



PRODUCT CATALOGUE

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details on our website.*



AIRLESS
RECORD

La Minerva Airless Record Vacuum Packers are the perfect accessory in any commercial kitchen.

Available in a vast array of sizes from benchtop models to floor standing machines on wheels.

Made in Italy from the finest quality materials and durability.




MADE IN ITALY

BY
 **MINERVA**
OMEGA
GROUP

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What do the symbols mean?

HC Heavy Duty Continuous

M Medium Duty

B Belt drive

G Gear drive

S Semi Automatic

D Direct drive

H Heavy Duty

L Light Duty

C Chain drive

M Manual

A Fully Automatic

H Hand Powered

12 months warranty on all new equipment (unless stated otherwise) All electrical equipment is single phase 240V unless otherwise stated

Slicers

Belt Driven Slicers



GPR Series Slicers Ⓜ Ⓑ Ⓛ

The GPR range of gravity feed slicers offer precision slicing for caterers, restaurants, small/medium kitchens.

All the GPR series feature:

- Stainless steel and anodised aluminium construction to resist corrosion
- Designed for light to moderate workload environments
- Low voltage switching
- NVR*

- Built-in blade sharpener
- Blade ring guard
- Adjustable slice thickness up to 15mm
- Blade diameter: 220mm, 250mm, 300mm
- Safety cutout switches for motor overload
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning (GPR300 only)



Redline Slicers ⒸⒺ Ⓜ Ⓑ Ⓛ

Red Line encompasses all the technology of a professional Berkel meat slicer in a compact unit. This professional electric slicer is elegant and lightweight and is made of a special aluminium alloy.

- Blade diameter: 250mm or 300mm
- Special aluminium alloy structure
- Adjustable slice thickness up to 12mm
- Built-in blade sharpener
- Extremely compact in size
- NVR*

- Food grade aluminium blade cover
- Chromed steel blade with professional profile reduces waste and ensures even slices
- Professional motor for amazing results
- Fixed blade guard for safe cleaning
- Professional push-button panel with LED indicators
- Removable meat carriage for easy cleaning
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- CE approved



VS Slicers ⒸⒺ Ⓜ Ⓑ Ⓛ

Professional belt-driven gravity feed compact slicers are ideal for small shops and restaurants, caterers, small/medium kitchens.

- Manufactured in anodised aluminium and stainless steel
- Constructed for easy and fast cleaning
- Adjustable slice thickness up to 14mm
- Blade cover and meat carriage can be removed
- NVR*

- Blade ring guard
- Manual carriage
- Built in blade sharpener
- Blade diameter: 250mm, 300mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- CE approved



BEG30/35 Black Series Slicers

The BEG30/35 slicers are belt-driven, heavy duty slicers ideal for busy commercial kitchens.

- Built-in blade sharpener
- Adjustable slice thickness up to 14mm
- Forced ventilation to motor
- NVR*

- Blade ring guard
- Blade diameter: 300mm, 350mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Large meat tray
- CE approved



IX Series “Smarty” Slicers

The IX Series “Smarty” gravity feed manual slicers are heavy duty machines designed for slicing a range of meat products. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.

- Big receiving plate permits greater freedom in slice accumulation
- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids
- Blade diameter: 250mm, 300mm, 350mm
- Adjustable slice thickness up to 16mm

- Built-in blade sharpener
- Forced ventilation to motor
- Belt driven blade uses super-quiet Poly-V drive belt
- Full-shield blade ring guard for operator safety
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed (350IX), tilted (250IX, 300IX) for cleaning
- NVR*
- CE approved

*NVR – No Voltage Release. This safety feature will engage if there is an interruption to the power supply. The machine will not automatically restart once the power is restored. The machine can be re-set by pushing the ON/OFF button.



The Brice Service Advantage

Brice Australia is proud of its products and backs each one with a nationwide service and maintenance network of trained, knowledgeable technicians and factory-original spare parts. Service centres in each State can comprehensively support Avery, Bron Coucke, Celme, FAMA, LaMinerva, Mainca, Manconi, Omas, Scharfen, Tecnovac and Ubert.

Gear Driven Slicers



SLC300/330/350 Slicers

The SLC300/330/350 gear driven slicers take the hard work out of slicing and are perfect for medium to large sized kitchens, restaurants, delicatessens or catering businesses.

- Manufactured in stainless steel and anodised aluminium
- Adjustable slice thickness up to 15mm
- Integrated and removable sharpening device
- Low voltage switches - safe for operator - safety cutout switches on centre plate
- Fully-guarded blade and meat tray

- Gear-driven blade, Blade diameters: 300mm, 330mm & 350mm available
- Removable product carriage when the slice thickness control is set to zero
- Blade ring guard
- Large product holder
- NVR*
- CE approved.



PEG313/350 Platinum Series Slicers

The PEG313 and PEG 350 gear driven slicers take the hard work out of slicing and are perfect for medium to large sized kitchens, restaurants, delicatessens or catering businesses.

- Manufactured in stainless steel and anodised aluminium
- Constructed for easy cleaning
- Adjustable slice thickness up to 14mm
- Integrated and removable sharpening device
- Centre plate fitted with a low voltage safety switch

- Gear-driven blade, Blade diameter: 313mm, 350mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade ring guard
- Superglide feature
- Detachable stainless steel last slice device
- NVR*
- CE approved.



MAN330IK Slicer

The 330IK manual, gear-driven gravity feed slicer is ideal for restaurants, caterers, medium/large kitchens and delicatessens.

- Manufactured in stainless steel and anodised aluminium
- Gear-driven blade
- Adjustable slice thickness up to 24mm
- Built-in blade sharpener
- Fan-Cooled Motor
- NVR*
- Fully guarded blade and meat tray

- Blade diameter: 330mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is tilted for cleaning
- Also available in a semi-auto version (IKSA)
- Also available MAN330IK-ABEF - Carriage with self-locking clamping device and removable aluminium LSD
- Optional extras: Raised edge blade for cheese; Stainless steel sneeze guard
- CE approved

Vertical Slicers



BEM “Black Edition” Series Belt Driven Slicer

The BEM “Black Edition” Series slicers have been designed for commercial use. The meat press arm, mounted on a liftable double plate, allows slicing of all meats, and is especially suited for slicing fresh meat.

The BEM Series can withstand the stress of a continual work cycle in restaurants, delicatessens and butcher shops.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids
- Adjustable slice thickness up to 22mm

- Integrated and removable sharpening device
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Forced ventilation to motor
- Blade diameter: 350mm, 370mm
- Blade ring guard
- Low voltage switching
- NVR*
- CE approved.



H Series Gear Driven Slicer

The H Series flatbed slicer has been designed for heavy duty commercial use. The meat press arm, mounted on a liftable double plate, allows slicing of all meats, and is especially suited for slicing fresh meat.

- Manufactured in stainless steel and anodised aluminium with large capacity meat table
- Adjustable slice thickness up to 14mm (Option 6 slices up to 25mm)
- Built-in blade sharpener
- Forced ventilation to motor

- Safety cutout switch for blade cover
- Blade diameter: 250mm, 300mm, 350mm, 370mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade removal system is available as an optional extra
- Low voltage switching, NVR*
- Blade ring guard
- Superglide feature
- CE approved



300VX-BV & 370VX-BV Plus Slicers

The VX-BV gravity feed manual slicers are heavy duty machines designed for slicing a range of meat products. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.

