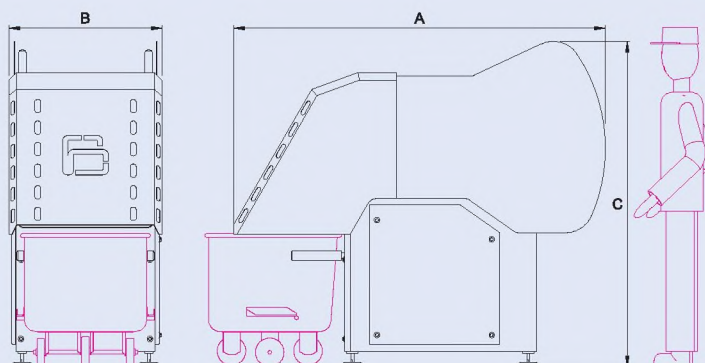
Meat temperature: - 5 to - 25 °C

Theoretical output: up to 2000 kg/h

Electrical connection: 400 V/50 Hz

Power installed: 4 kW

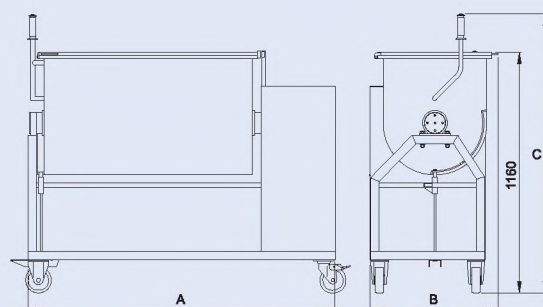
Art. №	AxBxC (mm)
24.03.200.000	1970x800x1760



Single shaft mixing machine



Made of stainless steel, AISI 304 (1.4301). Designed for mixing and homogenizing of food products (meat, fish, spices etc.). Single shaft spiral system for mixing. Safety grating over the hopper and interlock system for stopping the mixing process in case of its opening. Receiving of the mixture in standard 200l carts. Emptying of the hopper by leaning. Mobile model on wheels. Manual control. Electrical connection: 400 V/50 Hz.

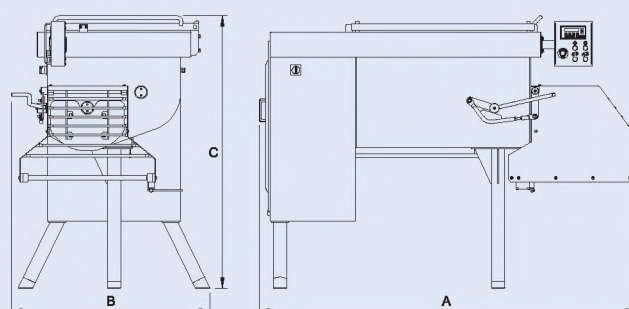


Art. №	Dimensions AxBxC, mm	Capacity L	Power kW
24.01.100.250	1480x620x1350	250	2,2

Double shaft mixing machine



Made of stainless steel, AISI 304 (1.4301). Designed for mixing and homogenizing of food products (meat, fish, spices etc.). Double shaft blade system for mixing. Safety grating over the hopper and interlock system for stopping the mixing process in case of its opening. Receiving of the mixture in standard 200l carts. Emptying of the product by pushing it through a valve, located in the front part of the machine. Stationary model. Electrical connection: 400 V/50 Hz.



Art. №	Dimensions AxBxC, mm	Capacity L	Power kW	Control	Regulation of rotating speed
24.01.200.250	2010x890x1400	250	4	manual	-
24.01.210.250	2010x890x1400	250	4	programmable	-
24.01.220.250	2010x890x1400	250	4	programmable	yes
24.01.200.450	2120x1030x1580	450	4	manual	-
24.01.210.450	2120x1030x1580	450	4	programmable	-
24.01.220.450	2120x1030x1580	450	4	programmable	yes
24.01.200.750	2700x1130x1650	750	7,5	manual	-
24.01.210.750	2700x1130x1650	750	7,5	programmable	-
24.01.220.750	2700x1130x1650	750	7,5	programmable	yes

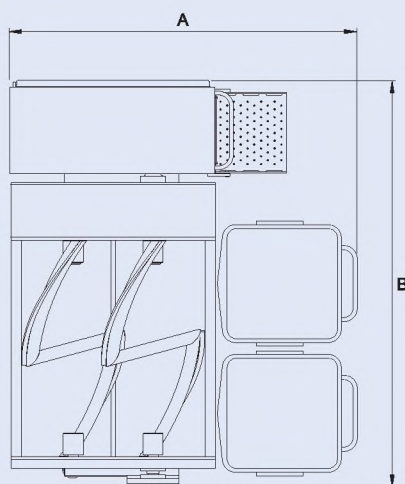
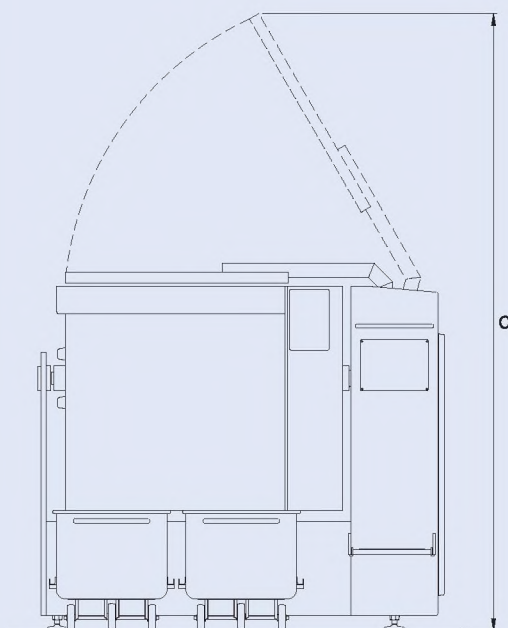


Double shaft mixing machine with Z shaped arms and tiltable hopper

Made of stainless steel AISI 304 (1.4301). Designed for mixing and homogenizing of food products (meat, fish, spices etc.) Double shaft mixing system with Z shaped arms. Reverse motion of the mixing arms with adjustable rotation speed: 3 + 38 rpm. PLC control SIEMENS. Safety grating over the hopper and an interlock system for stopping the mixing process in case of its opening. Hydraulic system for emptying the hopper by tilting and discharging the product in two standard carts with capacity of 200L each, (DIN 9797); Stationary model.

Optional equipment:

- loader for meat supply in the machine
- vacuum system
- shaft with paddles
- automatic filling of water

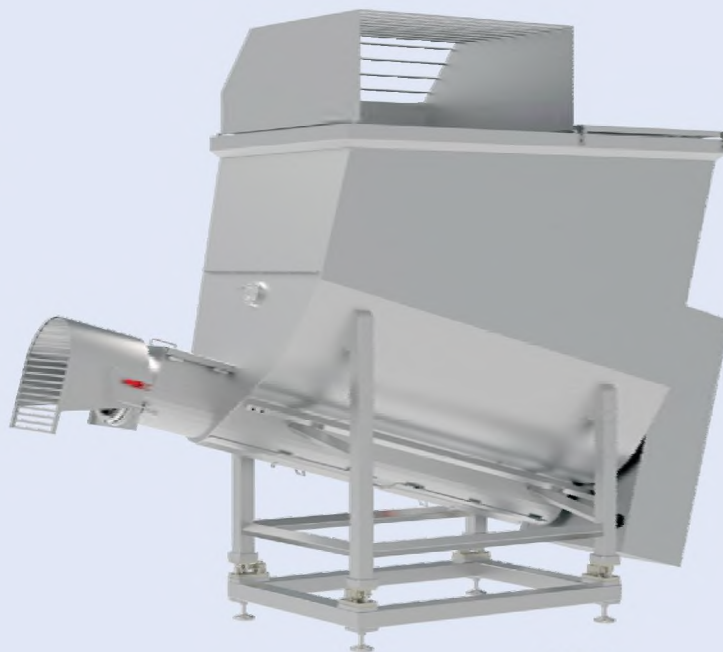


Technical data:
Water inlet: 1", 3 + 5 bar
Electrical connection: 400 V/50 Hz

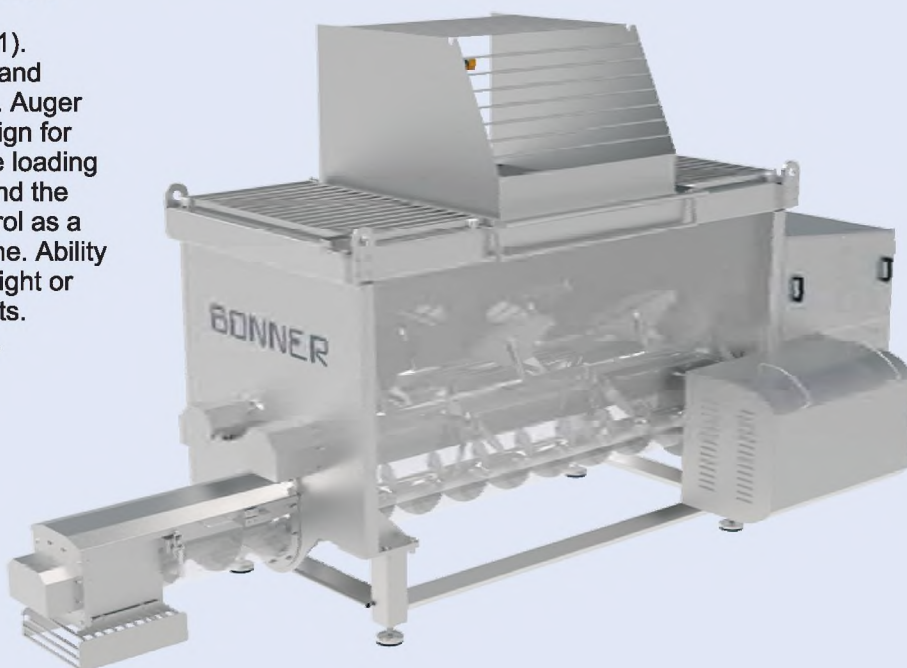
Art. №	Dimensions AxBxC, mm	Capacity L	Power kW
24.01.210.1000	2010x2350x3550	1000	11
on customer's request	~2300x2700x3950	1400	15

Hopper for product mixing and homogenization - One stirring arm with paddles

Made of stainless steel AISI 304 (1.4301). Designed for product reception, mixing and storage. One stirring arm with paddles. Auger for outputting the product. Hygienic design for easy cleaning. Protective gratings in the loading and unloading areas. The auger and the stirring arm are driven by gear motors. Control as a stand-alone machine or in production line. Ability to monitor the filling of the hopper by weight or volume. Execution of the frame - on feet. Hopper capacity – from 1000 to 3000 L.

*2000 L**3000 L***Hopper for product mixing and homogenization -
Two stirring arms with paddles**

Made of stainless steel AISI 304 (1.4301). Designed for product reception, mixing and storage. Two stirring arms with paddles. Auger for outputting the product. Hygienic design for easy cleaning. Protective gratings in the loading and unloading areas. Drive the auger and the stirring arms with motor-reducers. Control as a stand-alone machine or in production line. Ability to monitor the filling of the hopper by weight or volume. Execution of the frame - on feet. Hopper capacity – from 2000 to 4000 L.

*4000 L*

Line for processing 3000 kg/h of product

The line contains:

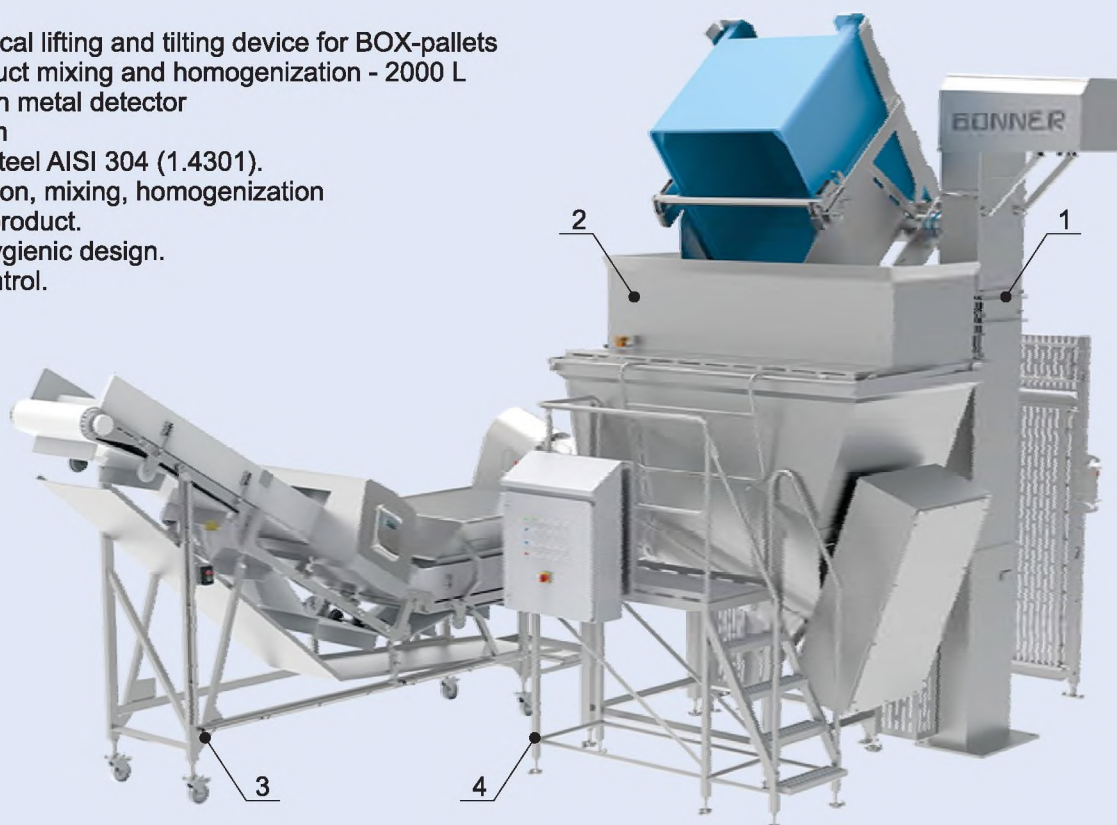
1. Electro-mechanical lifting and tilting device for BOX-pallets
2. Hopper for product mixing and homogenization - 2000 L
3. Belt elevator with metal detector
4. Working platform

Made of stainless steel AISI 304 (1.4301).

Intended for reception, mixing, homogenization and transport of a product.

Electrical panel - hygienic design.

Centralized line control.



Line for processing 6000 kg/h of product

The line contains:

1. Hydraulic lifting platform for BOX-pallets
2. Belt elevator with metal detector
3. Hopper for product mixing and homogenization - 4000 L
4. Working platform

Made of stainless steel AISI 304 (1.4301).

Intended for reception, mixing, homogenization and transport of a product.

Electrical panel - hygienic design.

Centralized line control.



Mixing machine for salads

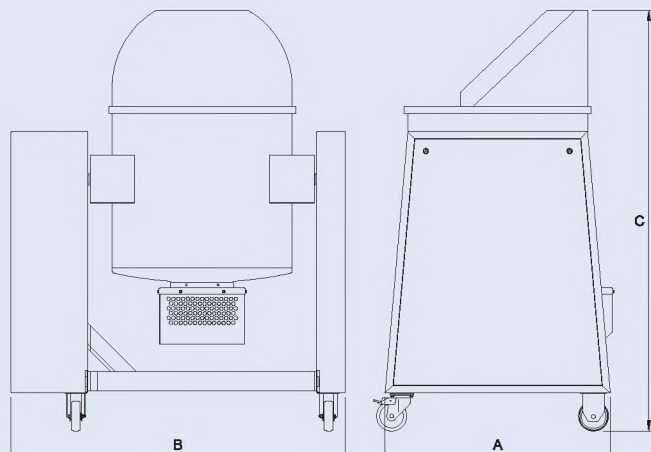
Made of stainless steel, AISI 304 (1.4301).
Designed for mixing, stirring and mechanized emptying of different kind of salads. Capacity of the tank: 300 L.
Working Volume up to 200L. The electric cabinet and buttons are protected against water splashes.

