# ARGUS

# ABOUT ARGUS

Argus has established an enviable market leadership reputation in design, manufacture and distribution of its high quality specialist hand tools for the meat and food processing industries. In addition Argus proudly represents many world renowned brands of meat and food processing equipment, consumables and instrumentation to meet the many complex demands of its customers.

By providing and stocking an extensive, comprehensive product range Argus are able to offer customers "service excellence", where speed, reliability, user friendliness and hygiene are of prime importance.

Our New Zealand Distribution Centre and Support Office is located in Penrose, Auckland.

We also have representatives across Australia.

"To be recognised as the leaders in connecting the best brands and products to customers"

– Argus Mission Statement

# PRODUCT CATALOGUE
## 2023

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# HAND TOOLS

## CHAPTER CONTENTS

# ARGUS RC20 SCISSOR

The RC20 is a compact cutter, light weight hand tool designed for the removal of beef tails and sheep, lamb, and pig hocks. Anti tie down.

## TECHNICAL DATA

Weight . . . . . . . . . . . . . . . . . . . . . . . 4.82kg

Blade Opening . . . . . . . . . . . . . . . 61mm

Blade Reach . . . . . . . . . . . . . . . . . 90mm

Length . . . . . . . . . . . . . . . . . . . . . . 381mm

Height. . . . . . . . . . . . . . . . . . . . . . . 190mm

Width . . . . . . . . . . . . . . . . . . . . . . . 180mm

NEW ZEALAND MADE

ARGUS

## MODEL OPTIONS

**RC20-1312**

**STANDARD BLADES
REPLACEMENT BLADES
140-205101-A**

**RC20-1315**
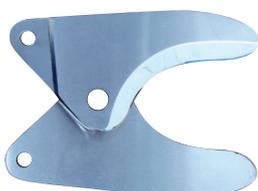
**SMALL BLADE
REPLACEMENT BLADE
140-205102A**

## ASSOCIATED EQUIPMENT

2.5–5 kg

MODEL EW-5
CABLE TRAVEL 1.3 m

ENDO

MADE IN JAPAN

Endo EW-05X Spring Balancer

**E8802**

Air/Oil Intensifier

**RC50-3410**

# RC21 SMALL SCISSOR

The RC21 is a compact, light weight hand tool designed for the removal of sheep, lamb, bobby calf, and pig hocks.

While very close in size and weight to the RC20, the RC21 is designed for heavier duty use. The extra power, stronger construction and full hydraulic return are particularly beneficial to operators who process more mature animals and bobby calves. Anti tie down. Available with Pneumatic or Hydraulic return.



## TECHNICAL DATA

Weight . . . . . . . . . . . . . . . . . . . . . . . 4.95kg

Blade Opening . . . . . . . . . . . . . . . 60mm

Blade Reach . . . . . . . . . . . . . . . . . 88mm

Length . . . . . . . . . . . . . . . . . . . . . . 376mm

Height. . . . . . . . . . . . . . . . . . . . . . . 190mm

Width . . . . . . . . . . . . . . . . . . . . . . . 185mm

## MODEL OPTIONS

**RC21-1412**



**STANDARD BLADES**
Pneumatic Return
Double Acting Hydraulic
**REPLACEMENT BLADE**
**140-215101-A**

**RC21-1415**



**SMALL BLADES**
Pneumatic Return
Double Acting Hydraulic
**REPLACEMENT BLADE**
**140-215102-A**

## ASSOCIATED EQUIPMENT



Endo EW-05X Spring Balancer

**E8802**



Air/Oil Intensifier

**RC50-3410**



Termet Sheep Scissor RC21/ RC22 Sterilizer
**TE-1608**

## RC22 MEDIUM SCISSOR

The RC22 is a medium duty hand tool designed for the removal of sheep and lamb heads, hocks and horns.

It is also suitable for pork, deer and goats and beef at the joint. Anti tie down.

### TECHNICAL DATA

Weight . . . . . . . . . . . . . . . . . . . . . . . 7.56kg

Blade Opening . . . . . . . . . . . . . . . 95mm

Blade Reach . . . . . . . . . . . . . . . . . 102mm

Length . . . . . . . . . . . . . . . . . . . . . . . 454mm

Height. . . . . . . . . . . . . . . . . . . . . . . 190mm

Width . . . . . . . . . . . . . . . . . . . . . . . 202mm

### MODEL OPTIONS

**RC22-1112**

**STANDARD BLADES**
Sheep & Lamb Necks/Hocks
**REPLACEMENT BLADES
140-225101-A**

**RC22-1111**

**PINCER BLADES**
Sheep & Goat Horn
**REPLACEMENT BLADES
140-225106-A**

**RC22-1113**

**LONG BLADES**
Beef Back Bones
**REPLACEMENT BLADES
140-225103-A**

**RC22-1115**

**HOOKED BLADES**
Sheep & Lamb Necks
**REPLACEMENT BLADES
140-225105-A**

### ASSOCIATED EQUIPMENT

Endo EW-09X Spring Balancer

**E8804**

Air/Oil Intensifier

**RC50-3410**

*Hock Grabber

**200-225201**

Power Pack

**RC100-50**

*Hock Grabber - Double acting hydraulic only*

# RC25 MID SIZE HOCK NECK

The RC25 is a heavy duty medium sized hand tool designed for the removal of sheep and lamb heads, hocks and horns.

It is also suitable for deer, goats, and also beef hind hocks from on the legging stand. While very close in size and weight to the RC22, the RC25 is designed for heavier duty use. The extra power and stronger construction are particularly beneficial to operators who process more mature animals and deer. Anti tie down.

## TECHNICAL DATA

Weight . . . . . . . . . . . . . . . . . . . . . . . . 8.51kg

Blade Opening . . . . . . . . . . . . . . . . 95mm

Blade Reach . . . . . . . . . . . . . . . . . 102mm

Length . . . . . . . . . . . . . . . . . . . . . . . 448mm

Height . . . . . . . . . . . . . . . . . . . . . . . . 210mm

Width . . . . . . . . . . . . . . . . . . . . . . . . 215mm

## MODEL OPTIONS

**RC25 - 1212**



**STANDARD BLADES**
Neck & Hock Cutter
**REPLACEMENT BLADES**
**140-225101-A**

**RC25 – 1213**



**LONG BLADES**
Beef Back Bones & Beef Hind Hocks
**REPLACEMENT BLADES**
**140-225103-A**

## ASSOCIATED EQUIPMENT



Endo EW-09X Spring Balancer

**E8804**



*Hock Grabber

**200-225201-A**



Power Pack

**RC100-50**

*Hock Grabber - Double acting hydraulic only*

# RC30 LARGE SCISSOR

The RC30 is a heavy duty full sized hand tool designed for the removal of beef hocks and horns.

Configurations are also available for the removal of sheep heads, pig heads, sheep or goat horns, and beef horn nubs. Anti tie down.

## TECHNICAL DATA

Weight . . . . . . . . . . . . . . . . . . . . . . . 18.28kg

Blade Opening . . . . . . . . . . . . . . . 120mm

Blade Reach . . . . . . . . . . . . . . . . . 170mm

Length . . . . . . . . . . . . . . . . . . . . . . . 770mm

Height. . . . . . . . . . . . . . . . . . . . . . . 310mm

Width . . . . . . . . . . . . . . . . . . . . . . . 172mm

## MODEL OPTIONS

**RC30 - 1111**

**PINCER BLADES**
Sheep and Goat Horns
**REPLACEMENT BLADES**
**140-2451406-A**

**RC30 - 1112**

**STANDARD BLADES**
Beef Hocks and Horns
**REPLACEMENT BLADES**
**140-305101-A**

**RC30 - 1113**

**HOG HEAD BLADES**
Hog Head Cutter
**REPLACEMENT BLADES**
**140-360514-B**

**RC30 - 1116**

**SHEEP HEAD BLADES**
Sheep Head Cutter
**REPLACEMENT BLADES**
**140-305105-B**

## ASSOCIATED EQUIPMENT

Endo EWF-22X Spring Balancer

**E8808**

*Hock Grabber

**200-305201**

*\* Hock Grabber - Double acting hydraulic only*

Power Pack

**RC100-50**

# RC31 BRISKET SCISSOR - ANTI TIE DOWN CONTROL

The RC31 is a pneumatically operated, full sized hand tool designed for the opening of sheep, lamb briskets. It can also be uses on hogs. This hand tool is anti tie down and requires a control box to operate the controls.

## TECHNICAL DATA

Weight . . . . . . . . . . . . . . . . . . . . . . . 13.75kg

Blade Opening . . . . . . . . . . . . . . . . 150mm

Blade Reach . . . . . . . . . . . . . . . . . . 335mm

Length . . . . . . . . . . . . . . . . . . . . . . 515mm

Height. . . . . . . . . . . . . . . . . . . . . . . 620mm

Width . . . . . . . . . . . . . . . . . . . . . . . 180mm

**RC31-1105**
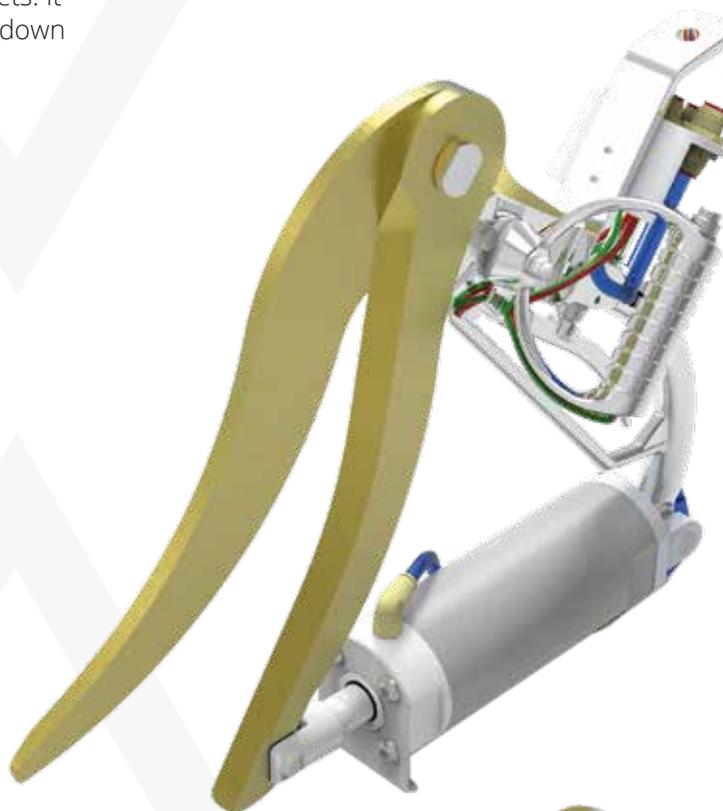
## BLADES

**REPLACEMENT BLADES
140-315107-A**

## ASSOCIATED EQUIPMENT

Endo EWF-15X Spring Balancer

**E8806**

# RC33 PNEUMATIC WOOL SHEAR

The RC33 is a pneumatically operated wool shear intended for the dagging of sheep, lamb and cattle.

Also used to trim the Y-cut and for crutching

## TECHNICAL DATA

Weight . . . . . . . . . . . . . . . . . . . . . . . 1.53kg

Width . . . . . . . . . . . . . . . . . . . . . . . 72mm

Height. . . . . . . . . . . . . . . . . . . . . . . 95mm

Length . . . . . . . . . . . . . . . . . . . . . . . 315mm

## COMB OPTIONS

**RC33-1000**

**MOVING BLADE
REPLACEMENT BLADES
210-714-010**

**FIXED COMB STANDARD
REPLACEMENT BLADES
210-714-020**

# RC45 BEEF HEAVY DUTY HORN CUTTER

The RC45 is a heavy duty full sized hand tool intended for the removal of beef horns.

## TECHNICAL DATA

| | |
|---|---|
| Weight | 29.15Kg |
| Blade Opening | 130mm |
| Blade Reach | 168mm |
| Length | 765mm |
| Height | 236mm |
| Width | 250mm |

## MODEL OPTIONS

**STANDARD BLADES**
Beef Horn Cutter
**RC45-1215**
**REPLACEMENT BLADE**
**140-45108-A**

**SCALLOPED BLADES**
Beef Horn Cutter
**RC45-1217**
**REPLACEMENT BLADE**
**140-455112-A**

## ASSOCIATED EQUIPMENT

Endo EWF-30X Spring Balancer
**E8810**

Power Pack
**RC100-50**

# RC50 AIR/OIL INTENSIFIER

The RC50 is a heavy duty hydraulic accumulator intended to provide hydraulic pressure to the RC20, RC21, and RC22 hand tools.

## TECHNICAL DATA

Weight . . . . . . . . . . . . . . . . . . . . . . . 13.75kg

Height. . . . . . . . . . . . . . . . . . . . . . . 620mm

Width . . . . . . . . . . . . . . . . . . . . . . . 180mm

Depth . . . . . . . . . . . . . . . . . . . . . . . 1132mm

Air Pressure. . . . . . . . . . . . . . . . . . 90-110Psi/6.5-7.85Bar

Hydraulic Pressure. . . . . . . . . . . . 2200Psi/157Bar

. . . . . . . . . . . . . . . . . . . . . . . . . . . . . @110Psi/7.85Bar
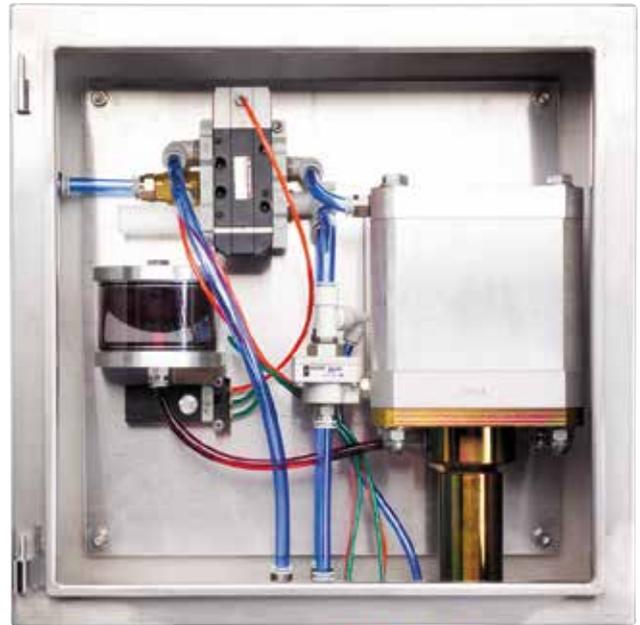
## MODEL OPTIONS

**AIR/OIL INTENSIFIER**
Pneumatic Return,
Anti tie down
RC21, RC22
**RC50-3410**

**AIR/OIL INTENSIFIER**
Spring Return,
Anti tie down
RC20
**RC50-2010**

## ASSOCIATED EQUIPMENT

Sheep Hock Cutter
**RC20**

Sheep Hock Cutter
**RC21**

Sheep Neck/Hock Cutter
**RC22**

# RC100 HYDRAULIC POWER PACK

The RC100 is a heavy duty three phase hydraulic power pack intended to provide hydraulic pressure for all of the Argus hand tools from the RC21 to the RC45. Other motors and hoses are available on request to suit your local requirements.

## TECHNICAL DATA

| | |
|---|---|
| Weight | 120 Kg (Nett. no oil) |
| Length | 600mm |
| Width | 470mm |
| Height | 800mm |
| Motor | 3Ph, 5.5Kw |
| Voltage | 380-420VAC, 50Hz,10.4a |
| Air Pressure | 90-110Psi/6.5-7.85Bar |
| Hydraulic Pressure Preset | 2000Psi/157Bar |
| Maximum Pressure | 3000Psi/201Bar |
| Standard Hoses | 12.7mm x 5m |
| Anti Tiedown Pneumatic Controls | |

**RC100-50**

## ASSOCIATED EQUIPMENT

Sheep Hock Cutter
**RC21**

Sheep/Neck Hock Cutter
**RC22**

Sheep Scissor
**RC25**

Hock/Horn Cutter
**RC30**

Beef Horn Cutter
**RC45**

# FOOD GRADE TOOL BALANCERS

**ＺＥＮＤＯ**

The Endo range of food grade balancers are designed to suspend tools and other loads, eliminating the need for the tool operator to support the weight of machinery while performing repetitive tasks. This new addition to the well known range of Endo balancers has been developed especially for the food processing industry, offering increased resistance to harsh cleaning compounds and a high standard of hygiene

Description . . . . . . . . . . . . . . . . . . . EW-3X
Weight Range . . . . . . . . . . . . . . . . 1-3Kg
Travel . . . . . . . . . . . . . . . . . . . . . . . 1.3m
**E8802**

Description . . . . . . . . . . . . . . . . . . . EW-5X
Weight Range . . . . . . . . . . . . . . . . 2.5-5Kg
Travel . . . . . . . . . . . . . . . . . . . . . . . 1.3m
**E8802**

Description . . . . . . . . . . . . . . . . . . . EW-9X
Weight Range . . . . . . . . . . . . . . . . 4.5-9Kg
Travel . . . . . . . . . . . . . . . . . . . . . . . 1.5m
**E8804**

Description . . . . . . . . . . . . . . . . . . . EW-15X
Weight Range . . . . . . . . . . . . . . . . 9-15Kg
Travel . . . . . . . . . . . . . . . . . . . . . . . 1.5m
**E8806**

Description . . . . . . . . . . . . . . . . . . . EW-22X
Weight Range . . . . . . . . . . . . . . . . 15-22Kg
Travel . . . . . . . . . . . . . . . . . . . . . . . 1.5m
**E8808**

Description . . . . . . . . . . . . . . . . . . . EW-30X
Weight Range . . . . . . . . . . . . . . . . 22-30Kg
Travel . . . . . . . . . . . . . . . . . . . . . . . 1.5m
**E8810**

Description . . . . . . . . . . . . . . . . . . . EW-40X
Weight Range . . . . . . . . . . . . . . . . 30-40Kg
Travel . . . . . . . . . . . . . . . . . . . . . . . 1.5m
**E8812**

*** Other models available on request**

# FREUND HAND TOOLS

FREUND

Product development and design expertise have placed FREUND among the world leaders in slaughtering and cutting technology.