- Big receiving plate permits greater freedom in slice accumulation
- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids
- Blade diameter: 300 (VX-BV) and 370 (VX-BV Plus)
- Built-in blade sharpener

- Adjustable slice thickness up to 16mm (VX-BV) and up to 24mm (VX-BV Plus)
- Forced ventilation to motor
- Full-shield blade ring guard for operator safety
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- NVR*
- CE approved

Vertical Slicers



L Series Gear Driven Slicer

The L Series Flatbed slicer has been designed especially for slicing cured meats of all kinds, and copes particularly well with larger portions. With its large capacity meat table, the versatile L Series can handle any cured meat product, no matter how big the piece.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids
- Adjustable slice thickness up to 14mm
- Built-in blade sharpener
- Forced ventilation to motor
- Blade diameter: 300mm, 350mm, 370mm
- Safety cutout switch for blade cover

- Gear driven blade
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Semi automatic version available - only in 350mm
- Blade removal system is available as an optional extra
- Low voltage switching
- Blade ring guard
- NVR*
- Superglide feature
- CE approved



MAN370VKBV Gear Driven Slicers

The MAN370VKBV is a heavy duty slicer with a large slicing capacity, perfect for bacon and fresh meats. The powerful motor and gear-driven blade mean the MAN370VKBV can operate in even the busiest high-volume delicatessen or butchers.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids
- Adjustable slice thickness up to 24mm
- Built-in dual action blade sharpening device

- Safety switch on centreplate
- Blade ring guard
- Blade diameter: 370mm
- Forced ventilation to motor
- Generously sized meat tray can handle whole sides of bacon
- Smooth double-action movement reduces slicing effort
- CE approved.

Remove a slicer blade safely!

We've got a great factory-fit option for many of our slicers – The Quick Blade Removal Tool. This clever but simple-to-operate mechanical device safely removes slicer blades for cleaning. It completely shields the blade to guard against blade damage or operator injury. Talk to your Brice representative to find out more.



Semi-Automatic Slicers



GLM300 Belt Driven Slicer

The GLM300 belt-driven food slicer has been designed for high volume use in larger restaurants, supermarkets and delicatessens. The automatic carriage return feature makes for fast slicing in the busiest environment.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids
- Variable stroke length for carriage
- Adjustable slice thickness up to 14mm
- Safety switch on centreplate
- Built-in blade sharpener

- Low voltage switches
- Forced ventilation to motor
- A simple knob allows the slicer to be switched between automatic and manual operation
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade diameter: 300mm
- Blade ring guard
- NVR*
- CE approved



330IKSA Gear Driven Slicer

The 330IKSA semi-auto gear-driven slicer is a heavy duty machine designed for high volume use in supermarkets and deli's.

- Manufactured in stainless steel and anodised aluminium
- Ergonomic, low-profile chassis
- Adjustable slice thickness up to 24mm
- Built-in blade sharpener
- Auto-off feature for extra safety – optional
- Two independent motors – blade motor fan-cooled and carriage motor fully sealed
- Brushless motor carriage drive for smooth carriage movement
- Blade ring guard

- Three programmable stroke length and stroke speed settings for maximum flexibility. Up to 50 slices per minute.
- Can be switched to manual operation
- Blade diameter: 330mm
- Slice counter
- NVR*
- Mechanical safety interlock to prevent the blade being exposed when the carriage is tilted for cleaning
- Optional extras: Raised edge blade for cheese; Stainless steel sneeze guard
- CE approved

What do the symbols mean?



Heavy Duty Continuous



Medium Duty



Belt drive



Gear drive



Semi Automatic



Direct drive



Heavy Duty



Light Duty



Chain drive



Manual



Fully Automatic



Hand Powered

Semi-Automatic Slicers



CX Series Gear Driven Slicer

The CX Series of semi-automatic slicers are gear driven, heavy duty machines that take the hard work out of slicing. An ideal slicer for hotels restaurants, caterers, medium/large kitchens and delicatessens.

- Variable stroke length for carriage – 45-100 slices per minute
- Two independent fan-cooled motors
- Low voltage switches
- Adjustable slice thickness up to 14mm
- Built-in blade sharpener

- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Can be switched to manual operation
- Blade diameter: 300mm, 350mm
- Blade removal device available as an option.
- Blade ring guard
- Safety switch on centreplate
- NVR*
- CE approved



CX35E Opt92 Slicer

The CX35E Opt92 semi-automatic slicer is a gear driven, heavy duty machine that takes the hard work out of slicing. Built-in scale with programmable portion control.

- Variable stroke length for carriage – 45-100 slices per minute
- 4 main mode functions: slicing by selected slice count; slicing by selected slice count in repeat cycle; slicing by selected weight; slicing by selected weight in repeat cycle
- Two independent fan-cooled motors
- Low voltage switches

- Adjustable slice thickness up to 14mm
- Built-in blade sharpener
- Can be switched to manual operation
- Blade removal device available as an option
- Blade ring guard
- Safety cutout switches for blade operation and blade cover
- Teflon coating available
- NVR*
- CE approved



Brice annual Support Agreement

Keep your equipment operating at peak efficiency by signing up for an annual Support Agreement. Covering a large range of food processing equipment and scales, there is a level of cover to suit all businesses – large or small and you can choose from terms of 1-5 years. From two onsite visits annually in our basic cover through to full premium cover which includes all parts and labour at no additional charge. Contact your nearest Brice office and ask for a brochure outlining all the details.

Fully-Automatic Slicers

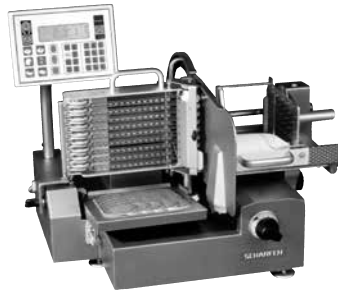


VA2000 Automatic Slicer

The VA2000 food slicer is fully automatic, programmable, fast, clean and efficient. Ideal for large kitchens, delicatessens and processed meat works. This machine slices, collects, stacks or shingles products, all in one operation. Pre-programmable push button operation. All components coming in contact with the product being sliced are manufactured in stainless steel, the ultimate in food safety.

- Combined End Piece Holder and Meat Comb to reduce waste
- Fully automatic slicing and stacking operations
- Programmable slicing, stacking and shingling operations

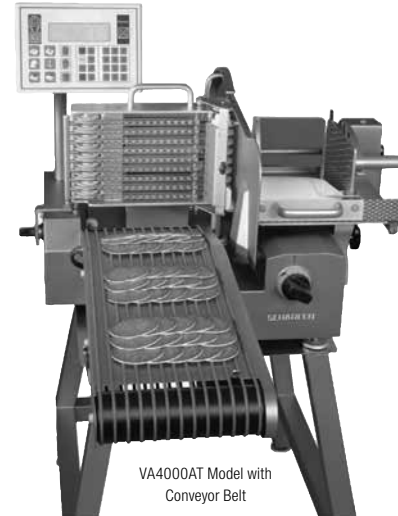
- Machine can be programmed for unattended operation
- Detachable sharpening device
- Adjustable slice thickness up to 10mm
- Gear Driven blade for maximum power
- Chain Driven meat carriage
- High performance fan-cooled motor for increased efficiency
- Separate push-button ON, OFF and START switches for safety
- Teflon blade available as an optional extra
- Blade ring guard
- CE approved



VA4000 Automatic Slicer

The VA4000 food slicer is fully automatic, programmable, fast, clean and efficient. Ideal for large kitchens, delicatessens and processed meat works. This machine slices, collects, stacks or shingles products, all in one operation. Depending on the product width, two or more pieces may be loaded on the meat table for one slice operation, increasing productivity. All components coming in contact with the product being sliced are manufactured in stainless steel, the ultimate in food safety.