Technical data:

Electrical connection: 400 V/50 Hz

Power installed: 1,5 kW

Protection: IP 65



Art. №	AxBxC (mm)
23.31.122.000	950x1400x1800

Brine mixer

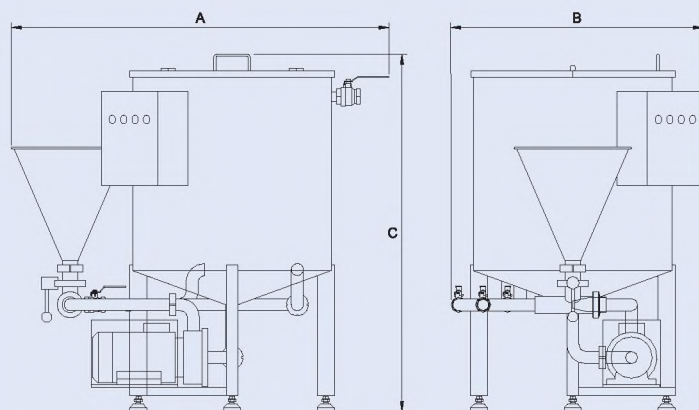
Made of stainless steel, AISI 304 (1.4301).
Designed for preparation of brine. Stirring and discharging of the brine is done by a stainless centrifugal pump. Mixing the water and the salt is done in an injector, mounted under the loading funnel. Level-measuring pipe for observing the level in the mixing hopper. Revisions cover for cleaning the hopper. Manual control.

Technical data:

Water inlet - tank fill up: 1"

Brine outlet: 1 1/2"

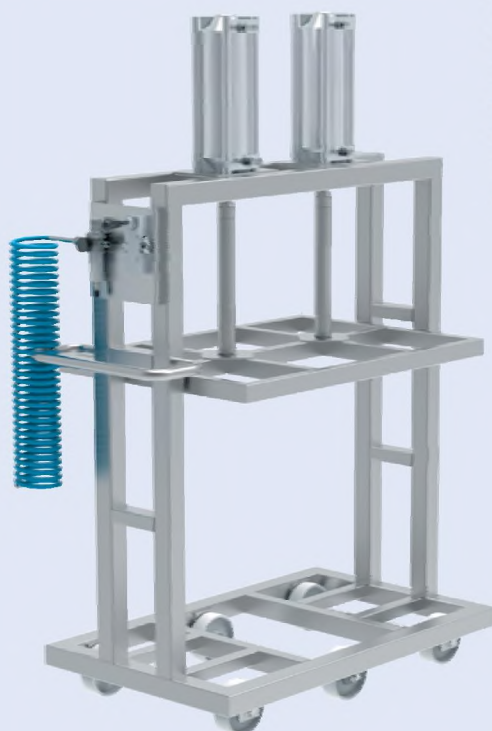
Electrical connection: 400 V/50 Hz



Art. №	AxBxC (mm)	Capacity, L	Power installed, kW
24.01.300.250	1350x900x1300	250	1,1
24.01.300.400	1700x1200x1300	400	1,1
24.01.300.750	1700x1200x1700	750	2,2

*Buffer containers for storage of the brine are manufactured on customer's request.
A propeller stirrer for additional stirring can be integrated in the buffer containers.*

Pneumatic press for forming sausages

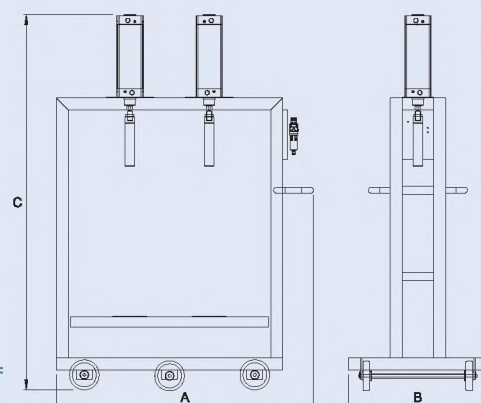


A solid body made of stainless steel, AISI 304 (1.4301). Designed for forming sausages during the drying process; Mobile model: 6 polyamide wheels. Pressure on the product is obtained by pneumatic cylinders located in the upper part of the machine. Determining the pressure on the product is done by regulating the pressure of the compressed air, fed to the cylinders. Capacity: 250-320 kg depending on the product dimensions. Dimensions of loading: 1000x700x700 ÷ 1050 mm. Compressed air connection: ½" (quick coupling with spiral hose).



Modifications of the standard model of the press are possible.

Art. №	AxBxC (mm)
24.02.112.000	1300x700x1900

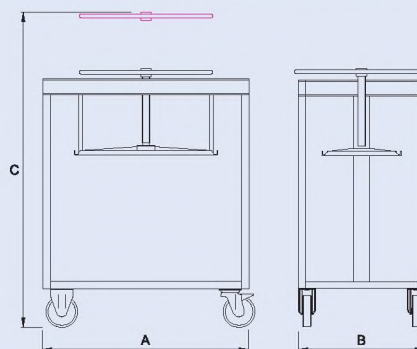


Screw press for forming sausages



Manufacture in two versions: stainless steel AISI 304 (1.4301) or hot-galvanized steel profiles; Designed for forming sausages during the drying process. The product is pressed mechanically by a screw and a working wheel, located in the upper part of the article. Dimensions of loading: 1200x800x1150 mm.

Art. №	AxBxC (mm)	Model	Type
24.02.110.000	1310x800x1640/2000	mobile	1.4301
24.02.120.000	1310x800x1640/2000	mobile	hot-galvanized
24.02.210.000	1310x800x1640/2000	stationary	1.4301
24.02.220.000	1310x800x1640/0200	stationary	hot-galvanized



Broad boards for pressing the product for a sausage forming press.
Made of artificial material PE 500-white.

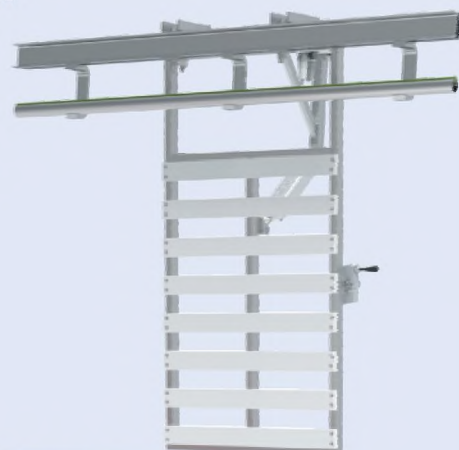
Art. №	dimensions, mm
24.10.000.001	1000x700x10
24.10.000.002	1000x700x12

Art. №	dimensions, mm
24.10.000.003	1200x800x10
24.10.000.004	1200x800x12

Low and middle capacity lines for cutting and selecting of red meat

Depot for rough cutting of red meat in vertical position Type VGT 20

Solid body made of stainless steel AISI 304 (1.4301). Finds application in pre cutting the bones of pork halves and beef quarters in vertical position. Vertical broad board for fixing and cutting of carcass meat. Formed from artificial boards fixed on a stainless steel frame. Moving and fixing of the board's slope is done by a pneumatic system with a manual control. Different assembly and fixing schemes are possible depending on the bearing construction of the respective zone.

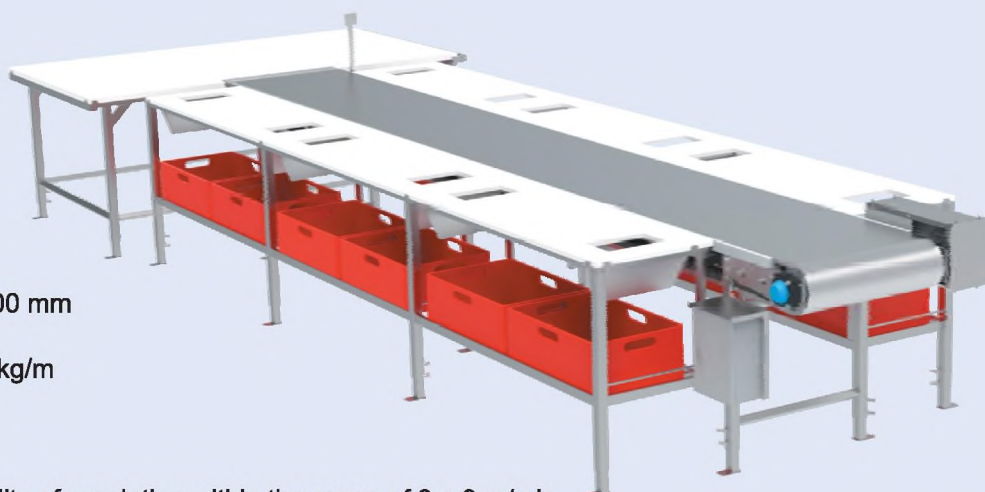


If you have an enquiry about manufacture of a cutting line, please fill in the questionnaire which is available on the Bonner company's website, section "Cutting plants".

Lines for cutting and selecting of red meat with metal stainless belt Type NLK 15

Finds application in cutting and selection of pork and veal. Body and leading elements made of stainless steel AISI 304 (1.4301). Easy maintenance and good reliability. Excellent hygiene during equipment operation thanks to the stainless metal belt and body construction made of tightly welded stainless profiles. According to the task different types of tables or chutes for rough and fine cutting can be added to the main belt conveyor. The tables for fine cutting can be situated parallel with the line or sideways. They can be implemented with or without holders for crates. Over the main belt conveyor additional conveyors for taking away different pieces, bones or for supply of clean wrapping, can be added. At the end of the line a rotating table for sorting, a table for cutting or a chute can be mounted.

Option: With a built-in system for washing the metal stainless belt during operation.



Technical data:

Width of the metal belt: 600 ÷ 1000 mm

Belt thickness: max. 1 mm

Max. loading capacity: up to 120 kg/m

Water connection: ½"; min. 4 bar

Voltage: 400 V/50 Hz

Power installed: 1,1 ÷ 2 kW

Speed: constant or with a possibility of regulation within the range of 3 ÷ 9 m/min

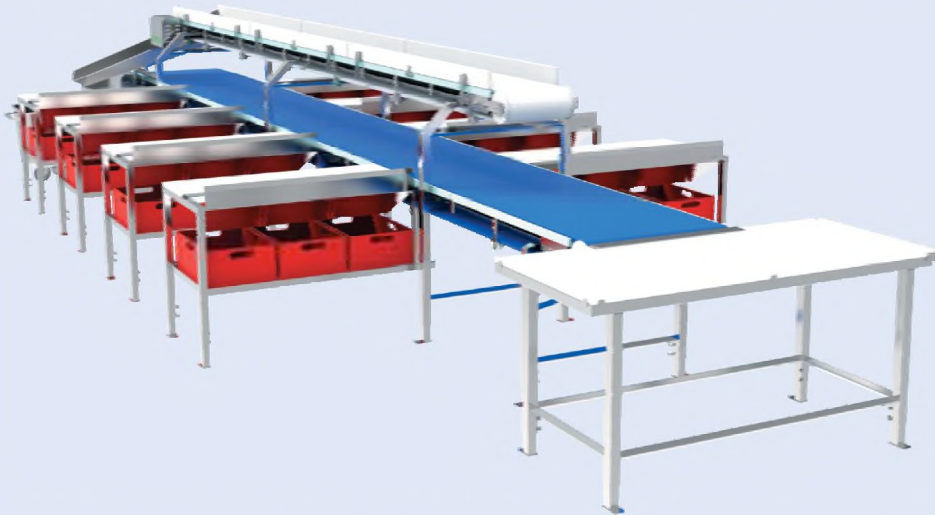
Cutting and selection lines for red meat with modular and smooth impregnated belts made of artificial material

Finds application in cutting and selection of pork and veal.

Body and leading elements made of stainless steel AISI 304 (1.4301).

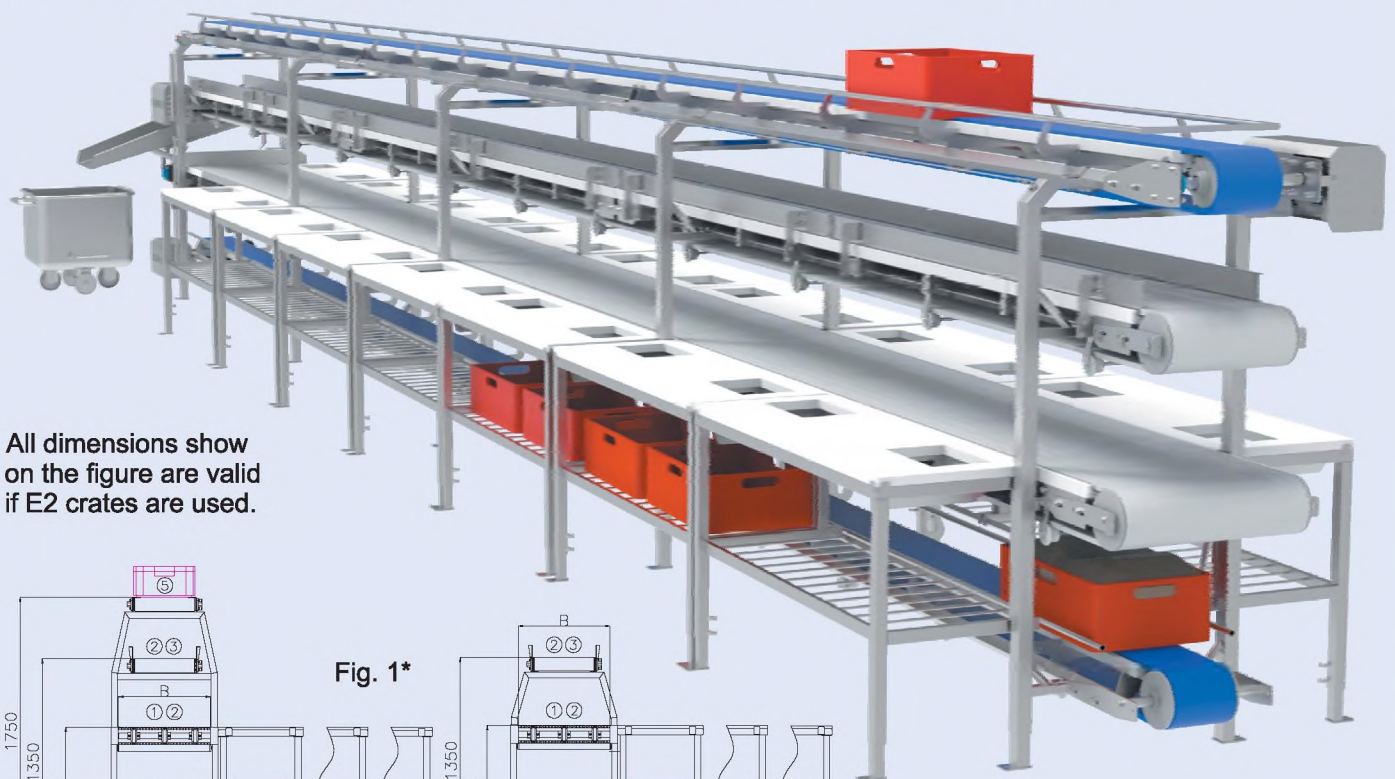
Driving of belt conveyors can be implemented with directly connected gear motor, gear motor with transmission or with a roller drive.

Driving reduce motor gear groups are well protected by stainless profiled covers.

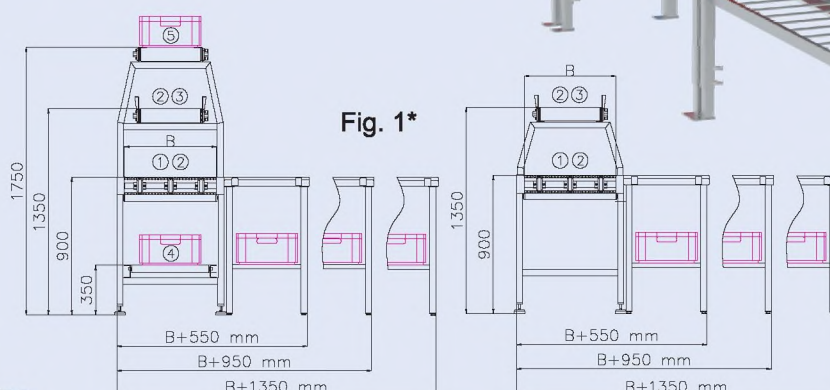


Implementing the equipment with a motor roller optimizes the construction, makes the maintenance easier and facilitates the hygiene control.

For complex projects for rough cutting in vertical position, the lines are equipped with tables and chutes having different sizes and configurations. In case of horizontal rough cutting with stationary disk saw or band saw are mounted a special roller tables or belt conveyor for distributing and guiding the main fractions. Depending on the conveyor project the following conveyors can be manufactured: belt and roller conveyors for transporting of meat pieces and crates with meat pieces, conveyors for bones discharging, conveyors for clean crates supply etc; Some of the applicable schemes of implementation are shown on figure 1*.