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FREUND

## SPLITTING BANDSAW

- Electronically powered bandsaw for splitting cattle in industrial plants
- Automatic (hydraulic) tensioning-system for accurate blade-tension
- Automatic blade twisting for fast blade change
- MSS Machine-Safety-Switch on housing cover
- Water-hose assembly and waste water drain connection
- Weight: 65kg
- Cutting height: 500mm  (19 ¾")
- Power: 2.3kW (3.1HP)

**SB50-08**

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FREUND

## RECIPROCATING BRISKET SAW

- Breastbone-Reciprocating-Saw for cattle &mother pigs at high throughputs
- Sawblade fine tooth
- Spiral cable
- Round handle
- Weight 18.5kg
- Saw blade length 300mm
- Cutting height & depth 300mm
- Power: 3 phase, 42V. Output 1300W – 1.8hp

**BBH30-03**

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FREUND

## K28-04L CIRCULAR QUARTERING SAW

- Circular-Quartering-Saw for general cutting purposes in high throughput plants
- Features a long gear neck which can be used as a second handle
- Weight 16.5kg
- Blade diameter 280mm (11")
- Cutting depth 100mm (4")
- Power: 3 phase, 400V. Output 1700W – 2.3hp
- Additional blade options available

**K28-04L**
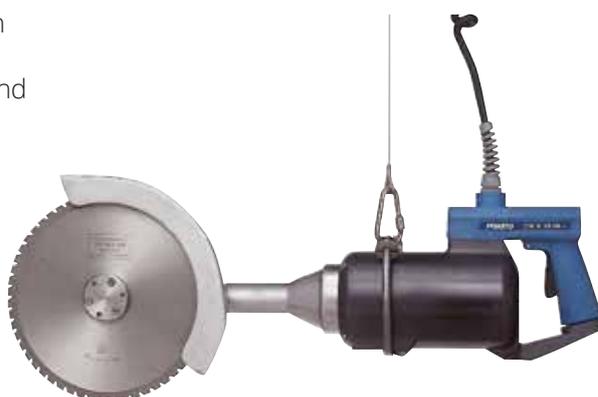
# K23-03 CIRCULAR BREAKING SAW

Circular-Breaking-Saw for general cutting purposes for medium and high throughput plants

- One hand cutting-depth control 15-75 mm
- Sawblade stops in less than 3 seconds after switch-off (EU-Norm)
- Weight 13kg
- Blade diameter 230mm (9")
- Cutting depth 15 - 75mm (1/2"- 3")
- Power: 3 phase, 400V. Output 1300W – 1.8hp
- Additional blade options available

**K23-03**

# CIRCULAR BREAKING SAW

Circular Breaking Saw for general cutting purposes in high throughput plants.

- Single hand adjustable cutting-depth control
- Mechanical motorbrake MMB
- Sawblade stop in less than 3 seconds after switch-off (EU-Norm)
- Circular sawblade gross toothed KGZ
- Spiral cable SK
- Round handle R (D-Type)
- Blade Diameter 230 mm
- Cutting depth 15-75 mm
- Weight 19kg
- Additional blade options available
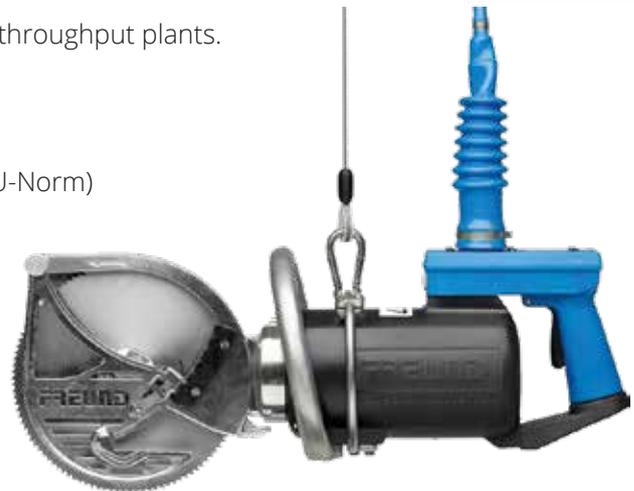
**K23-06**

# CIRCULAR BREAKING SAW PNEUMATIC

Single-Hand Circular-Breaking-Saw, air operated for general purposes

- single hand adjustable cutting-depth control
- powerful 800W pneumatic-motor "Made in Germany"
- stainless steel sawblade-cover & depth-control
- balanced load protects the wrists of the operator
- robust and low-wearing  gearing
- Additional blade options available

**K16-P4**

## ADAPTIVE TRIMMER

FREUND

German high-quality trimmers – designed for the highest level of performance, low maintenance costs and prefect economics. Handpiece is non-slip with integrated pneumatic motor for compressed air operation at 6bar. Trimmer handpieces are ergonomically shaped, abrasion-free, and hygienic.

- New On/Off safety system with a stop lever on the handpiece
- Improved gearing, tool-less blade-changing system and enhanced blade life
- Can be combined with blades of different diameters and shapes
- Ring blade with a diameter of 35 - 128 mm
- Integrated handpiece suspension

Applications
- Deboning / cleaning
- Removal
- Removal of fat / trimming
- Slicing

RING BLADE OPTION

| Type | 35 | 52 | 69 | 90 | 128 |
|---|---|---|---|---|---|
| A (Straight) | • | • | • | • | |
| B (Hooked) | • | • | • | • | |
| C (Flat Short) | | | | • | • |
| D (Flat Long) | | | | | • |

## CIRCULAR BREAKING SAW

FREUND

Circular Breaking Saw for general purposes in medium sized plants.

- Integrated electronic motor brake (standstill in 3 seconds)
- Single hand adjustable cutting depth control
- Round handle (D Type)
- Spiral cable SK
- Weight 6.3kg
- Blade Diameter 180 mm
- Cutting depth 15-65 mm
- Additional blade options available

**K18-01**

## HAND SKINNER

FREUND

Pneumatic Hand Skinner for easy skinning of pork halves, pig and lamb sections (cold fat trimmings)
- Quick blade change system for tool free blade change
- High degree of operational safety
- Easy to maintain, simple disassembly, all parts of the roller can be replaced
- Easy to clean due to hygienic design
- No dead spaces where dirt can accumulate
- Stable design
- Stainless steel scraper
- Low-noise operation
- Suitable for right and left handers
- Direct compressed air connection to the motor

**HSK8-P3**

# TERMET SHEEP SCISSOR RC21 / RC22 STERILIZER

**TERMET**

All sterilizers are built in stainless steel and have an automatic start with inductive sensor. The cycle duration and temperature for sterilization can be set up according to the production line speed, saving water and energy. This sterilizer will clean the scissor between carcasses. The nozzle will spray the hot water on all surface of the scissor in contact with the animal.

- Cleaned product          RC21, RC22 scissors for sheep
- Height          289mm
- Width          235mm
- Depth          267mm
- Watertightness          IP66
- Cycle duration          10s to 60s
- Raw material          Stainless steel

**TE-1608**

# TERMET TRIMMERS STERILIZER R-TRIM

**TERMET**

All sterilizers are built in stainless steel and have an automatic start with inductive sensor. The cycle duration and temperature for sterilization can be set up according to the production line speed, saving water and energy. This sterilizer will clean the trimmer between carcasses. The nozzle will spray the hot water on all surface of the trimmer in contact with the animal.

- Cleaned product          Trimmers
- Height          280mm
- Width          270mm
- Depth          165mm
- Watertightness          IP66
- Cycle duration          10s to 60s
- Raw material          Stainless steel

**TE-8627**

# KNIVES

## CHAPTER CONTENTS

New Zealand Made Since 1927. Made with the finest quality German Steel. Widely used and proven by Processing Plants throughout Australia and New Zealand for over 90 Years.

**VictoryKnives®**
NEW ZEALAND MADE
*since 1927*

## HANDLE NO. OPTIONS

Note: Colours are not available for all knives, MOQs and leadtime may apply

| 113W | 115W | 200B | 200BK | 200G | 200Y | 200OR | 200R | 200PK | 200W | 200V | 200GD |
|------|------|------|-------|------|------|-------|------|-------|------|------|-------|

## HOLLOW GROUND

The hollow ground benefits
- Easier to sharpen
- Less frequent stoning to remove the shoulder
- Gives a very fine cutting edge.
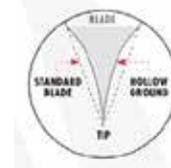
## BONING KNIFE - CURVED

| V221313115W | 13cm |
| V221313115BK | 13cm |
| V221313113B | 13m |
| V221313HG115W | 13cm Hollow ground |

**VictoryKnives®**
NEW ZEALAND MADE
*since 1927*

## BONING KNIFE - WIDE

| V222317115W | 17cm |
| V222317HG115W | 17cm Hollow ground |

**VictoryKnives®**
NEW ZEALAND MADE
*since 1927*

## BONING KNIFE - CURVED

| V270013115W | 13cm | V270015HG115W | 15cm Hollow ground |
| V270013200B | 13cm | V270015HG200B | 15cm Hollow ground |
| V270013113G | 13cm | V270015200BK | 15cm |
| V270013113R | 13cm | V270015113R | 15cm |
| V270013113W | 13cm | V270017115W | 17cm |
| V270013113SB | 13cm | V270017115B | 17cm |
| V270015113W | 15cm | V270017HG200B | 17cm Hollow ground |
| V270015200B | 15cm | V270017HG115W | 17cm Hollow ground |
| V270015115W | 15cm | V270017200P | 17cm |

**VictoryKnives®**
NEW ZEALAND MADE
*since 1927*

## BONING KNIFE - STRAIGHT

| V271015115W | 15cm |
|---|---|
| V271015115HG | 15cm |

## BONING KNIFE - NARROW CURVED

| V372112115W | 12cm |
|---|---|

## BONING KNIFE - FLEXIBLE

| V272010115W | 10cm |
|---|---|
| V272013115W | 13cm |
| V272013HG115W | 13cm Hollow ground |
| V272013200B | 13cm |
| V272013HG200B | 13cm Hollow ground |
| V272013HG114W | 13cm Hollow ground |
| V272013HG200G | 13cm Hollow ground |
| V272013HG200OR | 13cm Hollow ground |
| V272013200YL | 13cm |
| V272013200OR | 13cm |
| V272013200GPG | 13cm |
| V272015HG200B | 15cm Hollow ground |
| V272015HG200R | 15cm Hollow ground |
| V272015HG115W | 15cm Hollow ground |
| V272015115BK | 15cm |
| V272015200Y | 15cm |
| V272015200W | 15cm |
| V272015200BK | 15cm |
| V272015200R | 15cm |

## BONING KNIFE - CURVED

| V221313200B | 13cm |
|---|---|
| V221313HG200B | 13cm Hollow ground |

## S/S BONER 15CM 15DEG

- Boning Knife
- 15 degree angled handle
- Useful when steeling knife

**V272015115D**

## VICTORY CARBON SKINNER - WOOD HANDLE
**V110015110WD**

## SKINNING KNIFE

| | |
|---|---|
| **V221015200B** | 15cm |
| **V221015115W** | 15cm |

## SKINNING KNIFE

| | |
|---|---|
| **V210014115W** | 14cm |
| **V210015200** | 15cm Hollow ground |
| **V210015115BLK** | 15cm |
| **V210015HG200B** | 15cm Hollow ground |
| **V210015200** | 15cm Hollow ground |
| **V210015115W** | 15cm |
| **V210015115Y** | 15cm |
| **V210015HG115W** | 15cm Hollow ground |
| **V210015200B** | 15cm |
| **V210015HG113S** | 15cm Hollow ground |
| **V210015113SB** | 15cm |
| **V210015115BLK** | 15cm |
| **V210015HG115Y** | 15cm Hollow ground |
| **V210015HG115B** | 15cm Hollow ground |
| **V210015HG16115W** | 15cm Hollow ground |
| **V21001816HG115W** | 16cm Hollow ground |
| **V210018HG16200B** | 18cm Hollow ground |
| **V210017115B** | 17cm |
| **V210017116W** | 17cm |
| **V210017200B** | 17cm |
| **V210017113B** | 17cm |

## SKINNING KNIFE

| | | | |
|---|---|---|---|
| **V220115113G** | 13cm | **V220115HG200B** | 15cm Hollow ground |
| **V220113115W** | 13cm | **V220115115B** | 15cm |
| **V220113113S** | 13cm | **V220115HG115** | 15cm Hollow ground |
| **V220113200B** | 13cm | **V220115115BK** | 15cm |
| **V220115115W** | 15cm | **V220117200B** | 17cm |
| **V220115200B** | 15cm | **V220117115W** | 17cm |
| **V220115113S** | 15cm | **V220117113SB** | 17cm |
| | | **V230113200BK** | 13cm Round Tip |

The knife for the professional. Manufactured by Friedr. DICK, producing quality products since 1778. GS & NSF approved, slip-resistant handle, designed for comfort and reduced fatigue, extra wide thumb rest, extra visible safety colour, polished durable stainless steel blade, conforms to hygiene regulations, superior edge retention and sharpening, no separation of blade to handle.

## BONING KNIFE

| | |
|---|---|
| **D8227815** | 15cm Ergogrip wide curved stiff blade |

## BONING KNIFE

| | |
|---|---|
| **D8298113** | 13cm Ergogrip flexible blade |
| **D8298115** | 15cm Ergogrip flexible blade |
| **D8298213** | 13cm Ergogrip semi-flexible blade |
| **D8298215** | 15cm Ergogrip semi-flexible blade |

## BONING KNIFE

Hollow ground

| | |
|---|---|
| **D8299113** | 13cm Ergogrip narrow curved stiff blade |
| **D8299115** | 15cm Ergogrip narrow curved stiff blade |
| **D8299113HG** | 13cm Hollow ground narrow curved stiff blade |
| **D8299115HG** | 15cm Hollow ground narrow curved stiff blade |

## BONING KNIFE

**DICK**

| | |
|---|---|
| **D8236810** | 10cm Ergogrip straight narrow stiff blade |
| **D8236813** | 13cm Ergogrip straight narrow stiff blade |
| **D8236815** | 15cm Ergogrip straight narrow stiff blade |

## BONING KNIFE

**DICK**

| | |
|---|---|
| **D8227718** | 18cm Ergogrip |

## BONING KNIFE

**DICK**

| | |
|---|---|
| **D8225913** | 13cm Ergogrip straight wide blade |
| **D8225915** | 15cm Ergogrip straight wide blade |
| **D8225918** | 18cm Ergogrip straight wide blade |

## SKINNING KNIFE

**DICK**

| | |
|---|---|
| **D8226415** | 15cm Ergogrip |
| **D8226418** | 18cm Ergogrip |

## STEAK KNIFE - POINTED

**DICK**

| | |
|---|---|
| **D8225326** | 21cm Ergogrip steak knife |
| **D8225330** | 30cm Ergogrip steak knife |

## BONING KNIFE

**VN5630315** 15cm

## BONING KNIFE - CURVED

**VN5650315** 15cm

## BONING KNIFE - CURVED NARROW

**VN5660312** 12cm
**VN5660315** 15cm

## BONING KNIFE - CURVED NARROW

**VN5660815** 15cm

## LAMB SKINNING KNIFE

**VN5790312** 12cm

## BONING KNIFE - CURVED NARROW

**SW20513** 13cm stiff blade
**SW20516** 16cm stiff blade

SWIBO

## RIBBING KNIFE

**V220415115W**         15cm

---

## BLADING KNIFE

**V220212115**         12cm

---

## STEAK KNIFE - POINTED

**V250022111W**         22cm
**V250025111W**         25cm
**V250025212SBK**       25cm

---

## STEAK KNIFE - BULLNOSE

**V260022111W**         22cm

---

## BREAKING KNIFE

**V250120113W**         20cm

---

## RED CURVED BONING KNIFE

• Stainless steel 15cm

**V270015113-R**

## STEAK KNIFE - BULLNOSE

**D8238526**        26cm Ergogrip
**D8238530**        30cm Ergogrip



## GUT AND TRIPE KNIFE

**D8213915**        15cm Ergogrip



## STICKING KNIFE

**D8235721**        21cm Ergogrip



## LEGGING KNIFE

**D8226013**        13cm Ergogrip



## BREAKING KNIFE

**D8242521**        21cm Ergogrip
**D8242526**        26cm Ergogrip



## SAFA MESSER NARROW CURVED BONING KNIFE

**V472313SAFBK**        13cm
**V472315SAFBK**        15cm

## CLEAVER-F. DICK

Quality forged stainless steel
- Kitchen/butcher's cleaver
- 23cm blade
- 17cm handle
- 1.2kg

**D9202323**

## CLEAVER-F. DICK

Quality forged stainless steel
- Kitchen/butcher's cleaver Curved blade
- 22cm blade
- 36.5 cm overall
- 0.43kg

**D81922222**

## CLEAVER-ARCOS

A cost effective pressed stainless seel cleaver
- Stainless Steel
- 750gm

| | |
|---|---|
| **CHOPARCOS-B** | 24cm Black |
| **CHOPARCOS-B22** | 22cm Black |
| **CHOPARCOS-Y** | 24cm Yellow |
| **CHOPARCOC-Y22** | 22cm Yellow |

## HEADING KNIFE

| | |
|---|---|
| **V230717115W** | 17cm |
| **V230722111W** | 22cm |
| **V230730111W** | 30cm |

## HEADING KNIFE - SERRATED

| | |
|---|---|
| **V234122111W** | 22cm |

## FILLETING KNIFE - NARROW

**V250622115W**      22cm
**V250625115W**      25cm

NEW ZEALAND MADE

VictoryKnives®
NEW ZEALAND MADE
*since 1927*

## FILLETING KNIFE - CURVED

**V250525115W**      25cm

NEW ZEALAND MADE

VictoryKnives®
NEW ZEALAND MADE
*since 1927*

## FISH FILLETING KNIFE - STIFF

**D8237521**      21cm

DICK

## FISH FILLETING KNIFE - FLEXIBLE

**D8241721**      21cm

DICK

## FILLETING KNIFE - NARROW FLEXIBLE

**V250820115W**      20cm

NEW ZEALAND MADE

VictoryKnives
NEW ZEALAND MADE
*since 1927*

## FILLETING KNIFE - STRAIGHT

**271019115W**      19cm

NEW ZEALAND MADE

VictoryKnive
NEW ZEALAND MAD
*since 1927*

## FILLETING KNIFE - BULLNOSE
**V280222115W**          19cm

## FILLETING KNIFE - SLIM
**DIOGA150**          22cm

## FISH KNIFE - CURVED BONING
**DIOGA110**          15cm

## FILLETING KNIFE - CHISEL EDGE
**DIOGA151**          15cm

## Y-CUT KNIFE
**V220715115HG**          15cm Hollow ground
**V220715115W**          15cm
**V220715200HG**          15cm Hollow ground

## FISH/CABBAGE KNIFE
**V230830111W**          30cm

## OYSTER KNIFE - SINGLE EDGE

**V260108115W**        8cm

## OYSTER KNIFE - DOUBLE EDGE

**V260210116W**        10cm

## CLAM KNIFE

**V360609101W**        9cm

## MUSSEL KNIFE

**V360308101W**        8cm

## SCALLOP KNIFE

**V592011117BK**
• Customised by argus for the New Zealand Scallop Industry

## VICTORY HUNTING KNIFE SET

- Steel 6"
- Hunting Knife
- Leather Scabbard

**V1302152009BK-SET**

## V-ARGUS GIFT SET - BOXED

- Victory Santoku Chefs Knife
- 18cm Black Progrip Handle

- Victory Chefs Knife
- 20cm Black Progrip Handle

**V1302152009BK-SET**

Available in a Pink set **V-ARGUS GIFT SET PK**

## DICK - KITCHEN KNIFE SET OF 30PC

- Paring knives-f. Dick

**D8520004**

## TRAMONTINA JUMBO STEAK KNIVES

- Set of four dinner steak knives
- Stainless Steel

**TR38902/037**

## PACKING KNIFE

- Flat blade tip for safety
- Fixed blade with injection moulded handle

**V1302152009BK-SET**

## DICK CHICKEN KNIFE 10CM

- Chicken knife
- Orange Handle
- 10cm

**D82882101-53**

## LOPPERS

- Loppers used for removing Hocks etc

**WAS-LA**

## BEEF FAT TESTER

- Grading knife for beef

**GRAD8**

## LAMB FAT TESTER

- GR knife for lamb
- Easy to red scale and the slider is adjustable via the nylon screw

## MEAT GRADING PROBES – LAMB & MUTTON

- Grading – Lamb & Mutton
- Option without black handle available

**GRAD15**

## HÖCKER KNIFE DISINFECTOR

For knife disinfection with hot water. Stainless steel pool body, material no. 1.4301, double-walled version with integrated insulation.

