



food preparation machinery

from the UK's leading supplier of commercial equipment to the catering, food, bakery and butchery industries

- sausage fillers
- twist linker
- mincers
- hybrid mixer/grinder
- bandsaws
- kneader mixers
- bowl cutters
- burger formers and meatball moulders



commercial ovens



food slicers



food preparation



vacuum packers



butcher's blocks

food preparation machinery

Mainca was established in Barcelona, Spain in 1971 and has grown to become one of Europe's leading manufacturer of meat preparation equipment. The UK is one of the largest distributors of their equipment in the world, and has helped develop machinery which is particularly adapted for conditions in the UK market. The commitment to innovation and design is very apparent in the continuing pages of this catalogue.



sausage fillers

All **Mainca** hydraulic sausage fillers have especially designed hinge and locking bolt assemblies as well as large hydraulic tanks and uprated cylinder rams.

Hydraulic sausage fillers

Constructed from stainless steel, our fillers have the following features and benefits:

- Adjustable speed – pressure control
- Fixed cylinder and piston machined to fine tolerances
- Automatic piston decompression when the knee lever is released
- Removable piston for easy cleaning
- Supplied with 2 nozzles: 15mm and 20mm
- Equipped with large independent oil tank and pressure gauge
- EC-12 and EM-20 come with removable lids
- All of our models have a high specification piston ram – ensures industrial production standards across our range of fillers
- Extractor fan – reduces heat transfer
- Bronze hinge bushes – minimises corrosion and enhances reliability

reasons why you should choose Mainca

- #1** Our products have been carefully designed to reflect the needs of the UK market

Options



EM11500 – manual portioning device and doser valve

The EM11500 unit portions weights between 50 and 500 grams accurately. It can be supplied with a fitting to take standard filler nozzles or a portioner valve that has a special elbow with a membrane that cuts the product.



PR14M – portioner for hydraulic sausage fillers

Manual portioning device for minced meat with two options:

1. Meat brick 90 x 20mm
2. Skinless sausage mould 20 or 24mm diameter



EC-12A/R

(12 Litre) hydraulic filler with heavy duty 1HP 240V/ 415V motor
Removable lid and special polycarbonate piston
Overall dimensions (wxdxh in mm)
410 x 470 x 1055

Options

1. Stainless steel lid
2. Set wheels (two lockable)
3. Manual portioning device
4. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm
5. Electro valve to increase speed and accuracy when coupled to a PR250 Twist Linker



EM-20A/R

(20 Litre) hydraulic filler with heavy duty 1.5HP 240V/ 415V motor
Removable lid
Overall dimensions (wxdxh in mm)
410 x 470 x 1110

Options

1. Lid and piston in stainless steel
2. Set wheels (two lockable)
3. Manual portioning device
4. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm
5. Electro valve to increase speed and accuracy when coupled to a PR250 Twist Linker



EM-30A/R

(30 Litre) hydraulic filler with heavy duty 2.5HP 240V/ 415V motor
Hinged lid
Overall dimensions (wxdxh in mm)
470 x 500 x 1205

Options

1. Lid and piston in stainless steel
2. Set wheels (two lockable)
3. Manual portioning device
4. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm
5. Electro valve to increase speed and accuracy when coupled to a PR250 Twist Linker



EM-50A/R

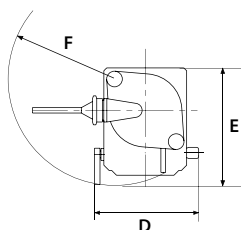
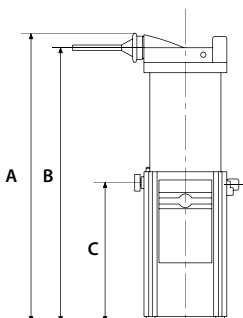
(50 Litre) hydraulic filler with heavy duty 2.5HP 240V/ 415V motor
Hinged stainless steel lid and piston as standard
Overall dimensions (wxdxh in mm)
540 x 540 x 1248

Options

1. Set wheels (two lockable)
2. Manual portioning device
3. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm
5. Electro valve to increase speed and accuracy when coupled to a PR250 Twist Linker

Dimensions

mm	A	B	C	D	E	F	Litres	Lbs
EC-12	1055	1000	500	410	470	395	12	25
EM-20	1110	1055	500	410	470	395	20	40
EM-30	1205	1150	550	470	500	440	30	60
EM-50	1248	1206	573	540	540	490	50	105



Twist linker PR-250

The innovative PR-250 twist linker is a powerful machine that enhances any sausage maker's business. The PR-250 portions and twists the casing at the same time the sausages are filled, saving precious time and skilled labour costs. We have found that customers discover that the PR-250 pays for itself in a very short time.