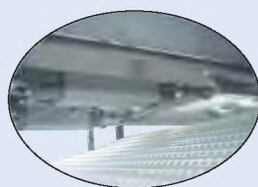
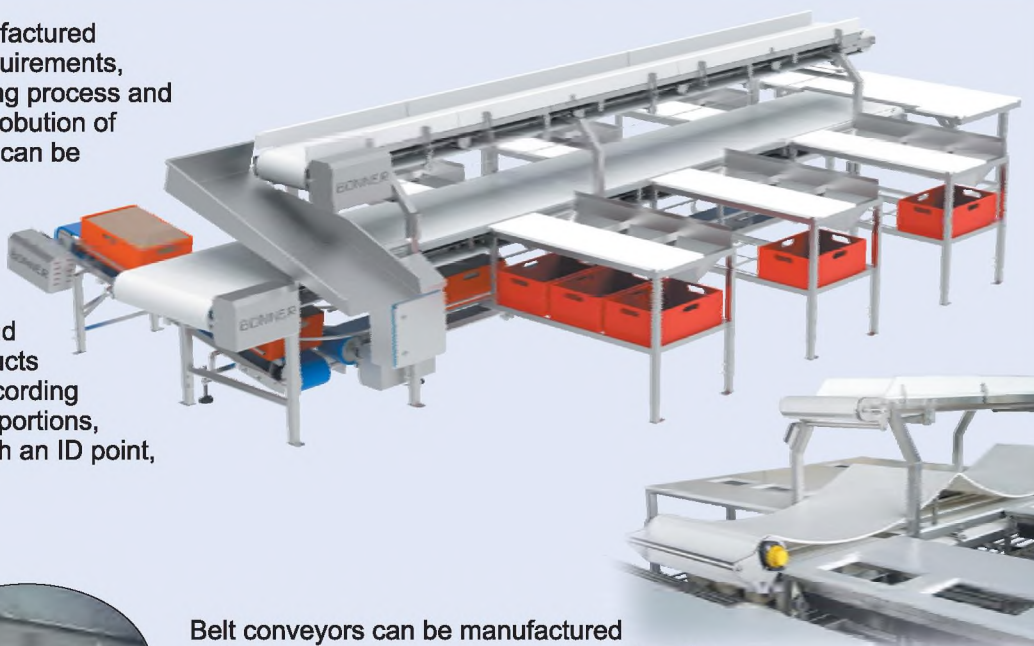


* All dimensions show on the figure are valid if E2 crates are used.



1. Main fractions transportation.
2. Portions transportation.
3. Bones transportation.
4. Crates full of portions and bones transportation.
5. Clean wrapping transportation.

Tables for fine cutting are manufactured according to the customer's requirements, the special features of the cutting process and the possibilities for optimal distribution of meat pieces. Selected portions can be put in to crates, placed at each working place or can be put on rotating table for sorting at the end of the line. For optimizing the cutting process, special schemes for quantity and quality assessment of the products in real time can be realized. According to these schemes all products (portions, bones, trimming etc.) go through an ID point, situated on the line's exit.



Belt conveyors can be manufactured with a mechanical or a pneumatic system for releasing and lifting the belt for cleaning in order to achieve easier cleaning of the equipment.

Option: For washing the conveyor belt, washing systems can be installed into the conveyors.



Technical data:

Belt width: 400 ÷ 1000 mm
 Belt materials: PE, PP, POM etc.
 Max. loading capacity: up to 150 kg/m²
 Water connection: ½", min. 4 bar (in a belt washing system)
 Voltage: 400 V/50 Hz
 Power installed: 0,25 ÷ 2 kW
 Speed: constant or regulation

Manufacture of standard cutting lines includes:

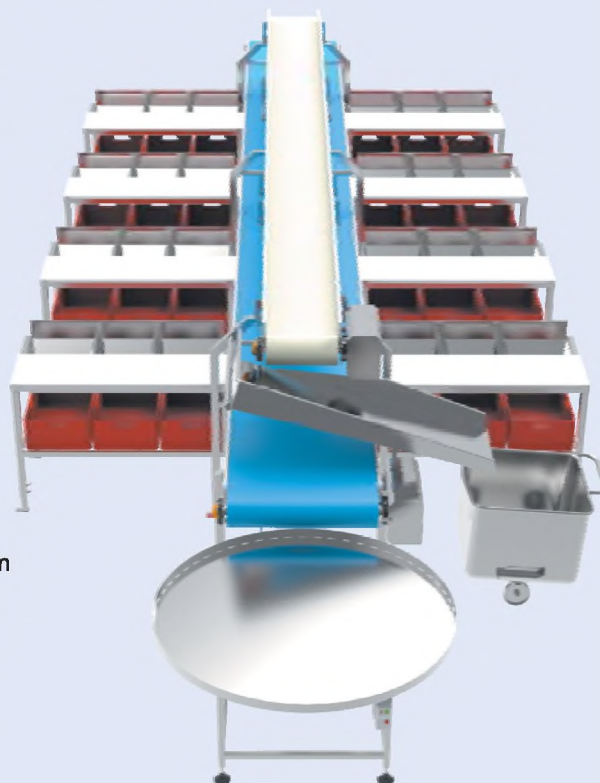
1. A table for rough deboning; 1800x800x850 mm, shelf, $\delta=20$ mm.
2. Belt conveyor for meat: B=600 mm H=800 mm, with mechanical system for lifting the belt for cleaning afterwards. Adjustable speed of the belt.
3. A table for fine deboning with two or three positions for selecting meat.
4. Belt conveyor for discharging of bones, B=400 mm.

Actuation by a directly connected reduction gear motor or roller drive.

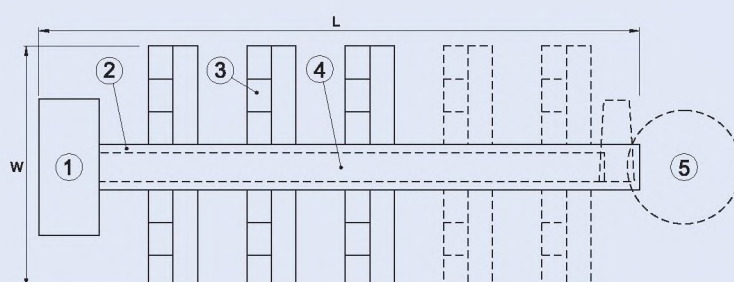
Available options to the standard manufacture of cutting lines:

5. Rotating table located at the end of the belt conveyor for sorting the deboned meat.

Washing station for the belt of the meat conveyor.

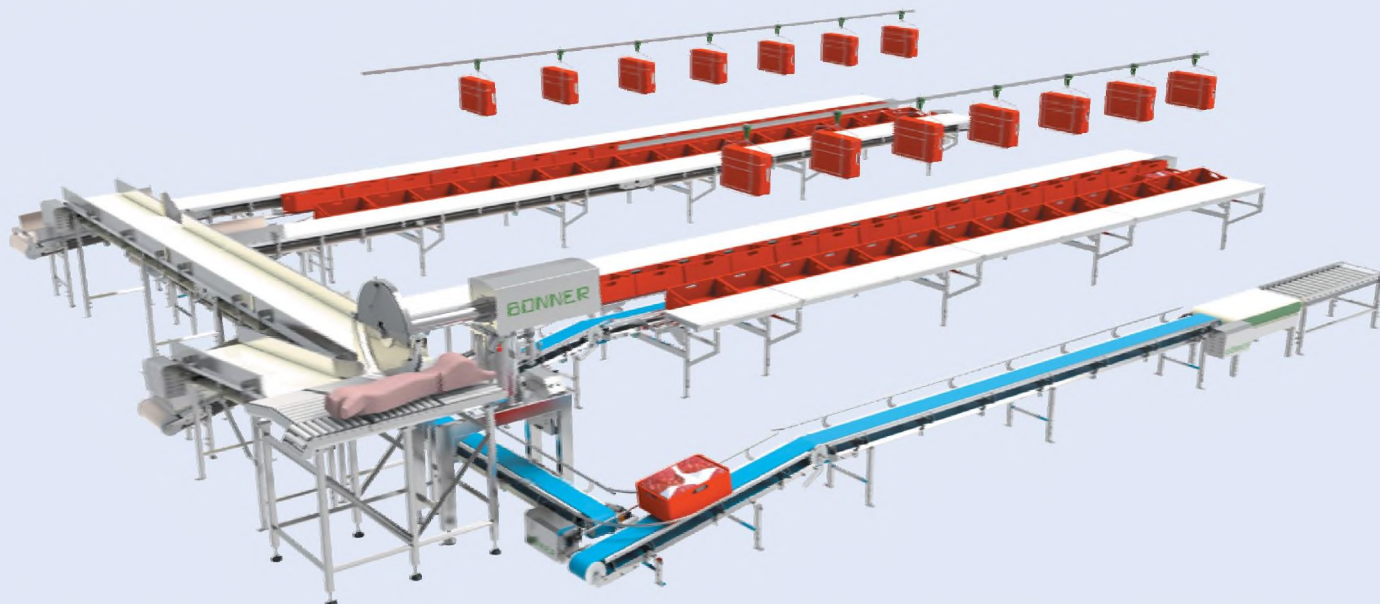


Art. №	№ of working positions	Belt for the bones	Overall dimensions LxWxH (mm)
22.10.110.200	6	no	5300x3340x900
22.10.210.200	8	no	6700x3340x900
22.10.310.200	10	no	8100x3340x900
22.11.110.200	6	yes	6000x3340x1700
22.11.210.200	8	yes	7400x3340x1700
22.11.310.200	10	yes	8800x3340x1700



High capacity cutting lines for pigs

Technological lines with a high degree of mechanization for the separate technological processes. Pork halves are fed to the rough cutting zone by conveyor systems or elevators with continuous flow. Rough cutting of pork halves is done in horizontal position through specialized systems of belt conveyors and integrated in them disk saws. During the cutting the directing of the halves is done manually thanks to light markers determining the line of cutting. After cutting the main fractions (rounds, shoulders, cutlets and breasts) they are automatically distributed towards the lines for additional processing and fine cutting.



The fine cutting process is done in motion directly on the transporting belts. This process requires extremely high specialization from the operator. According to the cutting requirements for some of the operations are implemented stationary working places near the main lines. For the processing of additional products (heads, legs, trimmings etc.) are manufactured cutting lines having a configuration conformable to the peculiarities of each product. All technological machines and equipment can be integrated into the lines necessary for special operations (skinning, ribs removing, shaping etc.).



The following equipment can be implemented as an addition to these lines: Belt transporting systems for ready products (meat in trays, crates, cardboard boxes etc.). Belt conveyor systems for transporting of bones and residues to the storage and processing zones. Systems for clean wrapping supply: horizontal belt conveyors or suspended chain conveyors. Systems for transporting the released hooks to the washing and storage premises. Non-mechanized (sloped) roller depots for ready production storage in crates, cardboard boxes and pallets.

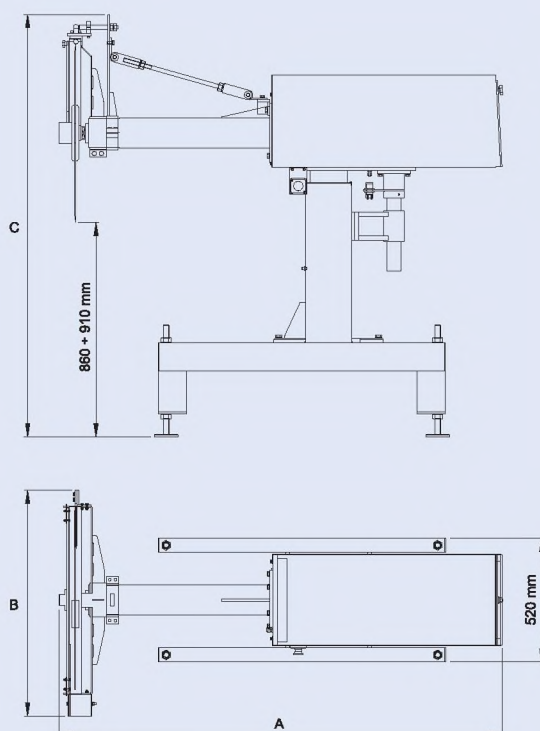
Circular saw for rough cutting of pigs in horizontal position

Designed for primary cutting of pig halves in horizontal position. Ensures quick and high-grade cutting of the product with minimum waste. Solid construction, made entirely of stainless steel AISI 304 (1.4301). Suitable to be incorporated in high production technological lines. For manual or automatic feeding of the product in the cutting zone. With integrated system for lifting and turning of the cutting head for cleaning and changing the disk.



Technical data:

Electrical connection: 400 V/50 Hz
Power installed: 3,2 kW
Disk diameter: 750 mm
Cutting depth: 220 mm
Height of lifting of the disk: 120 mm
Protection: IP 65
Weight: 500 kg



Art. №	Model	AxBxC, (mm)
17.21.100.100	left	1860x950x1732+1782
17.21.100.200	right	1860x950x1732+1782

Roller table for saw for rough cutting of pigs

Made of stainless steel AISI 304 (1.4301). Can be used together with a saw for rough cutting of pigs in horizontal position with manual handing of the product in the cutting zone. A system of free revolving rollers, made of stainless steel, ensures easy conveying of the product during its cutting. Suitable for incorporating in technological lines with average capacity.



Art. №	For disk saw	AxBxC, (mm)
17.41.000.000	Ø 750 mm	2110x1216x1210
17.42.000.000	Ø 520 mm	1700x800x850

Circular saw for cutting the middle part of pig halves

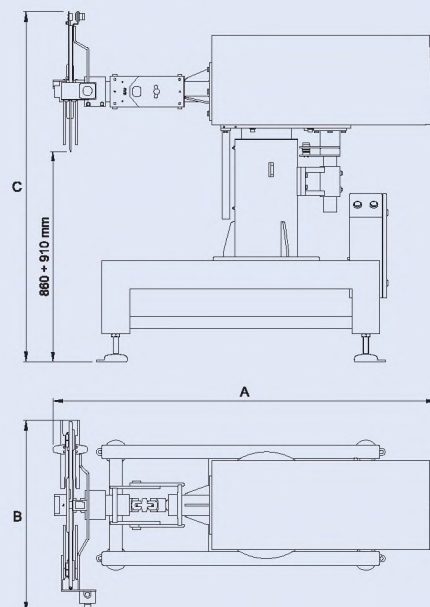
Designed for cutting the middle part of chest and outlet. Ensures quick and high-grade cutting of the product with minimum waste. Solid construction, made entirely of stainless steel, AISI 304 (1.4301). Suitable to be incorporated in high production technological lines. With integrated system for lifting and turning of the cutting head for cleaning and changing the disk. With a system for lowering the disk according to the product.

Technical data:

Electrical connection: 400 V/50 Hz
Power installed: 3,2 kW
Disk diameter: 520 mm
Depth of cutting: 160 mm
Height of lifting of the disk: 120 mm
Protection: IP 65
Weight: 450 kg



Art. №	Model	AxBxC, (mm)
17.22.100.100	left	1640x820x1495+1545
17.22.100.200	right	1640x820x1495+1545

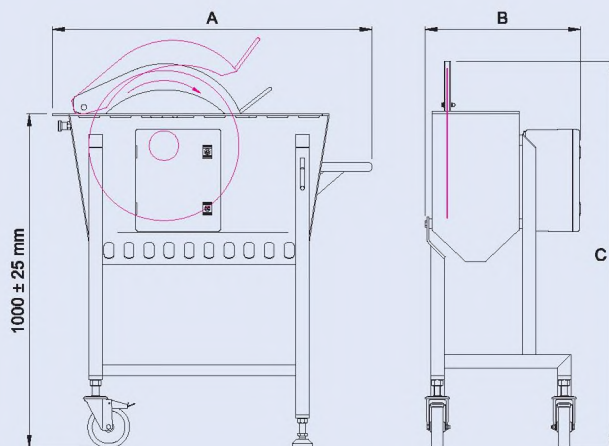


Circular saw for cutting pig legs

Designed for cutting of pig's fore and hind legs in lying position. Ensures quick and high-grade cutting of the product with minimum waste. Solid construction, made entirely of stainless steel, AISI 304 (1.4301). Suitable to be incorporated in high production technological lines. Manual handing of the product in the cutting zone.

Technical data:

Electrical connection: 400 V/50 Hz
Power installed: 2,3 kW
Disk diameter: 450 mm
Depth of cutting: 110 mm
Protection: IP 65



Art. №	Model	AxBxC, (mm)
17.31.111.100	left free-standing	960x470x1160±25
17.31.111.200	right free-standing	960x470x1160±25
17.31.110.100	left for table mounting	830 x 260 x 600
17.31.110.200	right for table mounting	830 x 260 x 600

Conical line for rough cutting of poultry - horizontal execution



For better hygiene and easier transporting of the portions, sloped mobile edges are mounted on both sides of the belt conveyor.



The belt conveyor has a built in system for lifting the belt in order to achieve better cleaning.

