



Product catalogue



**All the right
products**

From the UK's leading supplier of commercial
equipment to the catering, food, bakery and
butchery industries for over 25 years

www.mainca.co.uk

4 BIG REASONS TO USE MAINCA FOR ALL YOUR COMMERCIAL EQUIPMENT NEEDS:



1
**All our products have a full
12-month parts and labour
guarantee**

- buy with confidence from a trustworthy source

2
**We have operated in the UK
for over 25 years**

- we really understand the needs of the British market

3
**Our office is near Heathrow
and our warehouse is on the
Slough trading estate**

- for easy transportation to the whole UK

4
**We have long established
relationships with our
equipment suppliers**

- ensuring product reliability and ready availability of spare parts





Welcome to Mainca UK

Built on a wealth of experience, Mainca have supplied a wide range of quality commercial food preparation equipment for restaurants, fast food outlets, bars and supermarkets for more than 25 years.

If you are opening a new outlet or want to upgrade your kitchen with new equipment, we can help make your business more efficient and productive. If you need a piece of equipment which does not appear in this catalogue, just give us a call and we will help you select the right item for the job.

We regularly review and improve the range of equipment we offer and have helped develop machinery which is adapted for conditions in the UK market.

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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. The wide range extends from manual machines, several hydraulic fillers, up to the powerful twist linker.

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
- The bottom of all cylinders are now manufactured entirely in new stainless steel on all sausage fillers

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.



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**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

**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

**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

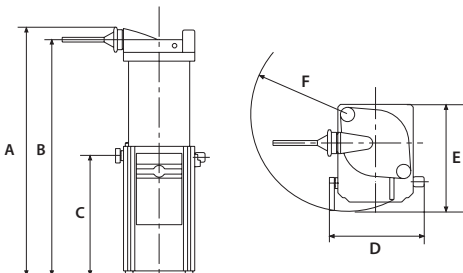
1. Lid and piston in stainless steel
2. Set wheels (two lockable)
3. Manual portioning device
4. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm
5. EM30 has as standard a lockable knee control that drops the piston to the bottom ready for reloading

**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
4. EM50 has as standard a lockable knee control that drops the piston to the bottom ready for reloading

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

Vector manual sausage fillers

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

The FM range of 3 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.

reasons why you should choose Mainca

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

Horizontal manual sausage fillers

Suitable for bench operation, each horizontal manual sausage filler has a gear reduction 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.



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 sausage fillers

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

Coming soon – PR300

All new PR300 twist linker designed to cope with variety of English sausage fillings that include rusk and coarse mince.

Mainca mincer range

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. All mincers now supplied with German manufactured knives and plates.

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.

All Mainca mincers now comply with BS/EN 12331:2003 – where

2mm to 8mm mincing plates can be fitted as standard. Users requiring mincing plates higher than 8mm require a mincing head guard and safety switch as an option which is available to order.



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

Base dimensions 210 x 270mm

Tray dimensions (mm) 310 x 410 x 60

Options – 2 cutting systems available

1. Knife and plate Enterprise (model 12)
2. Knife and plate European (model 70)



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

Base dimensions 310 X 410mm

Tray dimensions (mm) 310 x 410 x 60

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 32/98/114 mincer range has been re-designed to offer a higher throughput through first and second mince. The new mincing head includes a wider and longer worm and head to allow meat to feed more easily to improve output. These mincers also have German quality knives and plates for added reliability.

The 32/98/114 range of mincers incorporates the same gearbox and motor of the earlier version. New improvements include a completely redesigned worm body where the length and diameter of the worm is increased ensuring higher throughput with first and second mince.

reasons why you should choose Mainca

#3

We can offer demonstration and loan machines when requested



Mincer PC32/114 (with giant tray)

Table top model, gear driven with all stainless steel construction

Approximate yield 800Kg/hour

Overall dimensions (wxdxh in mm)

410 x 740 x 560mm

Base dimensions 340 x 540(mm)

Standard tray (mm) 610 x 410 x 75

Giant tray (optional) 500 x 690 x 90

Motor 3HP 415V/3HP 240V

Cutting systems

Unger Double / triple cut system for 98/114mm

NEW
MODEL



Mincer PC32/M114L (with jumbo tray)

Floor standing with

all stainless steel construction

Approximate yield 32-800Kg/hour

Overall dimensions (wxdxh in mm)

540 x 925 x 1055

Standard tray (mm) 540 x 840 x 90

Approximate yield 114-1150 Kg/hour

Motor 3HP 415V/5HP 415V

Cutting systems

Unger Double / triple cut system for 98/114mm

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. New gearbox has been redesigned to reduce worm speed to ensure the quality of first and second mince. In addition, top quality German heavy duty knives and plates are supplied as standard.