Its very easy to get started! Simply connect the twist linker by the nozzle nut to any **Mainca** sausage filler and start working.

The integrated control panel allows easy operation in semi-automatic mode using the food switch or completely automatic mode using the timer to adjust the sequence time between twist and twist.

Benefits of the PR-250 include:

- Training is simple and fast
- Suitable for both highly skilled and non-skilled butchers
- An integrated control panel makes it user friendly
- Optional semi-automatic and completely automatic modes
- Adjustable portion size
- Suitable for both natural and collagen casings
- It works with every type of meat (including chicken)
- Comes complete with 3 stainless steel nozzles (12, 15 and 20mm outer diameter)

Portion capacity

From ±20g up to ±215g

Single phase motor

230V 50Hz

110V – 220V 60Hz

Overall dimensions

(wxdxh in mm) 524 x 791 x 1303

Options

1. Knee lever locking clip
2. Doser valve for portioning, no twisting
3. Electro valve to increase speed and accuracy when coupled to this machine (fitted on the filler)



Vector manual sausage fillers

A complete range of horizontal hand fillers designed for producing small batches of specialised sausages.

The FM range of 4 sizes of sausage filler is made in stainless steel with hardened steel gears and heavy duty Teflon bearings to withstand the pressure of rusk-based sausages.



Horizontal manual sausage fillers

Suitable for bench operation, each horizontal manual sausage filler has a gear reduction drive, except the FM3 which is direct drive, with two speeds and comes supplied with 4 nozzles: 10, 20, 24 and 32 as standard. All pistons are manufactured from Moplen and come complete with auto pressure release valves.



FM3

Mini horizontal sausage filler with direct screw drive
Single speed 3 litre capacity
Bench mounting with 10 and 20mm nozzles
Overall dimensions (wxdxh in mm)
170 x 380 x 180
Weight 2.7Kg

FM5

5 Litre manual sausage filler
Constructed from stainless steel with carbon steel rack
Overall dimensions (wxdxh in mm)
220 x 560 x 220
Weight 4.5Kg



FM7

7 Litre manual sausage filler
Constructed from stainless steel with carbon steel rack
Overall dimensions (wxdxh in mm)
240 x 620 x 240
Weight 6.4Kg

FM10

10 Litre manual sausage filler
Constructed from stainless steel with carbon steel rack
Overall dimensions (wxdxh in mm)
240 x 750 x 240
Weight 9Kg

Options

For 5, 7 and 10 litre
1. G-Clamp to secure machine to a surface
2. Stainless steel nozzles on 5, 7 and 10 litre models

reasons why you should choose Mainca

#2

Our long relationship with our suppliers ensures products are continually improved in response to our suggestions

mincers

Mainca has been at the forefront of mincer design. In this catalogue you will note the introduction of new 22/32 mincers. These designs will incorporate the robust construction of existing models with a pleasing new shape. These changes will improve the look, productivity and reliability of these mincers.

A range of high quality mincers designed to suit different production requirements that mince all kinds of meat to an even and uniform texture. Built in stainless steel, **Mainca** mincers range from 170Kg per hour to 1200Kg per hour output.

Mainca mincer range

All machines are designed for maximum performance. The mincer head is of a uniblock design, engineered for ease of cleaning and minimum heat generation, it has a solid one piece welded finger guard with a high clearance tolerance to facilitate pushing meat into the feeding tube without compromising operator safety.

reasons why you should choose Mainca

- #3** We can offer demonstration and loan machines when requested



PM70/12

An all stainless steel, toothed belt, table top mincer, ideal for front of shop mincing and for use in catering establishments. Machine supplied with Enterprise simple cut knife and plate.