- Combined End Piece Holder and Meat Comb to reduce waste
- Fully automatic slicing and stacking operations
- Programmable slicing, stacking and shingling operations – Up to 99 PLU's
- Machine can be programmed for unattended operation
- Detachable sharpening device
- Adjustable slice thickness up to 10mm
- Chain Driven meat carriage
- High performance fan-cooled motor for increased efficiency
- Separate push-button ON, OFF and START switches for safety
- A range of optional components, including conveyors, are available.
- VA4000 Optional extras: 530mm meat tray; 600mm meat tray
- VA4000AT Optional extras: 1500mm conveyor
- VA4000AT can be ordered without stand
- CE approved



VA4000AT Model with
Conveyor Belt

Traditional Vintage Style Slicers



B116A Semi-Auto Flywheel Slicer

The B116A is a high precision semi-auto slicer perfect for producing very thin slices of hams and cured meats. This slicer is hand operated in manual mode but is complimented by a semi-auto function for volume slicing.

- Precise slice thickness from 0-7mm
- Extra large 370mm blade perfect for slicing bacon
- Removable coverplate for ease of cleaning
- Electronic slice thickness adjustment to hundredths of a mm

- Automatic blade protection - protect the unguarded part of the blade
- Built-in blade sharpener that sharpens and hones at the same time
- Optional extra – Vintage style stand, flower design wheel, available in red or black
- CE Approved



LV300 Flywheel Slicer

The LV300 Slicer is an unpowered hand operated precision slicer.

- Quality vintage style unpowered slicer with 300mm blade.
- Constructed from aluminium, stainless steel with a high gloss enamel finish.
- Fully incorporated sharpening device and blade ring guard
- Slice thickness: 0-1.5mm
- Removable carriage plate and receiving tray
- Removable stainless steel slice deflector.

- Colours available:
- Dark Red (RAL3003),
Black, Ivory
- Options: High gloss enamel vintage style stand.
- Receding feet.



LH319 Flywheel Slicer

The LH319 Heritage Flywheel Slicer is an unpowered hand operated precision slicer.

- Quality vintage style unpowered slicer with 319mm blade.
- Constructed from aluminium, stainless steel with a high gloss enamel finish.
- Fully incorporated sharpening device and blade ring guard
- Slice thickness: 0-1.5mm
- Removable carriage plate and receiving tray.
- Removable stainless steel slice deflector.

- Sliding blade ring guard for easy cleaning.
- Foldable handle on flywheel.
- Colours available: Dark Red/ Gold, Black/Silver, Ivory/Green
- Options: High gloss enamel vintage style stand.
- Receding feet.



LH319 Heritage on Stand

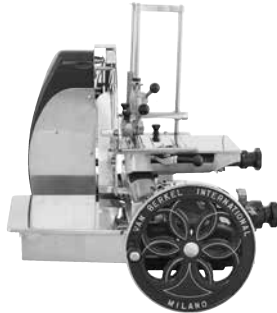


Volano B114 Flywheel Slicer

The Volano B114 is a hand-powered traditional flywheel slicer.

- Constructed from aluminium and stainless steel with a high gloss red or black finish
- Precise slice thickness from 0-1.5mm
- 319mm Blade
- Standard colours available: Red or Black
- Fully incorporated sharpening device
- Blade ring guard

- Unpowered
- Optional extra – Vintage style stand
- CE Approved

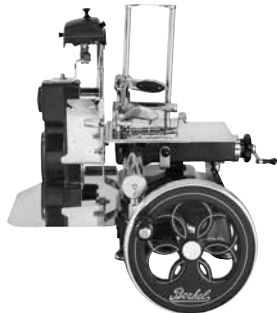


Volano B116 Flywheel Slicer

The Volano B116 is a hand-powered traditional flywheel slicer.

- Constructed from aluminium and stainless steel with a high gloss red or black finish
- Precise slice thickness from 0-4mm
- 370mm Blade
- Standard colours available: Red or Black
- Fully incorporated sharpening device
- Blade ring guard

- Unpowered
- Optional extra – Vintage style stand
- CE Approved

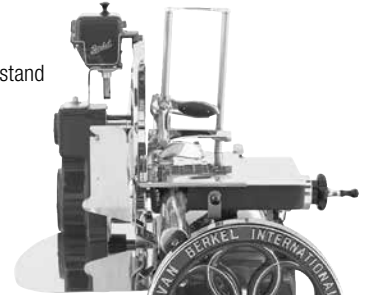


Volano Tribute Flywheel Slicer

The Volano Tribute is a hand-powered traditional flywheel slicer.

- Constructed from aluminium and stainless steel with a high gloss red or black finish
- Precise slice thickness from 0-1.5mm
- 300mm Blade
- Standard colours available: Red or Black
- Fully incorporated sharpening device
- Blade ring guard

- Unpowered
- Optional extra – Vintage style stand
- CE Approved



B114 on Stand



Food Processing Equipment

Benchtop Food Processors



CHEF Food Slicer & Grater

The Chef food slicer & grater has been designed for moderate to high volume use in larger restaurants, supermarkets, delicatessens and pizza shops. Convenience features include fast blade change and dual inlet chutes make for fast and efficient slicing of any kind of fruit or vegetable in the busiest environment; 1 x E Plate supplied with machine; Starter kit of four selected blades – slicing (E6, E8), chipping (B6, B8), shredding (Z4) and julienne (H4) - is an optional extra.

- Constructed for easy cleaning
- Manufactured in anodised aluminium or stainless steel to resist the corrosive effects of salts and acids
- Full range of cutting, slicing, and grating discs available
- Fan cooled motor
- Safety cut off switch on lid and main pusher
- CE approved



EXPERT Food Slicer & Grater

Heavy duty vegetable processor. Disc diameter: 205mm; Cutting speed: 300rpm. Fast blade change and dual inlet chutes, which make for fast and efficient slicing of any kind of fruit or vegetable; Safety interlock switches prevent operation if the machine is opened or the feeder handle is not closed; 1 x E Plate supplied with machine; Starter kit of four selected blades – slicing (E6, E8), chipping (B6, B8), shredding (Z4) and julienne (H4) - is an optional extra.

- Manufactured in anodised aluminium or stainless steel to resist the corrosive effects of salts and acids
- Constructed for easy cleaning
- Full range of cutting, slicing, and grating discs available
- Forced ventilation to motor for long life
- Safety cut off switch on lid and main pusher
- CE approved

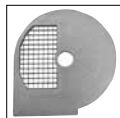
CHEF & EXPERT QUICK DISC GUIDE



Slicing Disc
(E Series)



Chipping Disc (B Series - to be used with E Series blade)



Cubing Disc (D Series - to be used with E Series blade)



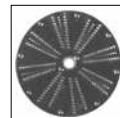
Shredding Disc
(H Series)



Slicing Disc
(ES Series)



Grating Disc -
Julienne (PZ Series)



Grating Disc
(Vegetables -
Z Series)



Grating Disc (Hard
Cheese - V Series)

Cutter/Mixers & Bowl Cutters



FP Cutters

The Model FP35 and FP50 cutters are equipped with heavy duty electric motors for fast and efficient chopping, slicing, emulsifying and kneading. Blade speed – 225 rpm

- Bowl capacity (Solids) – 3.5 litres (FP35) or 5 litres (FP50)
- Bowl capacity (Liquids) – 2 litres (FP35) or 3 litres (FP50)
- Chops all types of meat, pate, terrine, meatloaf etc.
- Slices all types of vegetables: onions, carrots, garlic, etc.

