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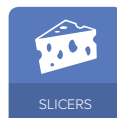


PRODUCT CATALOGUE

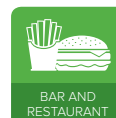
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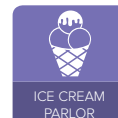
BUTCHERY



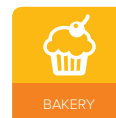
SLICERS



BAR AND RESTAURANT



ICE CREAM PARLOR



BAKERY



A HISTORY OF SUCCESS AND INNOVATION

Throughout the last 54 years, SKYMSSEN has been growing and playing an important part in the growth of its Clients and Commercial Allies, offering innovative solutions for food processing. Combining design and high technology, SKYMSSEN products reached a position of reference for quality, practicality and efficiency in the food processing market, servicing all its segments. SKYMSSEN products offer perfect solutions to Butcheries, Bars, Restaurants and Bakeries. SKYMSSEN is a unique, dynamic Company, tuned to the world and its latest tendencies. The search for continued evolution, providing the most effective means to grant its Clients success and to make everyday life easier are SKYMSSEN's passions and reasons to exist.

SKYMSSEN PRODUCTS, THE IDEAL SOLUTION FOR YOUR BUSINESS!



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LINE BAR AND RESTAURANT

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LINE ICE CREAM PARLOR

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BUTCHERY



LINE
BUTCHERY EQUIPMENT



BUTCHERY

MEAT TENDERIZERS



▶ **AB**



▶ **ABS**



INNOVATIVE SAFETY SYSTEM

ROLLS ATTACHED TO THE TENDERIZER'S LID. SAFER AND EASIER TO PROCESS THE MEAT



MEAT STRIPES KIT ABS 10MM
MODELO: KES-ABS 10
Accessory – Sold separately.



▶ **STAINLESS STEEL MEAT TENDERIZER WITH SAFETY SYSTEM**

▶ **STAINLESS STEEL MEAT TENDERIZER WITH SAFETY SYSTEM**

MODEL	AB	ABS
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	0,5 HP
HEIGHT	435 mm	460 mm
WIDTH	225 mm	260 mm
DEPTH	510 mm	500 mm
NET WEIGHT	22,6 kg	25 kg
GROSS WEIGHT	24,4 kg	27 kg
AVERAGE PRODUCTION	400 kg/h	400 kg/h
BEEF THICKNESS	13 mm	13 mm

MEAT TENDERIZERS



BUTCHERY



► ABN-HD

HIGH PRODUCTION
500 KG/H

0,5 HP MOTOR



MEAT STRIPES KIT ABN-HD 10MM
MODEL: KES-ABNHD10, HEAVY DUTY
Accessory – Sold separately.

MEAT STRIPES KIT ABN-HD 12MM
MODEL: KES-ABNHD12, HEAVY DUTY
Accessory – Sold separately.

► STAINLESS STEEL MEAT TENDERIZER, WITH SAFETY SYSTEM, HEAVY DUTY

MODEL	ABN-HD
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	540 mm
WIDTH	475 mm
DEPTH	250 mm
NET WEIGHT	25 kg
GROSS WEIGHT	31,7 kg
AVERAGE PRODUCTION	500 kg/h
BEEF THICKNESS	20mm



BUTCHERY

MEAT SLICERS

CUT PRECISION

SKYMSSEN's **MEAT SLICER**, not only allows the production of uniform cuts of meat, but also enables the user to achieve extremely thin and perfect meat slices.

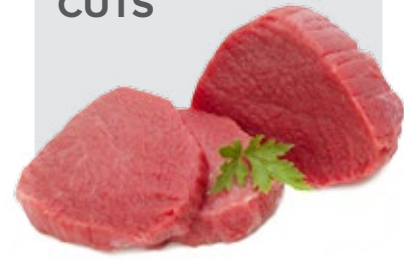
The FC-350 will help you prepare products such as **carpaccio** and thin **bacon** slices



► FC-350



UNIFORM CUTS



► STAINLESS STEEL MEAT SLICER, 350MM BLADE

MODEL	FC-350
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	525 mm
WIDTH	765 mm
DEPTH	720 mm
NET WEIGHT	52 kg
GROSS WEIGHT	64 kg
SLICES PER MINUTE	Variable
MAXIMUM SLICE THICKNESS	Up to 40mm

TABLE BAND SAWS



BUTCHERY

▶ **ML**



▶ **MSL**



INNOVATIVE DESIGN

UPPER AND LOWER DOORS IN ONE PIECE. EASIER REMOVAL

STAINLESS STEEL STRUCTURE

▶ **STAINLESS STEEL TABLE BAND SAWS, WITH CUT REGULATOR, BLADE 1.740 MM / 68,5"**

▶ **STAINLESS STEEL TABLE BAND SAWS, WITH CUT REGULATOR, BLADE 1.740 MM / 68,5"**

MODEL	ML	MSL
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	0,5 HP
HEIGHT	900 mm	950 mm
WIDTH	560 mm	620 mm
DEPTH	535 mm	560 mm
NET WEIGHT	34 kg	34 kg
GROSS WEIGHT	45,5 kg	49 kg
CUTTING HEIGHT	240 mm	230 mm
CUTTING WIDTH	205 mm	215 mm
BLADE WIDTH	5/8"	5/8"



BUTCHERY

MEAT MIXERS

▶ MMS-50I



TILTING TANK ALLOWS FOR AN EASIER RETRIEVING OF THE MIXED MEAT

STAINLESS STEEL STRUCTURE

LID WITH SAFETY SYSTEM

PULSE BUTTON



▶ MEAT MIXER, WITH LID 50 KG

MODEL	MMS-50I
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	980 mm
WIDTH	940 mm
DEPTH	420 mm
NET WEIGHT	81,7 kg
GROSS WEIGHT	105 kg
TANK CAPACITY	50 kg
AVERAGE PRODUCTION	600 kg/h

MEAT GRINDERS

WITH STATIONARY PROTECTION



BUTCHERY



INTERCHANGEABLE KIT

WORM, DISC AND KNIFE

EASY REMOVAL FOR CLEANING

▶ **PS-10**



INNOVATIVE MECHANICAL SAFETY SYSTEM

▶ **PS-22**



INNOVATIVE MECHANICAL SAFETY SYSTEM

▶ **STAINLESS STEEL MEAT GRINDER 10**

▶ **STAINLESS STEEL MEAT GRINDER 20**

MODEL	PS-10	PS-22
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	1 HP	2 HP
HEIGHT	510 mm	440 mm
WIDTH	320 mm	380 mm
DEPTH	650 mm	745 mm
NET WEIGHT	32 kg	40,8 kg
GROSS WEIGHT	40 kg	48 kg
AVERAGE PRODUCTION	200 kg/h	300 kg/h



