

M30

M30 MULTI-PURPOSE KITCHEN MACHINE



■
150 + servings
per day

■
Gastronomy

■
Hotels

■
Boarding houses

■
Canteens

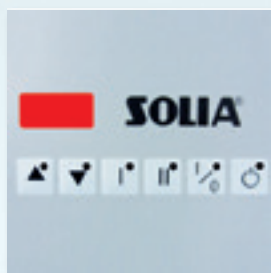
■
Hospitals



Cutting hopper with double safety switch off



Easy-to-use coupling system for change of attachments



Digital keypad with timer, LED indicator, two speeds and overload protection



Cabinet unit in stainless steel, mobile, with compartment for Gastro-Norm container. Additional designs available on request.

- Modular building concept, easy to use
- Multi-purpose use: Chopping, shredding, grating, straining, pureeing, stirring, beating, kneading, cutting, steaking, tenderizing
- All parts made of stainless steel
- Accessories HACCP compliant
- Safety switch-off with coded magnet

SELECTION OF ACCESSORIES

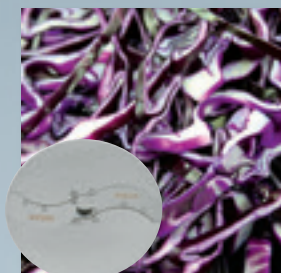


Universal basic unit,
stainless steel
130 012 200*

Safety switch-off in accordance
with EU standard



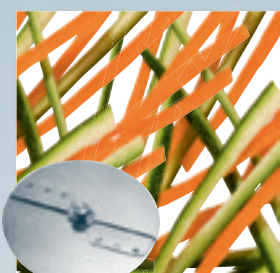
Cutting hopper,
stainless steel
130 019 000*



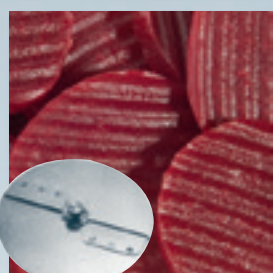
Curved blade discs, stain-
less steel, adjustable
0-5 mm 130 020 000*
0-10 mm 130 021 000
Curved blade disc,
stainless steel
4 mm 553 000 0388



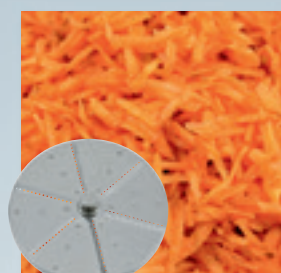
Cabbage blade discs,
stainless steel
1.3 mm 130 023 000
2.5 mm 130 024 000



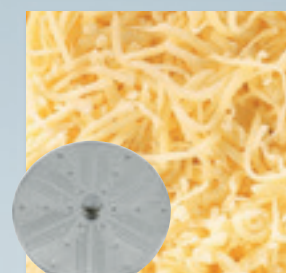
Strip cutting discs,
stainless steel, Juliennes
2 mm 565 000 0362
3 mm 565 000 0363
4 mm 565 000 0364
5 mm 130 038 000
7 mm 130 039 000*
10 mm 130 040 100



Crinkle cut blade disc,
stainless steel,
adjustable
2-7 mm, 549 000 3703



Raw vegetable disc,
sharpened separately
3 mm 565 100 0373
Shredding discs,
sharpened separately
6 mm 565 100 0376
9 mm 565 100 0377



Grating discs
2 mm 565 100 0371
3 mm 565 100 0372
Cheese grating discs,
sharpened separately
3 mm 553 100 0373
6 mm 553 100 0374



Cylinder hopper with
cylinder, stainless steel
130 069 000*



Wing, stainless steel,
for cylinders 331-337,
326, 328 553 100 0330*
Cheese wing, stainless
steel especially for the
processing of cheese for
cylinder 331-337, 326,
328, and 338
130 076 006

Stainless steel, HACCP,
capacity + min. 20 %



Raw vegetable cylinders
stainless steel, sharpened
separately
2 mm 130 070 337
3 mm 130 070 336*
4 mm 130 070 326

Stainless steel, HACCP,
capacity + min. 20 %



Shredding cylinders,
stainless steel,
sharpened separately
6 mm 130 070 334*
9 mm 130 070 335