Removable knife holder made of plastic, for holding approx. 6 knives with a blade length of approx. 210 mm.

Fresh water is supplied via a 10 mm inlet pipe welded to the outside of the tank body. The overflow pipe is firmly welded in and ends below the basin as a pipe socket with a 1/4 " external thread.

To drain the basin, an additional drain socketwith 3/8" Ball valve welded into the pool floor. For attachment to a solid building wall, the basin is equipped with two mounting brackets on the back.

**H5060 10N**

## TERMET TOTAL CLEAN STERILIZER

This sterilizer for knives has 2 different places to always have one clean knife. The cycle duration and temperature for sterilization can be set up according to the production line speed, saving water and energy. The Knife position allows to have cleaning without damaging the edge of the knife and also cleans the handle.

- Cleaned product        All kind of knives
- Weight                        2.75 kg
- Height                        530 mm
- Width                          180 mm
- Depth                          170 mm
- Watertightness         IP66
- Cycle duration          Adjustable
- Raw material             Stainless steel

**TE-1348**

## IMPULS' CLEAN STERILIZER

This sterilizer for knives by water spray from 65°C. Comes in two options to allow for 2 or 4 knives sterilization. It is possible to adjust the position of the knives in height.

- Max blade length        250mm
- Weight                         2.75 kg
- Height                         405 mm
- Width                           169 mm
- Depth                           170 mm
- Water consumption   6 L/min
- Cycle duration           3 to 8 s
- Raw material              Stainless steel
- Number of knives        2 (Option for 4 knifes)

3 running mode available
- Start with a sensor
- Manual start with presto
- Controlled by a PLC

**TE - 3803**

# SHARPENING EQUIPMENT

## CHAPTER CONTENTS

The ideal partner for your Dick knife. An expanded range which includes new stainless steel models. Manufactured by F. DICK, producing quality products since 1778.

## DICKORAN SAPPHIRE CUT

| | |
|---|---|
| **D7598130** | 30cm/12" Round |
| **D7598330** | 30cm/12" Oval |
| **D7598135** | 35cm/14" Round |

## MICRO SUPER FINE CUT

| | |
|---|---|
| **D7500330** | 30cm/12" Oval |

## POLISH

| | |
|---|---|
| **D7550330** | 30cm/12" Oval |

## HYGIENIC

- Stainless steel combi
- 2 sides Sapphire cut
- 2 sides polish cut

| | |
|---|---|
| **D7596130** | 30cm/12" Round |

## HYGIENIC

- Sapphire cut

| | |
|---|---|
| **D7597130** | 30cm/12" Round |
| **D7597330** | 30cm/12" Oval |

## DUO DIAMOND & CERAMIC

- 2 in 1 oval steel

| | |
|---|---|
| **D79302252** | 25cm/10" Oval |

## MULTICUT

· 7 Steels in one

**D7650428**      24cm/11" Flat

---

## SUPER FINE CUT

· Dick 2000

**D7200028**      28cm/11" Flat

---

## FINE CUT

**D7357130-66**      30cm/12" Round
**D7357330-66**      30cm/12" Oval

---

## REGULAR CUT

**D7317125-63**      25cm/10" Round
**D7317330-63**      30cm/12" Ova
**D7317130-63**      30cm/12" Roundl
**D7317135-63**      35cm/14" Round

---

## REGULAR CUT

**D7654125**      25cm/10" Round
**D7654130**      30cm/12" Oval
**D7654330**      30cm/12" Round

---

## REGULAR CUT CHEF'S STEEL

**D7655130**      25cm/10" Round
**D7655330**      30cm/12" Round
**D7655135**      35cm/14" Oval

## SIMPLEX REGULAR CUT

**D7510130**       30cm/12" Round

**DICK**

## POLISH STAINLESS STEEL

**D7469125**       25cm/10" Round

**DICK**

## EUROCUT STEEL REGULAR CUT

**D7755130**       30cm/12" Round

**DICK**

## FINE CUT

**D7388325-66**       25cm/10" Oval

**DICK**

## POLIRON - POLISH

**D7389325-66**       25cm/10" Oval

**DICK**

## COMBI

- 2 sides Finecut
- 2 sides Polished

**D7388225-66**       25cm/10" Square

**DICK**

Cambrian Engineering was established in 1925 in New Plymouth, on the West Coast of the North Island, New Zealand.

Cambrian produce a range of knife sharpening steels, manufactured completely in-house using time honoured tradional techniques.

Cambrian steels have a reputation of second to none for quality, reliability and longevity.

The perfect partner for the Victory Knife Range.

**Cambrian Nitride Steels**

The nitriding treatment process is widely used as a corrosion prohibitor for carbon steel.
While other methods like chrome plating applies a corrosion resistant metal (chrome) to the surface of carbon steel, (like paint covers wood) nitriding actually penetrates the steel and therefore does not rely on adhesion properties.

We have tested a nitrided steel alongside a traditional steel in water and the chrome plated steel showed the first signs of rust after a week and the nitrided steel simply did not rust.

Field trials have shown that the nitride steels appear sharper and hold their edge much longer.

The nitriding process actually case hardens the steel providing a harder contact surface against the knife. This is why it lasts longer, it simply is much harder.

Things you can expect from the nitrided steel comparing the traditional chrome plated steel
• It's performance is better
• It lasts longer
• Corrosion resistance far outweighs that of a traditional plated steel

## KNURLED COARSE CUT

**VIS2SK3**     12" Coarse

## COARSE SERIES GRADE 3

**VIS123**     12" Coarse
**VIS143**     14" Coarse

## MEDIUM SERIES GRADE 4

**VIS124**     12" Medium
**VIS144**     14" Medium

## FINE SERIES GRADE 5

**VIS125**     12" Fine
**VIS145**     14" Fine

*\* Scale 1=Coarse  8=Fine*

## REPLACEMENT HANDLES

| White | Black | Green | Pink | Red | Yellow |
|---|---|---|---|---|---|
| **VISHANDLE** | **VISHANDLE-BK** | **VISHANDLE - GREEN** | **VISHANDLE - PK** | **VISHANDLE - RED** | **VISHANDLE - YEL** |

## FINE CUT GRADE 6

**VIS126**   12" Extra Fine

**Cambrian**
ENGINEERING COMPANY LIMITED

## POLISH CUT GRADE 8

**VIS120**   12" Polish

**Cambrian**
ENGINEERING COMPANY LIMITED

## DUAL CUT GRADE 5/8

**VIS158**                    12" Dual Cut

**Cambrian**
ENGINEERING COMPANY LIMITED

## BLACK NITRIDE STEEL NO 8

Extra Super Fine Polishing Steel

**VIS120-BK**            12" Polish

**Cambrian**
ENGINEERING COMPANY LIMITED

## BLACK NITRIDE STEEL NO 4

Medium Polishing Steel

**VIS124-BK**

**Cambrian**
ENGINEERING COMPANY LIMITED

## BLACK NITRIDE STEEL NO5

Fine Polishing Steel

**VIS125-BK**

**Cambrian**
ENGINEERING COMPANY LIMITED

## BLACK NITRIDE STEEL NO 6

Extra Fine Polishing Steel

**VIS126-BK**

**Cambrian**
ENGINEERING COMPANY LIMITED

## PROFESSIONAL RIBBED NO 4 FINE
VTI43BK

**FLUGEL**

## PROFESSIONAL 8 NO 4 FINE
VTI43B

**FLUGEL**

## FINE NO 4
VTI39

**FLUGEL**

## SUPERFINE NO 5
VTI40

**FLUGEL**

## POLISHED NO 6
VTI41

**FLUGEL**

## DUAL CUT 12"
VTI42

**FLUGEL**

## RAPID STEEL 'POLISH' HONING SHARPENER

- Easy to use, save on training
- Reduced injury risk
- Consistent results time after time
- Rapid Steel 'Polish' honing sharpener
- For easy honing. Stainless steel rods
- Sealed springs
- White with white rod holders

*(NB: Picture shown with stand – stand sold separately)*

**D9008100**

**DICK**

## RAPID STEEL ACTION

Sharpening rods with a wear-resistant, ultra-hard special coating for high abrasion.

- Easy to use, save on training
- Reduced injury risk
- Consistent results time after time

**D9009100**

**DICK**

## DICK PARTS

**DICK**

- Rapid Steel stand - White
- Polished
- Fits both Polish and Action Models

**D9008106-05**

- Rapid Steel stand - Black
- Polished
- Fits both Polish and Action Models
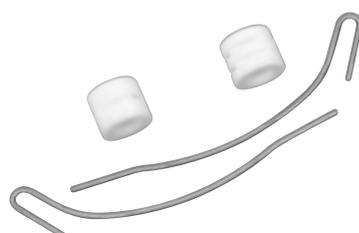
**D9008106**

- Rapid Steel 'Action' rod holder
- Red

| | |
|---|---|
| **D90091160** | **SINGLE** |
| **D90091150** | **DOUBLE** |
| **D9007116** | **RODS ONLY** |

- Rapid Steel 'Polish' rod holder
- White

| | |
|---|---|
| **D90081160** | **SINGLE** |
| **D90081150** | **DOUBLE** |
| **D9007116** | **RODS ONLY** |

## MAGNETO STEEL HYPERDRILL

- Integrated magnets guide the knife through the sharpening unit - always using the right angle
- protective plates made of stainless steel

**D9008400**

### Replacement Rods

| | |
|---|---|
| Right | **D90081320** |
| Left | **D90081330** |



## MAGNETO STEEL POLISH

- Polished rods to straighten and smooth

**D9008500**

### Replacement Rods

| | |
|---|---|
| Right | **D90081320** |
| Left | **D90081330** |



## SILVER STEEL HYPERDRILL

- Completely made from hardened stainless steel

**D9008600**

### Replacement Rods

| | |
|---|---|
| Right | **D90081320** |
| Left | **D90081330** |



## STAINLESS STEEL EXTENSION FOR HOLDER

Comes in two parts.

| | |
|---|---|
| **D9008602** | Extension |
| **D9008202** | Holder |

## MASTER STEEL POLISH

- Easy to use, save on training
- Reduced injury risk
- Consistent results time after time
- Master Steel Polish
- With polished rods to straighten the edge

**D90083000       POLISH**

**D9008304        REPLACEMENT RODS**

## MASTER STEEL HYPERDRILL

- Easy to use, save on training
- Reduced injury risk
- Consistent results time after time
- Master Steel HyperDrill
- With superfine cut rods to smooth the edge

**D90082000       HYPERDRILL**

**D9008204        REPLACEMENT RODS**

## SHARPENING MACHINES

**E1600**
- Sharpenset whetstone sharpening machine
- Water cooled flat surface grinding
- Multiple attachments for sharpening a range of knives and tools

**E1618**
- Replacement stones and faceplate
- Grit 150

## DICK RS 75 DUO

Sharpening and honing, ideal for small butcher shops or kitchens.
- Fast, safe, efficient
- Effective sharpening with minimal knife consumption
- Resistant diamond sharpening wheels

## DUAL GRINDING AND HONING

**DICK RS 150 DUO**

- Dual grinding and honing machine
- Easy and safe to operate
- Counter rotating wheels for precision sharpening

**D98050000 DUAL**

Replacement diamond sharpening wheels - RS75 / RS150

**D982103482**

Replacement Ceramic honing wheels

**D982090251**

## DICK SM 110

- Heavy duty grinding and honing machine
- Water cooled slow turning grinding wheels
- Precision preset angles for enhanced knife life

**D9820000   HEAVY DUTY**

Original DICK replacement grinding wheel - Grit 240

**D982103482**

Replacement honing wheels

**D982090251**

## DICK SM 111

Heavy duty grinding and honing machine.

- Watercooled grinding wheels
- Adjustable Holding magnets for absolute safety andprecise grinding
- Reduced material removal – long lasting cutting edge
- Low grinding costs
- Professional, safe and precise grinding and honing
- Buffing wheel for highest demands

**D98210000**

# KNIFE SETTER

Developed with features to make it easy to use and maintain

- Two independent clamping jaws - this allows the user to sharpen any shape blade
- Secure clamping force - the technology used in this machine achieves a total of 240kg clamping force to ensure the knife will not slip
- Alternate 'fences': allow for variable dressing angles from 10°, 15° & 20°. Vertical mounting operation: Pedestal or bench mounted
- 100% stainless steel construction: meets all necessary hygiene standards

**STMF-FM  (FLOOR MOUNT)**
Pedestal Knife setter

**STMF-BM  (BENCH MOUNT)**
Knife setter

# GUIDE PLATE STANDARD 3 SLOT

- For bench and floor knife setter

**STMF-203-047**

# BUTCHERS BUDDY

Butchers Buddy Knife Sharpening System - stainless steel stoning rods and clamping jaws - Zinc plated mild steel body - Includes 400 grit stone - 600 & 150 stones also available.

**STMF-BB**

# KC MEASURE KIT

Angle tags for knife sharpening training
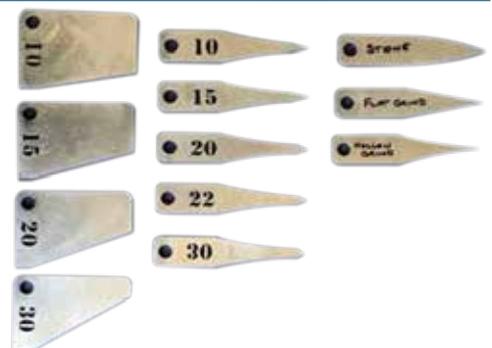
# KNIFE SETTER STONING ROD

Takes split stones

**STMF-ROD**

# WIDE KNIFE SETTER STONING ROD

Takes full stones

**STMF-ROD- WIDE**
**STMF-205 008**      Knob
**STMF-203-010**      Washer

*\*STONE NOT INCLUDED*

# MOUNT BLOCK FOR DIAMOND STONES

- Fits in a stoning rod and can have a diamond stone attached
- Only for use with diamond stones

**MET-STODIABLCK**

**Rod not included**

# HOLLOW GRINDER

- Controllable grind depth - user defined
- Adjustable gap grinding wheels: allows user to adjust the width and depth of each grind
- Self tension belt: no need to manually adjust tension
- Water cooled cutting: no loss of temper in steel
- Removes grindings: prolongs life of grinding stones
- Robust, stainless steel construction
- Key immobiliser: increased security
- Removable grinding wheels: easy replacement

**STMF-HG**          **HOLLOW GRINDING MACHINE**
**STMF-GW-P**        **REPLACEMENT GRINDING WHEELS**

## DIA-SHARP® BENCH STONES

| | GRIT |
|---|---|
| **STODIA-D6X - 6" EXTRA COARSE** | 220 |
| **STODIA-D6C - 6" COARSE** | 325 |
| **STODIA-D6F - 6" FINE** | 600 |
| **STODIA-D6E - 6" XTRA FINE** | 1200 |
| **STODIA-D8F - 8" FINE** | 600 |
| **STODIA-D8C - 8" COARSE** | 325 |

*THE LEADER IN DIAMOND SHARPENING™*

## DUOBASE® BENCHSTONE BASE

- Rubber Feet
- Ample height for knuckle clearance

| | |
|---|---|
| **B8250** | **BENCHSTONE BASE** |
| **B8250-MBA** | **BENCHSTONE WITH MAGNABASE ADAPTER** |

*THE LEADER IN DIAMOND SHARPENING™*

## BLUE NON-SKID MAT 8" x 2.625"

To prevent your sharpening stone from sliding off your sharpening surface, use the diamond non-skid mat.