BUTCHERY

MEAT GRINDERS

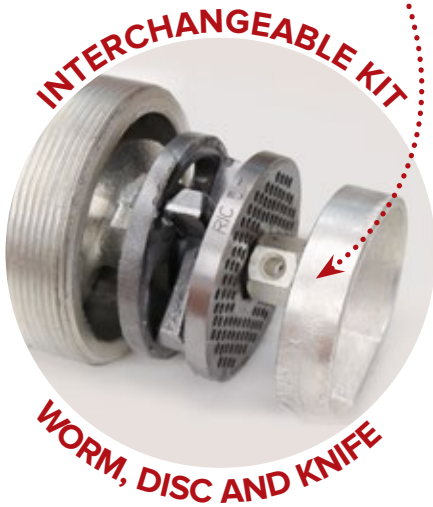
WITH STATIONARY PROTECTION

► PSP-98M



**INNOVATIVE
MECHANICAL
SAFETY SYSTEM**

**STAINLESS STEEL TRAY
WITH MORE CAPACITY**



**EASY REMOVAL
FOR CLEANING**

► STAINLESS STEEL MEAT GRINDER 98, WITH PRE-CUTTER

MODEL	PSP-98M
PRE-CUTTER	WITH
PHASE	Single Phase
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
HEIGHT	540 mm
WIDTH	410 mm
DEPTH	830 mm
NET WEIGHT	56,7 kg
GROSS WEIGHT	72,1 kg
AVERAGE PRODUCTION	450 kg/h
POWER RATING	2HP

MEAT GRINDERS

STAINLESS STEEL EXIT MOUTH WITH STATIONARY PROTECTION



BUTCHERY

▶ **PS-22**



▶ **PSP-98M**



▶ **STAINLESS STEEL MEAT GRINDER 22 WITH STAINLESS STEEL EXIT MOUTH**

▶ **STAINLESS STEEL MEAT GRINDER 98, WITH PRE-CUTTER, WITH STAINLESS STEEL EXIT MOUTH**

MODEL	PS-22	PSP-98M
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	2 HP	2 HP
HEIGHT	440 mm	540 mm
WIDTH	380 mm	410 mm
DEPTH	745 mm	830 mm
NET WEIGHT	40,8 kg	56,7 kg
GROSS WEIGHT	48 kg	72,1 kg
AVERAGE PRODUCTION	300 kg/h	450 kg/h



BUTCHERY

MEAT GRINDERS

WITH MOVABLE PROTECTION

▶ PSEE-10



SAFETY SYSTEM WITH MICROSWITCH



INTERCHANGEABLE KIT

WORM, DISC AND KNIFE

EASY REMOVAL FOR CLEANING

▶ PSEE-22



SAFETY SYSTEM WITH MICROSWITCH

▶ STAINLESS STEEL MEAT GRINDER 10

▶ STAINLESS STEEL MEAT GRINDER 22

MODEL	PSEE-10	PSEE-22
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	1 HP	1,5 HP or 2 HP
HEIGHT	420 mm	440 mm
WIDTH	295 mm	380 mm
DEPTH	670 mm	745 mm
NET WEIGHT	35 kg	40,8 kg
GROSS WEIGHT	42 kg	48 kg
AVERAGE PRODUCTION	200 kg/h	300 kg/h

MEAT GRINDERS

WITH MOVABLE PROTECTION



BUTCHERY

► PSEE-98M



SAFETY SYSTEM
WITH MICROSWITCH



INTERCHANGEABLE KIT

WORM, DISC AND KNIFE

EASY REMOVAL
FOR CLEANING

► STAINLESS STEEL MEAT GRINDER 98

MOTOR	POWER RATING - 2 HP	
	PSEE-98M	PSEE-98M
MODEL	WITHOUT	WITH
PRE-CUTTER	WITHOUT	WITH
PHASE	Single Phase	Single Phase
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
HEIGHT	565 mm	540 mm
WIDTH	425 mm	425 mm
DEPTH	990 mm	990 mm
NET WEIGHT	64,7 kg	64,7 kg
GROSS WEIGHT	79,6 kg	79,6 kg
AVERAGE PRODUCTION	450 kg/h	450 kg/h



BUTCHERY

BAND SAWS

▶ SF-218



UPPER AND LOWER
DOOR IN ONE PIECE

EASY REMOVAL
COLLAPSIBLE
STATIONARY AND
MOVABLE TABLES

REMOVABLE UPPER
AND LOWER WHEELS

INNOVATIVE DESIGN

WITH CUT
REGULATOR

▶ BAND SAW, WITH MOVABLE TABLE, CUT REGULATOR, BLADE 2.180 MM / 86"

MODEL	SF-218
POWER RATING	1 HP
FREQUENCY	50 Hz / 60 Hz
VOLTAGE	220 V - 50 Hz 110 V - 60 Hz 220 V - 60 Hz
HEIGHT	1600 mm
WIDTH	700 mm
DEPTH	800 mm
NET WEIGHT	73 kg
GROSS WEIGHT	92 kg
BLADE LENGTH	2180 mm
CUTTING HEIGHT	270 mm
CUTTING WIDTH	260 mm

BAND SAWS



BUTCHERY

▶ SL-218



STAINLESS STEEL
STRUCTURE

TILTING
MOVABLE TABLE

COMPACT AND
ROBUST STRUCTURE,
EASY HANDLING AND
EFFICIENT CUTTING

▶ **STAINLESS STEEL BAND SAW, WITH
MOVABLE TABLE AND CUT REGULATOR,
BLADE 2.180 MM / 86"**

MODEL	SL-218
VOLTAGE	110 V / 220 V
POWER RATING	1 HP
FREQUENCY	50 Hz / 60 Hz
HEIGHT	1540 mm
WIDTH	630 mm
DEPTH	645 mm
NET WEIGHT	56 kg
GROSS WEIGHT	75 kg
CUTTING HEIGHT	240 mm
CUTTING WIDTH	210 mm



BUTCHERY

BAND SAWS

▶ SF-282



MOVABLE
TABLE AND CUT
REGULATOR

▶ SFL-282



MOVABLE
TABLE AND CUT
REGULATOR

▶ BAND SAW, WITH **MOVABLE TABLE, CUT REGULATOR AND BLADE 2.820 MM / 111"**

▶ **STAINLESS STEEL BAND SAW WTH MOVABLE TABLE, CUT REGULATOR AND BLADE 2.820 MM / 111"**

MODEL	SF-282	SFL-282
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	1 HP	1,5 HP
HEIGHT	1700 mm	1700 mm
WIDTH	885 mm	885 mm
DEPTH	940 mm	940 mm
NET WEIGHT	75 kg	75 kg
GROSS WEIGHT	103 kg	103 kg
CUTTING HEIGHT	300 mm	300 mm
CUTTING WIDTH	310 mm	310 mm
BLADE WIDTH	5/8"	5/8"

BAND SAWS



BUTCHERY

▶ SI-282HD

MOVABLE
TABLE AND CUT
REGULATOR



ADJUSTABLE
FEET.