Approximate yield 170Kg/hour

Motor options

Single Phase 230V 50Hz 0.75HP motor

Three Phase 415V 50Hz 1.00HP motor

Overall dimensions (wxdxh in mm) 310 x 455 x 410

Tray dimensions (mm) 310 x 410 x 60

Options – 2 cutting systems available

1. Knife and plate Enterprise (model 22)
2. Knife and plate European (model 82)



PC82/PC82A

A highly specified and extremely robust machine with a well tried and tested motor and gearbox. The newly designed stainless steel mincing head and worm has the capacity to increase productivity.

Approximate yield 350Kg/hour

Motor options

Single Phase 230V 50Hz 1.5HP motor

Three Phase 415V 50Hz 1.5HP motor

Overall dimensions (wxdxh in mm) 310 x 495 x 424

Tray dimensions (mm) 310 x 410

Options – 2 cutting systems available

1. Single plate (Enterprise 22)
2. Single, double and triple plates (Unger 82)
3. Extra large feed tray (wxdxh in mm) 410 x 610 x 100

PC82 All stainless construction

PC82A Body in stainless whilst the mincing head is manufactured in a special alloy





Bench and floor standing mincers

Our 32 mincer range will soon be available with many design improvements. We will retain the highly reliable motor and gearbox combination whilst introducing improvements to the mincing head, which will boost first and second mince throughout. Many of these changes have materialised from our exhaustive tests carried out on the MG-95 hybrid mincer. Finally our design changes will not forget that pleasing design matters.



CAD image
Product available 09/2011

Mincer PC98/32/114 (with large tray)

Table top model, gear driven with all stainless steel construction supplied

Approximate yield 800Kg/hour

Overall dimensions (wxdxh in mm) 470 x 700 x 570

Standard tray (mm) 610 x 410 x 75

Giant tray (optional) 470 x 730 x 90

Options – 4 cutting systems available

1. Knife and plate Enterprise (model 32)
2. Knife and plate European (models 98 and 114)
3. Double cut knife and 2 plates – Unger (models 98 and 114)
4. Triple cut 2 knife and 3 plates (models 98 and 114)

Mincer PC98/32/PM114 (with giant tray)

Table top gear driven with all stainless steel construction

Machines supplied with one Enterprise cut knife, 4.5mm and 8mm plates

Approximate yield 800Kg/hour

Overall dimensions (wxdxh in mm)

470 x 700 x 570

Standard tray (mm)

610 x 410 x 75

Giant tray (optional)

470 x 730 x 90



Mincer PM98/32L/PM114L (with jumbo tray)

Floor standing with all stainless steel construction

Machines supplied with one Enterprise knife with 4, 5 and 8mm plate

Approximate yield 1000Kg/hour

Overall dimensions (wxdxh in mm)

460 x 900 x 995

Standard tray (mm)

470 x 730 x 90

(model 32L)

Jumbo tray (mm)

530 x 850 x 900

(model 114L)

hybrid mixer/grinder

The MG-95 hybrid mixer/grinder from **Mainca** enables the user to produce sausages and burgers of the highest quality and texture without excessively mincing and mixing the product.

MG-95

The MG-95 is a unique and patented innovative machine for the meat industry and is a very versatile machine perfectly adapted for a variety of uses and working methods. This is the only machine existing that combines the features of a mixer-grinder with a sealable tilting bowl that can be easily emptied. These features make the MG-95 an exceptional tool.

Technical features:

- Provided with digital programmer to perform up to 10 mixing/kneading cycles, although one can still run the machine in manual mode if preferred
- Mixing paddles are easily removed without tools
- Constructed entirely of stainless steel

MG-95

Overall dimensions (wxdxh in mm) 1120 x 630 x 1560

Bowl capacity 95L/±65Kg

Motors 3ph/1ph – 230V/400V – 50Hz/60Hz

Mincer 4.00HP/3.00 kW

Mixer 1,75HP/1,30 kW

First grind output ±1500Kg/h (55 lbs/m)

Cutting system Simple cut – Enterprise 32,
Simple, double & triple cut – Unger 98

Options

1. Foot switch (3 phase motors only)
2. 4 Swivel Castors (2 with locks)
3. Pneumatic portioning device for placing minced meat on trays



Bowl and paddle



Mincing head



Pneumatic portioning device for minced meat on trays

stainless steel bandsaws

These machines are manufactured entirely in stainless steel, simple to use with easily removable parts for cleaning. All models incorporate extractor fans to circulate air around the motor to stop the body of the machine from heating. This feature also means the machine can run for a long time without triggering the thermal overload.