**SR009-8**

*THE LEADER IN DIAMOND SHARPENING™*

## ALIGNER PROKIT WITH RUGGED CARRY CASE

Prokit includes three 4" Diamond Whetstones™ and a Fine Diamond Serrated Knife Sharpening Accessory Fine diamond to hone serrated edges all neatly stored in it's compact container. Kit includes Three Diamond Whetstones in the following grits:

**COARSE DIAMOND, FINE DIAMOND, EXTRA FINE DIAMOND**          **SA-PROKIT**

*THE LEADER IN DIAMOND SHARPENING™*

## EXTRA FINE SHARPENING STONE

**KINIK**

- Grade:    Extra Fine C500
- Colour    Grey
- Type:     Water
- Grit:     500

| | |
|---|---|
| **STOKINXF** | **WHOLE** |
| **STOKINXF-SMALL** | **SPLIT** |

# FINE SHARPENING STONE

- Grade:       Fine C400
- Colour      Grey
- Type:       Water
- Grit:         400

**STOKINF**                    **WHOLE**
**STOKINF-SMALL**        **SPLIT**
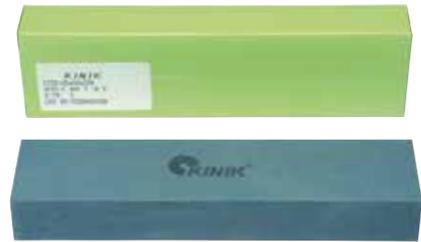
# MEDIUM SHARPENING STONE

- Grade:       Medium C320
- Colour      Grey
- Type:       Water
- Grit:         320

**STOKINM**                  **WHOLE**
**STOKINM-SMALL**      **SPLIT**

# COMBI SHARPENING STONE

- Grade:       Combination C220/C120
- Colour      Grey
- Type:       Water
- Grit:         120/220

**STOKINCOM**              **WHOLE**
**STOKINCOM-SMALL**    **SPLIT**

# FINE SHARPENING STONE

- Grade:       Fine
- Colour      Grey
- Type:       Water
- Grit:         180

**STONORW63**
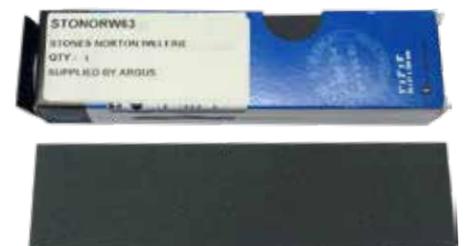
# VERY FINE SHARPENING STONE

- Grade:       Very Fine
- Colour      Grey
- Type:       Water
- Grit:         600

**STONORW28**

## FINE SHARPENING STONE

- Grade:        Fine
- Colour        Grey
- Type:         Water
- Grit:         320

**STONORFJB8**

**NORTON**

## MEDIUM SHARPENING STONE

- Grade:        Medium
- Colour        Grey
- Type:         Water
- Grit:         180

**STONORMJB8**

**NORTON**

## COARSE SHARPENING STONE

- Grade:        Coarse
- Colour        Grey
- Type:         Water
- Grit:         120

**STONORCJB8**

**NORTON**

## COMBI SHARPENING STONE

- Grade:        Combination Fine/Coarse
- Colour        Orange/Grey
- Type:         Oil
- Grit:         150/400

**STONORIB8**

**NORTON**

## FINE SHARPENING STONE

- Grade:        Fine
- Colour        Orange
- Type:         Oil
- Grit:         320

**STONORFB8**

**NORTON**

# FINE SHARPENING STONE

- Grade: Fine
- Colour Brown
- Type: Water
- Grit: 1000

**STOSUNT**       **WHOLE**

**STOSUNT-SMALL**       **SPLIT**

# COMBI SHARPENING STONE

- Grade: Combination
- Colour Grey/Dark Grey
- Type: Water
- Grit 100/220

**STOSUNT30**       **WHOLE**

**STOSUNT30-SMALL**       **SPLIT**

# 150 SHARPENING STONE - AS-9

- Sharpening/Polishing
- Grit: 150
- Size: 1/4" X 1" x 6"

**STOAS-9-150**

# 400 SHARPENING STONE - AM-2

- Sharpening/Polishing
- Grit: 400
- Size: 1/4" X 1" x 6"

**STOAM-2-400**

## 600 SHARPENING STONE - AM-8

- Sharpening/Polishing
- Grit: 600
- Size: 1/4" x 1" 1 x 6"

**STOAM-8-600**

**BORIDE**

## 600 SHARPENING STONE - AS-9

- Sharpening/Polishing
- Grit: 600
- Size: 1/4" x 1" 1 x 6"

**STOAS-9-600**

**BORIDE**

## 120 ROUGHOUT SHARPENING STONE

- Sharpening/Polishing
- Grit: 120
- Size: 1" x 1" 8"

**STOAM-029551**

**BORIDE**

## 320 SHARPENING STONE

- Sharpening/Polishing
- Grit: 320
- Size: 1/4" x 1" x 6"

**STOAS-9-320**

**BORIDE**

## 900 GENERAL PURPOSE SHARPENING STONE

- Sharpening/Polishing
- Grit: 900
- Size: 1/4" x 1" 1 x 6"

**STOAM-2-900**

**BORIDE**

Anago Limited is a technology company based in Hamilton, New Zealand that specialize in products that improve safety and production performance, Primarily in the food processing industry. The Founders' vision, shared by the highly qualified team at Anago, is to create technology that improves safety and production performance, while improving the quality of life for customers' employees, by making their jobs safer and easier on the body. Anago invented and commercialized knife sharpness testing technology that has been instrumental in the improvement of knife sharpness levels and sharpening skills throughout the United States, Australasia, and Europe.

## ANAGO SHARPNESS TEST

The Anago Knife Sharpness Tester allows you to measure the effective of your current sharpening process. Your Knife Trainer can identify who can maintain a sharp knife and who would benefit from some additional training, they can then work with specific staff to improve their technique.

The Anago machine works by running the cutting blade through the Anago test media and measuring the cutting force required along the length of the blade. The machine then gives you a score for the overall blade and produces an easy-to-understand graph that shows the sharpness of the blade along its entire length. This allows you to pinpoint exactly where the knife is being maintained or sharpened well and where it needs improvement.

**Health and Safety Benefits**

- Reduce Overuse (MSD) injuries
- Fewer Slips and Cuts
- Identify those at risk before it's too late
- Reduce discomfort and fatigue

**Operational Benefits**

- Production Output
- Production Yield
- Product Evaluation
- Return on Investment

**Please Note: Sharpness Tester Spare Parts and Servicing are available on request.**

## KST200

The Anago KST200 provides an easy to use, accurate, objective and reliable way of monitoring your sharpening program.

- For blades up to 8" (20cm long

**KST-200E**

## KST300

The Anago KST300 provides an easy to use, accurate, objective and reliable way of monitoring your sharpening program.

- For blades up to 12" (30 cm long).

**KST-300E**

## SHARPNESS TEST MEDIA

Each roll tests approx. 80-120 knives, depending on blade length and gap left between tests.

- Pack of 5

**NZ: ST-TM-5-NZ**

**AU: ST-TM-5-AU**

# BUTCHER ACCESSORIES

## CHAPTER CONTENTS

## STEEL  CHAIN LINK

- 1/2" Welded stainless steel link chain

**BELTCHAIN48    48"**

**BELTCHAIN54    54"**

**BELTCHAIN60    60"**

**Note: Clips are sold seperately**

**BELTCLIP**
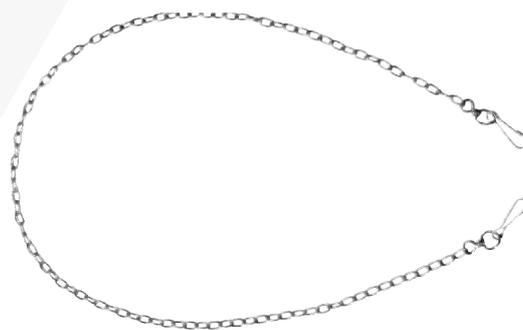
## PVC BELT

**BELTPVC48        48"**

**BELTPVC54        54"**

**BELTPVC60        60"**

## CHAIN SLING

- Billet hooks both ends
- Welded stainless steel link chain

**BELTCHAINSL**

## STEEL GUARD

- Rubber steel guard
- Food Grade rubber US FDA approved

**STGDR**

## ARM BANDS

- Argus Arm bands
- Moulded with memory

**AG**
**AGBLUE**

Made of Stainless steel and hardened to a spring temper, supplied by the world's largest manufacturer of boning hooks; a model for virtually every requirement.
Unique PersonaGrip handles can be reshaped to fit each individual in 3 simple steps.

- Dip in hot water to soften PersonaGrip
- Grip to shape
- Cool for perfectly formed handle

**Ergonomic design, No More Pressure Points: The Ultimate in comfort**

- Remoldability and Endless Opportunities: Total design freedom
- New way of  Grasping Tool: "Gearing Effect" using leverage, no longer relying on friction for control
- Less Slip: Injury compensating and vibration cancelling

Other products in the range. Non stock items available on back order, minimum quantities may apply, please contact your regional manager for more information.

## OPEN GRIP BONING HOOK

- Open grip boning hook
- Fitted with PersonaGrip handle
- Designed to reduce mesh glove damage
- 6" overall Length

**HOOK OG**

## STANDARD T-BAR BONING HOOK

- Standard T bar boning hook
- Fitted with PersonaGrip handle
- 6" overall Length

**HOOK PG**

## OPEN GRIP BONING HOOK

- Open grip boning hook
- Fitted with flat handle
- Designed to reduce mesh glove damage
- 5¾" overall Length
- Weight 165gm

**HOOK OGF**

## STANDARD T-BAR BONING HOOK

- Standard T bar boning hook
- Fitted with flat handle
- (Non PersonaGrip)
- 5½" overall Length

**HOOK FH**

## ROUND HANDLE BONING HOOK

- 4½" Open Grip Hook, Rnd. Ribbed Hdle, ¼" Dia.
- Overall length 8 ½ "

**HOOK OGR**

## OPEN GRIP BONING HOOK

- Open grip boning hook
- Fitted with flat handle
- Designed to reduce mesh glove damage
- 5¾" overall Length
- Weight 225gm

**HOOK OGF-A**

## BONING HOOK STAINLESS STEEL

- 4" Hook

**BHSS**

## CUTTING BOARD

- Type HY63 White cutting board
- USFDA Title 21 Approved Material suitable for food industry
- 20mm thick
- Pro-rata size rates available - made to order

**PE20CUSTOM**

- Type HY63 White cutting board
- Standard Board size 500 x 300 x 20

**PE500 330**

# TAKE APART KNIFE SCABBARD

- Clear front model
- Take apart knife scabbards
- Accommodates 3-4 knives
- 200mm or 250mm long

**SCSDC-PRO      200MM**
**SCSDC250-PRO   250MM**

# TAKE APART KNIFE SCABBARD

- Non-clear front model
- Take apart knife scabbards
- Accommodates 3-4 knives
  200mm long

**SCSD-PRO-WH**
**SCSDC-PRO-PK**

# SINGLE TAKE APART KNIFE SCABBARD

- Clear removable front
- Single take apart scabbard
- 200mm long

**SCST**

# D-BOX SCABBARD

- removable centre divider
- Box length 26.5cm

**SCS15**

# SINGLE KNIFE SCABBARD

· Single knife scabbard with belt loop and drain holes
· Will take up to 22cm filleting knife

**SCS4**

# ERGO SCABBARD

· Ergo scabbard
· Transparent Front face plate
· Easily detachable for cleaning Accommodates up to 3 knives
· Length          200mm

**SCETC    CLEAR FRONT**
**SCETW   WHITE FRONT**

# STAINLESS STEEL SCABBARD

· Quality made take apart scabbard
· Highly Durable

**SCSD-SS              Short Box Length 200mm**
**SCSD-SSL             Long Box Length 250mm**

# BUTCHERS SCABBARD

· Height- 38.74cm    Width  13.97cm   Depth 3.81cm

**SCABA**

# BUTCHERS SCABBARD

- Height- 52.07cm   Width  14.60cm   Depth 3.81cm

**SCAB**

# KNIFE AND STEEL HOLDER

For hygenic and practical storage
- Stainless Steel
- Robust construction for long durability
- Lockable
- for 4 / 10 knives, 2 sharpening steels
- Easy to clean
- Special suspension system for mesh gloves
- Hygenic plastic inserts

**HKC4**          **HK10**

# STEEL HOLDER WITH BELT SLOT

- 6.5 x 3 cm

**BRA-SH01**

# ERGO SCABBARD

- Ergo scabbard
- Red tinted Front face plate for spinal cord removal knives
- Easily detachable for cleaning
- Accomodates up to 3 knives

**SCETR**

NEW ZEALAND MADE

## HANDSAW

Superior quality stainless steel handsaw with toughened frame and comfortable plastic handle.
- 20" (50cm) stainless steel framed hand saw.

**D9100750        20"**

## BLADES

- 20" stainless steel blades
- Packs of 10

**D9100852        20"**

## MEATSAW

- 20" aluminium framed
- Well Saw meat saw

**WELLSAW20        20"**

**WELL SAW**

## REPLACEMENT BLADES

- 18" blades
- 20" blades
- Stainless Steel

**WELLBLADE18    18"**
**WELLBLADE20    20"**

**WELL SAW**

## MEATSAW

- 20" stainless steel frame, plastic handle meat saw

**KAM17.5SS                17.5"**
**REPLACEMENT BLADE    KAM17.5BLADE**

**KAM20SS                    20"**
**REPLACEMENT BLADE    KAM20BLADE**

**KAMLOCK**

# SKINNING AND DE-RINDING BLADES

Custom blade sizes available for all major brands of skinning and de-rinding machines.
Including but not limited to:

- Nock

**NCK-B520/20/1 SKINNER  BLADE 520mm x 20mm x 1mm**

- Grasselli

**GR-COSB-2 – SKINNER BLD 517mm x 22mm x 0.7mm**

- Townsend

**CRES510-20-01-0N**      **510mm x 20mm x 1mm SKINNER BLADE**
**CRES517-22-07-1NL**      **517mm x 22mm x 0.7mm SKINNER BLADE LEFT NOTCH**
**CRES517-22-07-1NR**      **517mm x 22mm x 0.7mm SKINNER BLADE RIGHT NOTCH**
**CRES517-22-07-2N**      **517mm x 22mm x 0.7mm SKINNER BLADE DOUBLE NOTCH**

*Available with Single, Double and no notches on the end of the blade depending on the machine.*
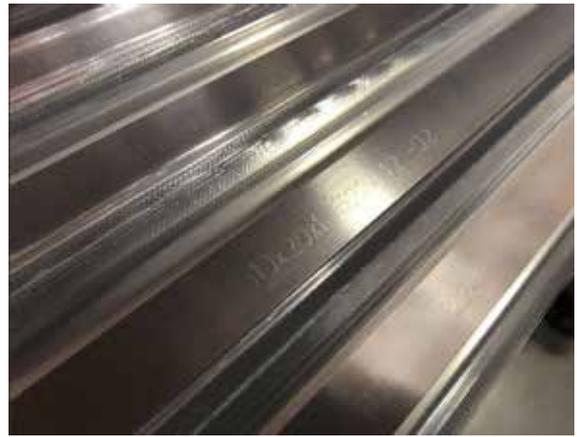
# BANDSAW BLADES

Meatkutter and Carcasskutter Bandsaw Blades, Ideal for high speed cutting of all types of fresh or frozen meat or fish with or without bone. Meatkutter and Carcasskutter blades feature ground teeth for faster, more accurate cuts, long blade life and minimal wastage.

**Features and Benefits:**
- Ground teeth assure faster, more accurate cuts
- High carbon steel body hardened and tempered to 45
- Rockwell C hardness for optimum fatigue strength
- Geometry guarantees minimal meat residue at the tooth gullet
- Ideal for high speed cutting without any interruption
- Suitable for all types of meat and fish,with or without bone
- Cuts fresh or frozen meat with equal ease

For meat, fish and poultry bandsaw machines, these blades are .018"-.022" (0.46-55mm) thick, so they produce minimal meat loss
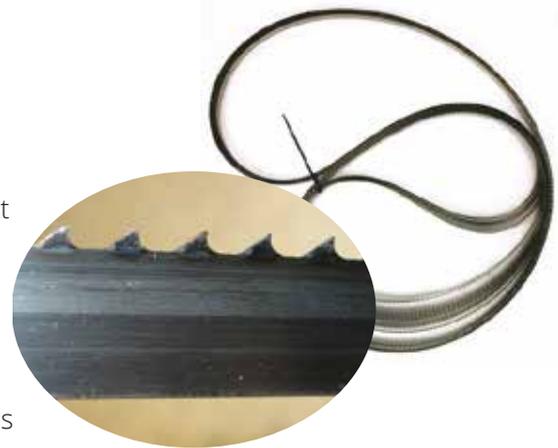
**BS-3150-5/8-4**      **BANDSAW BLADE 3150mm (124") -12Pack**
**BS-3150-16-3 UW**      **BANDSAW BLADE MEAT CUTTING UW -12Pack**
**BS-3150X16X4TPI**      **BANDSAW BLADE 3150x16x4 TPI -12Pack**
**BS-3873X16X3TPI**      **BANDSAW BLADE 3873x16x3 TPI -12Pack**
**BS-3873X16X4TPI**      **BANDSAW BLADE 3873x16x4 TPI -12Pack**
**BSA-3204-5/8-4**      **BANDSAW BLADE 3204mm -12Pack**
**BSA-3290-5/8-3**      **BANDSAW BLADE 3290mm 5/3 3TPI -12Pack**
**BSA-4045-5/8-3**      **BANDSAW BLADE 4045mm -12Pack**

## MEATSAW BLADES

- 17.5" blades
- 20" blades
- Stainless steel

**KAM17.5BLADE  17.5"**
**KAM20BLADE    20"**

## BITE STICK

- 20cm
**BITSTI**

## BELT CLIP

- Comes in a pack of 50, Can be purchase singularly
- Billet hook 4cm, total length 7cm

## KEYRING

- 1 1/4" Round

## 3-POINT FORCEPS

- Stainless Steel
- 160mm

**Z188**

## MAGNETIC KNIFE RACK

**VictoryKnives®**
NEW ZEALAND MADE
*since 1927*

Magnetic Knife Rack perfect for keeping the knives and steels off the bench and out of draws.

- Stainless Steel
- L – 400mm
- Wall mounted with hidden screws (incl)

**VTI103**

## GENERAL PURPOSE ANTI-BACTERIAL WIPES


SYGNET

- Ideal for all food contact zones, thermometer probes and incidentals.
- MAF/Agriquality/NZFSA approved
- Kills ecoli, staphylococcus, listeria and other pathogenic bacteriaz
- Ideal for supermarkets, meat, fish and game premises, food manufacturing, dairy industry and coolstores
- Supplied in tubs of 90 wipes (140mm x 205mm) or box lots of 20 tubs
- Tub holders also available
- Copies of MSD sheets and product approvals are available on request

**HYSY-ANTIBAC**

## BAMBOO WIPES


ARGUS

- Wipe size 140 x 200mm
- 120 wipes, 12 per carton
- Bio-degradable, Made in nz
- Compostable, flushable, 100% plant fibre
- Covid 19 approved, Halal approved
- For use on all common hard surfaces, including touch points

**HYSY-ANTIBAC-B**

## TE-570 TURBO CLEANER



- Superior cleaning and hygiene for the food industry
- Powerful cleaning, utlising water and air
- Minimize water consumption
- Clean mesh gloves, aprons, machinery and tools
- Uses mains water pressure
- Air requirements: max 80psi (10m3/hr)
- Weight: 650g

**TE-570**

## LIQUID DISPENSER



- Stainless Steel material no. 1.4301
- Includes empty cylinder
- screws supplied for optional wall mounting
- Weight:        1.135kg
- Dimensions:  280 x 105 x 90mm
- Cylinder:       1Litre capacity

**MMBR-LD**

# INSTRUMENTATION

## CHAPTER CONTENTS

## THERMOMETER WITHOUT PROBE

EBRO TFX & TFF SERIES. The benchmark for quality assurance.
Accurate, reliable and recognised worldwide.