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
- Paddles can be run in forward or reverse motion

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

Bowl capacity 95L/±65Kg

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

Mincer 4.00HP/3.00 kW

Mixer 1,75HP/1,30 kW

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

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

Base dimensions 820 x 540mm

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



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Stainless steel bandsaws

We are pleased to introduce a new range of bandsaws – the BC range – incorporating BC1800, 2000 and 2500. These machines retain the well-proven design features of the BM range with additional features to increase the cutting capacity and redesigned doors with rounded corners for ease of cleaning. The range has a newly designed chassis with smooth inner surfaces for easy cleaning. The wheels and scraper assemblies have been redesigned to offer better cutting performance. The BC2500 adds a model to the range which will satisfy the most demanding cutting needs of butchers and manufacturers. **All our bandsaws come with an extractor fan in the motor housing to reduce the chance of overheating.**

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



BC1800

230mm throat with manual tensioner and extractor fan
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)

880 x 520 x 520

Base dimensions 320 x 370mm

Cutting thickness 200mm

Options

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



BC2000

310mm throat with break motor and automatic tensioner and extractor fan
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)

1090 x 620 x 610

Base dimensions 400 x 440mm

Cutting thickness 230mm

Options

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



BC2500

New model to the range designed to complete the range of bandsaws with models designed for all requirements.

350mm throat with break motor and automatic tensioner – slice thickness control, pusher guard and intermediate telescopic guide and waste box.

Overall dimensions (hxwx d in mm)

1690 x 750 x 760

Cutting thickness 280mm

Single phase 230V 50Hz 2.5HP

Three phase 415V 50Hz 3HP

Base dimensions 550 x 610mm

Option

Half sliding table



BC3000

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, intermediate telescopic guide, fixed table and discharge ramp and waste box.

Single phase 230V 50 Hz and 3.5HP motor

Three phase 415V, 50Hz and 4HP motor

Overall dimensions (hxwx d in mm)

1800 x 850 x 820

Base dimensions 570 x 610mm

Cutting thickness 310mm

Options

1. Fixed and moving cutting table with discharge ramp
2. Available in left or right-handed version
3. Half sliding table

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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 with gear drive motors.

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.



RM20A

(20 Litre) with stainless steel lid with slots ±12Kg
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)

580 x 320 x 500

Base dimensions 390 x 270mm

Gross weight 34Kg



RC40A

(40 Litre) with stainless steel lid with slots ±25Kg
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)

730 x 440 x 650

Base dimensions 560 x 380mm

Gross weight 80Kg

Option

Tubular stand with castors

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now with
95L bowl
size

RC100A

(95 Litre) with stainless steel lid with slots ±65Kg
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)

820 x 470 x 1290

Base dimensions 820 x 470mm

Gross weight 138Kg

Option

Castors



RM200R

(200 Litre) with stainless steel lid with slots ±125kg
Three phase 415V, 50Hz and 3HP motor

Overall dimensions (wxdxh in mm)

1280 x 720 x 1510

Base dimensions 1250 x 600mm

Gross weight 260Kg

Options

1. Castors

2. Removable paddle

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

Allows for the perfect blending of everything from sausage meat to potato salad with the same fast, yet gentle action. 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 comes standard with a drain plug in the tank for easy waste water removal. An added feature is that with breaker arms 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 single action T-Paddle mixing system, combined with the Double Breaker Bar separating device, provides a very fast, thorough, yet gentle mix. The exclusive fold and divide blending action guarantees that all of the seasoning and liquid are dispersed evenly and quickly throughout the product.