Heavy duty motor for continuous operation. Solid and compact machine with special blades, having hardened teeth. Easy to operate they come complete with safety guards and comply with all European Dangerous Machinery Directives. All components are easily removable for cleaning, including the door and top wheel. A manual or automatic tensioner is included for perfect blade tension, special guides and removable scrapers for both wheels prevent blade slippage and breakage.

Blade choice available for all bandsaws:

- **Meat** Scalloped blade for a clean smooth cut
- **Bone** Offset tooth blade for bone
- **Frozen** Offset tooth blade for frozen products



BM1800

230mm throat with manual tensioner

Slice thickness control, pusher guard and fixed intermediate guide

Single phase 230V, 50Hz and 1.5HP motor

Three phase 415V, 50Hz and 1.5HP motor

Overall dimensions (hxwx d in mm)

530 x 510 x 910

Options

Automatic tensioner



BM2000

300mm throat with break motor and automatic tensioner

Slice thickness control, pusher guard and intermediate telescopic guide

Single phase 230V, 50Hz and 1.5HP motor

Three phase 415V, 50Hz and 1.5HP motor

Three phase 415V, 50Hz and 1.75HP motor

Overall dimensions

(hxwx d in mm)

590 x 600 x 1030



BM2000 with half sliding table

BM3000

A heavy-duty bandsaw to cope with all cutting needs. For the UK market we have specially designed 240V 3HP high torque motors for continuous use. The moving table option can be changed back to fixed in seconds.

400mm throat with break motor, slice thickness control, pusher guard, pre-loaded blade tensioner, fixed table and discharge ramp and waste box

Single phase 230V 50 Hz and 3HP motor

Three phase 415V, 50Hz and 3HP motor

Overall dimensions (hxwx d in mm) 830 x 820 x 1800

Options

1. Fixed and moving cutting table with discharge ramp
2. Left or right handed column

Available in left or right handed column

Options for BM1800 & BM2000

1. Half sliding table and telescopic guard
2. Tubular stand (mm) 450 x 490 x 600
3. Waste box

kneader mixers

A kneader mixer is a unique mixing concept that ensures a perfect mix in the shortest of times with both forward and reverse action.

The RM range allows the operator to obtain a total homogenous mix with little air. The machines are manufactured entirely out of stainless steel with observation slots. The bowl is easily tilted for emptying, and is provided with a nudge button to ease this process. The paddles are carefully designed to ensure all contents are thoroughly mixed, and can be easily removed for cleaning.

All **Mainca** kneader mixer machines are used extensively in the meat and food industries for mixing a variety of products – from sausage mixes to coleslaw, sandwich fillings to powders.

new for 2011

Introduction of efficient reduction gearboxes and larger motors on the RC40/100 range



RM20

(20 Litre) with stainless steel lid with slots $\pm 12\text{Kg}$
Single phase 230V, 50Hz and 0.3HP motor

RM20R

(20L) with stainless steel lid with slots
Three phase 415V, 50Hz and 0.3HP motor

Overall dimensions (wxdxh in mm)
560 x 270 x 500
Gross weight 34Kg

Option
Castors



RC40

(40 Litre) with stainless steel lid with slots $\pm 25\text{Kg}$
Single phase 230V, 50Hz and 0.75HP motor

RC40R

(40L) with stainless steel lid with slots
Three phase 415V, 50Hz and 0.75HP motor

Overall dimensions (wxdxh in mm)
725 x 377 x 650
Gross weight 80Kg

Options
1. Castors
2. Tubular Stand



RC100

(95 Litre) with stainless steel lid with slots $\pm 65\text{Kg}$
Single phase 230V, 50Hz and 1.75HP motor