Made entirely of stainless steel AISI 304 (1.4301). Designed for rough cutting of cooled poultry meat. The equipment allows achieving a high efficiency of the cutting process and high specialization of the workers. Favors a better organization and control over the whole processing of the meat portions. The construction allows quick and easy cleaning after the end of the working process. Continuous regulation of the conveyor speed.

Two options for transporting the portions to the zone for fine cutting are executed on request: with separate belt lines or with a common distribution the sorting tables through a centrally situated conveyor.

Technical data:

Capacity: 2000 ÷ 2500 kg/h

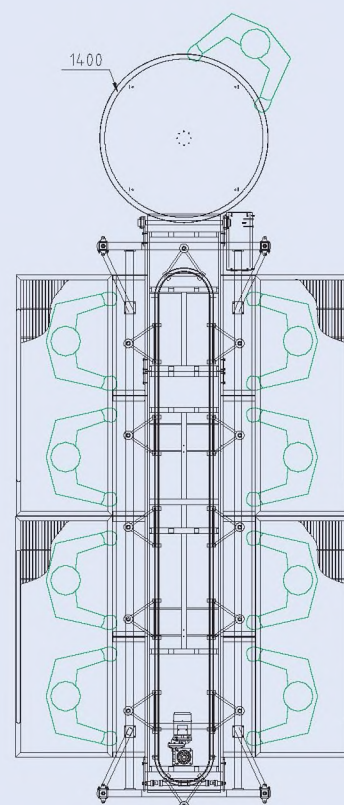
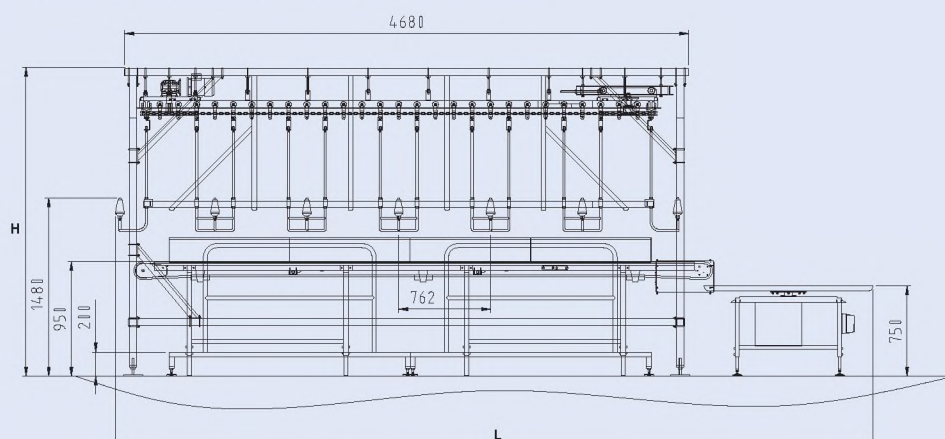
Water discharge: DN 50

Voltage: 400 V/50 Hz

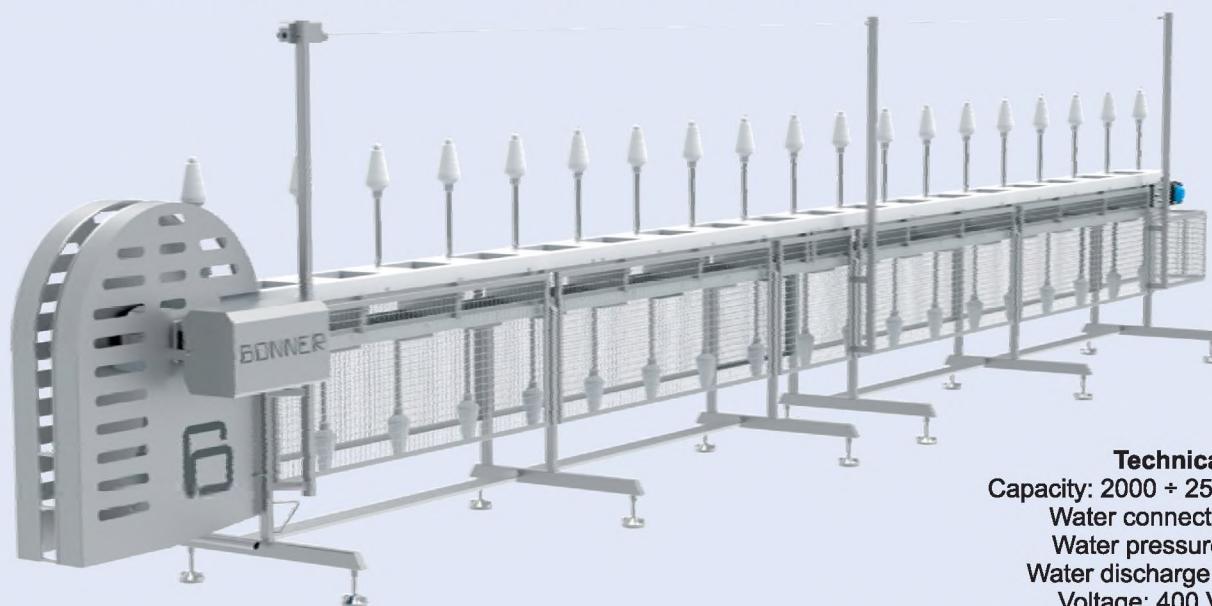
Total power installed: 0,62 kW

Overall dimensions: 6100* x 2800 x 2560 mm

* the length includes a rotating table for sorting.



Conical line for rough cutting of poultry - vertical execution



Technical data:

Capacity: 2000 ÷ 2500 kg/h

Water connection: ½"

Water pressure: 4 bar

Water discharge: DN 50

Voltage: 400 V/50 Hz

Power installed: 0,5 kW

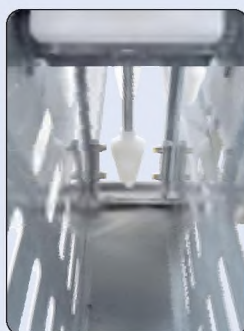
Overall dimensions: 9600 x 750 x 1300 mm

Made entirely of stainless steel AISI 304 (1.4301).

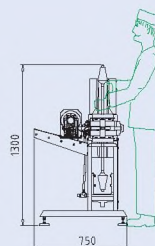
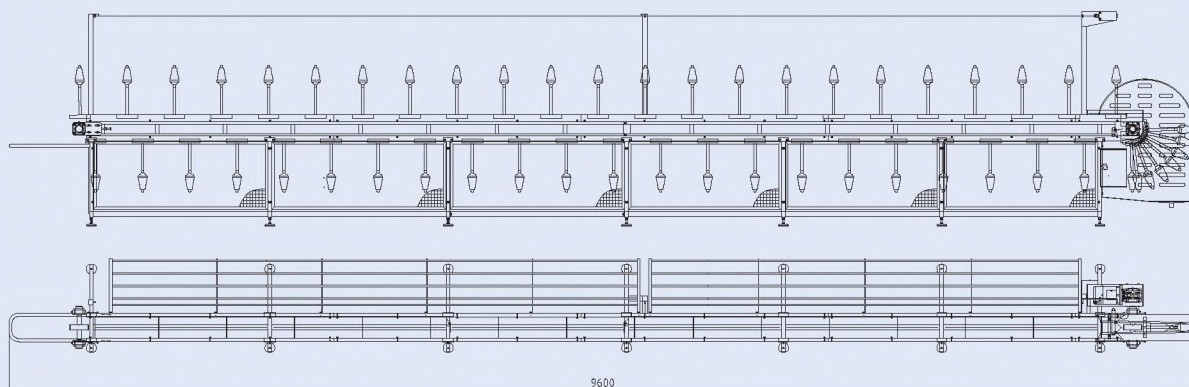
Designed for rough cutting of cooled poultry. The equipment allows achieving a high efficiency of the cutting process and high specialization of the workers. Favors a better organization and control over the whole processing of the meat portions. The construction allows quick and easy cleaning after the end of the working process. For optimal correlation between quality and quantity an option for continuous speed regulation of the conveyor is envisioned. All the non-working area is filled in with a meshy barrier for safety reasons. After the separate portions are put into a crate (there is a crate located in a special stand at each working place) they can be dispatched. Another possibility is the portions to be directly transported to the zones for fine cutting by belt conveyors.



The final removing of the poultry frame is done automatically through a special profiled curve.



Washing of the cones is done immediately after their releasing through a shower device built in to the corpus of the machine.

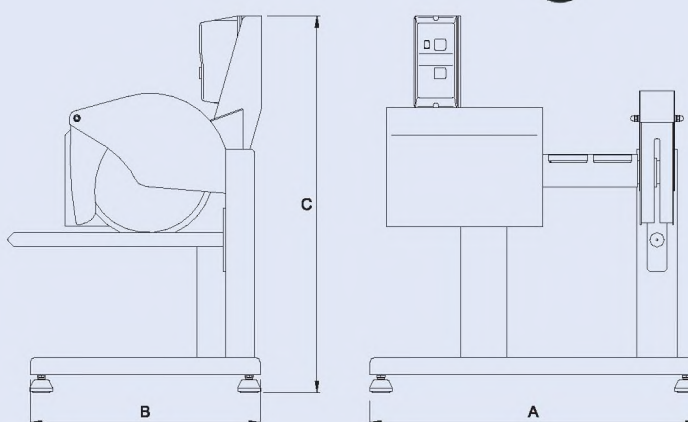


Disk saw for poultry

Entirely made of stainless steel, AISI 304 (1.4301).
Finds application in cutting whole chickens or parts of chickens.
Tightly welded construction ensuring easy cleaning and washing.
Trustworthy safety of the cutting disk.
Cutting disk with radially situated grooves.



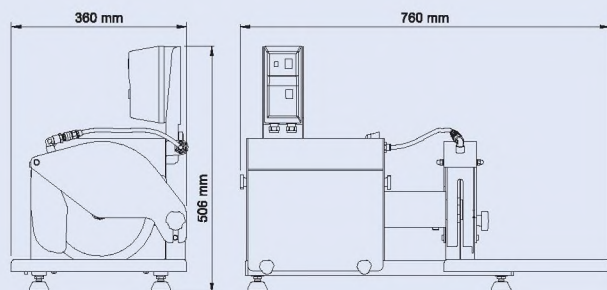
Technical data:
Voltage: 400 V/50 Hz
Disk diameter: 230 mm
Rotating speed: 1400 min⁻¹



Art. No	AxBxC (mm)	Power installed, kW	Type
17.11.110.000	570x450x650	0,75	for table mounting
17.11.111.000	570x500x1350	0,75	free standing

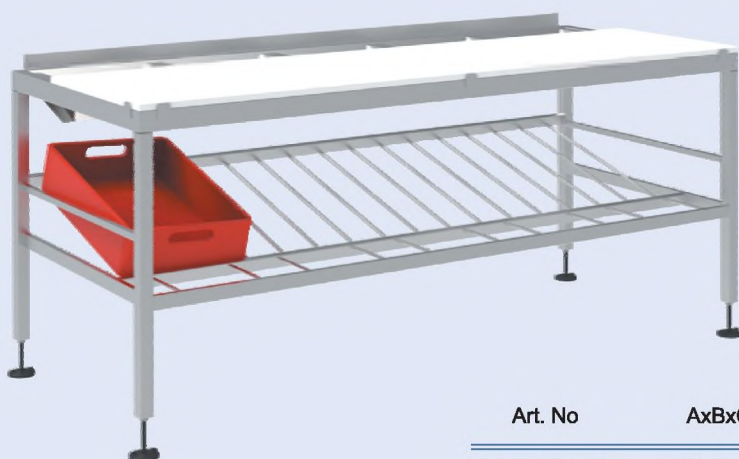
Circular saw for cutting fish heads

Made of stainless steel, AISI 304 (1.4301). Designed for cutting fish heads and tails. Tightly welded construction for easy cleaning and washing. Reliable safety of the cutting disk. For table mounting.



Technical data:
Art. № 17.13.220.000
Electrical connection: 400 V/50 Hz
Power installed: 0,75 kW
Disk diameter: Ø 230 mm
Water connection: ½", 3 ÷ 5 bar





Cutting and selection tables

Made of stainless steel AISI 304 (1.4301).

Crate stand: 600 x 400 x 150/200 mm.

Tightly welded profiled construction.

Movable board made of PE 500, color white.

Chutes for meat selection

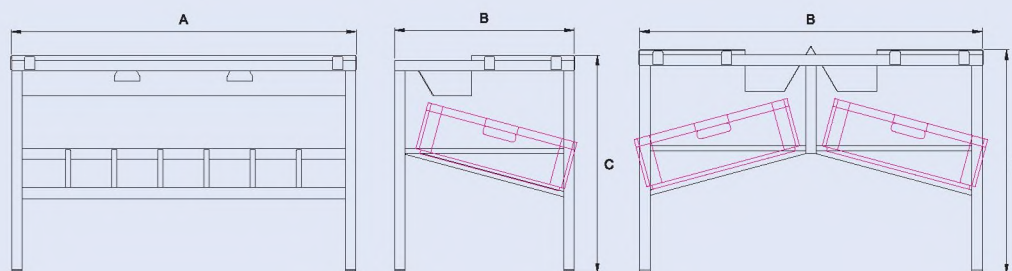
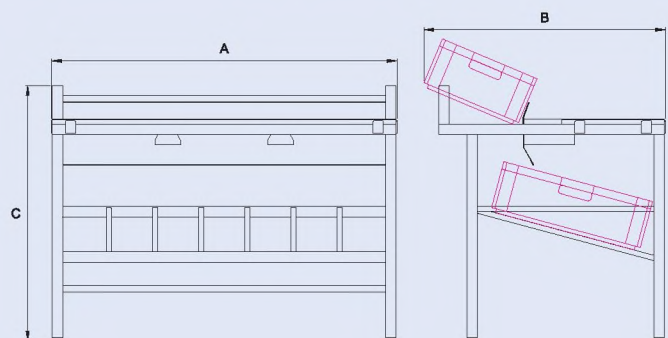
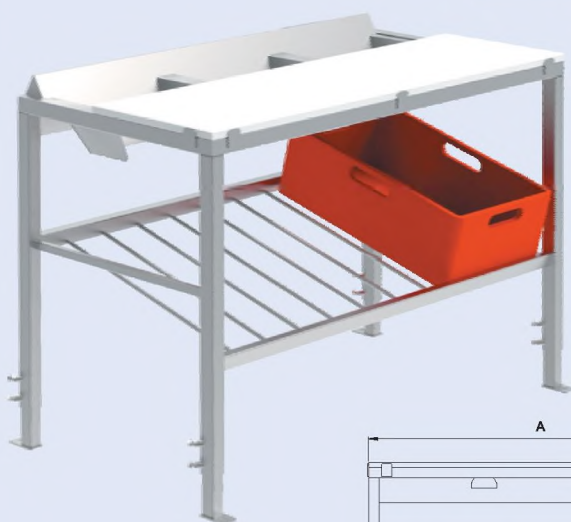
at the back side of the table.

Additional grated shelf under

the main one for the crates keeping.

Made with rear side support for crates to
enhances possibilities for selection.

Art. No	AxBxC (mm)	No of positions for selection	No of working positions	Design
08.61.110.000	1340x700x850	3	1	one-sided
08.61.210.000	2150x700x850	5	2	one-sided
08.62.310.000	1340x1300x850	6	2	two-sided
08.62.410.000	2150x1300x850	10	4	two-sided
08.63.110.000	1340x880x850/1000	2 + 3	1	one-sided
08.64.210.000	2150x880x850/1000	3 + 5	2	one-sided



Hack block

Made of stainless steel AISI 304 (1.4301).

The cutting PE 500 board is fixed on a profiled platform.

Dimensions of the table are: 500x500x900 mm.

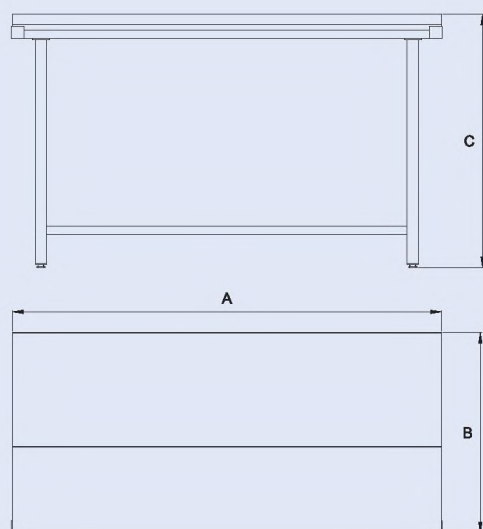
Dimensions of the board are: 500x500x100 mm.

Two designs are manufactured:
for fixing upon a working table or on legs.