▶ SKG



WITH
RESIDUE
TRAY

▶ **STAINLESS STEEL BAND SAW, WITH
MOVABLE TABLE, CUT REGULATOR AND
BLADE 2.820 MM / 111" - HEAVY DUTY**

▶ **BAND SAW, WITH MOVABLE TABLE
AND BLADE 3.150 MM / 124"**

MODEL	SI-282HD	SKG
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	2 HP	2 HP
HEIGHT	1870 mm	1820 mm
WIDTH	920 mm	915 mm
DEPTH	980 mm	824 mm
NET WEIGHT	116 kg	120 kg
GROSS WEIGHT	146 kg	156 kg
CUTTING HEIGHT	320 mm	430 mm
CUTTING WIDTH	330 mm	390 mm
BLADE WIDTH	3/4"	5/8"



BUTCHERY

BAND SAWS

► SFL-315HD

**MOVABLE
TABLE WITH
LOCK**



HIGHER
CUTTING SPEED

MORE WORKING SPACE
ON THE TABLE

BIGGER CUTTING
HEIGHT

STATIONARY UPPER
AND LOWER WHEELS IN
STRENGTHENED MATERIAL

► **STAINLESS STEEL BAND SAW, WITH
PUSHER, MOVABLE TABLE, CUT
REGULATOR AND BLADE 3.150MM / 124"**

MODEL	SFL-315HD
VOLTAGE	110 or 220 V single phase
POWER RATING	2 HP
FREQUENCY	50 HZ / 60 HZ
HEIGHT	1900 MM
WIDTH	940 MM
DEPTH	1000 MM
NET WEIGHT	120 KG
GROSS WEIGHT	174 KG
CUTTING HEIGHT	380 MM
CUTTING WIDTH	380 MM
TABLE DIMENSIONS	850 x 840 mm

BAND SAWS



BUTCHERY

▶ SI-315HD



MOVABLE
TABLE AND CUT
REGULATOR

HIGHER FEET
FOR EASIER
CLEANING

▶ **STAINLESS STEEL BAND SAW, WITH
MOVABLE TABLE, CUT REGULATOR AND
BLADE 3.150 MM / 124" - HEAVY DUTY**

MODEL	SI-315HD
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	2 HP
HEIGHT	1900 mm
WIDTH	915 mm
DEPTH	990 mm
NET WEIGHT	130 kg
GROSS WEIGHT	170 kg
CUTTING HEIGHT	345 mm
CUTTING WIDTH	390 mm
BLADE WIDTH	3/4"



SLICERS



LINE
SLICERS

SLICERS

SEMI-AUTOMATIC



SLICERS

› CFI-300L-N



› STAINLESS STEEL SLICER, BLADE 300 MM

MODEL	CFI-300L-N
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,33 HP
HEIGHT	430 mm
WIDTH	560 mm
DEPTH	570 mm
NET WEIGHT	27 kg
GROSS WEIGHT	31,50 kg
SLICE THICKNESS	Up to 15mm
SLICES PER MINUTE	Variable



SLICERS

SLICERS

AUTOMATIC

▶ FFA



▶ CA-300L



▶ STAINLESS STEEL SLICER, AUTOMATIC, BLADE 300 MM

▶ STAINLESS STEEL SLICER, AUTOMATIC, BLADE 300 MM

MODEL	FFA	CA-300L
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	0,33 HP
HEIGHT	815 mm	610 mm
WIDTH	370 mm	640 mm
DEPTH	600 mm	700 mm
NET WEIGHT	39 kg	47,2 kg
GROSS WEIGHT	42 kg	60,2 kg
SLICE THICKNESS	Up to 15mm	Up to 15mm
SLICES PER MINUTE	46	48

SLICERS

AUTOMATIC



SLICERS



▶ **CA-300L-HD** ▶ **CA-350L-HD**



**2 MOTORS
0,5 HP EACH**

**ROBUST STRUCTURE
HEAVY DUTY**

4 SPEEDS
30/35/40/45 SLICES PER MINUTE

**INNOVATIVE SAFETY
SYSTEM ALLOWS FOR
AN EASIER REMOVAL OF
PARTS FOR CLEANING**

**BASE IN CAST
ALUMINUM**



CONTROL PANEL



GERMAN MADE SPECIAL STEEL BLADE

HIGH QUALITY MATERIAL. ALLOWS HIGHER CUT PRECISION, DURABILITY AND SAFETY FOR THE END USER

▶ **STAINLESS STEEL SLICER, 4 SPEEDS,
BLADE 300 MM HEAVY DUTY**

▶ **STAINLESS STEEL SLICER, 4 SPEEDS,
BLADE 350 MM HEAVY DUTY**

MODEL	CA-300L-HD	CA-350L-HD
VOLTAGE	110V / 220V	110V / 220V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	2x 0,5 HP	2x 0,5 HP
HEIGHT	770 mm	780 mm
WIDTH	575 mm	590 mm
DEPTH	770 mm	760 mm
NET WEIGHT	79,3 kg	78,5 kg
GROSS WEIGHT	106 kg	113,7 kg
SLICE THICKNESS	Up to 15 mm	Up to 15 mm
SLICES PER MINUTE	Speed 1 - 30 Speed 2 - 35 Speed 3 - 40 Speed 4 - 45	Speed 1 - 30 Speed 2 - 35 Speed 3 - 40 Speed 4 - 45



BAR AND
RESTAURANT



LINE
BAR AND RESTAURANT

CUTTERS



BAR AND RESTAURANT

CUTTER CR-4L-N ENDLESS POSSIBILITIES.

Let your creativity fly!

The **CUTTER** can be used for an infinity of applications. It is essential for the preparation of pâtés, sauces, vinaigrettes, purees, jams and spices.



› CR-4L-N



LID WITH SAFETY SYSTEM

SEAMLESS STAINLESS STEEL BOWL

ROBUST, COMPACT AND EFFICIENT

ACRYLIC LID



› CR-4L / CR-8L WITH SHARPENED KNIFE



SHREDDING KNIFE FOR WATER COOKED MEAT/ MODEL: LDF
Accessory – Sold separately

› STAINLESS STEEL CUTTER, WITH SAFETY SYSTEM, 4 LITERS

› STAINLESS STEEL CUTTER, WITH SAFETY SYSTEM, 4 LITERS

› STAINLESS STEEL CUTTER, WITH SAFETY SYSTEM, 8 LITERS

MODEL	CR-4L-N	CR-4L	CR-8L
VOLTAGE	110 V / 220 V	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	0,5 HP	1 HP
HEIGHT	460 mm	460 mm	530 mm
WIDTH	270 mm	270 mm	310 mm
DEPTH	290 mm	290 mm	310 mm
NET WEIGHT	17,5 kg	17,50 kg	14,6 kg
GROSS WEIGHT	20,5 kg	20,50 kg	16,0 kg
BOWL NOMINAL CAPACITY	4 L	4 L	8 L



BAR AND
RESTAURANT

PEELERS

▶ DAL-06



▶ DB-06



▶ STAINLESS STEEL GARLIC PEELER, 4 KG

▶ STAINLESS STEEL POTATO PEELER, WITH DOOR, 6 KG

MODEL	DAL-06	DB-06
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,25 HP	0,25 HP
HEIGHT	545 mm	545 mm
WIDTH	340 mm	340 mm
DEPTH	350 mm	430 mm
NET WEIGHT	16,2 kg	16,2 kg
GROSS WEIGHT	23 kg	17,80 kg
AVERAGE PRODUCTION	30 kg/h	120 kg/h
CAPACITY	4 kg	6 kg

PEELERS



BAR AND RESTAURANT

▶ DB-10



▶ DB-25HD



RESIDUE COLLECTING BOX FOR DB-25HD
MODEL: CC-25HD
Accessory – Sold separately.