RC100R

(95L) with stainless steel lid with slots
Three phase 415V, 50Hz and 1.75HP motor

Overall dimensions (wxdxh in mm)
1290 x 465 x 1290
Gross weight 138Kg

Option
Castors



Shows bowl tilted



Close up of paddles

Innovative design

Better results

Mainca's unique paddle system minimises product stress and reduces the "tearing" effect of double-action mixers. Also, the finished product will have less heat rise due to rapid mixing time resulting in longer product shelf life. The end result is a perfectly blended product with great sales appeal.

Extremely versatile

The extreme versatility of the **Mainca** RM Mixer allows for the perfect blending of everything from sausage meat to potato salad with the same fast, yet gentle action. **Mainca** mixers offer both forward and reverse mixing action to give the operator more control when blending delicate products, with tilting bowls for easy discharge into trolley or container.

Easy cleaning

Both the T-Paddles as well as the Breaker Bar assembly are easily removed for cleaning of all models. The RC100 version comes standard with a drain plug in the tank for easy waste water removal. An added feature of these mixers is that with breaker bars removed, they can double as massaging/marinating machines for use with items such as chicken breasts, boneless pork chops or beef steaks.

Very fast, very thorough, yet very gentle mix

The **Mainca** Mixer's single action T-Paddle mixing system, combined with the "Double Breaker Bar" separating device, provides a very fast, thorough, yet gentle mix. **Mainca's** exclusive fold and divide blending action guarantees that all of the seasoning and liquid are dispersed evenly and quickly throughout the product.



RM150R

(150 Litre) with stainless steel lid with slots
3 phase 415V, 50Hz and 3HP motor

Overall dimensions (wxdxh in mm) 1280 x 710 x 1510
Gross weight 260Kg

Options

1. Castors
2. Removable paddle

reasons why you should choose Mainca

- #4** All machines and spares held in the UK for easy delivery and fast service



bowl cutters

Mainca range bowl cutters finely chop meat and other products without harming its natural properties. A variety of textures can be obtained by combining bowl and knife speeds with time.

- Equipped with two knife speeds combined with two bowl speeds
- With removable knife head of either three or six knives
- Supplied with three knives (six knives as an option)
- Great absorption capacity when producing emulsions. Homogeneous texture of the product
- Suitable for frozen meats
- Equipped with maximum safety features: brake motor when the lid is lifted
- Emergency button
- Motors with thermal protection
- Switch for emptying and washing the bowl
- Digital thermometer
- Construction: completely in stainless steel

recipe book
available
on request



CM-14

14 Litre (9Kg) table top bowl cutter with 3 knife assembly

All stainless steel construction

Motor power 1st speed 1.9HP 1500rpm, 2nd speed 2.75HP 3000 rpm 415V

Overall dimensions (wxdxh in mm) 890 x 620 x 565

Gross weight 110Kg

Options

1. 6 knife assembly
2. Support table with castors as pictured



CM-21

22 Litre (13-15Kg) floor standing bowl cutter with 3 knife assembly

All stainless steel construction

Knife motor power 1st speed 3.2HP/1500rpm, 2nd speed 4HP/3000rpm

Bowl motor power 1st speed 0.17HP/10rpm, 2nd speed 0.24HP/20rpm

Overall dimensions (wxdxh in mm) 1030 x 710 x 980

Gross weight 165Kg

Digital thermometer

Option 6 knife assembly



Easy to use controls



3 blades CM-21



6 blades CM-41



6 blades CM-21

reasons why you should choose Mainca

#5 All machines are tested for full compliance with all EC machinery directives



CM-41

40 Litre (23-25Kg) floor standing bowl cutter with 3 knife assembly

All stainless steel construction

Knife motor power 1st speed 9HP/1500rpm, 2nd speed 11HP/3000rpm

Bowl motor power 1st speed 0.47HP/10rpm 2nd speed 0.68HP/20rpm

Overall dimensions (wxdxh in mm) 1380 x 910 x 1080

Gross weight 315Kg

Thermometer

Independent cooling fan

Option 6 Knife assembly

The **CM-41** has a re-designed knife shaft where the shaft is fully enclosed, only exposing the blades. This allows for greater sturdiness, decrease in heat and ease of cleaning.