- Emulsifies all types of mayonnaise, puree, sauce, cream, etc.
- Bowl can be taken directly from machine to cooktop
- A security function switches the machine off if the bowl and safety cover are not in place
- Stainless steel components designed for easy cleaning
- Safety cut off switch on lid
- CE approved



LM5/8 Cutters

The Model LM series Cutters are equipped with heavy duty motors for fast and efficient chopping, emulsifying and slicing.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids.
- Bowl capacity (Solids) – 5 litres (LM5) or 8 litres (LM8)
- Bowl capacity (Liquids) – 3 litres (LM5) or 5 litres (LM8)
- Blade speed – 1420 up to 2840 rpm
- Pulse button

- All parts in contact with food are made of stainless steel
- Fast, easy cleaning
- Safety interlock switches shut down the machine if the bowl and safety cover are not in place
- Chops all types of meat, paté, terrine, meatloaf, etc.
- Slices all types of vegetables
- Emulsifies all types of mayonnaise, puree, sauce, cream, etc.
- CE approved



CM Bowl Cutters

Medium to heavy duty bowl cutters in 14, 22 and 40 litre capacities (9, 15 and 25 kg). Two knife speeds and two bowl speeds. Produces consistent and homogeneous texture in products processed. Ideal for producing emulsions. Suitable for frozen meats. Entirely constructed of stainless steel

- Removable knife head; 3 or 4 blades (optional)
- Full safety equipment including emergency stop button, safety cutout switch on lid and thermal protection for motor
- Digital thermometer for work with frozen and chilled foods
- CM41 features an independent motor cooling fan
- CE approved

CTE6 Bowl Cutter

Light duty stainless steel bowl cutter. 6Lt capacity; easily removable 3 blade hub; robust removable stainless steel bowl for easier unloading and cleaning.

- Coded magnetic sensor on bowl and lid;
- Blades and lid completely removable for ease of cleaning;
- Blade brake when lid is opened;
- CE approved



Cheese Graters & Cutters



GF Series Graters **CE** **M** **D** **H**

Range of professional graters for small to large production. Ideal for grating Parmesan and other hard cheeses, bread and almonds. Suitable for use in restaurants, delicatessens, pizzerias, and fast food outlets. Single phase motors from 1.5 to 2.0Hp, and three phase motors from 3 - 5.5Hp. A stainless steel container is available as an option.

- Manufactured in AISI 304 stainless steel
- Large inlet and grid-free outlet for clog-free operation
- Container fitted with safety cut-out sensor and shield
- Powerful motors (1.5Hp to 5.5Hp) with electronic brake
- Low voltage (24 V) N.V.R. switching for operator safety
- CE approved



Removable inlet on all models (except CEGF3)



BRICC Manual Cheese Cutter **M** **L**

This traditional-style manual cheese cutter slices through soft cheeses from small blocks to complete wheels (NB: not suitable for hard cheeses).

- Base manufactured from tough high-density polyurethane
- Bow made of bright chrome-plated steel secured by a stainless steel hinge pin
- Cutting wire is .9mm diameter food grade 304 stainless steel

Electric Cheese Cutter **M** **M**

This electric cheese cutter is designed for slicing cheeses with different consistencies.

- Two-handed safety control for optimum safety;
- Side protectors;
- 285mm teflon blade



Potato Peelers



5kg Bench Mounted Peeler

FP Series Potato Peelers

The FP series of belt-driven Potato Peelers are perfectly suited for restaurants and commercial kitchens. Easy to operate, clean and maintain.

- Bench mounted peeler 5kg capacity
- Floor mounted peeler 5, 10, 18kg capacities
- Production: 5kg Bench/Floor Mounted (150kg/ph), 10kg (300kg/ph), 18kg (500kg/ph), 30kg (700kg/ph)
- Manufactured in AISI 304 stainless steel
- Safety micro switch fitted on the cover and chute

- Standard heavy duty transparent plastic cover (Optional extra stainless steel cover)
- Digital and user friendly control panel
- Multi function digital timer
- Manual discharge button
- Belt driven transmission
- Filtered waste drawer (floor mounted only)
- CE approved



5kg Floor Mounted Peeler



10kg Floor Mounted Peeler



18kg Floor Mounted Peeler



30kg Floor Mounted Peeler



The Brice Service Advantage

Brice Australia is proud of its products and backs each one with a nationwide service and maintenance network of trained, knowledgeable technicians and factory-original spare parts. Service centres in each State can comprehensively support Avery, Bron Coucke, Celme, FAMA, LaMinerva, Mainca, Manconi, Omas, Scharfen, Tecnovac and Ubert.

Mussel & Truffle Washers



Mussel Washer

The FAMA Mussel Washer is perfectly suited for restaurants and commercial kitchens. Easy to operate, clean and maintain.

- Floor mounted peeler 18kg capacity
- Production: 250kg/ph
- Manufactured in AISI 304 stainless steel
- Safety micro switch fitted on the cover and chute
- Standard heavy duty transparent plastic cover
(Optional extra stainless steel cover)

- Digital and user friendly control panel
- Multi function digital timer
- Manual discharge button
- Belt driven transmission
- Filtered waste drawer
- CE approved

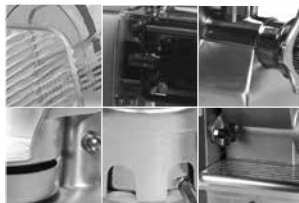


Truffle Washer

The FAMA Truffle Washer is perfectly suited for restaurants and commercial kitchens. Easy to operate, clean and maintain.

- Floor mounted peeler 18kg capacity
- Production: 250kg/ph
- Manufactured in AISI 304 stainless steel
- Safety micro switch fitted on the cover and chute
- Standard heavy duty transparent plastic cover
(Optional extra stainless steel cover)

- Digital and user friendly control panel
- Multi function digital timer
- Manual discharge button
- Belt driven transmission
- Filtered waste drawer
- CE approved



Parts? Oh yes, we have parts!

In fact, we carry over a million dollars of spare parts inventory for our current equipment ranges, superseded models and even other manufacturers' equipment. And, if your machine isn't listed here, there's still a chance that we have parts for it anyway! Our inventory includes Avery, Bron Coucke, Celme, FAMA,

LaMinerva, Mainca, Manconi, Omas, Scharfen, Tecnovac and Ubert.

Contact your nearest Brice office today for expert advice on parts for your slicer, mixer, blender, food processor, mincer or scale.

Stick Blenders & Planetary Mixer



FM Light Duty Series

Light duty stick blender is available in both fixed speed (VF) and variable speed (VV). The shaft base is sealed with ceramic and rubber seals to prevent liquid entering motor housing. High quality food grade plastic moulded frame. Digital display on handle. Push button speed change (VV range only).

■ Shaft lengths 200, 250, 300, 400 and 500mm

- Motor capacity 250 – 400w
- Stainless steel whisk (included with VVC model only)
- Options: Wall mounted brackets; Mixer stabiliser to fit most cooking pots; Stainless steel whisk for variable speed machines only as optional extras
- CE Approved



FM Heavy Duty Series

Heavy duty stick blender is available in both fixed speed (VF) and variable speed (VV). The shaft base is sealed with ceramic and rubber seals to prevent liquid entering motor housing. High quality food grade plastic moulded frame. Digital display on handle. Push button speed change (VV range only).