Shows bowl tilted



Detail photo of paddles

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 up to -10°C
- 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

reasons why you should
choose Mainca

#4

All machines and spares held
in the UK for easy delivery
and fast service



CM-14

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

All stainless steel construction

Knife motor power 1st speed 2.5HP/1500rpm,
2nd speed 3.5HP 3000rpm 415V

Bowl motor power 1st speed 0.10HP/10rpm,
2nd speed 0.20HP/20rpm

Overall dimensions (wxdxh in mm)

900 x 630 x 570

Base dimensions 700 x 480mm

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 4HP/1500rpm,
2nd speed 5.3HP/3000rpm

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

Overall dimensions (wxdxh in mm)

1040 x 740 x 1000

Base dimensions 780 x 540mm

Gross weight 165Kg

Digital thermometer

Option

1. 6 knife assembly



Easy to use controls



3 blades CM-21



6 blades CM-41



6 blades CM-21



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) 1280 x 910 x 1000

Base dimensions 900 x 640

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 variable speed

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

Overall dimensions (wxdxh in mm) 1280 x 910 x 1000

Base dimensions 900 x 640

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.

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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 $\pm 2.1\text{Kg}$
- 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
- EC – NSF approved



10 impressions 25mm diameter meatball plate



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



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

reasons why you should choose Mainca

#5

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



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



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

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Vacuum packers

Vacuum packing has been used for many years to extend the shelf life of meat and fish

Vacuum packing has been used for many years to extend the shelf life of meat and fish to ensure the food is kept in a safe condition and not potentially harmful to people's health. Today, the advantage of sealing products in an airtight bag and drawing any remaining air out has been extended to all areas of food preparation.

Products such as meat vegetables, fish, cheese and cooked food can have extended shelf life if vacuum packed. All foods can be refrigerated for use days or even weeks later. "Sous Vide" (boil in a bag) is becoming very popular and is used in restaurants and commercial kitchens and offers flexibility as well as extended shelf life.

Mainca UK has been selling vacuum packers to the catering industry for many years. All our chamber vacuum packers are made by Tepro SA who have designed and manufactured machines and pumps for over 40 years. Unlike many of their competitors, Tepro would never consider fitting imitation pumps to reduce costs. All their machines have pumps fitted of their own manufacture, ensuring their products are produced to the highest standard.



TK33W - White or TK33R - Red

Compact Vacuum Sealer for restaurants, requiring to vacuum seal small portions for re-use at a later time. The TK range is very easy to clean, fast suction speed, secure sealing system and an inner tray which protects the unit from excess liquids.

This unit also has a flexible suction arm which is used to vacuum jars, where the lid is fitted with an adaptor which permits the air to be extracted.

Table top model – Pump 16L/min

Motor 240V, single phase

Seal bar 330mm

Overall dimensions (wxdxh in mm) 365 x 185 x 80

Weight 4Kg

TK33S Casing in stainless steel



Vector range of table top vacuum packers



TK43 PRO

Compact Vacuum Sealer for restaurants, requiring to vacuum seal small portions for re-use at a later time. The TK range is very easy to clean, fast suction speed, secure sealing system and an inner tray which protects the unit from excess liquids.

Table top model

Pump 32L/min

Motor 240V, single phase

Seal bar 430mm

Overall dimensions (mm) 480 x 250 x 155

Weight 8Kg

Option Vacuum box – 330 x 170 x 90mm with a capacity of 2.5L (fits both TK33 and TK43)

Supplied with a starter pack of vacuum bags and 2 jar sealing caps, which are used to puncture the jar lid. Stainless steel casing as standard.



PP4.2

This mid size packer in our table top range is ideal for use in restaurants for preparing sous vide sauces and as a second unit in butcher shops where a separation is required between cooked and raw meat machines.

With a one piece highly polished stamped stainless steel chamber this model includes all the unique features of the popular PP5.5 model in a smaller unit.

Table top model

Pump 6m³, 0.37kW, 240V single phase

Overall dimensions (mm) 350 x 445 x 330

Chamber size (mm) 310 x 365 x 125

Front sealing bar 270mm wide with single seal

Weight 35Kg

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PP4.6

This new model is ideal for customers who need to pack longer products, such as fish or a quantity of smaller packs. Like the PP5.5, this machine is manufactured entirely from stainless steel, incorporating the same reliable simple-to-use touch pad controller as the PP5.