▶ **STAINLESS STEEL** POTATO PEELER, WITH DOOR, **10 KG**

▶ **STAINLESS STEEL** POTATO PEELER, WITH DOOR, WITH TIMER, **25 KG HEAVY DUTY**

MODEL	DB-10	DB-25HD
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	1 HP
HEIGHT	720 mm	1155 mm
WIDTH	475 mm	550 mm
DEPTH	580 mm	670 mm
NET WEIGHT	24,2 kg	45 kg
GROSS WEIGHT	38 kg	62 kg
AVERAGE PRODUCTION	Up to 200 kg/h	Up to 500 kg/h
CAPACITY	10 kg	25 kg



BAR AND
RESTAURANT

JUICERS



▶ **ESL**

DOMESTIC USE



▶ **EX**

▶ **ESB-N**



▶ **ESB SUPER-N**



0,5 HP
MOTOR

HIGHER
PERFORMANCE

▶ **STAINLESS STEEL
JUICER, WITH
ALUMINUM JUICE
CHAMBER**

▶ **STAINLESS STEEL
JUICER, WITH
ALUMINUM JUICE
CHAMBER**

▶ **STAINLESS STEEL
JUICER, WITH
STAINLESS STEEL
JUICE CHAMBER**

▶ **STAINLESS STEEL
JUICER, WITH
STAINLESS STEEL
JUICE CHAMBER**

MODEL	ESL	EX	ESB-N	ESB SUPER-N
VOLTAGE	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz - 60 Hz	50 Hz - 60 Hz	50 Hz - 60 Hz	50 Hz / 60 Hz
POWER RATING	0,25 HP	0,25 HP	0,25 HP	0,5 HP
HEIGHT	300 mm	390 mm	440 mm	440 mm
WIDTH	180 mm	240 mm	360 mm	360 mm
DEPTH	290 mm	195 mm	270 mm	270 mm
NET WEIGHT	3,2 kg	4,3 kg	5,4 kg	10,3 kg
GROSS WEIGHT	4,0 kg	6,1 kg	6,5 kg	11,4 kg
ROTATION	1750rpm	1750rpm	1750rpm	1750rpm

JUICE CENTRIFUGES



BAR AND
RESTAURANT



▶ STAINLESS STEEL JUICE
CENTRIFUGE, WITH SAFETY
SYSTEM

MODEL	CSE
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	570 mm
WIDTH	600 mm
DEPTH	350 mm
NET WEIGHT	15 kg
GROSS WEIGHT	21,2 kg



BAR AND
RESTAURANT

ELECTRIC FRYERS

OIL

► FE-10-N



► FED-20-N



► ELECTRIC FRYER

► ELECTRIC FRYER - DOUBLE

MODEL	FE-10-N	FED-20-N
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz - 60 Hz	50 Hz - 60 Hz
POWER RATING	110 V - 2000 W 220 V - 2500 W	110 V - 2x2000 W 220 V - 2x2500 W
HEIGHT	280 mm	280 mm
WIDTH	300 mm	610 mm
DEPTH	670 mm	670 mm
NET WEIGHT	4 kg	7,8 kg
GROSS WEIGHT	9,3 kg	15,6 kg
TANK CAPACITY	1x5 Liters	2x5 Liters

HIGHT SPEED BLENDERS

1,5 LITERS



BAR AND RESTAURANT

LV-1,5-N



GLASS CUP

HIGH SPEED MOTOR

NOMINAL CUP CAPACITY 1,5 LITERS

LI-1,5-N



STAINLESS STEEL CUP

HIGH SPEED MOTOR

NOMINAL CUP CAPACITY 1,5 LITERS

JUICES AND SHAKES

SKYSEN High Speed Blenders are perfect to prepare delicious Juices and Shakes!



STAINLESS STEEL HIGH SPEED BLENDER, GLASS CUP, 1,5 LITERS

STAINLESS STEEL HIGH SPEED BLENDER, STAINLESS STEEL CUP, 1,5 LITERS

MODEL	LV-1,5-N	LI-1,5-N
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER MOTOR	800 W	800 W
HEIGHT	400 mm	405 mm
WIDTH	205 mm	210 mm
DEPTH	190 mm	190 mm
NET WEIGHT	3,1 kg	2,1 kg
GROSS WEIGHT	4,7 kg	3,9 kg
ROTATION	18000 rpm	18000 rpm



BAR AND RESTAURANT

HIGH SPEED BLENDERS

1,5 LITERS - QUIET



ATTENTION!

ESSENTIAL PRODUCT FOR ENVIRONMENTS THAT REQUEST A LOW LEVEL OF NOISE.

INDICATED TO PREPARE JUICES AND SHAKES.

FOR SPECIAL RECIPES, SUCH AS GREEN LEAFS JUICES, IT IS RECOMMENDED TO SIFT THE JUICE RIGHT AFTER FINISHING THE PROCESS IN THE BLENDER.

› LVS-1,5-N



GLASS CUP

HIGH PERFORMANCE MOTOR

ELEGANT DESIGN

NOMINAL CUP CAPACITY

› LIS-1,5-N



STAINLESS STEEL CUP

HIGH PERFORMANCE MOTOR

ELEGANT DESIGN

NOMINAL CUP CAPACITY

› **STAINLESS STEEL** HIGH SPEED BLENDER, **GLASS CUP, 1,5 LITER - QUIET**

› **STAINLESS STEEL** HIGH SPEED BLENDER, **STAINLESS STEEL CUP, 1,5 LITERS - QUIET**

MODEL	LVS-1,5-N	LIS-1,5-N
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATE	0,5 HP	0,5 HP
HEIGHT	430 mm	400 mm
WIDTH	205 mm	205 mm
DEPTH	210 mm	210 mm
NET WEIGHT	4,6 kg	3,6 kg
GROSS WEIGHT	6,2 kg	5,3 kg