■ Shaft lengths 300, 400, 500 and 600mm

- Motor capacity 350 – 650w
- Stainless steel whisk (included with VVC model only)
- Options: Wall mounted brackets; Mixer stabiliser to fit most cooking pots; Stainless steel whisk for variable speed machines only as optional extras
- CE Approved



Planetary Mixer

The M20A-CE (20Litre) Planetary Mixer is a versatile medium-duty mixer with the power to handle the toughest mixing jobs.

- All components that come into contact with food stuffs are made of stainless steel
- Hardened gear drive
- 3 mixing speeds to suit every mixing job
- Forced ventilation to motor to prevent overheating
- All bearings are self-lubricating and sealed-for-life
- Locking safety cage

- Agitator drive is gear-driven and gears are contained in a sealed transmission casing
- Safety cutout switches for bowl, bowl lift and safety cage
- Accessories included:
 - Stainless steel bowl
 - Batter beater
 - Dough hook; and
 - Wire whisk



Meat Processing Equipment

Mincers



DM Series Meat Mincers

The LNKDM series of meat mincers - the DM12 and DM22 offers quiet and efficient mincing.

The DM range is equally at home in small butcher shops and the largest commercial kitchen.

■ Stainless steel and anodised aluminium construction to resist corrosion, and the cutting group, inlet throat and barrel are made from stainless steel

- Drive reduction gears in an oil bath to maintain maximum lubrication
- Pusher included
- Removable barrel
- Plates included (6 & 8mm)
- CE approved



TS Series Meat Mincers

The Model TS range of meat mincers – the TS12, TS22 and the larger capacity TS32 – offer efficient and noiseless mincing thanks to extensive research and design of the cutting group.

That means faster, easier cleaning. The type of meat being minced can be changed very quickly as only a very small quantity of meat remains in the cutting group.

The TS range is equally at home in small butcher shops and the largest commercial kitchen.

■ Plates included TS12 (3 & 4.5mm); TS22/TS32 (4.5 & 6mm)

- Steel and anodised aluminium construction to resist corrosion – the cutting group and funnels are made from high grade stainless steel
- All components radiused and reamed
- Reduction gears running in oil bath
- Reversing switch to clear blockages
- Refrigerated mincers are also available
- Models TS12,22,32 are also available in 3 phase
- CE approved



Brice annual Support Agreement

Keep your equipment operating at peak efficiency by signing up for an annual Support Agreement.

Covering a large range of food processing equipment and scales, there is a level of cover to suit all businesses – large or small and you can choose from terms of 1-5 years. From two onsite visits annually in our basic cover through to full premium cover which includes all parts and labour at no additional charge.

Contact your nearest Brice office and ask for a brochure outlining all the details.

Tenderisers



INT90 Meat Tenderiser

The INT90 compact meat tenderiser has been designed to produce “fillet” results from less valued meats. Hundreds of small blades penetrate into the meat, cutting the muscle fibres, making it tender and succulent during the cooking process. A unique Stir Fry cutting optional attachment slices meat into thin strips perfect for Oriental cuisine (available in 4, 6, 8 & 12mm cutting group).

■ Manufactured in anodised aluminium to resist the corrosive effects of salts and acids

- Powerful motor: 400W
- Blades automatically stop when protective cover is raised
- High mouth position and lower blade enclosure ensure operator safety
- Reduces meat cooking time
- A fan cooled motor is available as an option for heavy workload requirements
- Reverse function to clear product blockages
- CE approved

What do the symbols mean?

 Heavy Duty Continuous

 Medium Duty

 Belt drive

 Gear drive


 Semi Automatic

 Direct drive

 Heavy Duty

 Light Duty

 Chain drive

 Manual

 Fully Automatic

 Hand Powered



NEW & IMPROVED WEBSITE

We've been working hard to improve our website. Go to www.briceaust.com.au and view our extensive range of quality equipment for the food industry.



Mixers/Mincers



CE901 Mixer/Mincer **S** **G** **H**

The CE901 Mixer/Mincer is a versatile and powerful benchtop meat mincer and mixing system. Suitable for use in butcher shops, food processing kitchens and supermarkets.

- Stainless steel casing, mincing assembly, blades and pan
- Two independent motors with reverse
- Silent and maintenance free reduction gear drive

- Mincing assembly and pan easily disassembles for easy cleaning
- Foot control available as an optional extra
- 32/98 Stainless steel head
- Available in 3 Phase
- CE approved



MG-95 Mixer/Mincer **M** **G** **M**

The MG-95 Mixer/Mincer is a heavy duty dual machine perfect for the meat industry. Meat is able to be minced, then returned to the hopper and mixed with seasoning, vegetables and other additives to produce high quality sausages and hamburgers.

- Manufactured from stainless steel
- Floor mounted with ergonomic tilting hopper for ease of loading and emptying of product.

- Capable of programming up to 10 mixing cycles
- Hopper capacity 95Litres (up to 60kg)
- Mixing paddles are easily removed for cleaning
- Optional extras – foot pedal on 3 phase model; swivel lockable castors and portioning device
- CE approved



MM30 Benchtop Mixer **S** **G** **H** **HC**

The MM30 is a benchtop mixer perfectly suited for meat processing kitchens and butchers. It quickly mixes meat, spices and other ingredients to produce an evenly blended mixture for making sausages, hamburgers, meat loaf, etc.

- Stainless steel casing, bowl and blades
- Ventilated motor for continuous operation
- Tip-up bowl for ease of emptying mixed product

- Forward drive stop and reverse
- Electric components housed in a container with IP56 protection rating
- Available in 3 Phase
- CE approved

Band Saws



AE155 Bench Mounted Band Saw

The AE155 is a bench mounted band saw perfectly suited for commercial meat preparation kitchens and small butchers.

- Compact and hygienically designed
- Stainless steel structure, door, worktop, portioning device and blade guard
- Detachable waste pan

- High speed, self ventilated motor
- Low voltage start button
- 1 phase, 240V, 50Hz, 700W (3 phase optional)
- Safety interlock switch on door
- CE approved



CE182-1 Bench Mounted Band Saw

The CE182-1 is a bench mounted band saw perfectly suited for commercial meat preparation kitchens and small butchers.

- Compact and hygienically designed
- Stainless steel structure, door, worktop, portioning device and blade guard
- Detachable waste pan

- High speed, self ventilated motor
- Low voltage start button
- 1 phase, 240V, 50Hz, 1100W (with brake) (3 phase optional)
- Safety interlock switch on door
- CE approved



MAIBC3200LHS Floor Mounted Band Saw

The MAIBC3200LHS floor mounted band saw is designed for safe, simple operation. Ideally suited to high volume meat production.

- Equipped with brake motor operation to stop within 4 seconds of pushing stop button or opening door
- Crevice free for easy cleaning
- Stainless steel construction
- Automatic blade tensioner and waste box

- Hinged tray which can be tilted to allow product to drop into a receiving tub
- 3 phase, 400V, 50Hz
- Half sliding table also available
- Safety interlocking door switch
- Lock in stop switch
- CE approved

Patty & Meatball Makers



CE653 Patty Maker



Fully automatic patty maker. Stainless steel and anodised aluminium construction. Capable of producing 2,100 patties per hour. 23 Litre feeder/hopper. Interchangeable forming rollers with food-safe polyethylene ejector. Conveyor belt.