The chamber is manufactured from a highly polished stamped stainless steel sheet.

Vacuum pump 12m³, 0.7kW, 240V single phase
Overall dimensions (mm) 560 x 405 x 385
Chamber size (mm) 490 x 285 x 128
Front sealing bar 465mm or 2 x 255mm
Weight 48Kg

Options

Single seal bar, twin seal or seal with cut off.



PP5.5

The PP5 range was introduced in the UK over 20 years ago and continues to be a market leader of its size. Improvements are continually introduced, the latest being a one piece highly polished stamped stainless steel chamber with rounded edge to facilitate cleaning.

We still supply, unlike the competition, this model with a 21m³ pump for speed and efficiency. We always strive to offer the best machine on the market, this model includes as standard 2 chamber spacer boards – double seal weld – simple touch pad controls.

Also, unique to this model we offer a forward hinged casing, whereby the whole body of the machine can be tilted forward to allow full access to all working components when servicing is required.

PP5.5H

Table top model

Vacuum pump 21m³, 1.1kW, 240V single phase
Overall dimensions (mm) 530 x 545 x 425
Chamber size (mm) 450 x 425 x 180
Front sealing bar 450mm wide with double seal
Weight 70Kg

Optional model

PP5.6G has a gas injection option, double seal and programmable microprocessor control.

Vector range of floor standing vacuum packers



PP22

Floor standing model constructed in stainless steel including lid, microprocessor control and castor wheels.

Vacuum pump 63m³/100m³,

Power supply 3kW, 415V or 240V motor

Overall dimensions (mm) 1208 x 732 x 995

Chamber size (mm) 2 x 534 x 608 x 180

Sealing bars Two sets 490 parallel front and rear bars, all having one sealing and one cut off strip. Computer programmable control to special order.

Weight 320Kg

Power rating 3kW

Option

Gas flushing

reasons why you should
choose Mainca

#6

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



PP25

The PP25 flat bed vacuum packer represents the latest technology in these type of machines, constructed entirely out of stainless steel. It is floor standing, with a gas injection system and suitable for packing in a monitored atmosphere.

The PP25 has been designed to be easily operated, cleaned and maintained. The base of the vacuum packer is flat and the sealing bars are operated by the use of air driven pistons, which are controlled by a multi-functional microprocessor control system.

Size of operation stands (mm)

1690 x 885 x 220

Sealing bars (pcs) 2 x 2

Sealing bar length (mm) 650

Vacuum pump (m³/h) 100/160

Power supply (V/Hz) 415/50/3

Power rating 5.5kW

Overall dimensions (mm) 1690 x 1000 x 1345

Weight 600Kg

Also includes Gas flushing, soft-aeration, cut-off systems.



Food slicers - vector gravity-fed food slicers

Our vector range of gravity-fed food slicers are designed to cater for a variety of slicing requirements. Each model is engineered for reliability, ease of use and cleaning, with an emphasis on design features that make operating our slicers effortless.

Compact range

The Compact range of food slicers are solidly constructed from anodised aluminium and equipped with powerful fan cooled motors. The food carriage is set at a 45 degree angle, and together with the last slice device, ensures all food products are processed safely and efficiently. Safety features comply with the latest EU directives and ensure that the blade is never exposed whilst sharpening. A zero-lock mechanism ensures the food table cannot be removed unless the slice thickness plate is locked at zero.



TS 250

25cm compact belt driven food slicer

Power 240V, 50Hz

0.15kW motor

Dimensions (mm)

290 x 370 x 390

Slice thickness 0-14mm

Slicing capacity

205 x 130mm

Ø 165

Gross weight 15Kg

Features

- Small and compact
- Ideal for small slicing requirements



310 P2

25cm compact gear drive food slicer

Power 240V, 50Hz

160W motor

Dimensions (mm)

615 x 397 x 407

Slice thickness 0-16mm

Slicing capacity

220 x 130mm

Ø 170

Gross weight 22Kg

Option – Teflon coated slicing surfaces

Features

- All slicing surfaces manufactured in stainless steel



VS 30 F

30cm compact belt driven food slicer

Power 240V, 50Hz

200W motor

Dimensions (mm)

300 x 380 x 400

Slice thickness 0-14mm

Slicing capacity

210 x 160mm

Ø 200

Gross weight 20Kg

Features

- Small footprint
- Ideal for tight spaces

Compact range of food slicers



GL 30 F

Belt-driven gravity manual slicer, with fan-cooled motor. Construction in anodized aluminium alloy, red plastic parts, knobs and feet, tempered chromium steel blade.