HIGH SPEED BLENDERS

2,0 LITERS



BAR AND RESTAURANT

▶ LI-2,0-N



STAINLESS
STEEL CUP

HIGH SPEED
MOTOR

NOMINAL
CUP CAPACITY
2 LITERS

▶ TA-02-N



STAINLESS
STEEL CUP

HIGH SPEED
MOTOR

NOMINAL
CUP CAPACITY
2 LITERS

▶ LT-2,0 SUPER-N



HIGH DURABILITY
POLYCARBONATE CUP

1000W POWERFUL MOTOR

WITH SPEED
VARIATOR

UP TO 25000
RPM SPEED

2 LITERS
CAPACITY

▶ STAINLESS STEEL
HIGH SPEED BLENDER,
STAINLESS STEEL CUP,
2,0 LITERS

▶ STAINLESS STEEL
HIGH SPEED BLENDER,
STAINLESS STEEL
CUP, 2,0 LITERS

▶ HIGH SPEED BLENDER,
POLYCARBONATE CUP,
SPEED VARIATOR, 2,0 LITERS

MODEL	LI-2,0-N	TA-02-N	LT-02 SUPER-N
VOLTAGE	110 V / 220 V	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	800 W	900 W	1000 W
HEIGHT	420 mm	450 mm	510 mm
WIDTH	200 mm	215 mm	205 mm
DEPTH	190 mm	205 mm	250 mm
NET WEIGHT	2,3 kg	2,8 kg	4,45 kg
GROSS WEIGHT	2,8 kg	5,5 kg	8,5 kg
ROTATION	18000 rpm	18000 rpm	25000 rpm



BAR AND RESTAURANT

HIGH SPEED BLENDERS

4,0 LITERS



▶ **TA-04MB-N**

OVERLID



22.000 RPM

1200W POWERFUL MOTOR

4 LITERS CAPACITY CUP

▶ **STAINLESS STEEL HIGH SPEED BLENDER, SEAMLESS STAINLESS STEEL CUP, 4 LITERS**

MODEL	TA-04MB-N
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	1200 W
HEIGHT	700 mm
WIDTH	270 mm
DEPTH	240 mm
NET WEIGHT	5,3 kg
GROSS WEIGHT	8,2 kg
ROTATION	22000 rpm

KITCHEN BLENDERS

COMMERCIAL



BAR AND RESTAURANT



▶ **LC4**

▶ **LC6**



▶ **LC2**

▶ **LC3**



RUBBER COATED PINS
TRACTION SYSTEM
COUPLING

LOW ENERGY
CONSUMPTION

LOW NOISE
EMISSION

AGILITY IN FOOD
PROCESSING

▶ STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 2,0 LITERS

▶ STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 3,0 LITERS

▶ STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 4,0 LITERS

▶ STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 6,0 LITERS

MODEL	LC2	LC3	LC4	LC6
VOLTAGE	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	0,5 HP	0,5 HP	0,5 HP
HEIGHT	660 MM	625 mm	625 mm	715 mm
WIDTH	240 MM	240 mm	290 mm	310 mm
DEPTH	255 MM	255 mm	280 mm	300 mm
NET WEIGHT	4,3 KG	4,5 KG	5 KG	5,25 KG
GROSS WEIGHT	5,3 KG	5,4 KG	5,9 KG	6,15 KG
ROTATION	4500 rpm	4500 rpm	4500 rpm	4500 rpm
CUP CAPACITY	2,0 Liters	3,0 Liters	4,0 Liters	6,0 Liters



BAR AND RESTAURANT

KITCHEN BLENDERS

COMMERCIAL

▶ **LS-02MB**



▶ **LS-03MB**



▶ **LS-04MB**



▶ **LS-06MB**



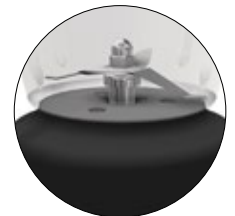
▶ **LS-08MB**



▶ **LS-10MB**



REMOVABLE OVERLID



CUTTING UNIT: TUBE

▶ **STAINLESS STEEL**
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 2,0 LITERS

▶ **STAINLESS STEEL**
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 3,0 LITERS

▶ **STAINLESS STEEL**
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 4,0 LITERS

▶ **STAINLESS STEEL**
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 6,0 LITERS

▶ **STAINLESS STEEL**
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 8,0 LITERS

▶ **STAINLESS STEEL**
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 10 LITERS

MODEL	LS-02MB	LS-03MB	LS-04MB	LS-06MB	LS-08MB	LS-10MB
VOLTAGE	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	0,5 HP	0,5 HP	0,5 HP	0,5 HP	0,5 HP
HEIGHT	640 mm	660 mm	660 mm	720 mm	750 mm	780 mm
WIDTH	240 mm	240 mm	290 mm	310 mm	330 mm	340 mm
DEPTH	255 mm	255 mm	280 mm	300 mm	320 mm	330 mm
NET WEIGHT	9,5 kg	9,6 kg	10 kg	10,2 kg	10,6 kg	10,8 kg
GROSS WEIGHT	13,8 kg	14 kg	14,4 kg	14,8 kg	15,5 kg	16 kg
ROTATION	3500 rpm	3500 rpm	3500 rpm	3500 rpm	3500 rpm	3500 rpm
CUPCAPACITY	2,0 Liters	3,0 Liters	4,0 Liters	6,0 Liters	8,0 Liters	10,0 Liters
CUTTING UNIT	Tube	Tube	Tube	Tube	Tube	Tube

KITCHEN BLENDERS

COMMERCIAL WITH REMOVABLE CUTTING UNIT



BAR AND RESTAURANT



▶ **LAR-02MB**



▶ **LAR-04MB**



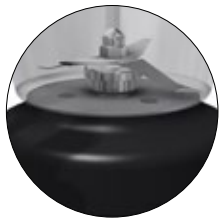
▶ **LAR-06MB**



▶ **LAR-08MB**



▶ **LAR-10MB**



**CUTTING UNIT:
REMOVABLE BEARING
SYSTEM**

▶ **STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 2,0 LITERS**

▶ **STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 4,0 LITERS**

▶ **STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 6,0 LITERS**

▶ **STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 8,0 LITERS**

▶ **STAINLESS STEEL
COMMERCIAL BLENDER,
SEAMLESS STAINLESS
STEEL CUP, 10 LITERS**

MODEL	LAR-02MB	LAR-04MB	LAR-06MB	LAR-08MB	LAR-10MB
VOLTAGE	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	0,5 HP	0,5 HP	0,5 HP	0,5 HP
HEIGHT	640 mm	630 mm	720 mm	750 mm	780 mm
WIDTH	240 mm	275 mm	310 mm	330 mm	340 mm
DEPTH	270 mm	260 mm	300 mm	320 mm	330 mm
NET WEIGHT	8,2 kg	8,7 kg	8,9 kg	9,9 kg	10,3 kg
GROSS WEIGHT	12,5 kg	13,1 kg	13,5 kg	14,8 kg	15,5 kg
ROTATION	3500 rpm	3500 rpm	3500 rpm	3500 rpm	3500 rpm
CUP CAPACITY	2,0 Liters	4,0 Liters	6,0 Liters	8,0 Liters	10,0 Liters
CUTTING UNIT	Removable Bearing	Removable Bearing	Removable Bearing	Removable Bearing	Removable Bearing