- Ebro Thermometer 410 without probe
- Measuring Range:-50° C to +300° C
- Accuracy: ±0.3° C
- Different probes available

- Operating temperature -25 to +50 ° C
- Protection Class: IP 67
- 3.0 V Lithium Battery
- 3 point Factory Calibration Certificate

**ITEB-TFX 410**

## THERMOMETER WITH CABLE PROBE

- Ebro Thermometer 410 with TPX400 probe
- Pointed probe, L = 120mm, ø 3mm
- Pt 1000 with 60 cm silicon cable and handle
- Lemosa size 0 Connector
- Measuring Range: -50° C to +300° C

- Accuracy: ±0.2° C
- Different probes available
- Operating temperature -25 to +50 ° C
- Protection Class: IP 67
- 3.0 V Lithium Battery
- 3 point Factory CalibrationCertificate

**ITEB-TFX410-1**

## THERMOMETER WITH CABLE PROBE

- Official Calibrated Thermometer
- EBRO OFFICIAL CALIBRATION CERTIFICATE
- Measuring Range: -50° C to +200° C
- Accuracy: ±0.2° C
- Complete with Pt1000 pointed probe (L = 120mm, ø 3mm )

- 60 cm Silicone Cable
- Operating temperature -25 to +50 ° C
- Protection Class: IP 67
- 3.0 V Lithium Battery
- Acceptable for Official Calibration
- (non stock item on indent order basis only)

**ITEB-TFX422 CAL**

## THEMOMETER WITH CABLE PROBE

- Ebro Thermometer TFX420 with TPX400 probe
- Measurement range: -50°C...+400°C (-58 °F...+752 °F)
- Battery: 3.0 V Lithium, replaceable
- Different probes available
- 3-point factory calibration certificate

- Accuracy: ±0.3 °C
- Protection Class: Waterproof (IP67)
- Lemosa size 0 connector
- Pointed probe with 60 cm silicone cable and grip, needle length = 120 mm, Ø 3mm
- Operating temperature: -25°C...+50°C

**ITEB-TFX420**

## THERMOMETER WITH FIXED PROBE

- EBRO TFX430 + TPX130 PT100 blunt probe
- High accuracy for Precision Thermometer for reference measurement
- Hold & Min/Max
- Measuring range: -100° C to +500° C

- Accuracy: ±0.1° C from -50°C to +100°C, remaining range ±0.2° C
- Operating temperature: -20° C to +50° C
- Probe length: L = 120mm, ø 3mm
- Protection Class: IP67

**ITEB-TFX430 – 1      BLUNT PROBE**
**ITEB-TFX430 – 2      POINTED PROBE**

## THERMOMETER PROBE WITH CABLE

**ITEB-TPX400**

- Length 120mm Ø3mm Pointed probe with
  - 60cm silicon cable for TFX410
  - 120cm silicon cable for TFX410
- Length 70mm Ø3mm Pointed probe with
  - 60cm silicon cable for TFX410

**ITEB-TFX430 – 1      BLUNT PROBE**
**ITEB-TFX430 – 2      POINTED PROBE**

## TLC 750 NFC

The TLC 750 NFC has an infrared sensor for surface temperature measurement and a penetration probe for core temperature measurement. The display with backlight can be read from both sides. This combination of features is ideal for incoming goods inspections and storage monitoring.

**ITEB-TLC 750 NFC**

## INFRARED THERMOMETER

- With adjustable emissivity
- Fast measurement
- Replaceable battery
- Laser pointer
- Measuringf Range -60°C...+550°C
- Accuracy: ± 1.45°C

- Resolution: 0.1°C
- IP Rating: IP 20
- Distance to spot: D:S 12:1
- Battery lifetime: 14hrs continuous use
- Factory calibration certificate

**ITEB_TFI260C**

## EBRO RECORDING SYSTEMS

Ebro of Germany are a well known manufacturer of precision recording equipment manufacturing a range of thermometers, data loggers and hard wired systems. Following is a general overview of some of the systems available.

These units set the benchmark for accuracy, performance and reliability Combined with Ebro's versatile software options, maximum flexibility is afforded for a wide range of operational requirements

- Waterproof IP 68 rated
- High accuracy
- Suitable for autoclaving, pasteurisation, sterilisation, and F value calculations
- Hospital sterilization validation according to DIN EN 554/285
- Temperature/pressure formats also available for wide range uses
- Monitoring bottle cleaning
- $CO_2$ measurement in breweries and beverage industries
- Calculation of PE and PU values
- Please contact us for more information

**EBI-85A & EBI-125A WATERPROOF DATA LOGGERS**

## CALIBRATION

Argus can offer a complete return to base calibration and repair service for all instrumentation sold. All calibration work carried out is IANZ accredited according to the international ISO 17025 standard. General turnaround time is 5 days for straight calibration with repairs up to 10 days depending upon the specific job requirements. Please advise Argus if an urgent repair is required.

## REPAIR SERVICE

Where possible Argus will endeavour to offer a repair service for all brands of thermometers, pH meters, data loggers or other related instrumentation returned to us. Labour is charged in 0.5 hour periods and all parts charged at the normal wholesale price. Depending upon the brand and instructions being available, a calibration service will also be offered if requested when repairs are carried out.

*Please note that a minimum inspection charge will apply to all jobs.*

Infrared thermometers provide the ideal solution for reading temperatures where no contact is desired. Ideal for a wide range of engineering and industrial applications. If you are unsure whether an infrared thermometer is suitable for your application, please contact Argus for further assistance.

## INFRARED THERMOMETER PROFESSIONAL

**FLUKE**

- Robust unit designed for industry with 1000's sold worldwide
- Single point laser sighting
- Temperature range -40°C to +550°C
- Operating range 0° to 50°C
- Accuracy + 1% or 1°C
- Resolution 0.1°C
- Response time 500mSec
- D:S ratio 12:1 target size to distance
- 2 AA batteries
- Includes carry case          **ITRA-FK561**

## FOODPRO INFRARED THERMOMETER

**FLUKE**

- Cost effective unit developed for the food industry
- Laser sighting
- Temperature range:  -30°C - 200°C
- Accuracy 1-1.5% depending on conditions
- Resolution: 0.5°C
- Operating range: 0°C to 50°C
- Emmisivity: 0.97
- Distance to spot: 2.5:1
- Minimum target size: 12mm
- Working distance: 25mm to 250mm          **ITRA-FOODPRO**

## DELTA TRAK 15004

- Precise non-contact forehead temperature measurements
- Guaranteed for 40,000 measurements
- Selectable °Celsius or °Fahrenheit
- Forehead heat detection
- Selectable Body or Surface Modes
- Alarm settings
- Memory holds 32 points of temperature data
- Automatic data hold
- Automatic power off
- Automatic selection range
- Display resolution 0.1°C (0.1°F)
- Backlight LCD display
- Certifications: FDA, CE, FCC

# T-BAR POCKET THERMOMETER

- Robust T-Bar thermometer with interchange able probe options
- Supplied with 100mm penetration probe
- Accuracy of ±0.5°C (-20°C to +100°C range) otherwise ±1°C
- Temperature range -50°C to +275°C
- Resolution 0.1°C
- Splashproof IP65
- Replacement batteries available

**ITE-105**
**ITTE-105PP       ROBE ONLY 100MM**

# WATERPROOF POCKET THERMOMETER



- Accuracy ±0.5°C B/T -10°C to +150°C otherwise ±1°C
- Temperature range -50° to +200°C
- IP67 waterproof rating – ideal for dishwashers
- Resolution 0.1°C B/T -20° to +200°C otherwise 1°C
- Field calibratable. Min/Max memory
- Replaceable battery ITBAT

**ITDE-11050**

# FLASHCHECK NEEDLE PROBE THERMOMETER



- Reduced tip ideal for measuring temperature of thin mass foods such as meat patties, chicken and fish fillers, per FDA Food Code 4-302.12 (B)
- °C/°F switchable scale at the touch of a button
- Needle tip provides extremely fast response time
- Pocket clip for portability

**ITDE-11089**

# MULTI TERMO T-BAR POCKET THERMOMETER (LARGE)

- Popular robust T-Bar thermometer with large LCD display for
- easy viewing
- Splashproof. Temperature range -50° to +150°
- Accuracy ±1°C to 40°C (±1.5°C outside). Resolution 0.1°C
- Replacement battery ITBAT3

**ITAT-ST9 296C**

## POCKET THERMOMETER

**SDT6**

**SUMMIT**

- Popular low cost unit with anti-roll head. Fast response
- Accuracy ±1°C. Temperature range -50°C to +150°C
- Resolution 0.1°C
- Auto power off. Data hold
- Replacement battery ITBAT3

**ITSU-SDT6**

## POCKET THERMOMETER

**SDT8A**

**SUMMIT**

- Popular low cost unit with reduced tip probe for faster response
- Accuracy ±1°C. Temperature range -50°C to +150°C
- Resolution 0.1°C
- Auto power off. Data hold
- Splashproof
- Replacement battery ITBAT3

**ITSU-SDT8A**

## CAL-DIGITEMP

**5020-0364**

**NEW**

- 1 Second measuring interval
- Watertight IP67
- MAX-MIN-HOLD- function
- C/F-switchable
- Inkl.protective cover and pocket clips
- With calibration certificate at 0/100/150°C

Illuminated display rotatable by 180°

180°

## PRO-DIGITEMP

**5020-0554**

**NEW**

- 1 Second measuring interval
- Watertight IP67
- 90° swivel head display
- MAX-MIN-HOLD- function
- C/F-switchable
- Inkl.protective cover and pocket clips

# GT2 FROZEN FOOD THERMOMETER IN T-BAR DESIGN WITH CORKSCREW TIP

- 1 Second measuring interval
- Splash water proof (IP65)
- Max-Min function
- Protective cover and pocket clips included
- Auto-OFF

corkscrew tip for screwing into frozen food

# DIGITAL BBQ MEAT/OVEN THERMOMETER

- Simultaneous monitoring of the oven & core temperature
- Perfectly prepared meart in oven or BBQ
- Alarm when target temperature is reached
- High-quality stainless steel probe
- Backlight

The high quality stainless steel penetration probe can remain in the oven or bbq grill during the whole cooking process. Simply insert the probe into the meat and lead the heat-resistant cable out of the oven. The extra-thin probe tip ensures fast measurement and protects the meat structure.

# WIRELESS BBQ MEAT/OVEN THERMOMETER

- With twin probe for oven and core temperature
- For oven and barbecue, with wireless transmisssion (100m)
- With pre-programmed meat types and cooking stages
- For the perfect preparation of meat, poultry and fish, can be used for the oven or barbecue
- Transmitter with two stainless steel probes, range up to 100m
- Alternatively the two probes can be used to monitor the cooking chamber temperature of the barbecue or oven - with the upper and lower temperature limits or the core temperature of a maximum of two roasts of BBQ pieces.
- Also ideal for cooking at low temperatures
- Different types of meat and doneness pre-programmed (in German or english)
- Alarm warning when the core temperature is reached and if the oven temperature is outside the set limits
- Backlight
- With support brackets

The measured values are sent wirelessly from the transmitter to the main unit. You will be notified by a beep when the desired core temperature is reached or the oven temperature is not within the programmed limits.

- For accurate process monitoring in the factory or the field Temprecord data loggers should be your first choice
- User friendly, reliable and proven
- From single use to multi-use scientific models with large 32K memory for R & D projects there is a model to meet your needs
- Temprecord is New Zealand's only IANZ accredited logger manufacturer giving you the back up you require
- Support New Zealand made without compromising your needs

## MON-T2 TEMPERATURE LOGGER

- Applications – Monitoring of perishable or temperature sensitive products in transit as part of the cold chain
- Download via standard Temprecord Reader Interface (USB Connection)
- Temperature accuracy is 0.5 °C or 1 °F across the operating range
- Logger operating temperature range: -30 °C to +60 °C or -22 °F to +140 °F
- Re-usable
- Case protection: IP67 r NEMA 6
- Fully welded food grade plastic case. FDA approved

**ILTE-95MPDYK – WITH LCD DISPLAY          ILTE-95MPSYK – WITHOUT DISPLAY**

## MON-T 2 RH USB TEMPERATURE HUMIDITY LOGGER

- Applications – Monitoring of perishable or temperature/humidity sensitive products in transit as part of the cold chain
- Download via mini USB cable or standard Temprecord
- USB Reader Interface
- Temperature accuracy is 0.5 °C or 1 °F across the operating range
- Relative humidity accuracy is typically ±3% (20% RH to 80% RH), else ±5%
- Logger operating temperature range: -30 °C to +60 °C or -22 °F to +140 °F
- Logger case operating range for relative humidity:  5% to 95%
- Fully welded food grade plastic case. FDA approved
- Re-usable
- Case protection: splash proof

**ILTE-95MRDYK – WITH LCD DISPLAY       ILTE-95MRSYK – WITHOUT DISPLAY**

## MULTITRIP G4 DATA LOGGER

- Same features as Multitrip plus
- Current temperature
- Time below lowest limit
- Time above upper limit
- Min Temperature recorded
- Max Temperature recorded
- 12 month Nata certified calibration certificate

**ILTE-95GBSGA      ILTE-95GBSGA1PS (WITH PROBE)**

## MULTI USE DATA LOGGERS

- Temprecord Teflon* probed loggers set the benchmark for PHI calculations
- Accurate to ±0.2° over -15° to +40°C range
- Temperature range 0f -50° to +60°C
- Temperature monitoring range of -80° to +110°C with probe
- Available with 3 point IANZ/NATA traceable calibration certificate at -15°C, 0°C, and +40°C
- Teflon probes are required for correction validation of the MRINZ/AgResearch PHI model
- Temprecord software includes PHI calculation model
- Teflon probes also ideal for deep muscle temperatures due to less freezing in
- Preferred model of NZ Meat Industry for chiller verification

## G4 SCIENTIFIC DATA LOGGER

- Calibrated and corrected at 3 points to ISO/IEC 17025 Calibration Laboratory St
- Free software automatically calculates:
  - MKT/Ratre of cooling
  - PHI & RI statistics (Potential growth of E-Coli)
- 2 year Nata certified calibration certificate

**ILTE-95GASBY**

# G4 SUPERCOOL & DRY ICE DATA LOGGER

- Low temperature monitoring when product integrity is critical
- Calibrated and corrected at 3-points to ISO/IEC 17025

**ILTE-95GCSBY1PS**

# G4 RH DATA LOGGER

- Monitoring of RH and/or temperature sensitive products or equipment in storage, laboratories, production processes or transit. Uses include analysis bof weight loss due to inadequate RH environment. Weight loss during storage mean loss in product value.
- Monitoring of process/manufacture environments, HVAC systems within multi-level buildings or labs.
- 32K non-volatile memory (16K Temperature and 16K Relative Humidity
- Calibrated temperature range is accurate to 0.2°C/0.32°F and Relative Humidity to 3% RH (Logger Case temperature range is -25°C to +60° C or -13°F to  +140°F)
- Calibrated and correctedat 5-points to ISO/IEC 17025
- Calibration Laboratory Standards

**ILTE-95GESCA**

# PROBES

Probes are available in various options and sizes. Please enquire for more information.
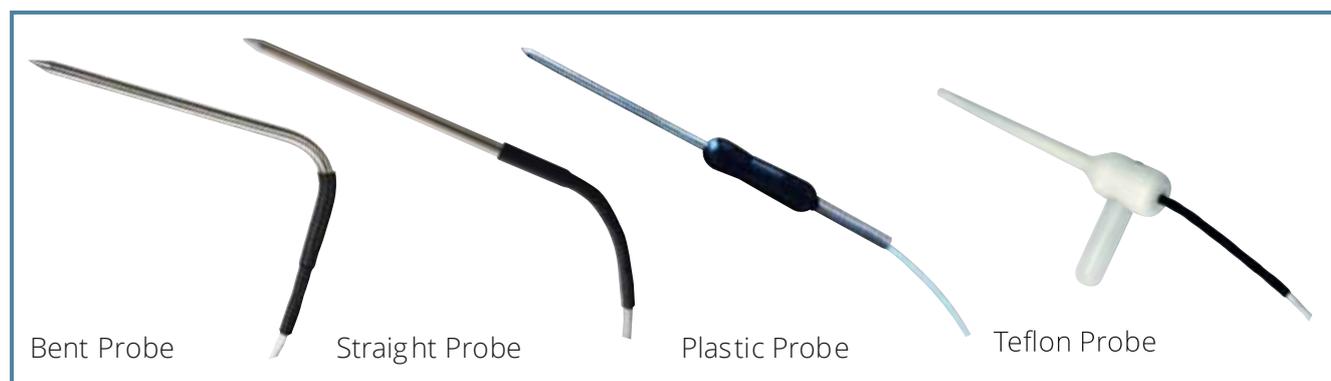


Bent Probe    Straight Probe    Plastic Probe    Teflon Probe

# READER INTERFACES

**ILTE-953188**

- SR 3 Reader Interface & USB cable (including software)
  which is also available on the internet

# ILDISK & STAPLE

Use in conjunction with Teflon Probe for PHI Monitoring

# MARATHON LOGGER

A battery powered bi-metal chart recorder ideal for easy low cost temperature verification of goods in transit and or storage.

- Easy to use, no computers or gadgets required, just open the lid, pull the tab and it's started. Factory sealed
- Various models from 7 day to 60 day units available
- Temperature range -25°C to +32.5°C. Accuracy ±1.0°C

**ILMA-7DAY**
7 day duration

**ILMA-30D AY**
30 day duration

**ILMA-60DAY**
60 day duration

Available in singles or box lots of 24. Bulk quotations also available

# EBI-20 DATA LOGGER



- EBI 20-T logger with Display
- Measuring range / operating temperature: -30°C...,+60°C
- Resolution: 0.1°C
- Memory: 8000 values
- Measuring rate: 1 min...24 hours
- Measuring mode: Automatic with loop, start/stop or start only
- Waterproof: IP67

**ILEB-1601-0042**

# EBI 20  DATA LOGGER WITH PROBE



- EBI 20 TE as above but with external probe

**EBI 20-TE1**

# EBI-20 DATA LOGGER



- Logger Starter set
- Complete with evaluation software and interface

**ILEB-1601-0005    EBI 20-T**
**ILEB-1601-0007    EBI 20-TE**

# COMPREHENSIVE RANGE



Ebro has a comprehensive range of loggers and software specially developed for verifying efficiency and process control of Steam sterilizers and pasteurization process. Validated software meeting FDA 21 CFR Part 11 are also available, please contact us for more information

## EUTECH WATERPROOD PH SPEAR

Unique pHTestr with spear electrode pH is one of the key parameters measured in food processing. The Eutech waterproof pH Spear with tough, spear tip open pore sensor is a rugged, user-friendly tester ideal for direct measurement of solid or semi-solid samples such as cheese, meats, fruits, bread and other similar samples. More importantly, the pH Spear is an easy-to-clean, fuss-free pH tester specially designed for the food professional. User-replaceable tough, open pore spear tip electrode Unlike conventional pH electrodes, the durable glass tip electrode, enclosed in a resilient engineered plastic body is ideal for piercing solid or semi-solid food samples in direct measurement. Open pore reference junction minimises clogging and delivers fast, stable measurements. Double junction sensor prolongs useful life of electrode with no contamination of samples. Maintenance is easy. Simply wash with mild detergent.