Cleaning: removable aluminium blade cover, product holder, pusher and stainless steel slice deflector.

Sharpener: revolving and removable to assure deep cleaning and therefore good maintenance and duration of the grinding and trimming stones.

Electrical system: start and stop buttons flush with the machine body in order to make cleaning quicker and deeper.

Safety facilities: fixed blade ring guard, removable product holder only when the slice thickness control is set on 0.

Use: bars, restaurants, market places, catering companies and industrial catering sector kitchens.

30cm compact belt driven food slicer

Power 240V, 50Hz 300W motor

Dimensions (mm) 340 x 440 x 400

Slice thickness 0-14mm

Slicing capacity 210 x 170mm Ø 200

Gross weight 25Kg



OG 35E

High performance compact belt-driven gravity slicer

- Designed for effortless slicing of salami, ham, roasted meat and many other products
- Built in anodized aluminium, it is hygienic and easy to clean
- The large product holder, positioned on a silently sliding carriage, can be completely removed thus facilitating the daily cleaning operation
- It features a top mounted and removable sharpener with fixed protection on the knife-edge
- One simple action is enough for the knife to be perfectly sharpened and ready for slicing
- Safety devices according to EN1974 standards

Power 240V, 50Hz, or 400V, 50Hz

Three phase motors

Dimensions (mm) 540 x 880 x 520

Slice thickness 1-14mm

Slicing capacity 275 x 215mm Ø 250

Gross weight 35Kg

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Gravity-fed food slicers

Our range of gravity-fed food slicers are designed to cater for a variety of slicing requirements. Each model is engineered for reliability, ease of use and cleaning, with an emphasis on design features that make operating our slicers effortless.

reasons why you should choose Mainca

#7

We hold an extensive stock of spare parts for most machines



UM300

30cm gear driven food slicer

Power 240V, 50Hz, 250W motor

Dimensions (mm) 495 x 655 x 510

Gross weight 42Kg

Slicing capacity 230 x 190mm Ø 230

Slice thickness 28mm

Fence attachment for slicing thin products

Features

- This model has an extended stroke, which enables it to slice long products such as Parma ham
- All slicing surfaces are stainless steel

Option

Teflon coated surfaces for slicing cheese



C33F

33cm gear driven food slicer

Power 240V, 50Hz, 300W motor

Dimensions (mm) 450 x 580 x 530

Gross weight 43Kg

Slicing capacity 170 x 260mm Ø 240

Features

Based on the well proven C35 model, this slicer has been designed to retain the well proven design features of the C35, but incorporates a smaller blade 330 Ø and simplified options to reduce costs but still retain the traditional OMAS quality.

Options

- Adjustable fence
- Teflon coated surfaces

Blade removal tool that facilitates removing the knife without the need to remove blade securing screws.

NB not available as a retrofit (Part No. 129–130).

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Gravity-fed heavy duty slicers

We are pleased to be associated with OMAS, one of Italy's premier slicer manufacturers. Established in the 1950's the company has been at the forefront of slicer design, introducing many new features that have been adapted throughout the industry.

The C and L ranges encompass the latest design innovations in food slicers. They incorporate many features which give every user years of trouble-free operation.



C35E

35cm gear driven food slicer

Power 240V, 50Hz, 330W motor

Dimensions (mm) 450 x 580 x 530

Gross weight 46Kg

Slicing capacity 190 x 250mm Ø 250

Features

Single hand knife sharpener operation with sliding blade edge guard.

Options

- Ø 180 stainless steel hopper for vegetables
- Carriage with two adjustable fixing grips for slicing more than one product
- Adjustable fence
- Teflon coated surfaces

Blade removal tool that facilitates removing the knife without the need to remove blade securing screws. N.B. not available as a retrofit (Part No. 129-130).