Art. No	□AxC, (mm)
08.21.330.005	500x900

One-sided cutting table

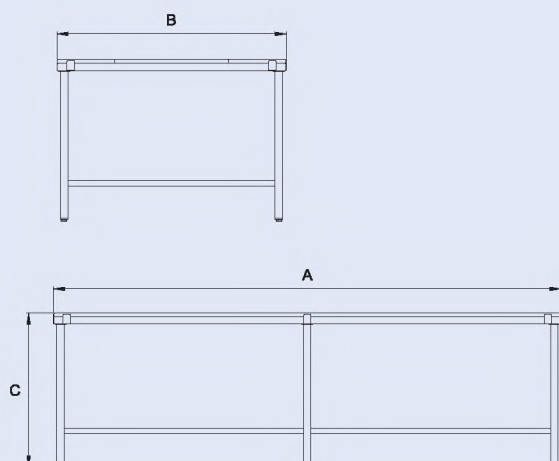
Made of stainless steel AISI 304 (1.4301). Welded joints, cleaned and lapped to the smoothness of the main material. A movable PE board is placed at the front part of the table. Thickness of the cutting board - 20 mm. A solid or grated additional shelf for placing containers is mounted at the lower part of the table. Additional side (folding) shelves can be mounted for placing empty containers on customer's request.



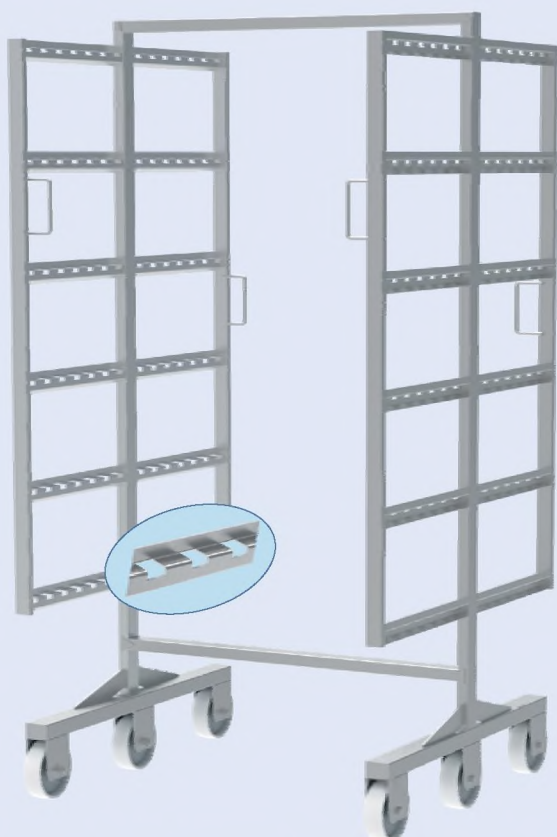
Art. No	AxBxC, (mm)	Type	Working positions
08.23.110.015	1500x700x850	without lower shelf	1
08.23.111.015	1500x700x850	with lower shelf	1
08.23.110.022	2200x700x850	without lower shelf	2
08.23.111.022	2200x700x850	with lower shelf	2
08.23.110.028	2800x700x850	without lower shelf	3
08.23.111.028	2800x700x850	with lower shelf	3

Two-sided cutting table

Made of stainless steel AISI 304 (1.4301). Movable PE boards at both sides of the table. The middle part of the table is made of stainless steel. Available with four, six and eight working places.



Art. No	AxBxC, (mm)	Type	Working positions
08.29.110.115	1500x1200x850	without lower shelf	2
08.29.111.115	1500x1200x850	with lower shelf	2
08.29.110.122	2200x1200x850	without lower shelf	4
08.29.111.122	2200x1200x850	with lower shelf	4
08.29.110.128	2800x1200x850	without lower shelf	6
08.29.111.128	2800x1200x850	with lower shelf	6



Smoking trolley

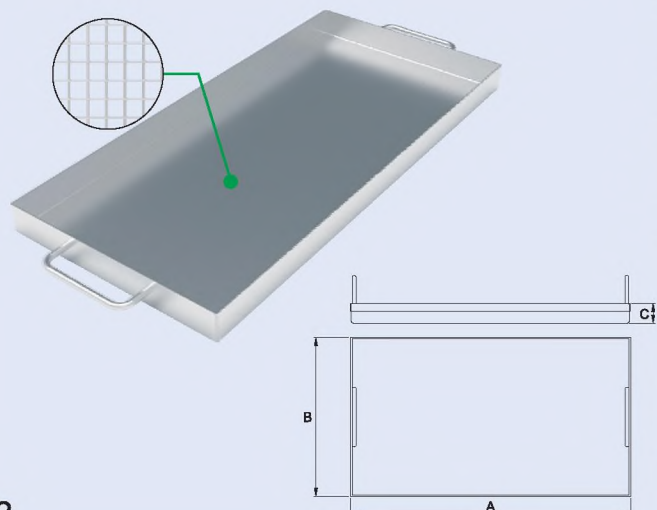
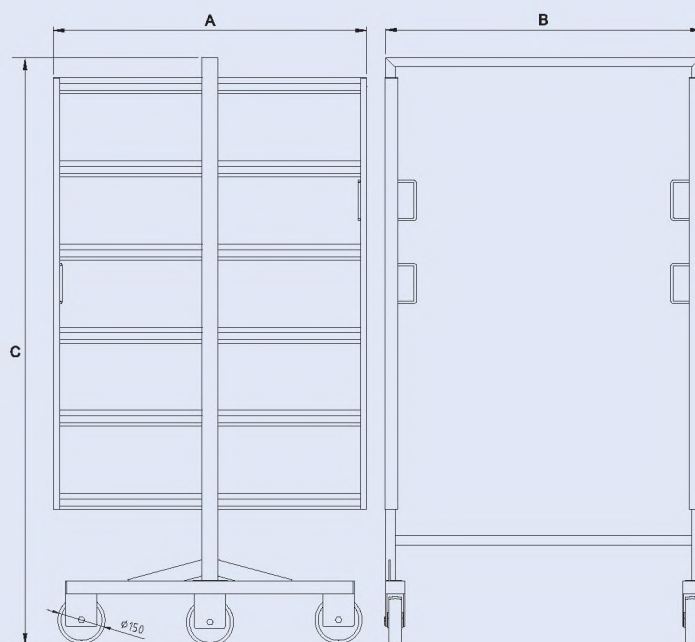
Made of stainless steel AISI 304 (1.4301). Construction of tightly welded tubular profiles. Molding with holes for 14 smoking sticks on each level, with a step of 67 mm. Six polyamide wheels Ø150 mm. Easy control of the trolley with the help of wheels in different height. Possibility of stacking. Storage area for 10 empty carts-stand is approximately 1600x1600 mm.

Art. №	AxBxC, mm	Number of levels	Length of the sticks
02.21.413.300	1000x910x1900	4	900
02.21.423.300	1000x1010x1900	4	1000
02.21.513.300	1000x910x1900	5	900
02.21.523.300	1000x1010x1900	5	1000
02.21.613.300	1000x910x1900	6	900
02.21.623.300	1000x1010x1900	6	1000
02.21.813.300	1000x910x1900	8	900
02.21.823.300	1000x1010x1900	8	1000

On customer's request the trolleys can be manufactured with different dimensions, as well as with different rests:

1. smooth rest for transporting of sheet and mesh trays.
2. embossed rests with formed bulges for sticks fixation.
3. toothed rest.

Type	Rest
1	 Smooth rest
2	 Embossed rest without slots
3	 Toothed rest



Sheet and mesh trays for heat treatments

Material - stainless steel AISI 304 (1.4301).

The sheet trays are made of solid sheet steel. The frames of the mesh trays are manufactured from cold bent metal and filled with reinforced meshwork. The middle zone of the mesh trays is reinforced with additional rests.

Trays with sizes requested by the customers can be manufactured.

Art. №	AxBxC, mm	Type
01.51.211.000	995x430x40	Solid
01.52.211.000	895x430x40	Solid
01.51.212.000	995x430x40	Mesh
01.52.212.000	895x430x40	Mesh

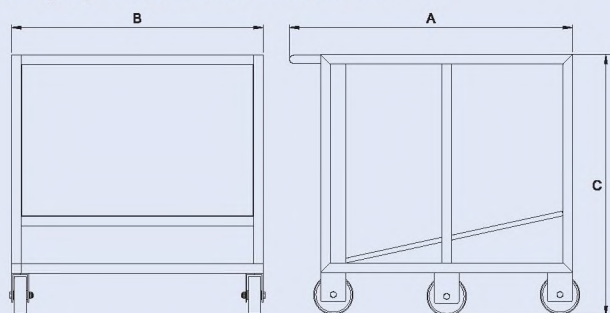
Smoking sticks

Made of stainless steel AISI 304 (1.4301) or aluminum alloy. Star-shaped. Standard length: 900 and 1000 mm. Other lengths of the smoking sticks are available on customer's request.

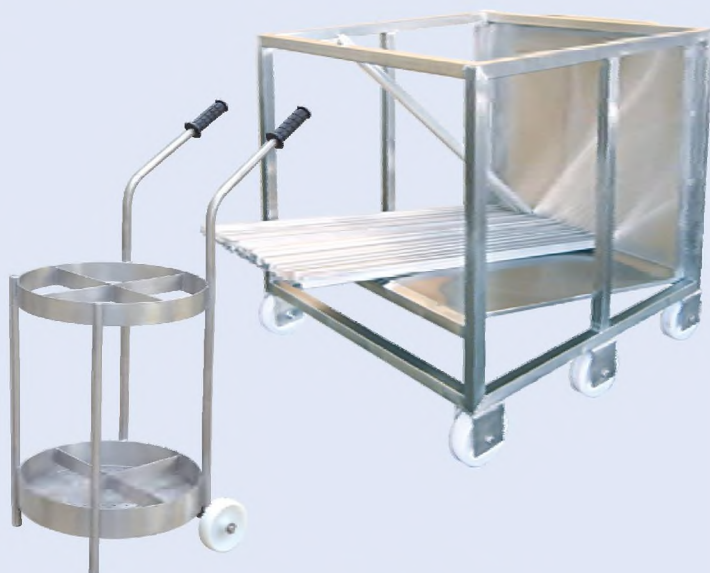
Art.№	L, mm	Material	Type
02.61.100.100	900	Aluminium	
02.61.200.100	1000	Aluminium	
02.61.100.010	900	Stainless steel	
02.61.200.010	1000	Stainless steel	
02.61.100.000	900	Stainless steel	
02.61.200.000	1000	Stainless steel	

Smoking sticks transporting carts

Made completely of stainless steel AISI 304 (1.4301). Construction of tightly welded profiles. Ergonomic implementation. Easy handling - movement on six polyamide wheels Ø150 mm.



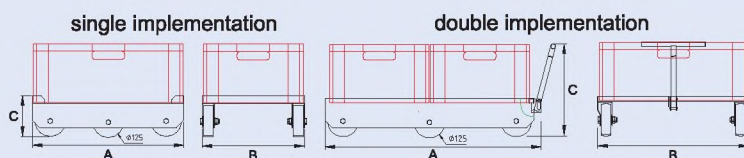
Art.№	AxBxC, (mm)	Capacity, pcs.	Capacity, kg
13.51.610.000	800x500x1000	250	120
13.51.600.000	900x800x830	1000	500



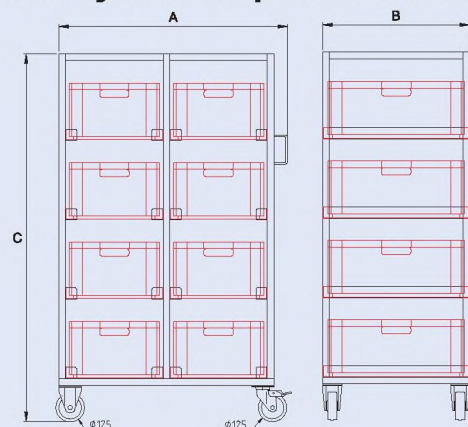
Rolli for transporting crates

Made of stainless steel AISI 304 (1.4301). For transporting crates of size 600x400 mm and 530x350 mm. Six polyamide wheels. Easy control of the trolley with the help of wheels in different height. Load capacity: 400 kg

Art. №	AxBxC,mm	Crate	Implementation
13.31.113.000	620x420x170	600x400	single
13.31.121.000	680x420x380	600x400	single with handle
13.31.211.000	850x620x160	600x400	double
13.31.221.000	880x620x380	600x400	double with handle
13.32.113.000	550x370x170	530x350	single
13.32.121.000	610x370x380	530x350	single with handle
13.32.211.000	750x550x160	530x350	double
13.32.221.000	780x550x380	530x350	double with handle



Storey cart for plastic crates



Made of stainless steel AISI 304 (1.4301). Suitable for transporting plastic crates with the following dimensions: 600x400 mm. Two swivel and two fixed polyamide wheels.

Art. №	AxBxC,mm	Crate	Levels
13.52.400.400	1010x650x1620	600x400	4





Trolley for defrosting of frozen meat blocks

Made of stainless steel AISI 304 (1.4301).

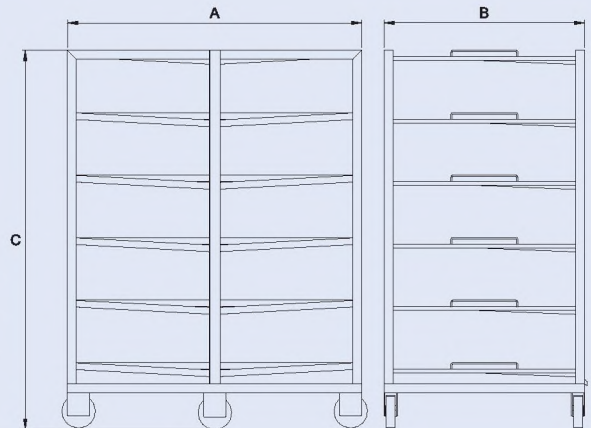
Purpose - built for defrosting of blocks of frozen meat (fish).

Dimensions of the blocks: 600x400x200 mm:

Improves the organization of the production process.

Lessens the manual work. The design allows collecting and leading away of the discharged water, without dripping on bottom blocks.

Great maneuverability - movement on six polyamide wheels Ø150 mm with different height.



Art. №	AxBxC (mm)	Capacity, pcs. blocs	Levels
13.51.711.000	900x700x1700	10	5
13.51.712.000	900x700x1700	12	6
13.51.721.000	1320x900x1700	20	5
13.51.722.000	1320x900x1700	24	6



Trolleys for freezing or heat treatment

Made completely of stainless steel, AISI 304 (1.4301).

Purpose - for freezing or heat treatment of food-products.

The shelves are made of meshwork 50x50x3 mm.

The construction allows fast and effective cooling (heat treatment) of the product. Great maneuverability - movement on six polyamide wheels Ø150 mm with different height.

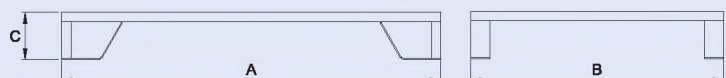
Art. №	AxBxC (mm)	Levels	Distance between levels, (mm)	Load capacity kg
13.51.211.100	1000x650x1700	8	190	160
13.51.212.100	1000x650x1700	9	170	180
13.51.213.100	1000x650x1700	10	150	200
13.51.221.100	1000x1000x1700	8	190	320
13.51.222.100	1000x1000x1700	9	170	360
13.51.223.100	1000x1000x1700	10	150	400

Flat and box pallets

Made of stainless steel AISI 304 (1.4301). The base is made of fully welded square profiles 60x30x1,5 mm.

Grated pallets can be manufactured with a removable side door. Loading capacity max. 1000 kg.

Lighter construction pallets can be produced on customer's request.



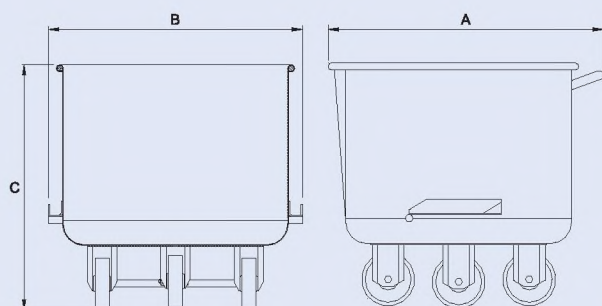
Art. №	AxBxC (mm)	Design
02.11.000.000	1200x800x150	Tubular construction
02.11.000.001	1200x800x150	Tubular construction, legs with plastic heels
02.12.121.000	1200x800x900	Grated construction, half wall - mobile

Cart 200 L (DIN 9797)

Made of stainless steel AISI 304 (1.4301). Capacity of the carts - 120, 200 or 300 liters. Welded joints, cleaned and lapped to the smoothness of the main material; Cart body made of steel sheet. To reinforce the fully welded tubular top rim, aluminum bar is incorporated. Wheel's carriers are welded to additionally reinforced plate with 3 mm thick sheet. Lift holders are mounted to the cart's body for manipulations with lifting equipment. A spout for discharging is mounted. Four polyamide wheels Ø150 mm.