Waterproof IP67 - push button calibratio up to 3 points - Auto off & hold functions - Double junction sensor - Large LCD display - Provides stable accurate and fast readings

**IPEU-PHSPEAR**

## HIGH PERFORMANCE POCKET SIZED PH METER

- Includes IJ-44 pH Sensor
  - Toughened spear membrane for direct penetration
- Double Junction With Removable Sleeve Defeats Contamination
  - easy access for cleaning and electrolyte replacement
- Super Long Life Sensor & Meter
  - expect long-term reliable performance from Ionode sensors
  - up to 200 hours of continual use from battery power
- User Selectable Electrolyte
  - easy optimisation to suit sample
- FEATURES OF A BENCHTOP METER ... size of a pocket meter
  - 1 to 3 point calibration
- automatic detection of buffer solutions (4.0, 7.0, 10.0)
  - automatic temperature compensation

**IEUT-ELCPX105**

## PH METER ACCESSORIES

**IPEU-PHWPSEN04**

- pH spear replacement electrode

**IPEU-PHWPSEN03**

- Replacement double junction sensor

**IPEU-ECPOUCH01**

- Carry pouch for waterproof pH testers

**ITBAT3**

- Replacement batteries - 4 pack
- To fit all  EutechpH Tester and scan pH meters

# WIRELESS PH TESTER

Take the complexity out of testing.
HALO2 Wireless pH Meter with Bluetooth® Smart
Technology (Bluetooth® 4.0) is updated with a
dual-level LCD and temperature measurement for
automatic temperature compensation.
HALO2 pH probes can be used virtually anywhere: in
the field, laboratory or classroom. Their versatility and
ease of use will revolutionize the way pH is measured.

**HALO2**

| IP65 waterproof | **Bluetooth**® | Hanna Lab App Compatible | Compatible with iOS Android™ |

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# PH CHECK S

- IP65 waterproof
- for testing in container with lim opening size
- One touch auto-calibration
- 1 – 3-point calibration
- HOLD Function
- Batteryn low indicator
- Dual display with automatic temperature compensation

**5040-0303**

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# PH 5 FOOD TESTER

- Measurement of pH and °C\
- Large LCD display
- Buffers used for calibration indication (L=Low, M=Medium, H=High
- Measurement stability indicator (Smiley-Symbol) ☺
- Automatic temperature compensation
- 1-, 2-, or 3 calibration points
- 2x1, 5V aaa batteries for long working time, compatible with rechargeable batteries
- With replaceable spear pH electrode.
  Double open pore polymer electrode maintenance free incorporating temperature sensors for fast temperature reading
- pH scale: -2...16pH, Resolution 1.11 pH
- mV function for pH electrode quality test

## PH 7 VIO FOOD SET / PH 70 VIO FOOD SET

- Displays pH/mV and temperature simultaneously
- Chargeable resolution 0,1 / 0,01 pH
- Automatic calibration function up to 3 calibration points
- Large display with calibration indicator
- Large lighted display with calibration indicator ☺
- Automatic and manual temperature compensation
- GLP function (at pH 70 Vio FOOD Set)
- CAL DUE: set of calibration frequency fo high quality measurement
- Data Logger, Manual and automati with 500 memory values with date and time
- USB port for data transfer and power by PC or power-supply (at pH70 Vio FOOD Set)
- Including buffer solutions and accessories
- IP 57 waterproof
- DHS-Function
- Dimensions instrument 86 x 196 x 33mm (L x W x H)
- Weight appro 300g

**5040-0253 pH7 Vio Food Set**
pH-instrument for measuring of pH, mV and °C incl. special insertion electrode for the measurement of meat, ham, cheese and other foodstuff.

## JENCO 6011M

- up to 3 point calibratio (pH)
- >$10^{12}$ Ω input impedance (pH)
- Automatic or manual temperature compensatio (pH)
- Each and every unit is hand calibrated and QC'd by at least 2 teams
- CE, RoHS compliant
- Clear, large LCD
- Membrane buttons with tactile feedback On-device memory storage
- IP67 water-tight housing
- Removeable, rugged protective case
- Inclined back for tabletop use

## SPLASHPROOF ECONOMY PH METER

- Eutech Ecoscan
- Push button calibration
- Auto temperature compensation
- Temperature probe included/range 0° to 100°C
- Auto off & holdfunction
- No date and time stamp function
- Auto hold
- Millivolt function
- pH range 0.00 to 14.00
- Accurate to ±0.01 pH
- Resolution to ±0.01 pH
- Rubber protective boot
- pH electrode to be ordered separately

| IPEU-ECSC5/01 | PH5 |
| IPEU-ECSC6/01 | PH6 |

# SPLASHPROOF ECONOMY PH METER

- Eutech Ecoscan pH5 or 6 kit
- Includes
  - Ecoscan pH 5 or 6 meter and temperature probe
  - Carry case
  - Epoxy body single junction liquids pH probe c/w 1m cable
  - Buffer and rinse bottles

**IPEU-ESC5/02K    PH5**
**IPEU-ECSC6/02K   PH6**

# PH ELECTRODES

A wide range of electrodes are available depending upon your requirements.
The most commonly required units are as listed but others are available to order.

# FOOD APPLICATIONS

A new range of open pore pH electrodes, that allows more consistent, faster and accurate measurements in many food products.

- Plastic Body
- pH range 0.00 to 14.00
- Temperature range 0° to 60°C
- Epoxy body
- Double junction

**IPEU-EC620-132**

- Glass Spear
- pH range 2.00 to 14.00
- Temperature range 0° to 50°C
- Glass body
- Double junction

**IPEU-EC620-133**
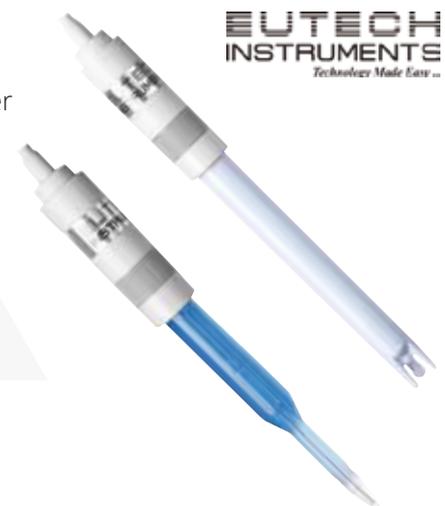
# NON-FOOD APPLICATIONS

The following probes are ideal for general purpose, aqueous pH measurements, quality control, general laboratory and basic water monitoring.

**LIQUID PROBES**
- 1 to 13 pH range
- Operating temperature up to 80°C
- Epoxy housings
- Stable reference system
- Extended storage life
- Single or double junction
- Single junction with 1m cable43

**IPEU-FE72521-01B**

- Double junction with 1m cable
- Double junction recommended for where liquids containing proteins and reference stability is an issue

**IPEU-FE72522-01B**

## PENETRATION PROBES

The following 2 formats of probes have consistently been the biggest sellers for many years. These formats are recommended for all semi-solids such as meat, cheese, salami etc as well as thick high protein content liquids when cleaning of the electrode is an issue.

## FC 200 B PENETRATION PROBE

**HANNA**

- Kynar plastic body
- Glass tip
- Viscolene filled and sealed
- BNC connector with 1 metre cable
- pH range 0-14
- Accuracy ±0.01 pH*
- Temperature range 0° to 50°C
- Single junction

**IPHA-FC200B**

## IJ44 PENETRATION PROBE

**ionode**

- Ionode IJ 44 pH kit
- Polypropylene body
- Glass tip (with protector included)
- KC1 reference refillable
- BNC connector with 1 metre cable
- pH range 0-14
- Accuracy ±0.02 pH
- Temperature range 0° to 60°C
- Double junction
- Bottle gel electrolyte (included)

**IPIO-IJ44KIT**

*Note: Total system must always be considered as the final measuring value will always be determined by the combined effects of both the meter, cable and probe.*

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## PH METER TEMPERATURE PROBES

EUTECH
INSTRUMENTS
*Technology Made Easy ...*

· Temperature probe for Ecoscan pH 5/6 and Cyberscan pH 11/110 meter with 1m cable

**IPEU-ECSC5TP**

· Cyberscan pH 10/100 temperature probe with 1m cable

**IPEU-PHTEMP01**

· Cyberscan pH 300/310 temperature probewith 1m cable

**IPEU-PHWPTEM-01W**

## PH METER TEMPERATURE ACCESSORIES

EUTECH
INSTRUMENTS
*Technology Made Easy ...*

· pH 4 Buffer Solution 480ml

**IPEU-PH4BUF**

· pH 7 Buffer Solution 480ml

**IPEU-PH7BUF**

· Protein electrode cleaner 480ml. Recommended for cleaning
· of electrodes where protein build up maybe a problem

**IPEU-PROELC**

· Electrode storage solution

**IPHA-HI70300L**

· Batteries 1.5 volt alkaline AA
· Packs of four (5 metre cable options also available to order)

**ITBAT7**

*\* Colour coded buffer solutions now available*

## PAWKIT WATER ACTIVITY METER

You can't take the lab with you. However, now you can have Aqualab quality and speed in the palm of your hand. The self-contained battery-operated Pawkit is just 10cm long and weighs 115g, with an accuracy of ±0.02$a_w$. The Pawkit is specially designed for the researcher on the go – for tasks such as quality assurance checks and inspections.

Measurement specifications

| | |
|---|---|
| **Water Activity Range:** | 0 to 1.00$a_w$ |
| **Accuracy:** | ±0.02$a_w$ |
| **Resolution:** | ±0.01$a_w$ |
| **Measurement Time:** | 5 minutes (typical) |

Physical and Interface Specifications

| | |
|---|---|
| **Operating Environment:** | 5 to 50°C (41 to 122°F) |
| | 0 to 90% RH (non-condensing) |
| **Measurement Sensor:** | Dielectric humidity sensor |

**Perfect for measuring Water Activity and Moistuere Content in Processed and Cured Meats**

## RAPID HYGIENE TEST KIT

Allows fast determination of effective cleaning on all manufacturing equipment and production lines. Please contact Argus to arrange for demonstration.

- Hygiena Ultrasnaps™ for Hygiena Systemsure II only
- Quantity 100 per pack

**HYHY-US2020**



## COLOUR HYGIENE MONITORING TEST SYSTEM

These tests detect glucose (Spotcheck) or glucose & lactose (Spotcheck Plus) with no instrument required. The sensitivity is somewhat less than the ATP method but very appropriate for small businesses and catering. The total test time is less than 1 minute, if it turns green it is not clean.

## GLUCOSE TEST

- Hygiena SpotCheck
- SpotCheck can detect the presence of glucose in 60 seconds or less. Glucose  is present in 85% of food items. Left on contact surfaces, food residues provide nutrients for bacterial growth which could lead to dangerous contamination and a diminished shelf life
- Quantity 100 per pack

**HYHY-LO100**



## GLUCOSE & LACTOSE TEST

- Hygiena SpotCheck Plus
- Detects dairy products and beverages
  SpotCheck Plus has the same detection capability of SpotCheck with the additional benefit of lactose detection
- Quantity 100 per pack

**HYHY-GL100**

## PROTEIN TEST

PRO-Clean is a quick and easy way to accurately monitor the cleanliness of food equipment surfaces to help ensure food safety and product quality. PRO-Clean detects protein residues left on a surface after cleaning.

**HYHY-PRO-100**

## WATER TEST

Aqua Snap is a user friendly, self contained ATP water sampling device used with the SystemSURE 11 and Pi-102 luminometers. This pen-sized sample collection device is easy to use, and collects exactly 100 ul of water in the honeycomb-shaped dipper.

**HYHY-AQ100**

## CALIBRATION KITS

- Hygiena Pi-102 calibration kit

**HYHY-CAL1**

- Hygiena Systemsure II calibration kit

**HYHY-CAL2**
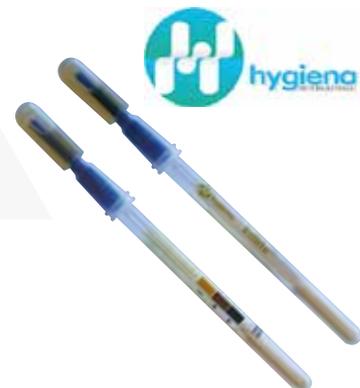
## GLUCOSE TEST

- Hygiena SystemSURE plus hand-held Luminometer
- SystemSURE Plus measures universal energy molecule found in all animal, plant, bacteria, yeast and mould cells
- Simple to use - 3 step test
- Lightweight, handheld and durable
- 250 programmable test points per test plan

- 250 programmable location, user ID, alpha numeric location and many more new features 20 programmable test plans
- Alphanumeric ID of locations
- Stores 2000 results
- Programmable user IDs
- Self-calibration at startup
- Detects down to 1 femtomole (1 x 10-16 moles) of ATP

**HYHY-SSURE PLUS**

# MARKING EQUIPMENT

## CHAPTER CONTENTS

## HALAL CERTIFIED MARKING INKS

- Meat Marking Ink CI 16035
- Suitable for Condemned carcass marking
- Quick drying formulation
- MAF AND Title 21 approved
- Supplied In 5-litre re-sealable container bottles
- Prepared to the recommendations in MIRNZ815
- All ingredients are HALAL certified

**INKMPI-AR5-H    RED**
**INKMPI-GR5-H    GREEN**
**INKMPI-BR5-H    BROWN**

## PET FOOD STAIN

A black stain ink for purposes of identifying meat and poultry carcasses
and products which are intended for pet food and purposes other than human food.

- PET FOOD STAIN – Charcoal in Aqueous Suspension
- NZFSA & FDA approved
- Supplied in 5litre bottles or 208litre Drum

**INKBPSTAIN-5LTR – 5 LITRE BOTTLE**
**INKLIQCH-DRUM – 208 LITRE DRUM / 55 GALLON DRUM**

## CONDEMNED MARKING DYE

- High Strength Green Offal dye stain. C144090
- Suitable for denaturing condemned meat product
- Compliant with MPI
- Recommend dilution rate – 1-litre makes 100-litres water

**OFFAL-1-HS**
**OFFAL-5-HS**

## OFFAL DYE STAIN

- Green offal dye stain. CI44090
- Supplied in 5 litre pail pre-mixed ready to use liquid formula
- Suitable for denaturing condemned meat product
- Compliant with MPI

**OFFAL5LTR-BOTTLE**
**OFFAL200L**
**OFFAL1000L**

## INKGREEN

- Green offal powder CI44090
- 3 kg Powder per bucket



## MEATMARK CRAYONS

- Allura Red
- 10 in a pack
- Can be used for Meats, Hides, Skins, Game Fish & Poultry

**MMC100R – PACKET OF 10**

# CLIPS AND BUNGS

## CHAPTER CONTENTS

Adept's range of meat processing products and accessories are effective, easy to use and their application has become best practice in abattois both large and small around the world. All Adept products are manufactured to the highest standards in our cutting-edge manufacturing facility in New Zealand. Adept are a partner to the meat processing industry and are committed to supporting their customers through industry leading products and innovation.

## BOVINE / BEEF WEASAND CLIPS - LOOSE

The Adept Beef Clip is the most reliable and cost effective solution to control ingesta during cattle processing. Adept Weasand clips are recognised as the global industry standard for ingesta control.

- Closes to form a secure seal around the weasand (oesophagus), preventing leakage
- The weasand (oesophagus is cleared of contents during application
- Fast and easy to apply
- Proven to reduce contamination
- Compatible with Adept Touchless or Manual Dispenser systems
- FDA and EU food contact approved
- 2,000 clips per carton
- Food Contact Plastic

**AD1305-001 (white)**
**AD1305-003 (blue)**
**AD1305-007 (Black)**

## BOVINE / BEEF WEASAND CLIPS - CARTRIDGE

The Adept Beef Clip is stacked in 25-clip cartridge. The cartridge allows for quick and easy loading of the Touchless or Manual clip dispensers. When combined with Adept Clip Dispenser systems, the Adept Cartridge Clip is the ultimate in hygenic ingesta contamination control.

- Packed in 25-clip cartridge stacks
- Used in Adept Touchless or Manual Dispenser
- Fast and easy to load
- The ultimate hygienic ingesta contamination control system
- Eliminates cross-contamination between clips
- Best practice ergonomically
- 2,000 clips per carton
- Food Contact Plastic

**AD1305-002 Beef Cartridge Clip (white)**
**AD1305-004 Beef Cartridge Clip (blue)**
**AD1305-005 Beef Cartridge Clip (Black)**

# BOVINE / BEEF METAL DETECTABLE WEASAND CLIPS

Adept has developed a Metal Detectable Beef Clip that performs as effectively asthe Original Beer Clip in sealing theaesophagus and preventing ingesta leakage. The clip can be detected by metal detection equipment.*
With an increased importance now being placed on removingplastics and other non-organic contaminants from pet food savings and rendering raw material, Adepts Metal Detectable Clips can quickly be identified and removed. The metal detectable beef clip is available in both loose and cartridge forms and is compatible with all Adedpt dispensing systems.

- Closes to form a secure seal around the weasand (oesophagus), preventing leakage
- The weasand (oesophagus is cleared of contents during application
- Clip can be detected by all industry standard metal detection technology
- Available loose or in 25 clip cartridge stacks
- Proven to reduce contamination
- Compatible with Adept Touchless or Manual Dispenser systems
- FDA and EU food contact approved
- 2,000 clips per carton
- FDA and EU food contact approved

**AD1305-017 (Loose)**
**AD1305-016 (Cartridge)**

*\* Dependant on machine settings*

# MANUAL CLIP DISPENSER

The Adept Manual Beef Clip Dispenser is designed to hygenicall store the Adept Beef Cartridge Clips. The dispenser reduces the risk of contamination between clips and improves operator efficiency and access.