Stainless steel, HACCP,
capacity + min. 20 %



Grating cylinders,
stainless steel
3 mm 130 070 332*
4 mm 130 070 331

Stainless steel, HACCP,
capacity + min. 20 %

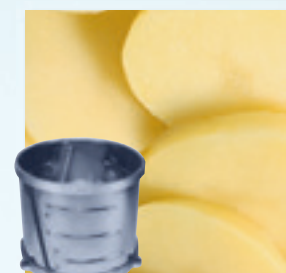


Potato grating cylinder,
stainless steel,
crown toothed
2 mm 130 070 333

Stainless steel, HACCP,
capacity + min. 20 %



Potato pancake cylinder,
stainless steel, partly
crown-toothed, combina-
tion of 333/337
130 070 328



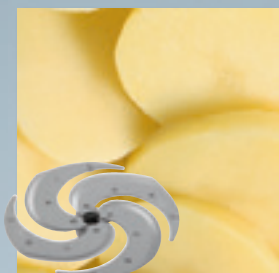
Strip cutting cylinder
1,5 mm 553 000 0338
Wing for cylinder 338
553 000 0330

The figures shown here are for illustration only and may deviate from the actual design version. Technical alterations are reserved. For additional accessories please refer to our price list.
*Items marked with an asterisk are part of the basic equipment.

CUTTING DISCS AND ACCESSORIES



Dual-chamber hopper,
stainless steel
566 000 0780*



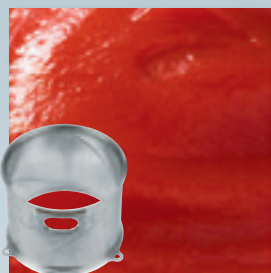
Crescent blade discs,
stainless steel
3 mm 565 000 0383
4 mm 565 000 0384*
6 mm 565 000 0386



Dicer, complete,
stainless steel
(* only Export)
8 mm 549 000 0392
11 mm 549 000 0394*
16 mm** 549 000 0393
22 mm** 549 000 0396



Universal hopper,
stainless steel
566 000 0720



Straining cylinders
stainless steel
1.5 mm 130 072 100
3 mm 130 072 200



Pureeing cylinder
stainless steel
130 072 300

Straining wing for
cylinders 100, 200, 300,
345 130 076 005

Straining plate for
cylinders 100, 200, 345
553 000 0342

Micro-fine grating
cylinder, stainless steel
2 mm 553 000 0345

Safety switch-off in accordance
with EU standard



Planetary stirring, beating
and kneading unit 20 l
566 100 0201*



Stirring whisk,
stainless steel
4 mm 15 00 897
5 mm 15 00 898



Beating whisk,
stainless steel
15 00 896



Kneader, stainless steel
552 000 1275



Meat and vegetable
mincer, 82 mm with
coded whole plates
130 049 000*

Composed of: mincer
housing, worm, meat tray,
pusher, mincer housing,
worm, 5-part cutting set,
coded, stainless steel, L&W.
Incl.: pre-cutter, 4-wing knife,
coded perforated disc
8 mm, 4-wing knife, coded
perforated disc 3 mm spacer
ring 18 mm and spacer ring
36 mm for conversion of
3-part cutting set.



Universal housing for
strip cutter, steaker and
meat tenderizer
130 025 100

Composed of: stainless steel
housing and coupling M 30.
Attention: To be ordered
together with strip cutter set
and/or tenderizer/steaker
set.

Patented Safety
switch-off



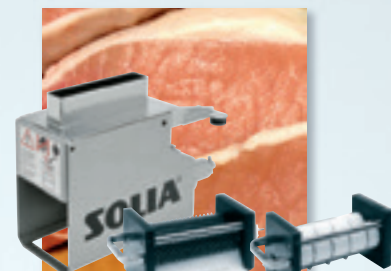
Strip cutter set
130 026 100

Composed of: lid complete
incl. funnel, magnet holder
and pusher.

Attention: universal housing
as well as the resp. inserts are
not included in the delivery.

Cutting inserts,
stainless steel

3.3 mm 15 00 727
5.0 mm 15 00 728
6.6 mm 15 00 729
9.9 mm 15 00 730
19.8 mm 15 00 731



Steaker/meat tenderizer
set
130 027 100

Composed of: feed chute and
magnet holder.