On customer's request the following variations can be manufactured:

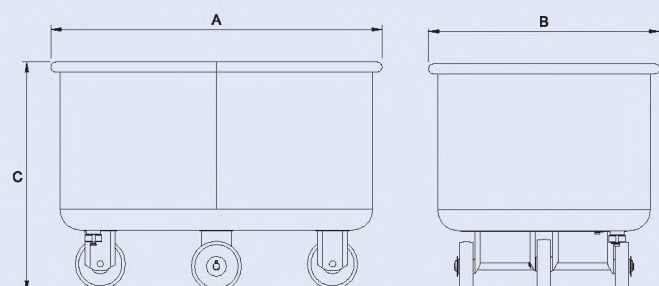
- without lift holders;
- without spout;
- with mounted at the bottom trap of faucet for drainage;
- with perforated bottom or entirely perforated body.



Art. №	AxBxC (mm)	Capacity, (L)	Implementation
01.01.111.120	665x625x595	120	Solid
01.11.111.000	780x720x695	200	Solid
01.11.114.000	780x720x695	200	Perforated
01.21.111.000	780x720x945	300	Solid
01.21.114.000	780x720x945	300	Perforated

Cooling tub on wheels

Made of stainless steel AISI 304 (1.4301). Welded joints, cleaned and lapped to the smoothness of the main material. Tub's body is made of sheet iron with thickness 2 mm. For reinforcing the tightly welded tubular top rim aluminum bar is incorporated. Wheel's bearers are welded to additionally reinforced plate with sheet 3 mm thick. Four polyamide wheels Ø150 mm. Capacity: 300 and 400L.



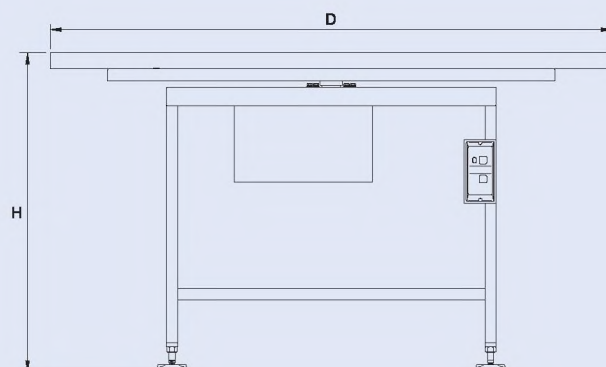
Art. №	AxBxC (mm)	Capacity, (L)	Implementation
01.41.111.000	990x700x685	300	without a trap
01.41.211.000	990x700x685	300	with a trap
01.41.311.000	990x700x685	300	with a faucet
01.42.111.000	1045x845x685	400	without a trap
01.42.211.000	1045x845x685	400	with a trap
01.42.311.000	1045x845x685	400	with a faucet

Rotating table

Rotating table for sorting with movable edge

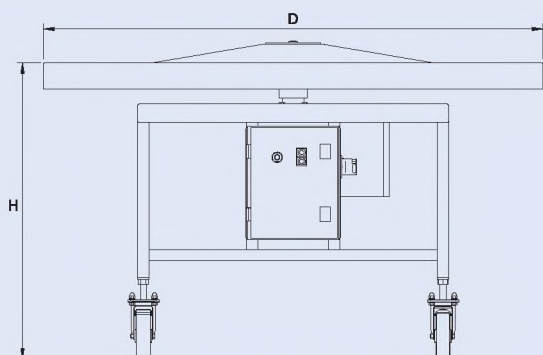
Made of stainless steel AISI 304 (1.4301). Designed for sorting and storing of packed and unpacked food products. Manufactured with four legs with heels for height adjustment. Broad board varieties: flat or cone shaped.

Option: mobile version with casters. Available with other rotation speeds and speed regulation.



Art. №	Broad board		Driving
	D, (mm)	model	
08.41.110.000	Ø 1500	flat	central
08.42.110.000	Ø 1200	flat	central
08.44.110.000	Ø 1000	flat	central
08.41.110.100	Ø 1500	flat	lateral *
08.42.110.100	Ø 1200	flat	lateral *
08.41.130.000	Ø 1500	cone shaped	lateral
08.42.130.000	Ø 1200	cone shaped	lateral
08.44.130.000	Ø 1000	cone shaped	lateral

* Suitable for assembly over belt conveyors



Technical data:

Electrical connection: 400 V/50 Hz

Power installed: 0,37 kW

Rotating speed: 2,8 min⁻¹

Height of the broad board: H = 850±40 mm



Rotating table for sorting with fixed edge

Made of stainless steel AISI 304 (1.4301). Designed for loading and unloading of cans, jars and other cylindrical objects on belt conveying systems. Central location of the drive.

Manufactured with four legs with heels for height adjustment.

Option: Available with other rotation speeds and speed regulation.

Art. №	Broad board	
	D, (mm)	
08.41.110.010	Ø 1500	
08.42.110.010	Ø 1200	
08.44.110.010	Ø 1000	

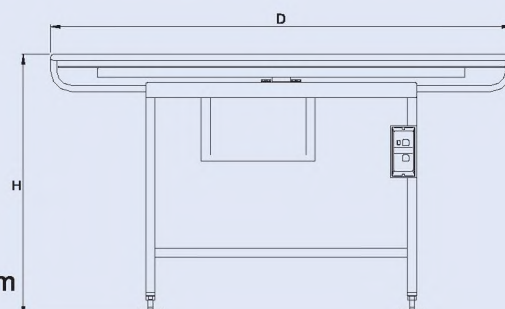
Technical data:

Electrical connection: 400 V/50 Hz

Power installed: 0,37 kW

Rotating speed: 2,8 min⁻¹

Height of the broad board: H = 850±40 mm

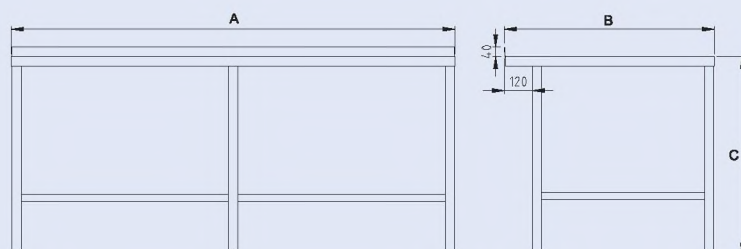


Working table

Made of stainless steel AISI 304 (1.4301).
Welded joints, cleaned and polished to the smoothness of the main material. Longitudinally located "П" - shaped profiles for reinforcing the construction. High edge 40 mm along the length of the table. Legs with heels of artificial material for leveling the table.

Option: island type execution, without back edge.

Tables with other dimensions and configurations are manufactured on customer's request, for example: with grated under plate, higher edge, mobile versions etc.



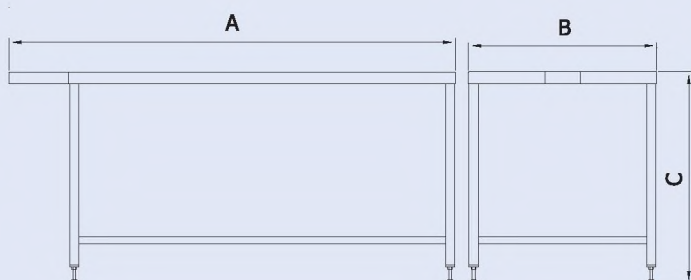
Art. №	AxBxC, (mm)	Type
08.33.110.011	1100x700x850	Without underplate
08.33.111.011	1100x700x850	With underplate
08.32.110.014	1400x600x850	Without underplate
08.32.111.014	1400x600x850	With underplate
08.37.110.019	1900x900x850	Without underplate
08.37.111.019	1900x900x850	With underplate

Table for stuffing machine

Made entirely of stainless steel AISI 304 (1.4301).
Designed for receiving products from a stuffing machine; Profiled front corner. Equipped with a trap for drainage. Edge 30 mm, along the periphery. Legs with heels of artificial material for height regulation of the table.

Option: The table can be manufactured with an under plate or profiles for legs stability.

Tables with other dimensions and configuration are manufactured on customer's request, for example: with additional under plate, higher edges, mobile versions etc.



Art. №	AxBxC, (mm)	Type
08.55.110.018	1800x800x850	Without underplate
08.58.110.023	2300x1000x850	Without underplate
08.59.110.029	2900x1200x850	Without underplate



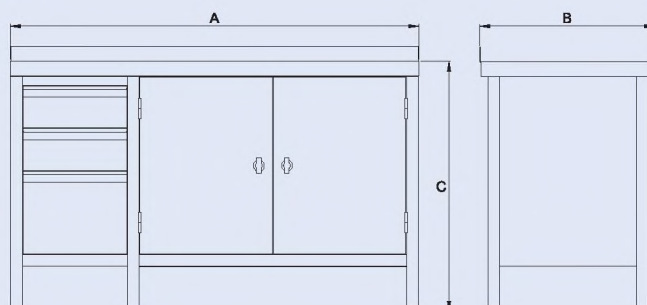
Cupboard table

Made of stainless steel AISI 304 (1.4301).

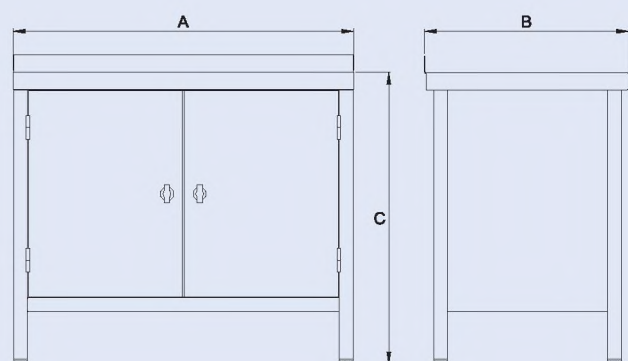
Tightly welded monolithic construction, providing high solidity and easy cleaning. High edge 40 mm along the length of the main broad board. Legs with heels of artificial material for leveling the table;

Option: Models: with doors; with doors and drawers.

Other sizes and configurations are available on customer's request.



Art. №	AxBxC, (mm)	Type
09.30.110.000	1400x600x850	without drawer
09.30.111.000	1400x600x850	with a drawer on the left
09.30.112.000	1400x600x850	with a drawer on the right



Writing desk

Made of stainless steel AISI 304 (1.4301).

Tightly welded monolithic construction, providing high solidity and easy cleaning. Welded joints cleaned and polished to the smoothness of the main material.

Art. №	AxBxC, (mm)	Type
09.51.111.000	400x400x250	wall mounted
09.52.111.000	400x400x1050	free standing
09.51.121.000	600x500x250	wall mounted
09.52.121.000	600x500x1050	free standing
09.53.111.000	400x400x1050	with cabinet
09.53.121.000	600x500x1050	with cabinet

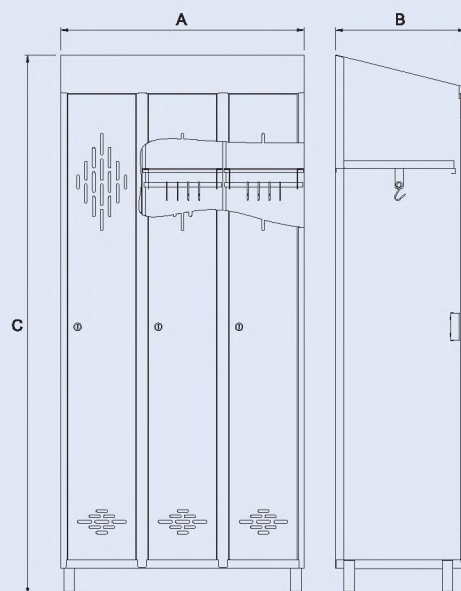
Wardrobes for civil and work clothes

Made of stainless steel AISI 304 (1.4301). Welded construction, ensuring a high degree of hygiene and easy cleaning. Inclined roof. They are produced in the following variants: one-section, two-section, three-section and four-section. The doors are solid with louvers or lattice



Art. №	AxBxC, (mm)	№ of sections	Execution	*δ, (mm)
09.11.115.200	300x480x2000	one	solid louvers	0,8
09.12.115.200	600x480x2000	two	solid louvers	0,8
09.13.115.200	900x480x2000	three	solid louvers	0,8
09.14.115.200	1200x480x2000	four	solid louvers	0,8
09.11.116.200	300x480x2000	one	lattice door	0,8
09.12.116.200	600x480x2000	two	lattice door	0,8
09.13.116.200	900x480x2000	three	lattice door	0,8
09.14.116.200	1200x480x2000	four	lattice door	0,8
09.11.115.300	300x480x2000	one	solid louvers	1,2
09.12.115.300	600x480x2000	two	solid louvers	1,2
09.13.115.300	900x480x2000	three	solid louvers	1,2
09.14.115.300	1200x480x2000	four	solid louvers	1,2
09.11.116.300	300x480x2000	one	lattice door	1,2
09.12.116.300	600x480x2000	two	lattice door	1,2
09.13.116.300	900x480x2000	three	lattice door	1,2
09.14.116.300	1200x480x2000	four	lattice door	1,2

*δ sheet metal thickness



Benches

Metal parts made of stainless steel AISI 304 (1.4301). Surface of the seating part - artificial material, white color. Other dimensions and configurations are manufactured on customer's request.

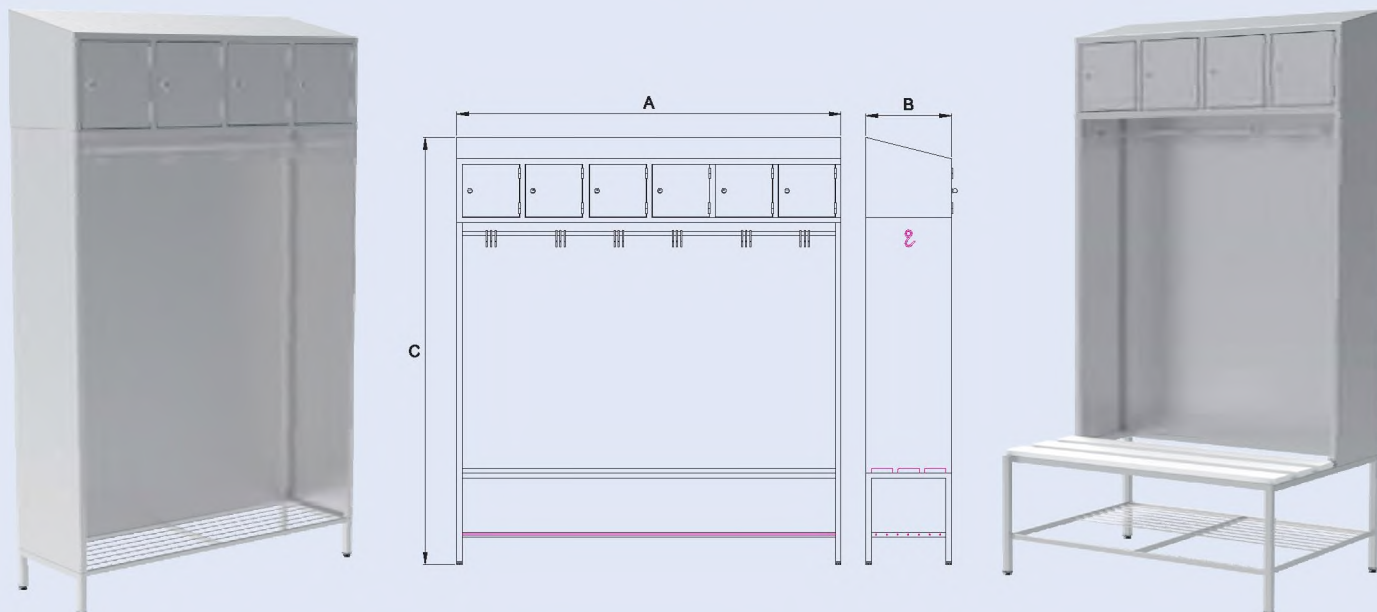
Art.№	AxBxC, (mm)
09.71.100.100	1000x450x460
09.71.100.150	1500x450x460
09.71.100.200	2000x450x460



Cabinets for civil clothes

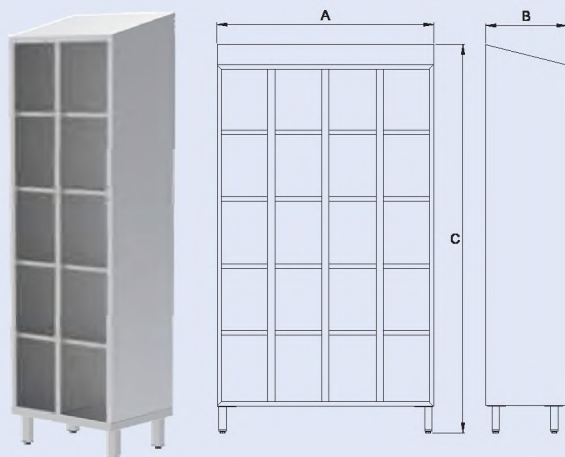
Entirely made of stainless steel AISI 304 (1.4301).
Tightly welded monolithic construction, providing high solidity and easy cleaning. Inclined roof.
Upper part with lockers for valuables. Horizontal rod with hooks for the clothes. Grating is mounted at the base for placing shoes. Available in two models: with or without a bench.
Other sizes and configurations are available on customer's request.