- Also available with special forming cylinders, automatic wrapping device, variable speed, large 40 litre feeder/hopper, and foot control.
- Thickness maybe easily adjusted to obtain desired weight of patty
- Easy to dismantle for cleaning
- Fitted with safety interlock switch for greater operator safety
- Optional 3 Phase available
- Refrigerated model available
- CE approved



CEMBF Meatball Former



Fully automatic meat ball former. Stainless steel and anodised aluminium construction. Capable of producing up to 4,000 meat balls per hour. 23 litre feeder/hopper. Interchangeable forming rollers with food-safe polyethylene ejector. Conveyor belt. Also available with special forming cylinders, automatic wrapping device, variable speed, large 40 litre feeder/hopper, and foot control, adjustable and removable conveyor belt; roller and counter-roller units can be removed without tools for cleaning and size changeover operations.

- Includes 1 forming set
- Easy to dismantle for cleaning
- Fitted with safety interlock switch for greater operator safety
- Available in 3 Phase
- CE approved



BT Series Patty Machine



The BT series hamburger patty machine is a simple manual operation – it only requires pressure on the lever to compress the meat and, as the lever returns, the press raises and opens to allow easy removal of the patty.

Made of anodised aluminium, the BT will keep its finish permanently. The parts in contact with the meat are made in stainless steel and easily removable for cleaning without tools.

- Patty diameter: 100mm or 130mm.



CEHF Patty & Meatball Maker



Fully automatic patty and meatball maker. Stainless steel hopper front door and lid. Capable of producing up to 3,000 patties p/h and 6,000 meatballs p/h.

- 40 litre feeder/hopper
- Conveyor belt
- Automatic scraper device
- Stacking function for hamburgers - useful stacking height 80mm
- CE approved

Manual Hamburger Press & Sausage Fillers



MH Series Manual Patty Press **M** **L**

The MH series hamburger patty machines are made of stainless steel and anodised aluminium. Comes with 1,000 food grade plastic separator disks. Hamburgers up to 250g and 30mm thick can be produced.

- Patty diameter: 100mm or 130mm.
- Optional extra - the press can be configured to produce up to 5 or 10 meatballs with a separate attachment.



Manual Sausage Filler **M** **L**

Manual sausage fillers with forward and reverse function available in 2 sizes: 5kg and 8kg.

All stainless steel construction, with cast aluminium and cast iron gears.

- All fillers supplied with 4 funnels: 10mm, 18mm, 24mm, and 33mm.
- Dimensions various
- Weights to 12kg



Sausage Portioner & Twist Linker **CE** **S** **H**

The PR360 is a heavy duty sausage portioner and twist linker. Used in conjunction with the EM Series Sausage Fillers you are able to portion and twist the casing as you are filling. Adjustable portion size, suitable for natural and collagen casings. Equipped with three stainless steel nozzles: 10, 13 and 15mm.

- CE approved



FC Sausage Fillers **CE** **H**

Heavy duty electro-hydraulic sausage fillers in 12, 20, 25, 30 & 50 Litre (10, 18, 23, 28 & 48kg) capacities. Stainless steel and aluminium (stainless steel piston and lid optional). Speed and pressure fully adjustable. Flow rate controlled by ergonomically positioned knee lever. Automatic piston decompression when knee lever is released. Supplied with three nozzles – 15, 20 and 30mm (option: 12, 24 and 43mm). Castors and anti-tilt trolley also available at extra cost. All models available with either single or three-phase power.

- CE approved

Home Range

Mandolines



Chef's Mandoline M L

- Stainless steel construction.
- Slices, juliennes, makes french fries, matchsticks vegetables, waffle cuts.
- Lever adjustment of slice thickness.
- 4 interchangeable julienne blade blocks - 2mm, 4mm, 7mm & 10mm.

- Polycarbonate guard for maximum safety in cutting.
- Non-skid stand.
- W:D:L 135x55x400; 1.7kg



Classic Mandoline M L

- The original mandoline.
- Stainless steel construction.
- Slices, juliennes, makes french fries, matchsticks vegetables, waffle cuts.
- 2-position blade and knife set.

- Lever adjustment of slice thickness.
- Standard 3mm/10mm blade set.
- Polycarbonate guard for maximum safety in cutting.
- Non-skid stand.
- W:D:L 135x45x410; 1.5kg



Vivaldi Mandoline M L

- Stainless steel construction.
- Slices, juliennes, makes french fries and matchsticks vegetables.
- Standard 2mm/10mm blade set.

- Red Polycarbonate guard for maximum safety in cutting.
- Non-skid stand.
- W:D:L 135x55x400; 1.5kg

What do the symbols mean?

HC Heavy Duty Continuous

M Medium Duty

B Belt drive

G Gear drive

S Semi Automatic

D Direct drive

H Heavy Duty

L Light Duty

C Chain drive

M Manual

A Fully Automatic

Hand Hand Powered

Home Line Slicer & Vacuum Packers



Home Line 200 Slicer

Home Line 200 is the culmination of know-how from the team of Berkel engineers, functionality requirements and high safety standards. Home Line 200 has been developed from professional Berkel slicer technology.

The tilting meat carriage ensures that perfect cleaning is fast and simple.

- Blade diameter: 195mm
- Special aluminium alloy structure
- Food grade aluminium blade cover
- Chromed steel blade with professional profile

- Slices up to 20mm
- Extremely compact in size
- Blade cover can easily be removed
- Inclined table for effortless cutting
- Professional push-button panel with LED indicators
- Table can be tilted for cleaning
- 240V, 190w
- Optional Extras: Sharpening Device and Blade Removal Unit
- CE approved



Home Line Vacuum Packer

Introducing our Home Line Vacuum Packer

Through its unique and unmistakable style, Berkel has transformed an ordinary household appliance into an innovative object with a refined design. The Berkel signature imprinted on the stainless steel enhances the visual impact of Berkel Vacuum Packer, perfect for display in your kitchen.

The Berkel Vacuum Packer perfectly compliments the slicer, guaranteeing the conservation of flavours, freshness and quality of foods, while eliminating unnecessary waste.

- Lit fence display

- Double suction pump for greater duration over time
- Excellent flow rate equal to 18 litre/min
- 3 sealing programmes (dry, humid and very humid foods)
- 2 speed levels for very delicate foodstuffs
- Other functions: sealing, vacuum for containers and rapid marination
- Hygienic stainless steel cover
- ABS case
- Liquid collection tray



Home Line Mini Vacuum Packer

The Berkel Mini Vac Packer perfect for the household.