Attention: universal housing
as well as the resp. inserts are
not included in the delivery.

Steaker insert

15 00 732

Meat tenderizer insert

15 00 733

TECHNICAL DATA

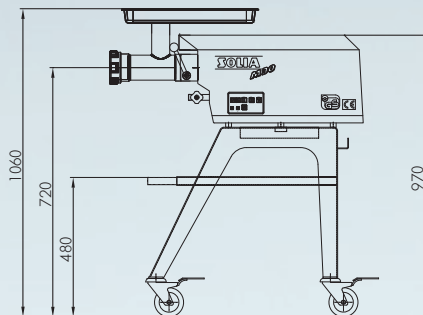
Power supply	400 V, 50 Hz, 2.5 m cable with CEE plug
Output (kW)	1.4 / 1.8
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	160/320
Dimensions (L x W x H)	280 x 650 x 320 mm
Weight (kg)	49



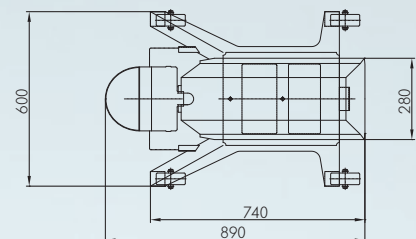
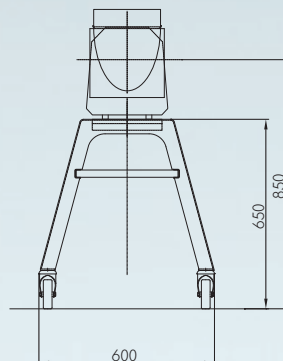
Basic unit
with accessoires meat
mincer and trolley

Basic unit
with accessoires planetary
stirring, beating and
kneading unit and trolley

Delivery standard:
Basic unit without
accessoires.
Trolley optional



M 30 Multi-purpose kitchen machine
with trolley and meat mincer



PROCESSING CAPACITY

Description	Use	Throughput**
Raw vegetables cylinders	Raw of eg. potatoes, celery, carrots	600-1000 kg/h
Shredding cylinders	Shredding of eg. radishes, carrots	1100-1200 kg/h
Grating cylinders	Grating of eg. hard bread, boiled potatoes, nuts, chocolate, almonds	600-900 kg/h
Potato grating cylinder	Grating of raw potatoes for dumplings	500 kg/h
Potato pancake cylinder	Grating of raw potatoes	800 kg/h
Dicer	Dicing of eg. vegetables, potatoes, celery, carrots	300-780 kg/h

**The throughputs are dependent on cutting thickness and product.

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*Items marked with an asterisk are part of the basic equipment.

M4

MULTI-PURPOSE KITCHEN MACHINE



30+ servings
per day

Gastronomy

Hotels

Catering services

Party services

Diet kitchens



GN-containers to put under



XXL filling chute as depot
for processing large volumes
in one step



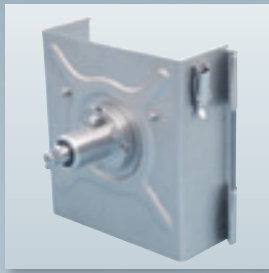
60 degree rotatable drive
to straining and pureeing



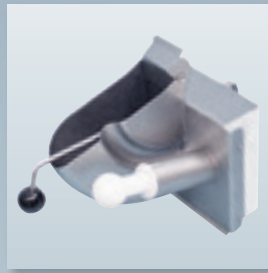
Perfect combination of bowl
and machine body by
bayonet

- Modular building concept, easy to use
- Diagonal cutting
- Multi-purpose use: Chopping, shredding, grating, straining, pureeing, stirring, beating, kneading, cutting, steaking, tenderizing
- Safety switch-off with coded magnet
- Easy-to-use coupling system for change of attachments
- 15 l XXL-Bowl
- Cleaned housing

SELECTION OF ACCESSORIES



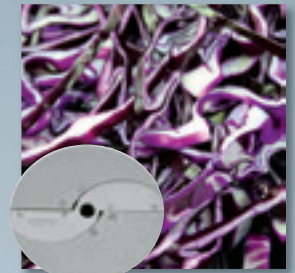
Universal basic unit
561 000 0311*



Cutting attachment with
safety switch-off and
pusher
104 018 000*
Attention: Universal basic unit
not included.



