



Gyros power knife



The easiest way to prepare gyros souvlaki and sandwiches now fits comfortably in the palm of your hand. The **electrical gyros knife**, *Bettcher Industries Whizard Power Knife*, is engineered for maximum comfort as well as productivity- allowing you to process gyros, safer and faster.

A simple glide across the cone of meat cuts longer, thinner slices of gyros, consistent in quality and thickness that can be accurately regulated. The effortless operation of the **electrical gyros knife** offers your enterprise a definite advantage since it will reduce the operator's hand muscle fatigue and cutting times, increasing productivity and sales.

Characteristics:

- Reduces cutting times & increases sales
- Accurately regulates the thickness of the gyros slices
- Easy to use, sharpen & clean
- Safety shut-off feature
- Requires no change in your company's facility structure



Automatic batter/breading system



The **Automatic Batter/Breading system** is a versatile machine that drastically reduces the amount of labor and human interaction required to perform battering and breading. The system is manufactured from stainless materials, plastic ABS and Delrin, specifically designed for food contact and is awarded with the conformity certificate of the European Union CE. Its structure is simple in order to be easily disassembled again while its cleaning can be done with no fuss or the use of special tools.

ABB's fast speed and small size is the perfect solution for the time consuming and labor intensive battering and breading process that enterprises with limited space face. The innovative automatic batter/breading system can be used on a variety of applications including, vegetables (onion rings, mushrooms, etc.), seafood (shrimps, fish fillets & nuggets) as well as meat (steaks, schnitzels, pork chops, etc.) and poultry.

Advantages:

- Reduce labor by 70%
- Save up to 40% over the cost of pre-breaded
- Create freshly breaded products with your own signature flavor
- Uniform breading

Hamburger forming system

La Minerva's automatic hamburger-forming system has a high productive capacity - up to 2.100 pieces per hour - that allows better organization of work and increased efficiency.

It's manufactured from AISI 304 stainless steel and anodized aluminium with a sturdy, removable, transparent display window made of shockproof methacrylate.

The **automatic hamburger-forming system** is fast, low-noise, safe, reliable, compact and easy to maintain. Simply feed the container with mince and automatically produce burgers and meatballs of the desired weight. Its exit-film will place the final product on the desired packing or further processing point.



Characteristics:

- Automatically forms 2.100 burgers and meatballs per hour
- Thickness may be easily adjusted to obtain the desired weight
- Easy to disassemble for cleaning all the parts in contact with food
- Manufactured in conformity with CE hygiene and safety regulations

Refrigerated mincers

La Minerva's refrigerated mincer can help your enterprise overcome the usual problems in the particular processing field such as hygiene, the creation of bacteria, discolouration and the fast deterioration of the meat's appearance which lead to dissatisfied customers.

The AISI 304 stainless steel structure is of premium quality and provides the highest hygiene in respect to the HACCP methodology. Functional, reliable and always ready to be used, the refrigerated mincer will increase the marketability of mince meat by maintaining its taste and appearance unaltered for longer periods of time.



Characteristics:

- AISI 304 stainless steel structure
- Ventilated motor for non-stop use
- Easy to clean & sanitize
- Compliance with CE regulations on hygiene and safety
- Ideal for butcheries and small food processing units
- Available in two types: 22 & 32

Slicing/skinning systems

Grasselli designs and develops **slicing & skinning systems** unique in quality and effectiveness that can satisfy even the most demanding enterprising needs.

Grasselli offers a complete series of semi-automatic and automatic skinners, membrane skinners as well as meat, poultry and fish slicing and skinning systems that are characterized by:



- Cutting precision (millimeter accuracy)
- Increased production rates
- Reliable functionality even under the most hazardous conditions
- Safety & hygiene of the highest quality and in compliance with CE and USDA regulations
- Modern design, ergonomics and robustness
- Quick and easy to use, service & clean

Tomato slicing system



The exceptional **electrical tomato slicing system** produces 'clean' and uniform slices every time, even from the ripest soft tomatoes. The high-speed stainless steel blades slice tomatoes, lemons, kiwi even mozzarella, accurately with minimum pressure... Fast!

It's the *sole professional electrical tomato slicing system* available in the industry and comes complete with stainless steel wash guard for safe cleaning of the blade assembly.

Characteristics:

- Reduces cutting time
- Produces perfect slices and higher yields
- Easy to clean stainless steel and aluminum construction
- Additional blade and pusher assemblies can be purchased separately for greater flexibility