BAR AND RESTAURANT

TILTING KITCHEN BLENDERS

COMMERCIAL



▶ **LB-15MB** ▶ **LB-25MB**



CUTTING UNIT:
TUBE

TILTING MOVEMENT



▶ **COMMERCIAL TILTING BLENDER, SEAMLESS STAINLESS STEEL CUP, 15 LITERS**

▶ **COMMERCIAL TILTING BLENDER, SEAMLESS STAINLESS STEEL CUP, 25 LITERS**

MODEL	LB-15MB	LB-25MB
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	1,5 HP	1,5 HP
HEIGHT	1080 mm	1080 mm
WIDTH	360 mm	360 mm
DEPTH	525 mm	525 mm
NET WEIGHT	21,4 kg	21,4 kg
GROSS WEIGHT	21,4 kg	21,4 kg
ROTATION	3500 rpm	3500 rpm
CUP CAPACITY	15,0 Liters	25,0 Liters



BAR AND RESTAURANT

TILTING KITCHEN BLENDERS

COMMERCIAL BLENDERS WITH REMOVABLE BEARING SYSTEM



► LAR-15PMB ► LAR-25PMB



OVERLID



CUTTING UNIT:
REMOVABLE BEARING
SYSTEM

TILTING
MOVEMENT



► COMMERCIAL TILTING BLENDER, **SEAMLESS STAINLESS STEEL CUP, 15 LITERS**

► COMMERCIAL TILTING BLENDER, **SEAMLESS STAINLESS STEEL CUP, 25 LITERS**

MODEL	LAR-15PMB	LAR-25PMB
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	1,5 HP	1,5 HP
HEIGHT	1080 mm	1080 mm
WIDTH	360 mm	360 mm
DEPTH	525 mm	525 mm
NET WEIGHT	19 kg	19 kg
GROSS WEIGHT	30 kg	30 kg
ROTATION	3500 rpm	3500 rpm
CUP CAPACITY	15,0 Liters	25,0 Liters



BAR AND RESTAURANT

TILTING KITCHEN BLENDERS

COMMERCIAL BLENDERS WITH STAINLESS STEEL STAND



▶ LB-15LMB



CUTTING UNIT:
TUBE

▶ LB-25LMB



CUTTING UNIT:
TUBE

TILTING
MOVEMENT



▶ **TILTING** COMMERCIAL BLENDER, **SEAMLESS CUP AND STAND IN STAINLESS STEEL, 15 LITERS**

▶ **TILTING** COMMERCIAL BLENDER, **SEAMLESS CUP AND STAND IN STAINLESS STEEL, 25 LITERS**

MODEL	LB-15LMB	LB-25LMB
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	1,5 HP	1,5 HP
HEIGHT	1080 mm	1080 mm
WIDTH	360 mm	360 mm
DEPTH	525 mm	525 mm
NET WEIGHT	21,4 kg	19 kg
GROSS WEIGHT	21,4 kg	30 kg
ROTATION	3500 rpm	3500 rpm
CUP CAPACITY	15,0 Liters	25,0 Liters

TILTING KITCHEN BLENDERS

COMMERCIAL TILTING BLENDERS WITH REMOVABLE CUTTING UNIT AND STAINLESS STEEL STAND



BAR AND RESTAURANT



▶ LAR-15LMB



**CUTTING UNIT:
REMOVABLE BEARING
SYSTEM**

▶ LAR-25LMB



**CUTTING UNIT:
REMOVABLE BEARING
SYSTEM**

TILTING
MOVEMENT



▶ COMMERCIAL BLENDER,
TILTING, STAINLESS STEEL
STAND AND SEAMLESS CUP,
15 LITERS

▶ COMMERCIAL BLENDER,
TILTING, STAINLESS STEEL
STAND AND SEAMLESS CUP,
25 LITERS

MODEL	LAR-15LMB	LAR-25LMB
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	1,5 HP	1,5 HP
HEIGHT	1080 mm	1080 mm
WIDTH	360 mm	360 mm
DEPTH	525 mm	525 mm
NET WEIGHT	21,4 kg	19 kg
GROSS WEIGHT	21,4 kg	30 kg
ROTATION	3500 rpm	3500 rpm
CUP CAPACITY	15,0 Liters	25,0 Liters



BAR AND
RESTAURANT

FOOD PROCESSOR

► PA-7



DISCS THAT ACCOMPANY THE MACHINE:		PA-7
Z3 SHREDDER 3 mm		✓
Z5 SHREDDER 5 mm		✓
Z8 SHREDDER 8 mm		✓
E1 SLICER 1 mm		✓
E3 SLICER 3 mm		✓
V GRATER		✓

CHECK THE ADDITIONAL DISC OPTIONS ON PAGE 49 AND 50

► STAINLESS STEEL FOOD PROCESSOR WITH 6 DISCS DIAMETER 203 MM

MODEL	PA-7
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	520 mm
WIDTH	285 mm
DEPTH	530 mm
NET WEIGHT	22,4 kg
GROSS WEIGHT	26 kg
AVERAGE PRODUCTION	250 kg/h
ROUND FEEDING MOUTH	48 mm ø
OBLONG FEEDING MOUTH	188x160 mm

FOOD PROCESSOR



BAR AND RESTAURANT

► PA-7L



DISCS THAT ACCOMPANY THE MACHINE:		PA-7L
DZ3 SHREDDER 3 mm		✓
DZ5 SHREDDER 5 mm		✓
DZ8 SHREDDER 8 mm		✓
FE1,5 SLICER 1,5 cm		✓
FE3 SLICER 3 mm		✓
V GRATER		✓

► STAINLESS STEEL FOOD PROCESSOR, WITH 6 DISCS DISC DIAMETER 273 MM

MODEL	PA-7L
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	610 mm
WIDTH	320 mm
DEPTH	450 mm
NET WEIGHT	27,5 kg
GROSS WEIGHT	36 kg
AVERAGE PRODUCTION	250 kg/h
LARGE ROUND FEEDING MOUTH	104 mm ø
SMALL ROUND FEEDING MOUTH	60 mm ø



BAR AND RESTAURANT

FOOD PROCESSOR

WITH CUTTER UNIT

ONE MACHINE,
TWO JOBS:
**FOOD
PROCESSOR
AND CUTTER**



CUTTER USE:

Your Kitchen help to prepare: Pâtés, Sauces, Vinaigrettes and Creams.