- Lit fence display
- Single pump
- Capacity 10 litre/min
- Max vacuum -0,8 bar/60cm/Hg
- Fixed speed

- Sealing bar 300mm (L) x 300mm (W)
- Dishwasher safe removable tray
- ABS case
- Accessory storage compartment
- Vertical storing

Home Range Knives



Adhoc Chef Set 5

Box Set of 5 Knives constructed of forged stainless steel and the handle consists of two scales assembled with aluminium rivets. Knives in Set:

- 26cm Ham Knife
- 22cm Carving Knife
- 22cm Bread Knife
- 22cm Kitchen Knife
- 12cm Utility Knife



Adhoc Ham Set 3

Box Set of 3 Knives constructed of forged stainless steel and the handle consists of two scales assembled with aluminium rivets. Knives in Set:

- 26cm Ham Knife
- 16cm Boning Knife
- 22cm Bread Knife



Adhoc Steak Set 6

Box Set of 6 Knives constructed of forged stainless steel and the handle consists of two scales assembled with aluminium rivets. Knives in Set:

- 11cm Steak Knife x 6



Adhoc Echo Knife Block Set

Knives in Set: ■ 22cm Carving Knife ■ 22cm Bread Knife
■ 20 & 16cm Cook Knife ■ 11cm Paring Knife



Elegance Chef Set 5

Box Set of 5 Knives constructed of forged stainless steel and the handle consists of a single piece and assembled using special resistant putties. Knives in Set:

- 26cm Ham Knife
- 22cm Roast Carving Knife
- 22cm Bread Knife
- 20cm Kitchen Knife
- 14cm Utility Knife



Elegance Roast Set 3

Box Set of 3 Knives constructed of forged stainless steel and the handle consists of a single piece and assembled using special resistant putties. Knives in Set:

- 22cm Roast Carving Knife
- 18cm Carving Fork
- 20cm Sharpener



Elegance Steak Set 6

Box Set of 6 Knives constructed of forged stainless steel and the handle consists of a single piece and assembled using special resistant putties. Knives in Set:

- 11cm Steak Knife x 6



Elegance Bag Knife Block

Elegance Bag Knife Block: Available in Red or Black with Gold Berkel Logo



Berkel

The quality of a professional cutting experience in your hand. Berkel Knives are also available to purchase individually from Brice and we have a full range of knives to suit all needs. See separate Knives Catalogue.

Weighing Equipment & Label Printers

Benchtop Scales

tyro Avery scales are now Tyro POS integrated



Xs Series Scales

Xs is the next generation of system scale. Xs can weigh, print receipts, and labels, putting customer's needs first. Available in XS100, 200, 300 and 400.

- Easy-to-use MX-Business software available
- Print impressive labels with custom label formats and logos
- Receipt printing - Add a cash drawer and barcode scanner to make a complete point of sale system
- Standard capacity 15kg AVR. Optional capacities up to 25kg
- Standard interfaces include cash drawer, Ethernet and 2 x USB
- NMI Approved

- Modular design means it can be easily converted to have the displays and keyboard in different configurations
- Flexible promotions – including automatic price promotions, vouchers, information labels and more
- Mix'n'match promotional pricing
- Nutritional information printing in accordance with Federal legislation
- Optional wireless and memory expansions available
- CE approved



XTi200

XTi200 is the ultimate all-in-one retail weighing solution from simple weighing whilst in receipt mode, through to complete POS functionality.


- Raised customer display model
- 10" operator touchscreen and 7" customer-facing screen
- Standard capacity 15kg AVR. Optional capacities up to 30kg
- NMI Approved

- Up to 5 x USB 2.0 ports
- Cassette label/receipt printer in base
- Flexible promotions – including automatic price promotions, vouchers, information labels and more
- Linux operating system
- CE approved


What do the symbols mean?

 Heavy Duty Continuous

 Medium Duty

 Belt drive


 Gear drive

 Semi Automatic

 Direct drive

 Heavy Duty

 Light Duty

 Chain drive

 Manual

 Fully Automatic

 Hand Powered

Benchtop Scales



Valor1000

The Valor1000 is an economical multipurpose scale which is capable of weighing, checkweighing and accumulation.

- Blue backlit liquid crystal display (LCD);
- Dual display "T" models available;
- AC adaptor or rechargeable battery included;

- Capacity: 3kg - 30kg scales available;
- Readability: 0.5g - 5g;
- Platform size: 250 x 180mm
- CE approved



Valor4000

The Valor4000 is a legal for trade food scale that enhances efficiency in harsh environments. Capable of weighing, percentage weighing, checkweighing and accumulation.

- Large Dual red LED display (20.5mm digits);
- AC adaptor or rechargeable battery included;

- Capacity: 1.5kg - 15kg scales available;
- Trade approved Readability: 0.5g - 5g;
- Non-trade readability 0.2g - 2g;
- Platform size: 190 x 242mm
- CE approved

Platform Scale



AWTZM110 Platform Scale

The ZM110 is an electronic platform scale with digital readout, suitable for weighing, counting and checkweighing.

- Digital display can be column or desk mounted
- Robust and easy to clean
- Stainless steel platform
- Adjustable feet and level
- Tactile keyboard with large keys for ease of use
- Powered using internal rechargeable battery or from 240v mains power

- Optional RS232 output
- Base Dimensions (L X W) and Capacities
 - 400 mm x 400 mm base - 60 kg x 0.01 kg
 - 400 mm x 500 mm base - 150 kg x 0.02 kg
 - 400 mm x 500 mm base - 300 kg x 0.05 kg
 - 500 mm x 600 mm base - 300 kg x 0.05 kg
- CE approved

Wrappers & Tub Sealer



Manual Benchtop Wrapper **M** **M**

The slim line Superwrapper is for use in bakeries, greengrocers, butchers, hospitals and all other food packaging areas. The Superwrapper gives you a great way to display your goods to their best advantage. It is simple to use, requires very little maintenance and is always ready when you need it.

- Separate switches for hot plate and cutting
- Internally fused for full protection
- Easy to use
- Minimises packaging time, maximises output
- Dimensions 660mm x 520mm x 120mm (highest point).



COPMKII Automatic Wrapper **CE** **A** **G** **HC**

The Model COPMKII film wrapper is built for high volumes and hard work. It can be operated manually or in fully automatic mode. It is fully programmable, electronically controlled, fast, clean, efficient and compact.

- Easy to operate;
- Keeps product fresh;
- Low maintenance and easy to clean;

- Operates in manual mode or continuous mode;
- Products of different thicknesses can be packed;
- Manufactured in stainless steel;
- Processes up to 25 packs per minute;
- Optional extras: - Stand, Receiving Basket
- Dimensions 490mm x 760mm x 420mm



GMPS Smart Pack Tub Sealer **CE** **A** **M**

The GMPS Smart Pack Tub Sealer packs and seals food products in tubs seamlessly and efficiently.

- Fully automatic function
- LCD display for digital temperature, sealing, time & speed
- Anti-wrinkle film system
- Daily packing counter
- 9 packs per minute

- 4 point pressurised flat sealing
- Various size sets available for different size packs
- Containers: 90 x 90mm; 240 x 240mm
- Film Specs: 120m x 300mm; 270m x 300mm
- CE approved

Vacuum Packers



Derby270/310/410 Vacuum Packers

This compact vacuum packing machine packs and seals food products in pouches. The sealing bar on the pistons are removable for easy cleaning and the body and chamber are constructed of stainless steel. This efficient vacuum packer has a clear heavy duty lid and digital visual display for timer and sealing times.

- Lamderby270 sealing bar 270mm; Chamber dimensions 280mm(w) x 330mm(d) x 95mm +60mm(h).
- Lamderby310 sealing bar 310mm; Chamber dimensions 320mm(w) x 350mm(d) x 115mm +60mm(h).
- Lamderby410 sealing bar 410mm; Chamber dimensions 435mm(w) x 455mm(d) x 115mm +60mm(h).
- CE approved



Airless Record Series Vacuum Packers

The Airless Record range of vacuum packing machines packs and seals food products in pouches. The sealing bars on the pistons are removable for easy cleaning. The body and chamber are constructed of stainless steel. This efficient vacuum packer has

a clear heavy duty lid and digital visual display for timer and sealing times.