CM-41S

CM41 with additional features

Variable speed knives (from 1000-3600rpm) and equipped with two reversible mixing speeds (80 & 150rpm)

Knife motor power 12.5HP

Bowl motor power 1st speed 0.47HP/10rpm 2nd speed 0.68HP/20rpm

Overall dimensions (wxdxh in mm) 1380 x 910 x 1080

Gross weight 320Kg

Thermometer

Independent cooling fan

Option 6 Knife assembly

The **CM-41S** has a re-designed knife shaft where the shaft is fully enclosed, only exposing the blades. This allows for greater sturdiness, decrease in heat and ease of cleaning.

burger formers and meatball moulders

The **Mainca** burger and meatball moulding machine is attractively designed to combine both portion accuracy and speed of production. The continuous-rotation mould plate, and automatic burger discharge system, make perfect burgers with ease.

The burger and meatball moulding system is the perfect tool for butcher shops, grocery stores, restaurants, meat labs, meat processors (who occasionally need small quantities of patties on a custom basis), and anyone who needs consistent portion controlled meatballs, croquettes and burger patties.

- Meat cylinder capacity of almost 2.5 litre or \pm 2.1Kg
- When conversant with the machine one can achieve an output of 300/350 burgers per hour
- The mould plate always rotates in a clockwise direction, for simple operation and reduced training time
- The fill lever position is in front of the operator, which allows easy application of fill pressure
- Tools are not needed to remove the meat cylinder, mould plate or the piston
- Fast and reliable thickness adjusting system
- A manual paper dispenser is located above the mould plate
- The completely exposed and uncovered mould aperture makes patty paper insertion quick and easy



MH-100

Manual burger machine
4" (100mm) burger

MH-130

Manual burger machine
5" (130mm) burger

Overall dimensions (wxdxh in mm)
380 x 425 x 515

Maximum thickness on all plates is 40mm
All plates are interchangeable

Optional plates

1. 2PA05 meatball plate 38mm x 5
2. 2PA10 meatball plate 25mm x 10
3. 4PA100 100mm burger plate
4. 4PA120 120mm burger plate
5. 4PA130 130mm burger plate

Option Burger papers 100–130mm diameter



MA05

Manual meatball moulding machine
5 meatballs 38mm diameter

MA10

10 croquettes 25mm diameter

Overall dimensions (wxdxh in mm) 380 x 425 x 515

Maximum thickness on all plates is 40mm
All plates are interchangeable

Optional plates

1. 4PA5 meatball plate
2. 4PA10 meatball plate
3. 4PA100 100mm burger plate
4. 4PA120 120mm burger plate
5. 4PA130 130mm burger plate



Combined 5–40mm and
10–25mm meatball plate



10 impressions 25mm diameter
meatball plate



Single impression burger moulder

For quick efficient forming of burgers. Made from anodised aluminium with all parts in contact with meat manufactured in stainless steel – easily removable for cleaning. The lever pulls down to compress meat and as it returns it automatically opens the press and removes the ready formed burger.



PM100

4" (10cm) diameter, single impression
Overall dimensions (mm) 160 x 220 x 240

PM130

5" (13cm) diameter, single impression
Overall dimensions (mm) 160 x 220 x 240

Option

Burger papers 100–130mm diameter

manual skewer machine

Skewer machine to produce approximately 400 skewers per hour – 3 different models to make 4 skewers of 100, 120 or 140 grams. Simply place the correctly sized product into the individual chambers, load the stick and close the handle – result, perfectly made skewers.



FP100

Skewer ± 100g

FP120

Skewer ± 120g

FP 130

Skewer ± 130g

Maximum stick dimensions 245 x 38mm diameter

Overall dimensions (mm) 580 x 240 x 390

Option Bamboo skewer bag (1000 units)



reasons why you should choose Mainca

#6 Mainca products have been sold in the UK for over 30 years



prices and more information

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alternatively you can email Mainca at: enquiries@mainca.co.uk

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