DISCS THAT ACCOMPANY THE MACHINE:		PC-7L
W2 CRINKLE CUT 2 mm		✓
E3 SLICER 3 mm		✓
V GRATER		✓
Z3 SHREDDER 3 mm		✓
Z5 SHREDDER 5 mm		✓
Z8 SHREDDER 8 mm		✓

▶ STAINLESS STEEL FOOD PROCESSOR AND 4 LITERS CUTTER. PROCESSOR DISCS DIAMETER 203 MM

MODEL	PC-7L
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	610 mm
WIDTH	320 mm
DEPTH	450 mm
NET WEIGHT	27,5 kg
GROSS WEIGHT	36 kg
AVERAGE PRODUCTION	250 kg/h
ROUND FEEDING MOUTH	73 mm ø
OBLONG FEEDING MOUTH	73 mm x 148 mm

FOOD PROCESSOR



BAR AND
RESTAURANT



▶ PAIE-S

ALLOWS 28
DIFFERENT TYPES
OF CUTS

STAINLESS STEEL
STRUCTURE

DISCS SOLD
SEPARATELY.
FREEDOM TO
CREATE YOUR OWN

DISCS SOLD SEPARATELY

CHECK THE DISC
OPTIONS ON PAGE
49 AND 50

▶ **STAINLESS STEEL FOOD
PROCESSOR, WITH SAFETY SYSTEM.
(DISCS DIAMETER 203 MM)**

MODEL	PAIE-S
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,33 HP
HEIGHT	530 mm
WIDTH	265 mm
DEPTH	470 mm
NET WEIGHT	20 kg
GROSS WEIGHT	31 kg
AVERAGE PRODUCTION	350 kg/h
ROUND FEEDING MOUTH	60 mm ø
OBLONG FEEDING MOUTH	73 mm x 146 mm



BAR AND
RESTAURANT

FOOD PROCESSOR



DISCS SOLD SEPARATELY

**CHECK THE DISC
OPTIONS ON PAGE
49 AND 50**

**▶ STAINLESS STEEL FOOD PROCESSOR, WITH
SAFETY SYSTEM.(DISC DIAMETER 203 MM)**

MODEL	PAIE
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	440 mm
WIDTH	250 mm
DEPTH	590 mm
NET WEIGHT	22,3 kg
GROSS WEIGHT	32 kg
AVERAGE PRODUCTION	350 kg/h
ROUND FEEDING MOUTH	52 mm ø
OBLONG FEEDING MOUTH	71 mm x 146 mm

FOOD PROCESSOR DISCS

PA-7/PC-7L, PAIE-S, PAIE



BAR AND RESTAURANT

DISC USAGE TABLE

● PA-7/PC-7L ● PAIE-S ● PAIE

Some discs are not interchangeable between the different food processors.
Please make sure you are choosing the correct disc for your model.

SLICERS



E1
1 mm



E3
3 mm



E5
5 mm



E10
10 mm



E10-S
10 mm



SERRATED SLICERS



EH3
3 mm



EH7
7 mm



EH7-S
7 mm



DICING GRIDS



GC8
8 mm



GC12
12 mm



GC16
16 mm



GC8-S
8 mm



GC12-S
12 mm



GC16-S
16 mm



FRENCH FRIES GRID



GP
10 mm



GP-S
10 mm





BAR AND RESTAURANT

FOOD PROCESSOR DISCS

PA-7/PC-7L, PAIE-S, PAIE

DISC USAGE TABLE

● PA-7/PC-7L ● PAIE-S ● PAIE

Some discs are not interchangeable between the different food processors.
Please make sure you are choosing the correct disc for your model.

CRIMPING SLICERS (JULIENE)



H2,5
2,5 mm



H3
3 mm



H7
7 mm



GRATING



V



CRINKLE SLICERS



W2
2 mm



W3
3 mm



W4
4 mm



SHREDDERS



Z3
3 mm



Z5
5 mm



Z8
8 mm



FOOD PROCESSOR



BAR AND RESTAURANT



► **PA-14-N**

429 MM
DIAMETER
DISCS

FEEDING
MOUTH AND
EXIT WITH
BIGGER
DIMENSIONS

1 HP MOTOR

DISCS THAT ACCOMPANY THE MACHINE:		PA-14-N
SLICER 1,5 mm		✓
SLICER 3 mm		✓
GRATER		✓
SHREDDER 3 mm		✓
SHREDDER 5 mm		✓
SHREDDER 8 mm		✓

► **FOOD PROCESSOR, WITH 6 DISCS,
DISC DIAMETER 429 MM**

MODEL	PA-14-N
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	1 HP
HEIGHT	700 mm
WIDTH	530 mm
DEPTH	660 mm
NET WEIGHT	71,5 kg
GROSS WEIGHT	99 kg
AVERAGE PRODUCTION	400 kg/h
LARGE FEEDING MOUTH	152 mm ø



BAR AND RESTAURANT

GRATER

► RQ-150



REMOVABLE LID
EASY CLEANING



COCONUT



PARMESAN
CHEESE



GRATED
CHEESE

DISCS THAT ACCOMPANY THE MACHINE:		RQ-150
SHREDDER 3 mm		✓
SHREDDER 5 mm		✓
SHREDDER 8 mm		✓
GRATER		✓

► STAINLESS STEEL CHEESE AND COCONUT GRATER, WITH 4 DISCS DIAMETER 150 MM

MODEL	RQ-150
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz - 60 Hz
POWER RATING	0,33 HP
HEIGHT	400 mm
WIDTH	215 mm
DEPTH	575 mm
NET WEIGHT	14,6 kg
GROSS WEIGHT	19,2 kg

DOUGH OPENER



BAR AND RESTAURANT



▶ AMP-400



OPEN PIZZA DOUGH IN 20 SECONDS

ANTI-SLIP FEET WITH ADJUSTABLE HEIGHT

▶ AMP-500



Up to **40cm**

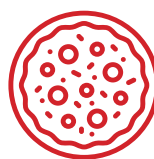
COMES WITH 4 DISCS, WITH FLAT SIDE AND END CRUST SHAPING SIDE

CONICAL ROLLS

OPENS THE DOUGH FROM THE CENTER TO THE EDGE

▶ DOUGHBALL OPENER, FLATTNER AND FORMER

▶ DOUGHBALL OPENER, FLATTNER AND FORMER



Up to **50cm**

MODEL	AMP-400	AMP-500
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	0,5 HP
HEIGHT	700 mm	810 mm
WIDTH	530 mm	780 mm
DEPTH	660 mm	650 mm
NET WEIGHT	71,5 kg	87 kg
GROSS WEIGHT	99 kg	124 kg
AVERAGE PRODUCTION	400 kg/h	400 kg/h



ICE CREAM
PARLOR



LINE
ICE CREAM PARLOR

MILK-SHAKE MIXERS



ICE CREAM
PARLOR

► BMS



► MILK SHAKE MIXER, **STAINLESS STEEL CUP, 1 MIXER**

MODEL	BMS
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	500 W
HEIGHT	480 mm
WIDTH	200 mm
DEPTH	180 mm
NET WEIGHT	4,4 kg
GROSS WEIGHT	7,8 kg
CUP CAPACITY	800 ml
ROTATION	15000 rpm