- Lamrecord410 sealing bar 410mm; Chamber dimensions 435mm(w) x 455mm(d) x 115mm +60mm(h).
- CE approved

RECORD460
540 x 655 x 455 90kg

RECORD520
605 x 655 x 455 100kg

RECORD520C
605 x 655 x 930 122kg

RECORD750C
875 x 810 x 965 195kg

RECORD960C
1085 x 910 x 965 320kg



AIRLESS RECORD OPTIONS: Optional additional sealing bars (up to x 3)
Optional incline filling plane for liquid

Panini Presses & Induction Cooktop



Panini Press UPM

The single panini grill is suitable for clubs, gaming rooms, small supermarkets/convenience stores & small delis.

- Constructed of cast iron and stainless steel
- Adjustable upper plate

- Removable drawer for collecting crumbs and grease
- Thermostat for temperature setting up to 300°C
- Power: 1 Phase; 15amp, 240V.



Panini Press PSING

The single panini grill is suitable for clubs, gaming rooms, small supermarkets/convenience stores & small delis.

- Constructed of cast iron and stainless steel and pyroceram
- Adjustable upper plate

- Removable drawer for collecting crumbs and grease
- Thermostat for temperature setting up to 300°C
- Power: 1 Phase; 15amp, 240V.



Induction Cooktop PIND02

The PIND02 Induction Cooktop Touch control is constructed of stainless steel and black glass plate

- Electronic protection for overheating
- Double cooking fan

- Easy to clean
- Temperature 60 – 240°C
- Power: 1 Phase; 10amp, 230V.
- CE approved

What do the symbols mean?



Heavy Duty Continuous



Medium Duty



Belt drive



Gear drive



Semi Automatic



Direct drive



Heavy Duty



Light Duty



Chain drive



Manual



Fully Automatic



Hand Powered

Ovens



STIVP2R Pizza Oven

The Stima VP2 Revolution Pizza Oven is a compact free standing oven which is capable of cooking pizzas in 2 minutes. Using a traditional stone base, foods can be cooked in fast succession. Suitable for clubs, gaming rooms, small supermarkets/ convenience stores.

- Stainless steel construction
- Two independent cooking chambers
- Two control panels with easy to use digital display
- Temperature setting from 50°-520°C
- Acoustic alarm at the end of cooking program
- Thermo-insulated cold handles on oven doors
- Built-in extractor hood with a carbon activated filter
- Single phase power: 12amp
- CE approved



NEW & IMPROVED WEBSITE
We've been working hard to improve our website. Go to www.briceaust.com.au and view our extensive range of quality equipment for the food industry.



ROFRY®

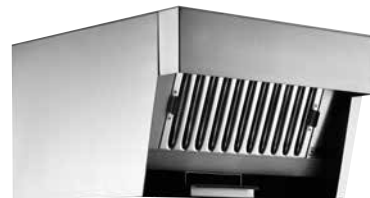


ROFRY® AIRFRYER

Rofry® is a rotation fryer which prepares common, deep frying products without the use of oil. This versatile and simple to operate oven is fully programmable and self cleaning. Unique steam and convection cooking phases means consistent cooking everytime. Ovens available with right opening, left opening or front opening to suit most kitchen configurations. Power: 3 Phase; 32amp

ROFRY® AIR FILTER

- Applicable anywhere even if no exhaust available
- Automatic and extremely quiet operation
- Power supply through Rofry®



Brice annual Support Agreement

Keep your equipment operating at peak efficiency by signing up for an annual Support Agreement. Covering a large range of food processing equipment and scales, there is a level of cover to suit all businesses – large or small and you can choose from terms of 1-5 years. From two onsite visits annually in our basic cover through to full premium cover which includes all parts and labour at no additional charge. Contact your nearest Brice office and ask for a brochure outlining all the details.

Sous Vide Water Baths



SINCE 1982
2 YEAR WARRANTY

Pasto Water Bath

A range of highly durable counter-top sous vide water baths, available in 5, 12 and 26 litre sizes. Indispensable in the busy professional kitchen, the Pasto range offers precision temperature control and stability (ideal for low temperature cooking in sous vide bags) together with a simple and intuitive design.

- Maintains water temperature to within $\pm 0.2^{\circ}\text{C}$ ($\pm 0.36^{\circ}\text{F}$)
- Temperature range up to 90°C (194°F)

- 5, 12 and 26 litre options
- Fast heat up
- Supplied with stainless steel lid
- Countdown timer 0 to 999 mins with audible alarm
- Two year warranty
- Available in Black and Stainless Steel
- CE approved



SINCE 1982
2 YEAR WARRANTY

Vortice Portable Immersion Circulator

With its compact, robust and easily portable design, the Vortice portable immersion circulator is the perfect tool for the professional chef. Simply attach the Vortice to any suitably sized container or vessel up to 50 litres to quickly transform it into an accurate sous vide bath.

- Maintains water temperature to within $\pm 0.05^{\circ}\text{C}$ ($\pm 0.09^{\circ}\text{F}$)
- Compact, robust design, ideal for portability
- Fits on virtually any cooking vessel up to 50 litres

- Supplied with clamp and removable cage
- Temperature range up to 95°C (203°F)
- Countdown timer with audible alarm
- Grant two year warranty
- Height above vessel: 200mm, depth below vessel: 150mm
- Program up to 3 commonly used temperatures
- Minimum immersion depth 90mm
- CE approved

Accessories



Polypropylene Insulation Spheres - 300 per pack to be used in conjunction with the Vortice Portable Immersion Circulator



Pasto Stainless Steel Partitions - available in 2 sizes to suit 12lt and 26lt Pasto Water Bath.



Thermometer Kit - Sous Vide

Tonon Shelving System



- Tonon shelves are versatile with multiple lengths to suit most coolroom configurations.
- Tonon is 99.9% recyclable from the package to the product.
- Transport costs kept to a minimum as all shelving comes flatpacked for convenience.
- Hygienic, plastic shelving that is easy to maintain and clean.
- Avoid cross-contamination with our unique colour coded shelving.
- Self supporting shelves that do not require anchor bolts in floors and walls.



Straight Shelves Starter Kit

4 shelf unit includes 4 uprights + 4 shelves.

Corner Shelves

4 shelf corner unit can only be used in conjunction with straight 4 shelf unit starter kit using corner kit.



Castor Wheels

Available as a set of 4 lockable casters that can only be used in conjunction with straight 4 shelf unit starter kit.

Wanzl

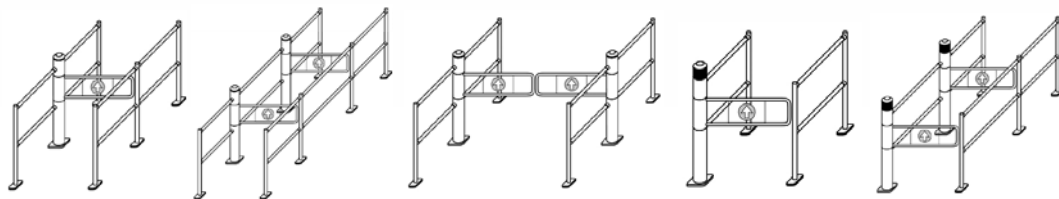
For all your entry gate requirements please contact:

Wanzl Australia Pty Ltd on (03) 9808 2299

www.wanzl.com/en-AU



Configuration Ideas



GMP Smart Pack Tub Sealer

Pack & seal food products efficiently



The GMPS Tub Sealer machine is

- Compact, easy to use, easy to clean
- Simple to insert new film roll
- Seals hot foods and liquids with a variety of tub sizes
- Fully automatic
- Tubs are recyclable, safe for food packing & storage



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