Art. №	AxBxC, (mm)	№ of sections	Model
09.83.111.000	900x400x2000	3	without a bench
09.84.111.000	1200x400x2000	4	without a bench
09.85.111.000	1500x400x2000	5	without a bench
09.86.111.000	1800x400x2000	6	without a bench
09.83.211.000	900x950x2000	3	with a bench
09.84.211.000	1200x950x2000	4	with a bench
09.85.211.000	1500x950x2000	5	with a bench
09.86.211.000	1800x950x2000	6	with a bench



Cabinets for clean working clothes

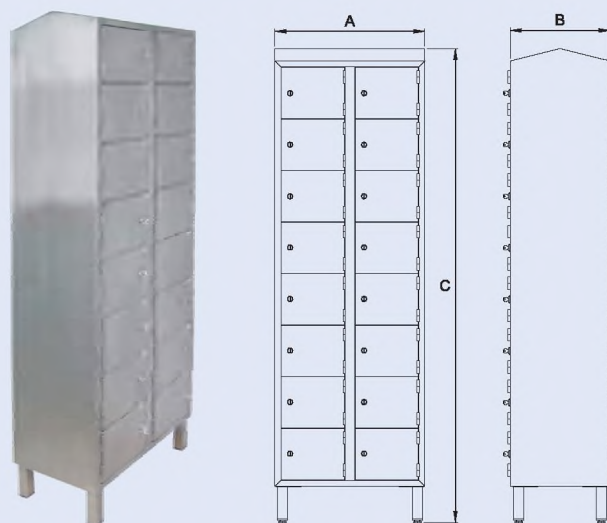
Entirely made of stainless steel AISI 304 (1.4301).
Tightly welded monolithic construction, providing high solidity and easy cleaning. Inclined roof.
Designed for storage of folded working clothes.
Dimensions of the cells: 250x300 mm.



Art. №	AxBxC, (mm)	№ of sections
09.87.113.000	600x450x2000	10
09.88.113.000	1200x450x2000	20

Cabinet for valuables

Entirely made of stainless steel AISI 304 (1.4301).
Designed for storage of small-sized valuables.
Size of the lockers: 200x150 mm.



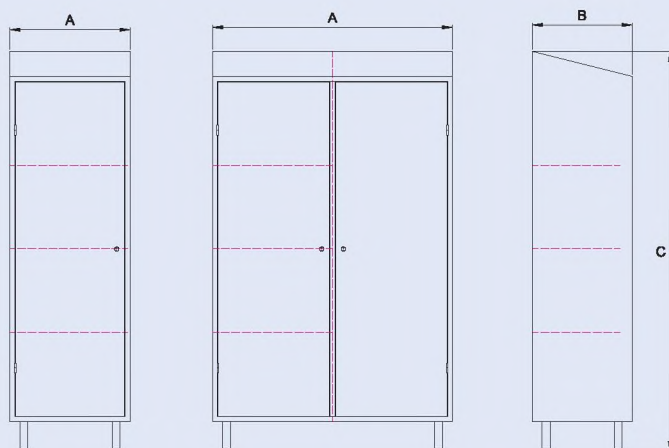
Art. №	AxBxC, (mm)	№ of lockers	Model
09.17.111.000	600x200x1900	16	One-sided
09.18.111.000	600x400x1900	32	Two-sided

Cabinet for disinfection and packing materials

Made of stainless steel AISI 304 (1.4301). Tightly welded monolithic construction, providing high solidity and easy cleaning. Inclined roof. Standard model - without locking.

Other dimensions and configurations are manufactured on customer's request.

Art. №	AxBxC, (mm)	Sections	Division
09.21.211.000	600x500x2000	1	1 shelf
09.21.111.000	600x500x2000	1	3 shelves
09.22.211.000	1200x500x2000	2	3 shelves / 1 shelf
09.22.111.000	1200x500x2000	2	3 shelves / 3 shelves



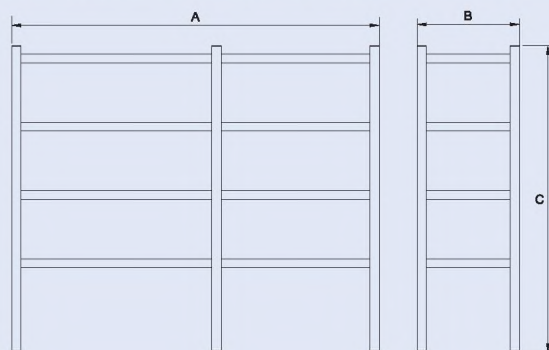
Shelves

Made of stainless steel AISI 304 (1.4301). Tightly welded monolithic construction, providing high solidity and easy cleaning. Standard model: four levels, fixed distance between the levels - 450 mm.

Loading capacity: up to 120 kg of the down two levels, up to 80 kg of the upper two levels.

Other dimensions and configurations are manufactured on customer's request.

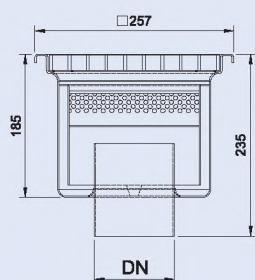
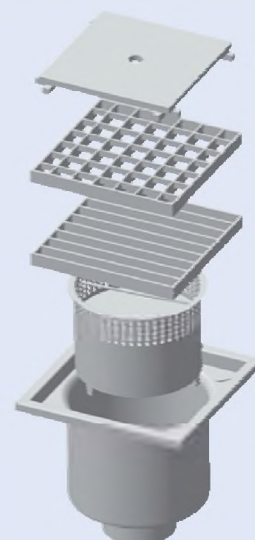
Art. №	AxBxC, (mm)	Sections
08.14.411.000	900x400x1800	1
08.14.412.000	900x650x1800	1
08.14.421.000	1150x400x1800	1
08.14.423.000	1150x525x1800	1
08.14.431.000	1400x400x1800	1
08.14.432.000	1400x500x1800	1
08.14.434.000	1400x650x1800	1
08.14.441.000	1900x400x1800	2
08.14.453.000	2400x525x1800	2
08.14.461.000	2900x400x1800	2
08.14.464.000	2900x650x1800	2



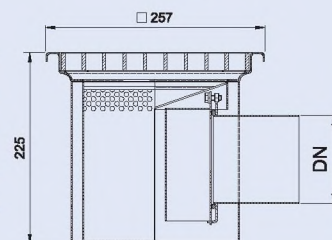
Floor trap - square grating



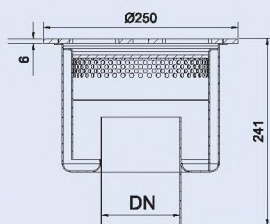
Made of stainless steel AISI 304 (1.4301), which guarantees fulfillment of all hygienic requirements in food industry, meat production, slaughterhouses, large kitchens, sanitary premises, chemical industry and pharmaceutical industry. Fixed height of the body of the trap. A basket for coarse refuses. Water lock H=70 mm. The grating is manufactured in three variations: mesh, gridiron and plate. Easy cleaning and servicing. A cap for air tightness can be added on customer's request.



Outlet	DN	Art. №		
		mesh	grid	plate
vertical	100	15.11.111.000	15.11.112.000	15.11.113.000
vertical	150	15.11.211.000	15.11.212.000	15.11.213.000
horizontal	50	15.12.311.000	15.12.312.000	15.12.313.000
horizontal	100	15.12.111.000	15.12.112.000	15.12.113.000



Floor trap – round plate

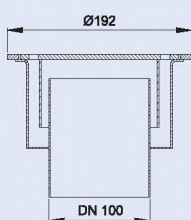


Outlet	DN	Art. №
vertical	50	15.11.383.000
vertical	100	15.11.183.000
vertical	150	15.11.283.000
horizontal	50	15.12.383.000
horizontal	100	15.12.183.000

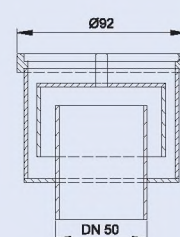


Floor trap for public premises

Made of stainless steel AISI 304 (1.4301). Without a basket for coarse refuses. Water lock at DN 100: H=70 mm, at DN 50: H=40 mm.



Outlet	DN	Art. №
vertical	100	15.11.163.000
horizontal	100	15.12.163.000
vertical	50	15.11.333.000
horizontal	50	15.12.333.000



Floor trap in two parts - square grating

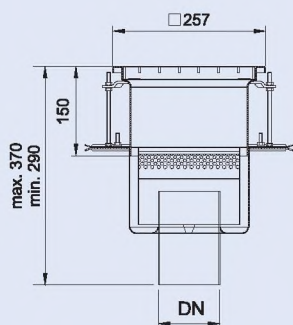
Made of stainless steel AISI 304 (1.4301), which guarantees fulfillment of all hygienic requirements in food industry, meat production, slaughterhouses, large kitchens, sanitary premises, chemical industry, and pharmaceutical industry.

Adjustable height of the body of the trap;

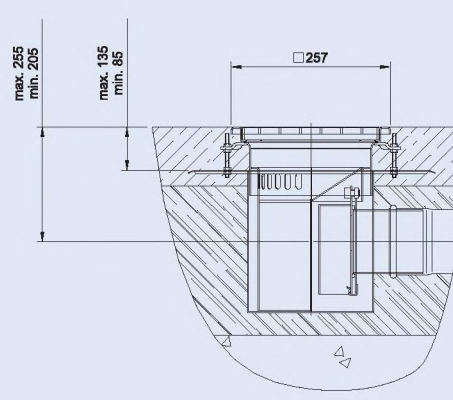
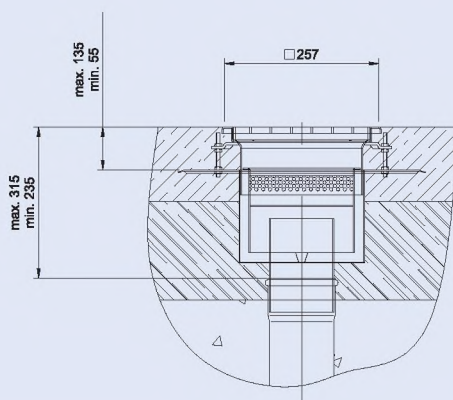
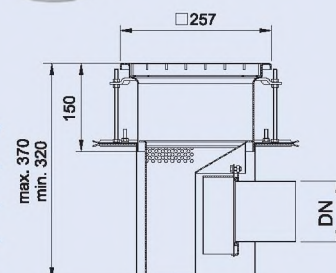
A basket for coarse refuses.

The grating is manufactured in three variations: mesh, grid and plate. A set of flanges for assembly of hydro isolation. Manufactured with vertical or horizontal outset. Easy cleaning and servicing.

A cap for air tightness can be added on customer's request.

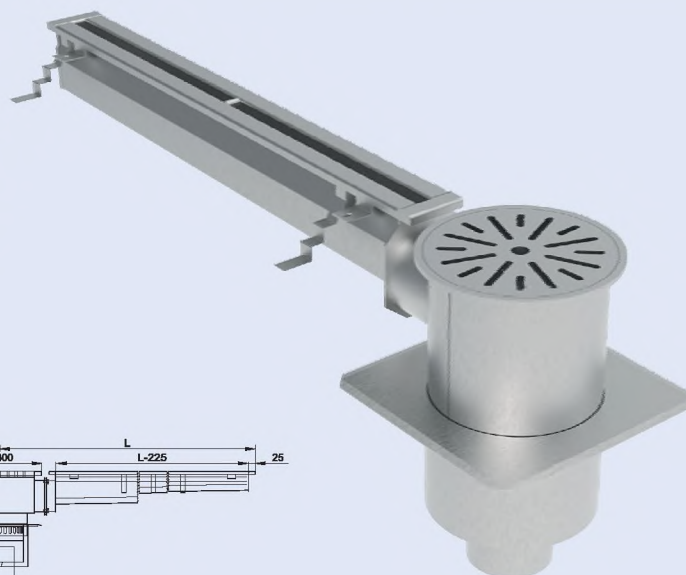


Outset	DN	mesh 	grid 	plate 
vertical	100	15.21.121.000	15.21.122.000	15.21.923.000
vertical	150	15.21.221.000	15.21.222.000	15.21.023.000
horizontal	100	15.22.121.000	15.22.122.000	15.22.923.000
horizontal	150	15.22.221.000	15.22.222.000	15.22.023.000

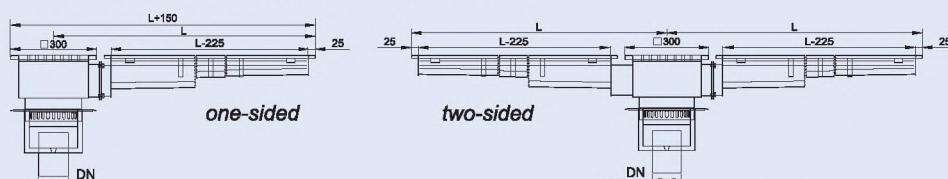


Groove gutters

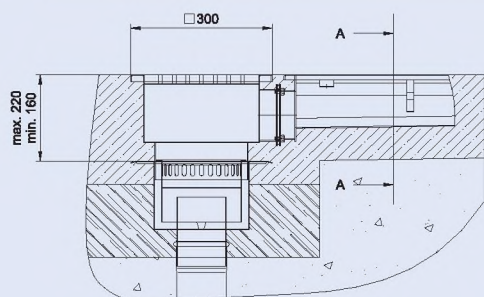
Made of stainless steel AISI 304 (1.4301). Can be one-sided with length from 1000 mm till 6000 mm or two-sided with length from 1000 mm till 12000 mm. Adjustable height of the body of the trap. A basket for coarse refuses. The grating is manufactured in three variations: mesh, grid and plate. Straps for fixation and leveling during installation. Outset - DN 100 or 150, vertical or horizontal.