- Minimise cross-contamination of Beef Clips
- Fast and easy access (Squeeze and pull motion)
- Clip is the same orientation every time for operator
- Rotate carousel to load next line of clips
- Quick and easy load
- Reduce clip wasteage
- Multiple capacity options available
- Small footprint and easy installation
- Multiple capacity options available
- Compatible with all adept Beef and Lamb cartridges

**AD1020-820 Manual Dispenser (750 Clip)**
**AD1020-830 Manual Dispenser (500 Clip)**
**AD1020-840 Manual Dispenser (250 Clip)**

# TOUCHLESS CLIP DISPENSER

The Adept Touchless dispenser is the ultimate in contamination free clip storage and dispensing of Adept Beef and Lamb Cartridge clips The dispenser uses infrared technology to detect when an operator's hand is in position and instantly delivers a clip. The operator never needs to touch the dispenser, eliminating any potential risk of cross contamination. The adept Touchless Dispenser System ensures maximum operator speed and efficiency while maintaining the highest level of hygiene.

- Touch free clip dispensing
- High speed operation - ultimate process efficiency
- Zero cross-confamination transfer between clips
- Designed for maximum reliability and safety
- Quick and easy to load
- Reduce clip wastage
- Multiple capacity options available
- Compatible with all adept Beef and Lamb cartridges

**AD1020-850 Touchless Dispenser Base**
**AD1020-870 - Beef TLD Carousel (500 Clip)**
**AD1020-880 - Beef TLD Carousel (750 Clip)**
**AD0739-880 - Lamb TLD Carousel (1000 Clip)**

# MANUAL CLIP RODDER

The Adept Beef Rodder is specifically designed to separate the weasand (oesophagus) away from the trachea and other connecting tissue. The Adept Beef Weasand Clip is then applied and pushed up into position using the Adept Beef Rodder.

- Designed for optimum separation of connecting tissue without cutting
- Lightweight and ergonomic
- Polished finish for ease of cleaning and sterilization
- Fast and easy to use
- Extra long rodder available (ideal for cow and bulls - 150mm additional shaft length)

**AD0142-010 - Beef Clip Rodder (White)**
**AD0142-030 - Beef Clip Rodder (Orange)**
**AD0142-040 - Beef Clip Rodder (Green)**
**AD0142-070 - Beef Clip Rodder (Long)**

# BEEF THROAT PLUGS PLASTIC

The Adept Beef Plug can be used to provide temporary oesophagus occlusion (weasand sealing) prior to application of the Adept Weasand Clip. Adepts Beef Plug is fast and simple to insert using the Adept Throat Plug Pusher Tool. The plug delivers effective short term ingesta control.

- Forms a secure internal seal of the weasand that blocks immediate release of ingesta
- Fast and easy to insert
- Highly effective faecal contamination control across variedstock types and conditions
- Designed for minimal insertion resistance

**AD1221-002 – Beef Throat Plug (Plastic)**
**AD0162-001 – Beef Throat Plug Small (Plastic)**

**Beef Throat Plug**    **Beef Throat Plug - Small**

# BEEF THROAT PLUGS SOLUBLE

The Adept Soluble Beef Plug offers the same temporary oesophagus occlusion as the Beef Plug with the added benefit of being water soluble. The plug is made from Adepts water soluble material ADSOL and safely dissolves after use.

- ADSOL is Adepts proprietary water soluble technology, formulated from food grade components
- No need or cost to recover as the plug dissolves inside the paunch (zero impact on Paunch waste stream)
- Forms a secure internal seal of the weasand that blocks immediate release of ingesta
- Environmentall responsible
- No requirement to recover after use

**AD1221-017 – Beef Throat Plug (Soluble)**
**AD0162-001 – Beef Throat Plug Small (Soluble)**

**Soluble Beef Throat Plug**    **Soluble Beef Throat Plug - Small**

# BUNG RINGS - AUSTRALIA ONLY

**LED-CODED - 12mm 2,500 per box**
**LED-CODED - 15mm 2,000 per box**

# OVINE / LAMB WEASAND CLIPS - LOOSE

The Adept Lamb Clip is the most reliable and cost-effective solution to control ingesta during sheep processing. Adept Weasand Clips are recognised as the international industry standard for ingesta control.

- Closes to form a secure seal around the weasand (oesophagus), preventing leakage
- The weasand (oesophagus is cleared of contents during application
- Fast and easy to apply

- Proven to reduce contamination
- FDA and EU food contact approved
- Food Contact Plastic
- 5,000 clips per carton

**AD0285-001B - Lamb Clip (White)**     **AD0285-004 - Lamb Clip (Black)**
**AD0285-002B - Lamb Clip (Blue)**     **AD0285-005 - Lamb Clip (Brown)**
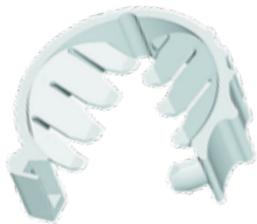


# OVINE / LAMB WEASAND CLIPS - CARTRIDGE

The Adept Lamb Clip is Packaged in a 25-clip cartridge. The cartridge allows for quick and easy loading of the Adept Touchless or Manual cip dispenses. When combined with Adept Clip Dispenser Systems, the Adept Cartridge clip is the ultimate in hygenic ingesta control

- Packed in 25 - clip cartridge stacks
- Used in Adept Touchless or Manual Dispenser
- Fast and easy to load
- The ultimate hygenic ingesta contamination control
- Eliminates cross-contamination between clips
- 25 clips per cartridge – 4,000 clips per carton

**AD00664-001 Lamb Cartridge Clip (White)**
**AD00664-002 Lamb Cartridge Clip (Blue)**
**AD00664-003 Lamb Cartridge Clip (Brown)**
**AD00664-004 Lamb Cartridge Clip (Black)**

# OVINE / LAMB METAL DETECTABLE WEASAND CLIPS

Adept has developed a Metal Detectable Lamb Clip that performs as effectively as our original Lamb Clip in sealing the oesophagus and preventing ingesta leakage. The clip can be detected (in its full form) by metal detection equipment.

With an increased importance now being placed on removing plastics and other contaminants from pet food and rendering raw material, Adepts Metal Detectable Clip can quickly be identified and removed.

The Metal Detectable Lamb Clip is available in both loose and cartridge forms and is compatible with all the Adept dispensing systems

- Closes to form a secure seal around the weasand (oesophagus), preventing leakage
- The weasand (oesophagus) is cleared of contents during application
- Clip can be detected by all industry standard metal detection technology
- Available loose or in 25 clip cartridge stacks
- Proven to reduce contamination
- Compatible with Adept Touchless or Manual Dispenser systems
- FDA and EU food contact approved

**AD0285-007 - Lamb Clip Loose (MD)**
**AD0664-007 - Lamb Clip Cartridge (MD)**
**AD0285-007 - 6,000 QTY/carton**
**AD0664-007 - 4,000 QTY/carton**

# LAMB CLIP RODDERS

The Adept Lamb Rodder is used to separate the weasand (oesophagus) away from the trachea and from other connecting tissue. The Adept Lamb Weasand Clip is then applied and pushed up into position using the Adept Lamb Rodder.

- Designed for optimum separation of connecting tissue without cutting
- Optional added Blade feature to allow for quick trimming
- Lightweight and ergonomic
- Polished finish for ease of cleaning and sterilization
- Fast and easy to use

**AD0142-050-Lamb Clip Rodder**
**AD0142-090-Lamb Clip Rodder with Blade**

## FAECAL CONTROL ANAL PLUGS

## TWO FLANGE PLUG - PLASTIC

The Adept Two Flange Plug sets the standard for faecal contamination control. This plug is the outcome of extensive research and development, resulting in a uniquely effective patented design that delivers industry leading results.

- The double flange design offers a dual barrier to prevent leakage. Any material that leaks past the first flange is captured in the cavity between the two flanges.
- Fast and easy to insert
- Highly effective faecal contamination control across varied stock types and conditions
- Proven to reduce contamination
- Inserted using the pneumatically assisted F4 Inserter or manually using the Two Flange Plug pusher
- Industry best practice

**AD1324-003 – Two Flange (Plastic)**

## TWO FLANGE PLUG - SOLUBLE

The Adept Soluble Two Flange Plug is the outcome of extensive research and development, resulting in a uniquely effective patented design that delivers industry leading results with no environmental impact or recovery cost. The plug is manufactured from food grade material that retains it structural integrity long enough to be effective before completely dissolving.

- ADSOL is Adepts proprietary water soluble technology, formulated from food grade components
- Environmentally responsible
- No requirement to recover after use
- Reduce foreign matter contamination in rendering by-products
- Fast and easy to insert
- Highly effective faecal contamination control across varied stock types and conditions

**AD1324-004 – Two Flange (Plastic)**

## F4 TWO FLANGE PLUG INSERTER

The pneumatically powered Adept F4 Inserter enables rapid insertion of the Adept Two Flange Plug with greatly reduced operator effort and accurate repeatable plug placement. Developed to maximize speed and consistency of plug insertion, resulting in significantly reduced contamination levels and less operator fatigue.

- Quick and easy loading and insertion of the Adept Two Flange Plug
- Reduced operator fatigue
- Effective on a range of stock types
- Attachment points provided for an optional balancer if required
- Compatible with both Soluble and Plastic Two Flange Plugs

**AD1503-810 – F4 Inserter**

CLIPS AND BUNGS

# DOUBLE FLANGE PLUG PUSHER

- Piston Grip Handle

**AD0142 - 060**

# SHEEP, LAMB AND CALF ANAL PLUG 42

- Sheep, lamb and calf anal plug 42
- 5000 plugs per carton
- Manufactured from renderable material

**AD0072-002**

# PLUG 42 PUSHER

- Anal plug 42 applicator
- Pistol Grip Handle

**AD0142-20**

# LAMB & SHEEP RODDING KNIFE

- Argus weasand rodding knife with run through guard

**VRK25L 240MM – (Left)**

**VRK25R 240MM – (Right)**

# SAFETY

## CHAPTER CONTENTS

# ARGUS SAFA CUT RESISTANT GLOVES

- Complies with EN388:2003 and EN420, level 5 cut resistance standards

**CLARG-SGS**          SMALL - YELLOW BAND

**CLARG-SGM**          MEDIUM - WHITE BAND

**CLARG-SGL**          LARGE - BROWN BAND

**CLARG-SGXL**          XLARGE - GREY BAND

**CLARG-SG2XL**          2XLARGE - BLUE BAND

**CLARG-SG3XL**          3XLARGE - GREEN BAND

# ARGUS F515 CUT RESISTANT GLOVES

Cutting gloves for butcher use, offering superior blade, cut abrasion and tear resistance
Flexible and soft even after laundering
- Stain and Shrink resistant
- Blue colour is easy to spot during processing
- Offers extra protection with extended cuff covers for wrist protection
- Level 5 cut resistance (EN388:2003)
- Food Contact safe (EU) No 10/2011
- Wash up to 82 DegC
- Dry at 65 DegC
- Avaliable in 6 different sizes

**CRG-F515-S**          F515 Cut resistant Glove Small - Red Band

**CRG-F515-M**          F515 Cut resistant Glove Medium - Green Band

**CRG-F515-L**          F515 Cut resistant Glove Large - Blue Band

**CRG-F515-XL**          F515 Cut resistant Glove XL - White Band

**CRG-F515-XXL**          F515 Cut resistant Glove XXL - Black Band

**CRG-F515-XXXL**  F515 Cut resistant Glove XXXL - Orange Band

# MESH GLOVES

Wilcoflex range is the only solution available in the market that allows the food industry not to use plastic tensioners on top of the gloves.

These gloves are approximately 20% lighter than other mesh gloves (thinner mesh wire diameter) and an operator who is wearing a glove 8 hours per day will feel the difference.

Integrated tensioners intop the glove for self-adjusted chainmail on the fingertips.

- Better dexterity
- 100% Stainless steel
- New spring fastening, more resistant
- Covered and protected spring system
- Left (GA) or right handed (DR)  glove
- NF EN 1082-1, NF EN 14328, NF EN 1811 + A1 and ISO 13999-1 compliant
- Eliminates the need for mesh support

| Size number | Colour of the disc | Size | |
|---|---|---|---|
| 2 | White | 7-7½ | S |
| 3 | Red | 8-8½ | M |
| 4 | Blue | 8-8½ | L |
| 5 | Yellow | 10 | XL |

**WIL-GME-M**   **Wilcoflex Shoulder Sleeve Medium**

**WIL-GME-L**   **Wilcoflex Shoulder Sleeve Large**

**WIL-GME-XL**  **Wilcoflex Shoulder Sleeve XL**

**WIL-LCG-S**   **Wilcoflex Glove Long Cuff Small**

**WIL-LCG-M**   **Wilcoflex Glove Long Cuff Medium**

**WIL-LCG-L**   **Wilcoflex Glove Long Cuff Large**

**WIL-RCG-L**   **Wilcoflex Glove Long Cuff Large Right Handed**

**WIL-LCG-XL**  **Wilcoflex Glove Long Cuff XL**

**WIL-LCG-XXL** **Wilcoflex Glove Long Cuff XXL**

# MESH GLOVES

**niroflex®**

Niroflex mesh safety products. Supplied by Europe's premium manufacturer of mesh safety equipment. Certified to eet the highest safety standards, CEN &UL certified

| SIZE | XXSMALL | XSMALL | SMALL | MEDIUM | LARGE | XLARGE | XXLARG |
|------|---------|--------|-------|--------|-------|--------|--------|
| SIZE NO. | 00 | 0 | 1 | 2 | 3 | 4 | 5 |
| COLOUR | Brown | Green | White | Red | Blue | Orange | Olive Green |

## N2000

With its patented metal clasp and its unmatched fit the niroflex 2000 stands for high wearing comfort and fatique-free working.

- Unique fit based on ergonomic design without mesh overflow at the fingertips.
- Easy handling and no need for spare parts like press buttons, buckles or replacement straps
- Easy cleaning without residue
- Patented metal clasp for easy and infinately adjustable fastening
- Strap is made from ring mesh
- High flexible enforcements for exceptional comfort and to keep the glove from sliding down the arm
- Ambidextrous
- Also available in a detectable version

niroflex 2000 chainmail gloves are approved in accordance to DIN EN 108201 / ISO 13999-1

**WRIST**

**7.5CM**

**22CM**

### WRIST LENGTH GLOVE

| | |
|---|---|
| N20000052 | XXSML |
| N2000052 | XSMALL |
| N2000152 | SMALL |
| N2000252 | MEDIUM |
| N2000352 | LARGE |
| N2000452 | XLARGE |
| N2000552 | XXLGE |
| N2000652 | 3XL |

### 7.5 CM EXTENDED CUFF GLOVE

| | |
|---|---|
| N2000SC02 | XSMALL |
| N2000SC12 | SMALL |
| N2000SC22 | MEDIUM |
| N2000SC32 | LARGE |
| N2000SC42 | XLARGE |

### 22 CM EXTENDED CUFF GLOVE

| | |
|---|---|
| N2000LC002 | XXSML |
| N2000LC02 | XSMALL |
| N2000LC12 | SMALL |
| N2000LC22 | MEDIUM |
| N2000LC32 | LARGE |
| N2000LC42 | XLARGE |
| N2000LC52 | XXLARGE |

### 22 CM EXTENDED CUFF (MAGNETIC GLOVE)

| | |
|---|---|
| N2000SC52 | SMALL |
| N2000SC62 | MEDIUM |
| N2000SC72 | LARGE |
| N2000SC82 | XLARGE |

## EASYFIT 19CM MESH GLOVE

- Five (5) finger mesh glove
- 19cm cuff length
- Ultra hygenic thermo elastomere plastic strap
- Flexible stiffener made of TPU (thermo plastic urethane) for best comfort
- High quality stainless steel mesh for extended durability
- Perfect fit due to ergonomic design
- Made to fit left or right hand, please specify'
- Easy strap replacement (no tools necessary)
- Barcode progressively introduced
- Serial number tag
- Designed and manufactured in Germany
- CE EN420, EN1082-1, & US FDA CFR 21

### 19CM CUFF

| | |
|---|---|
| NE19-1 | SMALL |
| NE19-2 | MEDIUM |
| NE19-3 | LARGE |
| NE19-4 | XLARGE |

### EASYFIT FULL ARM

| | |
|---|---|
| NE1211000001 | XSMALL |
| NE1211100001 | SMALL |
| NE1211200001 | MEDIUM |
| NW1211300001 | LARGE |
| NE1211400001 | XLARGE |
| NE1211500001 | XXLARGE |
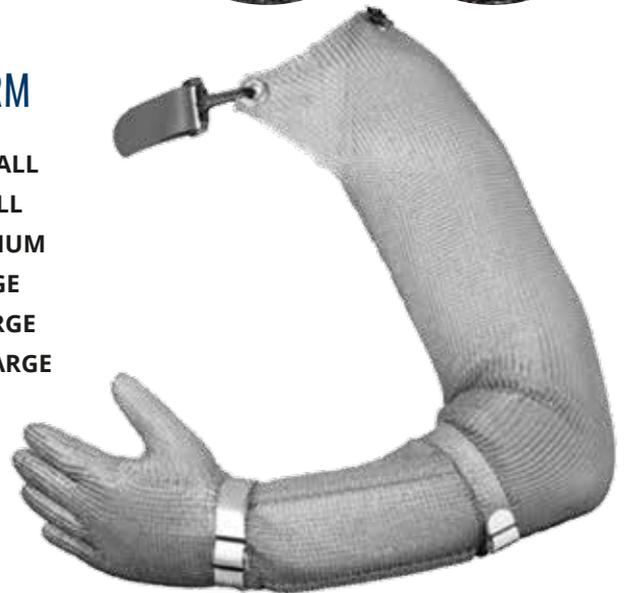
## MESH PRODUCT REPAIRS

### Full repair and reconstruction services for all mesh gloves and aprons

- All repairs guaranteed
- Quick turn around - usually overnight
- Gloves cleaned with MAF approved sanitizer
- Customised Solutions Available

## MESH GLOVE SUPPORTER

- Mesh Glove Supporter
- Enhances dexterity and user comfort

**NMESHSUPM WHITE**

**NMESHSUPBLUE BLUE**

## MESH APRON

- 100% Stainless steel fabrication
- 600mm long, 550mm wide
- 800mm long, 550mm wide
- Fitted with nylon strap food grade material

**N2000AP600CL   600cm**
**N2000AP8055    800cm**

**niroflex**®

## MESH BOLERO

- 100% Stainless steel fabrication
- 900mm long, 550mm wide
- 1000mm long, 650mm wide
- Fitted with nylon strap food grade material