CXMatic

35cm automatic heavy duty gear driven food slicer

Power 240V, 50Hz, 2 x 450W motors

Dimensions (mm) 360 x 530 x 660

Gross weight 61Kg

Slicing capacity 250 x 190mm Ø 250

Features

- It can slice between 45/100 slices per minute thanks to variable stroke which can be adjusted to suit the product being sliced
- When the machine switches off the carriage automatically stops in the forward position

Options

- Blade removal tool that facilitates removing the knife without the need to remove blade securing screws. N.B. not available as retrofit (Part No: 129-130)
- Slice counter for CXMatic
- Product clamp holder for CXMatic
- Twin support arm (Part No. 78)
- Standard knife removal tool (Part No. 90)
- Vegetable chute round to fit on existing food table (Part No. 22)
- Hexagonal chute with complete table (Part No. 91)
- Teflon coated surfaces
- Sealed electrical controls remote from machine for industrial use

Superglide range of food slicers



Our Superglide process

The innovative Superglide process gives each of our slicers a modern and attractive design. Superglide is a special finish applied to the slicer's gauge-plate and blade guard. The product to be sliced will have as little friction as possible during its path toward to the blade.

What looks like a perfectly flat surface in reality has a succession of rows and chamfers, calibrated and calculated in a completely harmonious way. These rows and chamfers, together with an innovative 'deep groove' profile reduces friction during product sliding.

The grooves made by machining on CNC centres are always straight, aligned and regular, consequently ensuring very smooth and accurate cutting.

The surface of the gauge-plate and the blade guard in contact with the product to be sliced has been decreased by 80% due to the gaps between the grooves.

The outcome of these Superglide technical innovations is lower waste and consequent time and cost savings.

To summarise:

- Less contact = less friction...
- Less friction = less strength required to cut...
- Less strength = easy cutting...
- Easy cutting = less time spent...
- Less time spent = financial savings...
- (and lower waste)



L310 Superglide

31cm automatic heavy-duty gear driven food slicer

The popular L310 model has delivered precision slicing for many years. It has been redesigned and incorporates the unique Superglide treatment on the gauge plate and blade cover. The L310 Superglide is easy to clean and has a laser cut stainless steel removable plate and meat grip.

Power 240V, 50Hz, or 400V, 50Hz

Three phase motors

Dimensions (mm) 640 x 840 x 670

Base dimensions 430 x 540mm

Gross weight 40Kg

Slicing capacity 290 x 225mm

Cut thickness (mm) 1-14 Ø 310

Options

- Digital slice counter (Part No. 16)
- Slicer stand (Part No. 17)
- High feet (8cms) (Part No. 57)
- Stainless steel removable food-holding tray (Part No. 63)
- Teflon coated surfaces (Part No. 97)
- Blade removal disc (Part No. 139)

Superglide food slicers



L35S/H

Vertical blade slicers are perfect to obtain consistent and even slices, in particular with products such as Parma ham and bacon. The combination of a German manufactured blade and smooth bearing slides ensure consistent and reliable operation for many years. Ask your dealer to demonstrate these slicers and you will appreciate the quality of the finish and the ease of use of the sharpener – a vital feature to maintain a sharp blade. The L35S can be supplied with a food table with a clamping arm or a meat table (Model L35H) which has a cradle that slides on rollers.

L35S/H

35cm heavy duty vertical blade slicer

Power 240V, 50Hz, 330W motor

Dimensions (mm) 460 x 570 x 490

Gross weight 45Kg

Slicing capacity 320 x 270mm Ø 270

Slice thickness 25mm

L35S with sliding table with moveable clamping arm

L35H with meat table with sliding cradle with product holder



L Matic 35S Superglide

The L Matic 35S Superglide food slicer has an automatic carriage plate stroke with the product being sliced advancing according to the set up thickness. The slicer delivers a high slice production with very thin thickness, thanks to the carriage plate calibrated push that maintains the specific proper pressure obtaining a perfect cut constant thickness every time at each carriage stroke.

The wide carriage plate can take any size and shape of product. The strong clamp keeps the product well fixed while it is cut, so that you can obtain very thin slices and it has a removable food holding tray, which increases the working surface.