BAKERY

LINE
BAKERY

PLANETARY MIXERS



BAKERY



▶ BPS-20CE



▶ BPS-06



CONTINUOUS
SPEED VARIATOR

VINTAGE DESIGN

6 LITERS STAINLESS
STEEL BOWL

HEAD AND BASE IN
CAST ALUMINIUM

COMES WITH 3
ACCESSORIES: BEATER,
PADDLE AND HOOK

INDICATED TO BE
USED FOR LIGHT AND
MEDIUM DOUGHS

POWERFUL
MOTOR 500W

▶ PLANETARY MIXER,
WHITE, **MULTIPLE
SPEEDS, 6 LITERS**

▶ PLANETARY MIXER,
WHITE, **MULTIPLE
SPEEDS, 20 LITERS**

MODEL	BPS-06	BPS-20CE
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	500 W	1 HP
HEIGHT	420 mm	1200 mm
WIDTH	230 mm	520 mm
DEPTH	380 mm	780 mm
NET WEIGHT	12,8 kg	148 kg
GROSS WEIGHT	16,5 kg	196 kg
MAXIMUM ROTATION	260 rpm	260 rpm



DOUGH ROLLERS

▶ CLM-300L



▶ CLM-400



▶ **STAINLESS STEEL DOUGH ROLLER, TABLE TOP, 300 MM STANDARD ROLLS**

▶ **STAINLESS STEEL DOUGH ROLLER, TABLE TOP, 400 MM STANDARD ROLLS**

MODEL	CLM-300L	CLM-400
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	0,5 HP	1 HP
HEIGHT	520 mm	520 mm
WIDTH	500 mm	500 mm
DEPTH	560 mm	560 mm
NET WEIGHT	43,5 kg	43,5 kg
GROSS WEIGHT	53 kg	53 kg
DOUGH QUANTITY	Up to 3 kg	Up to 5 Kg

DOUGH DIVIDER



BAKERY

► DMS-30

REINFORCED
STRUCTURE

30 PORTIONS OF DOUGH,
60 GR EACH, USING 1,8 KG
OF DOUGH

KNIVES AND TRAY
IN STAINLESS



► DOUGH DIVIDER

MODEL	DMS-30
HEIGHT	1100 mm
WIDTH	450 mm
DEPTH	430 mm
NET WEIGHT	33 kg
GROSS WEIGHT	54 kg
TRAY CAPACITY	1,8 kg



BAKERY

BREAD CRUMBS MILL

▶ MPAL



▶ STAINLESS STEEL BREAD CRUMBS MILL WITH REMOVABLE CUP

MODEL	MPAL
VOLTAGE	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz
POWER RATING	0,5 HP
HEIGHT	760 mm
WIDTH	310 mm
DEPTH	315 mm
NET WEIGHT	13,5 kg
GROSS WEIGHT	15 kg
ESTIMATED PRODUCTION	30 kg / H

OVENS

TURBO ELECTRIC



BAKERY

► **BABY GOURMET**



► **TURBO ELECTRIC OVEN, WITHOUT STEAM, WITH 4 TRAYS**

► **TURBO ELECTRIC OVEN, WITH STEAM, WITH 4 TRAYS**

MODEL	BABY SV	BABY VP
VOLTAGE	110 V / 220 V	110 V / 220 V
FREQUENCY	50 Hz / 60 Hz	50 Hz / 60 Hz
POWER RATING	1 HP	1 HP
HEIGHT	700 mm	700 mm
WIDTH	530 mm	530 mm
DEPTH	660 mm	660 mm
NET WEIGHT	71,5 kg	71,5 kg
GROSS WEIGHT	99 kg	99 kg
PRODUCTION	400 kg/h	400 kg/h
MAXIMUM TEMPERATURE	250° C	250° C



BAKERY

OVENS TURBO ELECTRIC

► DISCOVERY 4



FERMENTATION
CHAMBER

► TURBO ELECTRIC OVEN FOR 4 TRAYS, 80 BREADS

MODEL	WITHOUT FERMENTATION CHAMBER	WITH FERMENTATION CHAMBER
NOMINAL POWER RATING	7 KW	8 KW
VOLTAGE	220 V / 380 V / 3Ø	
ELECTRIC CURRENT	220V - 18,3A / 380V - 10,6A	220V - 21A/380V - 12A
FREQUENCY	50 / 60HZ	
THREE-PHASE CIRCUIT BRAKER	220V 40A	380V 20A
MOTOR	0,5 HP	
HIDRAULIC PRESSION	2 MCA UP TO 6 MCA	
NET WEIGHT	110 KG	160 KG
INSTALLATION (WIRING)	4MM2 220 VAC / 2,5MM2 380 VAC / 3Ø	
MAXIMUM TEMPERATURE	250° C	

CAPACITY PER LOAD

04 trays 40x60 cm with 5 waves	80 breads of 50g
04 trays 40x60 cm with 4 waves	64 breads of 50g
04 trays 40x60 cm with 5 waves	100 breads of 50g

OVENS

TURBO ELECTRIC



BAKERY

► DISCOVERY 10



► TURBO ELECTRIC OVEN FOR 10 TRAYS, 360 BREADS

MODEL	DISCOVERY 10
NOMINAL POWER RATING	24,9 KW
VOLTAGE	220 V THREE-PHASE / 380 V THREE-PHASE
FREQUENCY	60 Hz
MOTOR POWER RATING	2 x 0,75 HP
ELECTRIC CURRENT	220 V - 65 A / 380 V - 37,8 A
THREE-PHASE CIRCUIT BREAKER	220 V - 70A / 380 V - 40 A
HIDRAULIC PRESSION	2 MCA UP TO 6 MCA
NET / GROSS WEIGHT	250 KG
INSTALATION	6MM2 380 VAC / 10MM2 220 VAC / 3Ø
MAXIMUM TEMPERATURE	250° C

SKYMSEN AROUND THE WORLD.

SKYMSEN is present in more than 40 Countries around the world bringing its high quality, design and technology to provide innovative Solutions to the food processing business.



CURED BACON
CANADA

MEAT SLICERS
PG. 8

MEAT MINCERS
PG. 11-14

HAMBURGERS
UNITED STATES

MEAT STRIPES (FAJITAS)
CENTRAL AMERICA

MEAT TENDERIZER
PG. 6-7

HUANCAIN MAYONNAISE
SOUTH AMERICA

BLENDERS
PG. 33-36

SLICERS
PG. 23-25



CHEESE
EUROPE



HUMMUS
MIDDLE EAST



CUTTERS
PG. 27



KELEWELE
ÁFRICA



**OIL ELECTRIC
FRYERS**
PG. 32



**COLESLAW
SALAD**
AUSTRALIA



**FOOD
PROCESSOR**
PG. 44-48






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