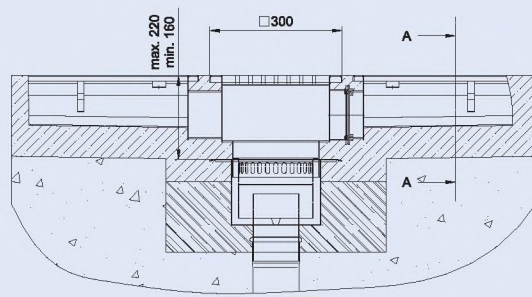
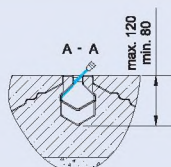
• Groove gutters with vertical outlet



L, mm	DN	Art. №					
		grid 	mesh 	plate 	grid 	mesh 	plate 
1000	100	15.31.110.100	15.31.210.100	15.31.910.100	15.32.110.100	15.32.210.100	15.32.910.100
	150	15.31.410.100	15.31.510.100	15.31.010.100	15.32.410.100	15.32.510.100	15.32.010.100
1500	100	15.31.115.100	15.31.215.100	15.31.915.100	15.32.115.100	15.32.215.100	15.32.915.100
	150	15.31.415.100	15.31.515.100	15.31.015.100	15.32.415.100	15.32.515.100	15.32.015.100
2000	100	15.31.120.100	15.31.220.100	15.31.920.100	15.32.120.100	15.32.220.100	15.32.920.100
	150	15.31.420.100	15.31.520.100	15.31.020.100	15.32.420.100	15.32.520.100	15.32.020.100
2500	100	15.31.125.100	15.31.225.100	15.31.925.100	15.32.125.100	15.32.225.100	15.32.925.100
	150	15.31.425.100	15.31.525.100	15.31.025.100	15.32.425.100	15.32.525.100	15.32.025.100
3000	100	15.31.130.100	15.31.230.100	15.31.930.100	15.32.130.100	15.32.230.100	15.32.930.100
	150	15.31.430.100	15.31.530.100	15.31.030.100	15.32.430.100	15.32.530.100	15.32.030.100
3500	100	15.31.135.100	15.31.235.100	15.31.935.100	15.32.135.100	15.32.235.100	15.32.935.100
	150	15.31.435.100	15.31.535.100	15.31.035.100	15.32.435.100	15.32.535.100	15.32.035.100
4000	100	15.31.140.100	15.31.240.100	15.31.940.100	15.32.140.100	15.32.240.100	15.32.940.100
	150	15.31.440.100	15.31.540.100	15.31.040.100	15.32.440.100	15.32.540.100	15.32.040.100
4500	100	15.31.145.100	15.31.245.100	15.31.945.100	15.32.145.100	15.32.245.100	15.32.945.100
	150	15.31.445.100	15.31.545.100	15.31.045.100	15.32.445.100	15.32.545.100	15.32.045.100
5000	100	15.31.150.100	15.31.250.100	15.31.950.100	15.32.150.100	15.32.250.100	15.32.950.100
	150	15.31.450.100	15.31.550.100	15.31.050.100	15.32.450.100	15.32.550.100	15.32.050.100
5500	100	15.31.155.100	15.31.255.100	15.31.955.100	15.32.155.100	15.32.255.100	15.32.955.100
	150	15.31.455.100	15.31.555.100	15.31.055.100	15.32.455.100	15.32.555.100	15.32.055.100
6000	100	15.31.160.100	15.31.260.100	15.31.960.100	15.32.160.100	15.32.260.100	15.32.960.100
	150	15.31.460.100	15.31.560.100	15.31.060.100	15.32.460.100	15.32.560.100	15.32.060.100

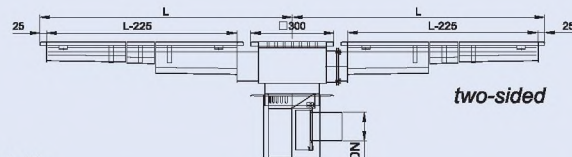
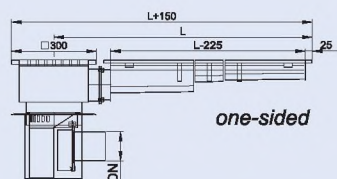


One-sided groove gutter
with vertical outlet

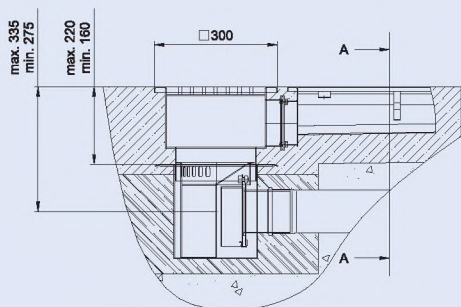


Two sided groove gutter
with vertical outlet

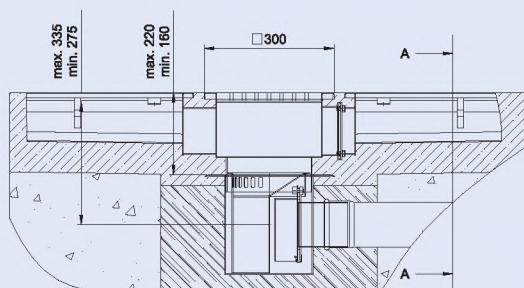
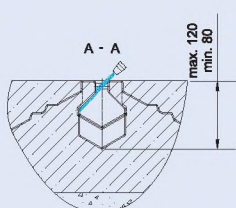
• Groove gutters with horizontal outlet



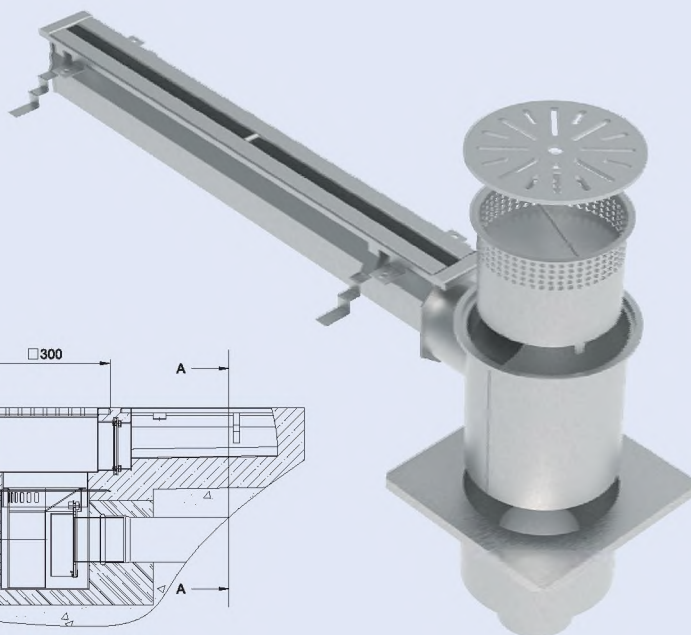
L, mm	DN	Art. №					
		grid 	mesh 	plate 	grid 	mesh 	plate 
1000	100	15.31.110.200	15.31.210.200	15.31.910.200	15.32.110.200	15.32.210.200	15.32.910.200
	150	15.31.410.200	15.31.510.200	15.31.010.200	15.32.410.200	15.32.510.200	15.32.010.200
1500	100	15.31.115.200	15.31.215.200	15.31.915.200	15.32.115.200	15.32.215.200	15.32.915.200
	150	15.31.415.200	15.31.515.200	15.31.015.200	15.32.415.200	15.32.515.200	15.32.015.200
2000	100	15.31.120.200	15.31.220.200	15.31.920.200	15.32.120.200	15.32.220.200	15.32.920.200
	150	15.31.420.200	15.31.520.200	15.31.020.200	15.32.420.200	15.32.520.200	15.32.020.200
2500	100	15.31.125.200	15.31.225.200	15.31.925.200	15.32.125.200	15.32.225.200	15.32.925.200
	150	15.31.425.200	15.31.525.200	15.31.025.200	15.32.425.200	15.32.525.200	15.32.025.200
3000	100	15.31.130.200	15.31.230.200	15.31.930.200	15.32.130.200	15.32.230.200	15.32.930.200
	150	15.31.430.200	15.31.530.200	15.31.030.200	15.32.430.200	15.32.530.200	15.32.030.200
3500	100	15.31.135.200	15.31.235.200	15.31.935.200	15.32.135.200	15.32.235.200	15.32.935.200
	150	15.31.435.200	15.31.535.200	15.31.035.200	15.32.435.200	15.32.535.200	15.32.035.200
4000	100	15.31.140.200	15.31.240.200	15.31.940.200	15.32.140.200	15.32.240.200	15.32.940.200
	150	15.31.440.200	15.31.540.200	15.31.040.200	15.32.440.200	15.32.540.200	15.32.040.200
4500	100	15.31.145.200	15.31.245.200	15.31.945.200	15.32.145.200	15.32.245.200	15.32.945.200
	150	15.31.445.200	15.31.545.200	15.31.045.200	15.32.445.200	15.32.545.200	15.32.045.200
5000	100	15.31.150.200	15.31.250.200	15.31.950.200	15.32.150.200	15.32.250.200	15.32.950.200
	150	15.31.450.200	15.31.550.200	15.31.050.200	15.32.450.200	15.32.550.200	15.32.050.200
5500	100	15.31.155.200	15.31.255.200	15.31.955.200	15.32.155.200	15.32.255.200	15.32.955.200
	150	15.31.455.200	15.31.555.200	15.31.055.200	15.32.455.200	15.32.555.200	15.32.055.200
6000	100	15.31.160.200	15.31.260.200	15.31.960.200	15.32.160.200	15.32.260.200	15.32.960.200
	150	15.31.460.200	15.31.560.200	15.31.060.200	15.32.460.200	15.32.560.200	15.32.060.200



One-sided groove gutter
with horizontal outlet

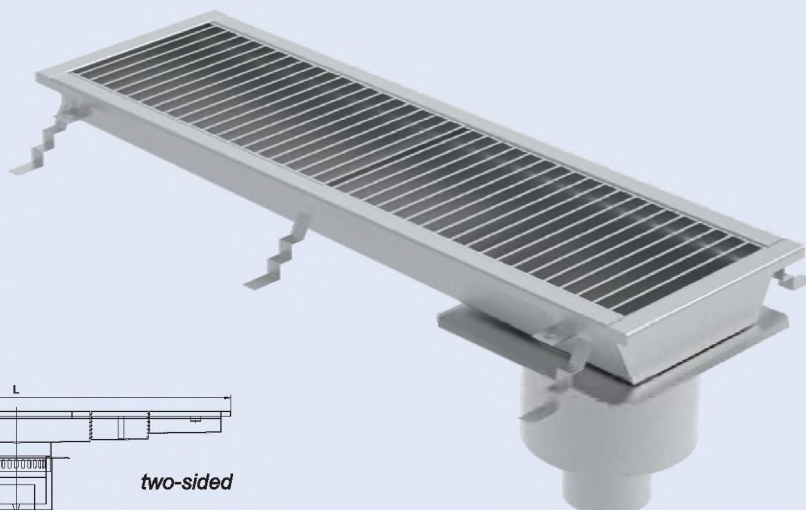


Two-sided groove gutter
with horizontal outlet

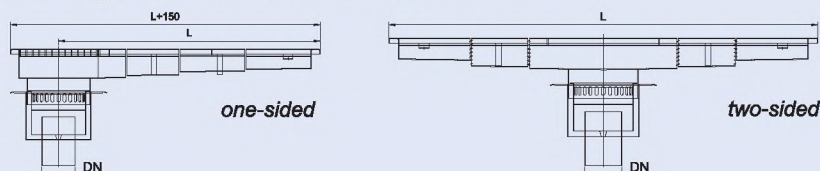


Box gutters

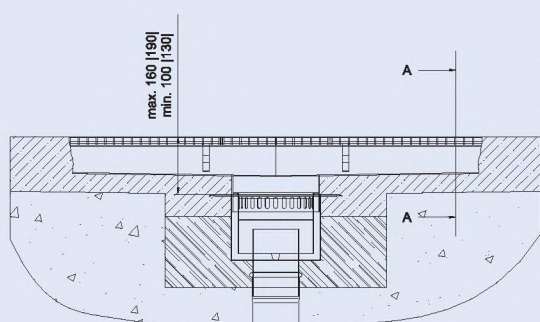
Made of stainless steel AISI 304 (1.4301).
Can be one-sided or two-sided with a length from 1000 till 6000 mm. Adjustable height of the body of the trap. A basket for coarse refuses. Straps for fixation and leveling during installation. The grating is manufactured in two versions: mesh or grid.
Outlet - DN 100 or 150, vertical or horizontal.



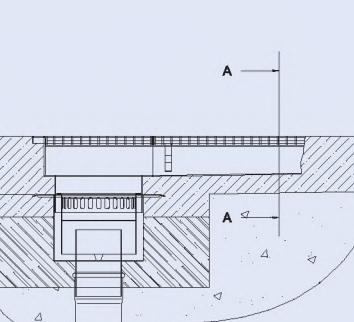
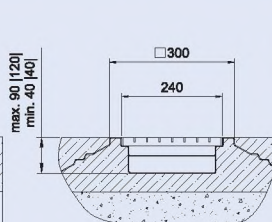
• Box gutters with vertical outlet



L, mm	DN	Art. №			
		grid 	mesh 	grid 	mesh 
1000	100	15.41.110.100	15.41.210.100	15.42.110.100	15.42.210.100
	150	15.41.410.100	15.41.510.100	15.42.410.100	15.42.510.100
1500	100	15.41.115.100	15.41.215.100	15.42.115.100	15.42.215.100
	150	15.41.415.100	15.41.515.100	15.42.415.100	15.42.515.100
2000	100	15.41.120.100	15.41.220.100	15.42.120.100	15.42.220.100
	150	15.41.420.100	15.41.520.100	15.42.420.100	15.42.520.100
2500	100	15.41.125.100	15.41.225.100	15.42.125.100	15.42.225.100
	150	15.41.425.100	15.41.525.100	15.42.425.100	15.42.525.100
3000	100	15.41.130.100	15.41.230.100	15.42.130.100	15.42.230.100
	150	15.41.430.100	15.41.530.100	15.42.430.100	15.42.530.100
3500	100	15.41.135.100	15.41.235.100	15.42.135.100	15.42.235.100
	150	15.41.435.100	15.41.535.100	15.42.435.100	15.42.535.100
4000	100	15.41.140.100	15.41.240.100	15.42.140.100	15.42.240.100
	150	15.41.440.100	15.41.540.100	15.42.440.100	15.42.540.100
4500	100	15.41.145.100	15.41.245.100	15.42.145.100	15.42.245.100
	150	15.41.445.100	15.41.545.100	15.42.445.100	15.42.545.100
5000	100	15.41.150.100	15.41.250.100	15.42.150.100	15.42.250.100
	150	15.41.450.100	15.41.550.100	15.42.450.100	15.42.550.100
5500	100	15.41.155.100	15.41.255.100	15.42.155.100	15.42.255.100
	150	15.41.455.100	15.41.555.100	15.42.455.100	15.42.555.100
6000	100	15.41.160.100	15.41.260.100	15.42.160.100	15.42.260.100
	150	15.41.460.100	15.41.560.100	15.42.460.100	15.42.560.100

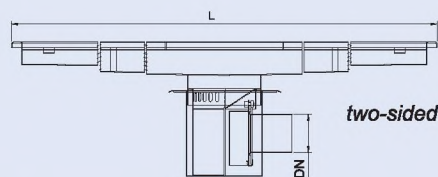
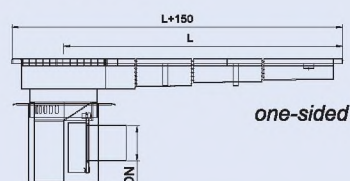


two-sided box gutter
with vertical outlet

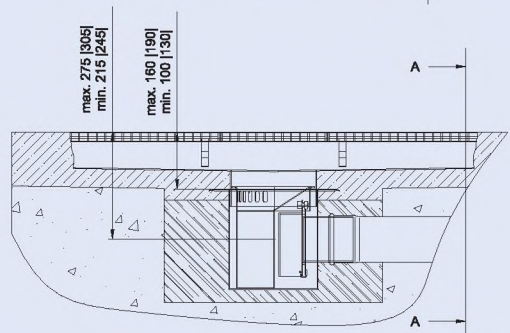
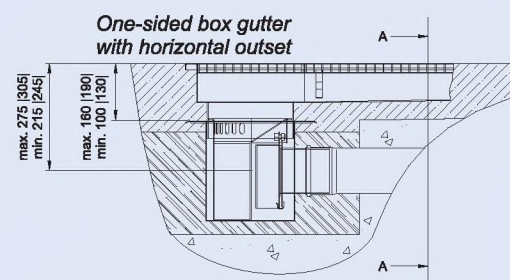


One-sided box gutter
with vertical outlet

• Box gutters with horizontal outlet



L, mm	DN	Art. №			
		grid 	mesh 	grid 	mesh 
1000	100	15.41.110.200	15.41.210.200	15.42.110.200	15.42.210.200
	150	15.41.410.200	15.41.510.200	15.42.410.200	15.42.510.200
1500	100	15.41.115.200	15.41.215.200	15.42.115.200	15.42.215.200
	150	15.41.415.200	15.41.515.200	15.42.415.200	15.42.515.200
2000	100	15.41.120.200	15.41.220.200	15.42.120.200	15.42.220.200
	150	15.41.420.200	15.41.520.200	15.42.420.200	15.42.520.200
2500	100	15.41.125.200	15.41.225.200	15.42.125.200	15.42.225.200
	150	15.41.425.200	15.41.525.200	15.42.425.200	15.42.525.200
3000	100	15.41.130.200	15.41.230.200	15.42.130.200	15.42.230.200
	150	15.41.430.200	15.41.530.200	15.42.430.200	15.42.530.200
3500	100	15.41.135.200	15.41.235.200	15.42.135.200	15.42.235.200
	150	15.41.435.200	15.41.535.200	15.42.435.200	15.42.535.200
4000	100	15.41.140.200	15.41.240.200	15.42.140.200	15.42.240.200
	150	15.41.440.200	15.41.540.200	15.42.440.200	15.42.540.200
4500	100	15.41.145.200	15.41.245.200	15.42.145.200	15.42.245.200
	150	15.41.445.200	15.41.545.200	15.42.445.200	15.42.545.200
5000	100	15.41.150.200	15.41.250.200	15.42.150.200	15.42.250.200
	150	15.41.450.200	15.41.550.200	15.42.450.200	15.42.550.200
5500	100	15.41.155.200	15.41.255.200	15.42.155.200	15.42.255.200
	150	15.41.455.200	15.41.555.200	15.42.455.200	15.42.555.200
6000	100	15.41.160.200	15.41.260.200	15.42.160.200	15.42.260.200
	150	15.41.460.200	15.41.560.200	15.42.460.200	15.42.560.200



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