- Gear drive with noise reduction gears
- Individual motors for knife and carriage drive
- Stepped motor drives the food carriage gently towards the blade – slicing capacity maximum 14mm
- Integrated sharpener for precise sharpening with sliding cover to prevent finger contact
- Fixed blade edge protection
- Carriage returns automatically towards user once slicing cycle has finished

L Matic

Power 240V, 50Hz, 500W motor

Dimensions (mm) 630 x 860 x 790

Base dimensions 360 x 540 x 520mm

Slicing capacity 0.9mm

Gross weight 60Kg

Number of slices per minute: from 30 to 50

Ø 250 x 230 x 230

Thickness of slices: from 0 to 9mm

Bread slicers



Vector range bread slicer

Designed for counter-top operation, the BS11-13 allows the operator to both insert and collect loaves from the same position in front of the machine, thus reducing the effort involved and saving valuable shop space.

Standard equipment includes a removable crumb tray, an adjustable bagging spade attached to the front of the machine, and a no-volt release power switch to prevent accidental start-up if the power supply is interrupted.

This model also incorporates side guards as an additional safety feature.

Power Single phase 240V, 50Hz, 0.5HP motor – other voltages available

Dimensions (mm) 450 x 600 x 650

Weight 92Kg

Shipping data (mm) 510 x 550 x 710

Options

Painted steel stand with lockable castors

BS11 11mm medium slice, table top machine

BS13 13mm thick slice, table top machine

Other sizes available on request



NEW BSX bread slicer

The new BSX bread slicer builds on the experience of the now well established BS range and is designed for the larger businesses being free standing with built in crumb drawer. The large frame opening allows the user to slice a variety of small and large loaves including round and speciality breads.

Supplied complete with special wheels, it is designed to slice a variety of shapes and sizes. The loaf is driven through the blades to produce a smooth evenly sliced loaf.

Power 240V, 50Hz, 1.1 HP motor
400V, 50Hz, 1.1 HP motor

Dimensions (mm) 614 x 713 x 1120

Slice thickness 8, 11, 13mm. Other sizes on request

Weight 153Kg

Expert 205 vegetable cutter

The Expert 205 vegetable cutter is a technically advanced heavy duty vegetable cutter, which satisfies today's increasing demands in vegetable and fruit preparation. The machine has a high quality polished anodised finish and is totally compliant to hygiene standards. The anodising protects the Expert 205 from corrosion and scratches.

The machine's knives and disc trays are manufactured in stainless steel and can be easily removed for easy cleaning. The Expert 205 has a wide range of interchangeable discs and slicers. It can dice, grate and shred quickly and accurately, without altering the natural qualities of the products.

The design includes a cylindrical food-hopper, which is very suitable for long shaped vegetables.

External dimensions (wxdxh)

