



## PSV BONE BANDSAW

Durable stainless steel, pedestal-mounted saw for cutting fresh or frozen meat. It offers adjustable blade tension, easy cleaning, and precise slicing—built for reliable performance in any food processing setting.

✓ On display - FoodPro 2026



## PSV BRINE PUMP

This brine pump features a self-priming mechanism that ensures a constant flow rate of 750 litres per hour. With its all stainless steel bodywork, the pump is not only durable but also easy to clean.

✓ Indent item - preorder required



## AUTOMATIC BURGER FORMING MACHINE

Stainless steel unit capable of producing up to 2,000 burgers per hour, featuring easy clean removable components, automatic ejector wire cleaning, and customisable options to suit different production needs.

✓ Indent item - preorder required

GASER  
IGS-SSA  
BFM



## TALSA FMTA- FP30

## TALSA AUTOMATIC HYDRAULIC PISTON FILLER

The Talsa Automatic Hydraulic Piston Filler is a compact filling and stuffing machine with digital portion control, delivering consistent portions with minimal waste.

- ✓ 30 Litre Barrel
- ✓ Automatic Casing Holder
- ✓ Automatic Portioning
- ✓ Large Touchscreen
- ✓ Digital Nozzle Twisting
- ✓ AISI 304 Stainless Steel
- ✓ On display FoodPro 2026



## PLUSVAC 20 VACUUM SEALING MACHINE

Powerful, single-phase vacuum packing machine with a 405mm sealing bar and 430 x 505 x 175mm chamber. Featuring a double sealing seam it's ideal for butchers, caterers, supermarkets and restaurants.

✓ In stock - Auckland, NZ

KOMET  
FMKO-PVA  
C20-A



## RC30 LARGE HAND TOOL

Ergonomic rear pistol-grip hand tool designed for efficient beef hock and horn removal, featuring a spring balancer for versatility and an anti-tie-down safety system for secure operation.

✓ Indent item - preorder required

ARGUS  
RC30-1112



## AK RAMON SAUSAGE FILLER

Featuring a 25L capacity, it includes a speed regulator, pressure gauge, and automatic piston decompression to prevent leakage. This filler ensures easy cleaning, and effortless mobility with its built-in wheels.

✓ Indent item - preorder required

AK RAMON  
SC-25STAR

All prices quoted exclude GST and shipping costs



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## CORTEX GYROS MACHINE

**NOCK  
CB496**

High-performance 3-phase gyros machine with 430 mm cutting width, 90 mm max height, and adjustable blade gap from 0.5–8 mm. Perfect for efficient, precise meat and bacon processing.

✓ On display - FoodPro 2026



## VLIESEX MEMBRANE SKINNER

**NOCK  
V460N**

High-performance industrial membrane skinner with a 430 mm cutting width and 44 m/min speed, designed for efficient, precise meat processing with minimal waste and enhanced hygiene features.

✓ On display - FoodPro 2026



## CORTEX KEBAB MACHINE

**NOCK  
CB503**

High-performance 3-phase kebab machine with 500 mm cutting width, 90 mm max height, and 0.5–8 mm adjustable blade gap. Designed for efficient processing of veal, beef, turkey breast, and lamb.

✓ On display - FoodPro 2026

## INJECT STAR INJECTOR

The Inject Star IS400 Injector is a high-performance, computer-controlled brine injector designed for brine injection of red meat, poultry, fish, and seafood.

Equipped with a crank drive system, rotary pump, and 25-needle (50 N) setup, it delivers consistent, efficient injection results for superior product quality and yield.

- ✓ Crank Drive
- ✓ 3 Phase
- ✓ Computer Control
- ✓ Rotary Pump
- ✓ 25 Needle Tools (50N)
- ✓ On display - FoodPro 2026

## INJECT STAR IS400



## MAUTING SMOKING CHAMBER JUNIOR

**MAUTING  
FMAU-UKM  
JUNIOR**

Compact smoke oven for hot & cold smoking, delivering uniform quality with minimal weight loss. 10.8 kW power, 620 × 800 × 1,780 mm size, and convenient water/exhaust connections.

✓ On display - FoodPro 2026



## BILTONG DRYING BOX

**MAUTING  
FMAU-  
KMS**

Professional drying chamber for biltong and similar products, operating up to 50°C with a 100 kg capacity. Features UV-C sterilisation, variable airflow, fresh air filtration, and data archiving via VisuNet.

✓ On display - FoodPro 2026



## PSV MEAT CHOPPER MIXER

**PSV  
FMPSV-DRC  
HM100L**

High-performance 3-phase mixer/mincer with 100 L capacity, handling up to 1,000 kg/h. It features automatic chopping & mixing programs and variable speed, ideal for efficient, meat processing.

✓ Indent item - preorder required

All prices quoted exclude GST and shipping costs



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**BUTCHERS'  
EQUIPMENT**