**BOLERO55X90          55CM X 90CM**
**BOLERO65 X 100        65CM X 100CM**

**niroflex**®

## WORKTUFF SMART JACKET

- Ripstop Hi abrasion resistant fabric
- Day night compliant
- 5000 water column
- Long tail for additional warmth
- Huge pockets for gloves
- Reduced catch points
- SIZES:  S to 4XL +6XL

| | | |
|---|---|---|
| **Small** | **FB-S** | **125cm Chest** |
| **Medium** | **FB-M** | **130cm Chest** |
| **Large** | **FB-L** | **135cm Chest** |
| **X Large** | **FB-XL** | **140cm Chest** |
| **XX Large** | **FB-2XL** | **145cm Chest** |
| **XXXXX Large** | **FB-5XL** | **160cm Chest** |

## WORKTUFF BIB TROUSERS

- Ripstop Hi Abrasion resistant fabric
- Reflective tape
- 2 front zip pockets
- Side pockets
- Leg zips
- Adjustable straps

| | | |
|---|---|---|
| **Small** | **FB-S** | **115cm Waist** |
| **Medium** | **FB-M** | **120cm Waist** |
| **Large** | **FB-L** | **125cm Waist** |
| **X Large** | **FB-XL** | **130cm Waist** |
| **XX Large** | **FB-2XL** | **135cm Waist** |

## ARCTIC GRIP GLOVE

FlexiTog®

- Super warmth & flexible freezer glove with IFX™ technology to keep your hands and fingers warm in harsh conditions
- **EN388 & EN511 CERTIFIED** Health & Safety compliant
- Elasticated cuffs
- Goat leather palm – greater flexibility & durability
- Artery Guard – added protection from cuts & damage
- Hollowfibre insulation – traps more air, better warmth, no extra bulk.
- High quality fleece lined insulated freezer glove. Warm and flexible

| | | | |
|---|---|---|---|
| FG-XW-M | MEDIUM | FG-XW-XL | XLARGE |
| FG-XW-L | LARGE | FG-XW-2XL | 2XLARGE |

## 605 FREEZER GLOVE

FlexiTog®

- High quality fleece lined insulated freezer glove. Warm and flexible

| | |
|---|---|
| FG-XW-L | LARGE |
| FG-XW-XL | XLARGE |

## ACTIVE TOUCH GLOVE

FlexiTog®

- Glove provides protection from the cold, great grip and high dexterity. The thin but thermal design makes it great to wear in cool temperatures.
- Velcro Adjustable Cuff
- L/XL

| | | | |
|---|---|---|---|
| FG-AT-M | MEDIUM | FG-AT-XL | XLARGE |
| FG-AT-L | LARGE | FG-AT-2XL | 2XLARGE |

## ICE BREAKER THERMAL GLOVE

Work Tuff

- Two layer thermal glove with latex foam dipped palm suitable for coolstores and winter conditions
- S TO 2XL

| | |
|---|---|
| CG-S | SMALL |
| CG-M | MEDIUM |
| CG-L | LARGE |
| CG-XL | LARGE |
| G-2XL | 2XLARGE |

# FACE AND EYE SHIELDS

A medical grade visor; for use where protection from blood splatter, faeces or urine splash is required.

**Washing and care:** Wash in warm soapy water or plastic lens recommended cleaner.
**Do not use** materials likely to scratch surface.



- Full face shield without brow guard
- Thermoformed acetate visor 0.75mm
- High optical qualities
- Anti-fog coated lens/visor
- Wide adjustable headband/foam barrier
- Weight 0.74kg
- EN166, EN170 approved
- Suitable in the prevention of leptospirosis

**FLSHIELD 701**

- Full face shield with brow guard
- Increase protection from falling liquids
- Thermoformed acetate visor 0.75mm
- High optical qualities
- Anti-fog coated lens/visor
- Wide adjustable headband/foam barrier
- Weight 0.74kg
- EN166, EN170 approved
- Suitable in the prevention of leptospirosis

**FLSHIELD702**



- Replacement parts available on request

# FOOD PROCESSING MACHINERY

## CHAPTER CONTENTS

| MEAT | CORTEX C460 | CORTEX C560 |
|---|---|---|
| Weight | 150kg | 180kg |
| Height | 1000mm | 1000mm |
| Cutting Width | 430mm | 500mm |
| Width | 820mm | 920mm |
| Depth | 560mm | 560mm |
| Cutting Speed | 19m/min | 19m/min |
| Motor | Sew 0.75kw 230/400v 50/60Hz | |

*We have units suitable for fish also available with the same specifications*

Open top de-nuding machines, predominantly for hot beef (topsides/insides, silversides flats/outside flats, silverside eye/durello. Can be used with ICO Safety system.



| | CORTEX CB504 | CORTEX CB604 |
|---|---|---|
| Weight | 2750kg | 290kg |
| Height | 1350mm | 1320mm |
| Cutting Width | 500mm | 600mm |
| Width | 800mm | 900mm |
| Depth | 2350mm | 2350mm |
| Cutting Speed | 29m/min | 29m/min |
| Motor | Sew 1.1kw 3 phases 230/400v 50/60Hz | |

Conveyorized, for lamb back straps. Fantastic machine used for either hot or chilled oproduct. Used in the hotel and restaurant/food service industries for bonded eye fillets.



| POULTRY | CORTEX CBP496 |
|---|---|
| Weight | 210kg |
| Height | 700mm |
| Cutting Width | 430mm |
| Width | 1170mm |
| Depth | 1250mm |
| Cutting Speed | 19m/min |
| Motor | Sew 0.75kw 230/400v 50/60Hz |

**Automatic conveyor system available to return the processed product back into the hands of the operator**

With the machine positioned against a wall, you can save up to 50% space. A deflector plate is mounted up to the pressure rollers to guide the product back to the operator.
Can also be used for shaving thin slices of primals for kebab making.

**Cortex CBXXX** - Same as above, but outfeed conveyor is replaced with Integrated Product Return and the product is returned to the operator at the front of the machine. Space saver. Can also be used for shaving thin slices of primals for kebab making.

*\* Scale ice makers, slicers and fish skinning options are also available.*

# CORTEX JERKY SLICER

- Weight 330kg
- Height 1300mm
- Operational Width ca. 400mm
- Blade Diameter 300mm
- Max. throughput height max. 380mm
- Operational Width ca. 400mm
- Available distance grid
- For circular blades (mm) 6 – 7 – 8 – 9 – 10 - 11
- Belt Speed 18 m/min
- Motor 1.1kW
- Cutting direction Vertical

Circular blade cutting machine with special cutting geometry to slice thin slices from high, fresh meat pieces, e.g. for beef jerky, pork jerky, biltong, milanesa, escalope's, roulades etc.

**CB598**

**Other models available: CB798**
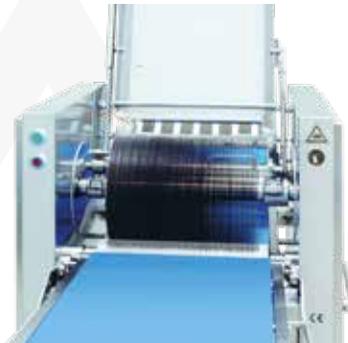
# CORTEX GYROS

- Weight 240kg
- Height 1190mm
- Width 910mm
- Cutting Width 430mm
- Cutting Speed 24mm /min
- Cutting Direction horizontally
- Blade Gap 0.5 -8mm infinitely adjustable other
- thicknesses upon request
- Max. throughput height 90mm
- Belt Speed 18 m/min
- Motor 0.75 kW

Smaller cutting width to gently cut high quality slices of meat for Doner and Gyros meat skewers and stir-fry dishes. The CB 496 has the option to add an integrated return system or a discharge conveyor. This model can also be modular linked for multi cut lines.

**CB496**

**Other models available.**

## FOODLOGISTIK DICR CLASSIC 96+



The Meat Specialist with big chamber - whether red meat or poultry, fresh or frozen, the unique 4-sided pre-compression guarantees the highest cutting quality.

- Strongest Dicer of its class - motor power of 2,6 kW with unmatched hydraulic performance
- Unbelievable cutting length - 45mm infinitely adjustable
- Hygiene door - the cut products cannot fall to the ground
- High throughput - up to 560 cuts per minute
- Extremely long grid blades
- Mobile on castors

**FMFO-99**

*Other models available*

## CROZZDICR CAPACITY 150



The Top Performer in meat processing - with enormous throughput rates of up to 4 tons per hour in continuous operation

- Fully automatic loading – huge infeed hopper
- Hydraulic lifting device for 200 litre trolleys or infeed conveyor belt
- Large LCD Display with touch screen, and 99 cutting programs
- Optimum product yield - automatic distribution of the remaining piece - reduces wastage
- Superior cutting quality for cubes and strips
  - optimum compaction of the meat through lateral pre-compression with double-hydraulic drive
  - adjustable longitudinal pre-compression depending on cutting product
  - separate working slice-cut knife drive with infinitely variable speed
  - accurate and precise cutting length adjustment - computer controlled

*Other models available*

# RAMON HYDRAULIC SAUSAGE FILLERS/STUFFERS

Established in 1957, TALLERES RAMON, S.L. has been a company specialised in designing and producing high quality European Meat-Processing Machinery.

- Low maintenance, designed for easy cleaning
- Single phase power option available. SC40 & SC50 3 phase only
- Standard cover and piston in aluminum (stainless
- steel optional)

**SC-13/20/25/30/40/50**

- Fixed Barrel (SC)
- Capacity: 13 to 50 litre
- Power: 0.55 to 1.47kW
- SC40 & SC50 cover and piston in stainless steel

# RAMON MINCER SUPERSTAR

- Bench mounted unit, 520mm high
- Totally manufactured in AISI 304 stainless steel.
- Compact and very robust design.
- Plates and knives included.
- Throat removable.
- Steel reducer in oil bath.
- Push hammer.
- Thermal motor protection.
- Hand protection in the tray according to CE.
- Suitable for all types of meats.
- Production: 800 kg/h.
- Three-phase motor power 3.5 HP/ 2.57 kW.
- Tray dimensions: 400x600x80 mm.
- Net Weight: 68 kg

**RAM5**

# RAMON MINCER P-32 / P-22

- Compact and robust design
- Stainless steel external body
- Helicoidal gear reduction unit, oversized design made of specially hardened and ground steel, immersed in an oil bath
- Large capacity stainless steel meat loading tray

**Options:**
- Unger 3: 1 pre-cutting plate, 1 plate 5mmØ and 1 knife (stainless steel)
- Single phase Motor (standard 3PH)
- Stainless Steel Enterprise
- P22: 300kg/hr   1.5HP
- P32: 425kg/hr   2.5HP
- Bench mounted unit, 490mm high
- Aluminum - Enterprise: equipped with 1 plate 5mmØ and 1 knife

**P22/P32**

## MINCER TOP-114

- Totally manufactured in AISI 304 stainless steel.
- Compact and very robust design.
- Plates and knives included.
- Throat removable.
- Steel reducer in oil bath.
- Push hammer.
- Thermal motor protection.
- Hand protection in the tray according to CE.
- Suitable for all types of meats.
- Production: 1,000 kg/h.
- Three-phase motor power: 5.5 HP/ 4.04 kW.
- Tray dimensions: 517x759x100 m

**TOP - 114**

## RAMON BOWL CUTTERS

- Stainless steel cast bowl
- Stainless steel cover
- Robust design to avoid vibrations
- Anti-noise cover included
- Equipped with electromagnetic safety brake
- Supplied with 3 knives
- Low maintenance
- Bowl speed 12 – 24 RPM
- Knife speed 1500 – 3000 RPM
- Power: 3.25 - 4HP (AS-20) to 16 - 22HP (AS-75)

20, 30, 40 & 75 litre capacities
Equipped standard with 3 knives

**Options:**
- Head with 6 knives
- Thermometer (standard on AS-40 & 75)
- Discharger on AS-75

**AS-20 / 30 / 40 / 75**

# FREUND CIRCULAR CUTTING/VACUUM SYSTEM

Product development and design expertise have placed FREUND among the world leaders in slaughtering and cutting technology.

**Disc Knife Technology**
- Practically loss-free cuts in primal cutting and portioning for splitting meat on the bone
- Higher yield: virtually no bone-dust
- Improved hygiene results in extended shelf life
- Extremely long blade life (no wear of saw blades)
- High volume of cuts possible before re-sharpening of micro-toothed blade – savings on bandsaw blades
- Hygienic and space saving design with robust worm and wheel gear-motor
- Numerous models for various installations (stationary, robots, automated machines, semi-automated plants) and applications available
- Replace the primal cuts of your first bandsaw with clean cuts from the Freund disc knife; without the need to redesign the complete cutting line

# FREUND PRIMAL CUTTER

- For cutting carcasses traveling on a conveyor belt
- Manual or electric gear-motor for lifting blade 300mm above belt
- Space saving, suspended installation from overhead construction
- 750mm (30") diameter micro-toothed blade
- 1.8kW (2.5HP) gear-motor

*A Moveable Primal Cutter unit is available with horizontal movement for semi or fully automated systems*

# FREUND TABLE VERSION

**Disk Knife Table Version fixed to a table with integrated rollers**
- Compact unit to be installed in front of a lamb or sheep cutting line
- One man operation (similar to a table bandsaw)
- Capacity up to 240 lamb carcasses (5 cuts) per hour (4 per minute) or 320 pig sides per hour (2 cuts) or 160 per hour with 3 cuts
- Simple and easy installation and start up.

# FREUND VACUUM SYSTEM

**FREUND**

**BEEF – LAMB – PORK - POULTRY**
**For the removal of spinal cord, brain, remains of fat and poultry lungs by vacuum**

The vacuum system VSS can be assembled from individual components tosuit specific applications and building conditions

**The vacuum system VSS generally consists of:**
· Stainless steel vacuum tank: volume options 110, 220 or 330 litre
· Conical tank with self opening drain trap
· Connection for 38 and 45mm hoses
· Handpieces available for different applications
· Highly flexible hoses for handpieces
· Specifically designed vacuum pump
· Stainless steel separator can (between vacuum tank and
· pump) installed to protect the pump from ingested material
· Reinforced hoses between the tank – separator can – pump
· Fixed installation or supplied on a trolley for mobile applications
· Lid with holder and additional safety slam down prevention
· Hose connectors separate on the tank – not on the lid
· Hygienic design

# INJECT STAR MASSAGE SYSTEM



Massaging systems from Inject Star are worldwide known for highest
quality, easy and intuitive operation as well as high quality final products.
The horizontal massaging units from Inject Star have been designed
considering the same principles and represent itself at the actual state of the art. Thanks to the wave-like
motion the products are moved over the curved fin in  a very gentle way, which enables the processing of
almost all kinds of meat with and without bones. Additionally, the massaging units from Inject Star can be
perfectly adapted to the individual and product-specific requirement as well as to the desired production
volumina.

**MASSAGING SYSTEMS ES-2200**

| | |
|---|---|
| **Dimensions** | 2456 x 1804 x 1810mm |
| **Required Room Height** | 1900mm |
| **Net Weight** | 1150kg |
| **Container Volume** | 2200 l |
| **Massaging Capacity** | 990kg |
| **Rotational Speed (Continuously adjustable)** | 1-9 rpm |
| **Number of Fins** | 1 |
| **Vacuum Pump** | 1.1 kW |
| **Drive Motor** | 2.2 kW |
| **Total Power Requirements** | 3.4 kW |



# INJECT STAR MEAT INJECTOR



The requirements on machines for injection of fish and fresh meat increase
staedily. Expected is not only fulfilment of highest hygenic standards during
the production process but also the technological adaption to product
specific details. This is due to the different and sensitive structure of fish and fresh meat compared to other
products. Therefore a particularly gentle treatment is required. The injectors from Inject star designed for the
injection of fish and fresh meat without bones comply with these requirements and guarantee uniform results
at most precisely defineable injection rates. This results in high quality fish and fresh meat specialties,
produced environmental-friendly and in a vey gentle way

| **INJECTORS** | **IS-300-60** |
|---|---|
| **Dimensions** | 1703 x 912 x 1950mm |
| **Net Weight** | 300kg |
| **Capacity Fish** | 750 kg/h |
| **Capacity Fresh Meat** | 2600 kg/h |
| **Injection Rate** | Up to 30% |
| **Pump Pressure** | 1.0-2.5 bar |

*Other models available on request*

## INJECT STAR MEAT RECOVERY WITH BONE BREAKER

- bone breaker version "on top" or "stand alone"
- soft separator
- charging equipment
- capacities up to max. 1.500 kg/h
- processing of red meat bones
- touch screen computer control
- with 2 mm or 8 mm hole filter (depending on model)
- cleaning trolley
- hygienic design
- fulfilment of highest safety standards

**P-60/150-S**

## TWO-ROLL DEHAIRING MACHINE JWE DM 82

The JWE DM 82 is a two-roll dehairing machine for up to 200 pigs an hour.

**SPECIFICATIONS:**
- Automatically operating
- Machine body steel construction stainless steel
- Closed ejection flap, separating the dirty area from clean area
- Dehairing roll Ø 700mm is equipped with JWE dehairing rubber beater with special metal elements
- Dehairing roll Ø 400mm is equipped with slightly bent JWE dehairing beaters
- Retainer ribs for dehairing pigs weighing more than 25kg

**OPTIONS:**

**Singeing:**
The optional singeing with 12 installed gas burners can be used with:
- Natural Gas
- Propane Gas

**Bristle Conveyor:**
In a scalding and dehairing combination with two two-roll dehairing machines a bristle conveyor is installed. The conveyor automatically transports bristles and claws to the font.

*\*Various other options available, please contact us for further details*

## BAADER 600

A squeezing belt feeds the product to a perforated drum and presses the soft components through the holes of the drum. The solid components remain outside the drum. The ratio between yield and quality can be influenced by means of adjusting the pressure roller. BAADER guarantees the highest yield and superior quality.

A variety of raw products can be refined using this method.
· Desinewing from red meat
· Desinewing from poultry
· Mince recovery from fish
· Puree and juice recovery from fruit and vegetables
· Depacking of products and their contents

Customer Benefits:
· Rollers for an easy, flexible moving
· Adjustable pressure settings
· Easy and time-saving cleaning
· E-polished surface



### RANGE OPTIONS



**Top Feed Tray/Sensor**

**Top Feed Tray/ Pipe Feed**

**Top Feed Tray/ Pipe Feed/Sensor**

**Tiltable Product Tray/Timer**

**Hopper**

**Hopper/Sensor**

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