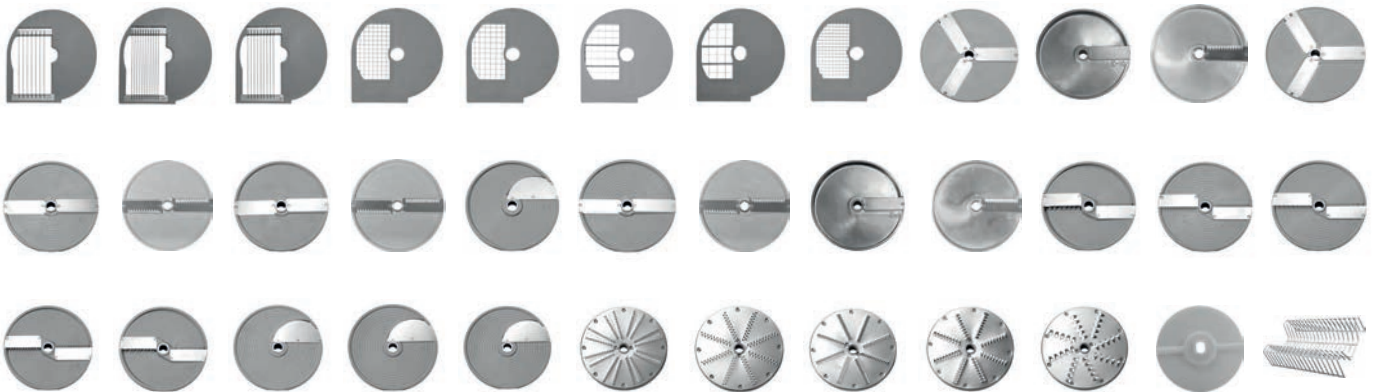
575 x 205 x 880mm

Max. container dimensions 205 x 290 x 160mm

Power supply 230V, 1 phase, 50Hz

Expert 205 vegetable cutter discs

- Grids to create cubes
- Grids to create chips
- Discs to create slices
- Discs to create crinkled slices
- Discs to create curved chips
- Discs for grating
- Discs for shredding
- Ejector disc
- 12 disc support rack



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Butcher's blocks

A complete range of cutting, chopping boards and butcher's blocks



All our blocks are 25cm thick to deliver strength and stability. These blocks are assembled from individual pieces machined to fine tolerances with finger shaped joints that increase the glued surface for added stability.

Mainca butcher's blocks are manufactured from seasoned hornbeam wood and do not require turning. We also impregnate the chopping surface with a special oil that is formulated to reduce moisture absorption.

Block size

(Sizes in mm)

Thickness 10"

18 x 18
24 x 18
24 x 24
30 x 24
36 x 24
42 x 24
48 x 24
60 x 24
72 x 24

Block size

(Sizes in mm)

Thickness 250mm

457 x 457
609 x 457
609 x 609
762 x 609
914 x 609
1066 x 609
1219 x 609
1523 x 609
1828 x 609

All block and cutting boards can be made to measure – please ask for a quotation.

Butcher's block stand

Our standard stand is manufactured in square tube aluminium to fit every block size. We offer a stainless steel stand as a special order. (N.B. Image shows stainless steel stand.)



Reversible sectional chopping boards

- High shock resistance and absorption, designed for a variety of applications
- Extremely compact due to finger joints and assembly with high temperature glue
- Reversible working surfaces
- Manufactured from first class seasoned hornbeam
- Chopping boards must be placed onto a stable base

Chopping boards (Sizes in mm)

120	150	200
400 x 400	400 x 400	400 x 400
500 x 400	500 x 400	500 x 400
500 x 500	500 x 500	500 x 500
600 x 400	600 x 400	600 x 400
600 x 600	600 x 600	600 x 600
700 x 400	700 x 400	700 x 400
800 x 400	800 x 400	800 x 400



Reversible cutting boards

Cutting boards made from Hornbeam in long grain construction, dipped in special water resistant oils, available in two thicknesses, 35 and 50mm.

All these products are manufactured on the foothills of the Alps in Italy by Joko GmbH. The wood is sourced and dried for over 12 months in the dry mountain air, giving our products an unrivalled consistency and quality.

Cutting boards (Sizes in mm)

35	50
400 x 300	400 x 300
400 x 350	400 x 350
500 x 300	500 x 300
500 x 350	500 x 350
600 x 300	600 x 300
600 x 350	600 x 350
700 x 400	700 x 400



Cleaning and maintenance

To guarantee a hygienic and durable butcher block, we strongly recommend cleaning with our block brush.

- Cleans and dries the block
- Eliminates working residuals and smoothes the surface
- Increases the lifetime of the block

Useful tips for the care of blocks and chopping boards

Because wood is a natural fibre it is important to avoid excessive moisture and water contact. Scrape the surface daily with a block brush and allow the block to breathe and "dry out". Regularly place salt or sawdust on the surface overnight to accelerate moisture extraction. Work the entire surface as this will enable moisture to be equally distributed.

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2 BIG REASONS TO USE MAINCA FOR ALL YOUR MACHINE SPARES AND DISTRIBUTION NEEDS:

We always keep a comprehensive stock of machines and spares

Spare Parts

Mainca UK hold a comprehensive range of spare parts as well as a considerable number of parts to support older Lanelec and Unimac badged equipment which preceded the Mainca and Vector labels.
– we can deliver quickly from stock

We only distribute our products through a trusted UK-wide network of approved specialist dealers

– who know how to look after their customers



Service

Please call us on 01753 684025 for service enquiries.

Prices and more information

call 01753 684025, or fax 01753 682611
alternatively you can email Mainca at: enquiries@mainca.co.uk

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