Diagonal cutting hopper
with safety switch-off and
pusher
104 019 000
Attention: Universal basic unit
not included.



Curved blade disc,
stainless steel, double-
bladed, adjustable
0-5 mm 561 000 0352*



Curved blade disc,
stainless steel, single-
bladed, adjustable
0-10 mm 103 275 000



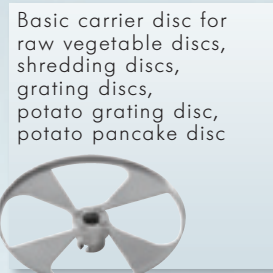
Crescent blade discs,
stainless steel
3 mm 561 000 0363
4 mm 561 000 0360*
6 mm 561 000 0361



Strip cutting discs,
stainless steel
2 x 2 mm Juliennes 561 000 0362*
4 x 4 mm Juliennes 561 000 0364
6 x 6 mm 561 000 0366
8 x 8 mm 561 000 0368



Crinkle cutting discs,
stainless steel
4 mm 561 000 0369
6 mm 568 000 0367



Basic carrier disc for
raw vegetable discs,
shredding discs,
grating discs,
potato grating disc,
potato pancake disc
568 000 0370*



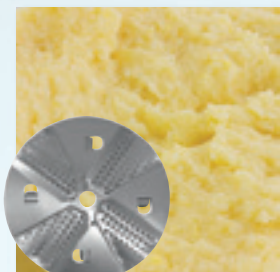
Raw vegetable discs, stain-
less steel, hand sharpened
2 mm 561 000 0380
2.5 mm 561 000 0382
3 mm 561 000 0371*
4 mm 561 000 0374



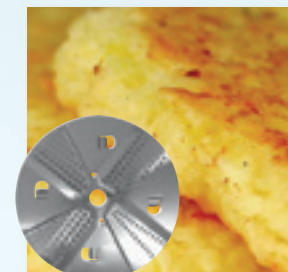
Shredding discs, stainless
steel, hand sharpened
6 mm 561 000 0372*
9 mm 561 000 0373



Grating discs,
stainless steel
2 mm 561 000 0381
3 mm 561 000 0375*
4 mm 561 000 0378



Potato grating disc,
stainless steel,
crown-toothed
561 000 0376



Potato pancake disc,
stainless steel,
partly crown-toothed,
combination of 376/380
561 000 0377



Dicer, complete, stainless
steel
4 x 4 x 5 mm 103 240 100
5.5 x 5.5 x 5 mm 103 243 100
8 x 8 x 10 mm 103 246 100
11 x 11 x 10 mm 103 250 100
16 x 16 x 10 mm 103 252 100
22 x 22 x 10 mm 103 255 100

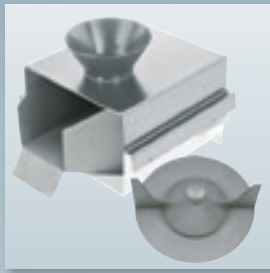


Multi disc rack, stainless
steel, for 2 discs and
7 exchange discs
561 000 0190
Disc rack, for 5 discs
561 000 0191*



Protective hand grip
for dicer disc
105 040 190

SELECTION OF ACCESSORIES

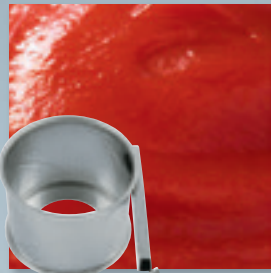


Straining hopper with
flow sheet, stainless steel
104 036 000

Attention: Universal basic
unit not included.

Straining wing for
cylinders stainless steel
100, 200, 300

104 075 000



Straining cylinders,
stainless steel
1.5 mm 104 076 100
3 mm 104 076 200



Pureeing cylinder,
stainless steel
104 076 300

**Safety switch-off in accordance
with EU standard**

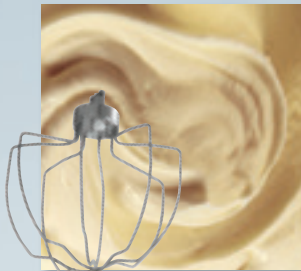


Planetary stirring, beat-
ing and kneading unit
104 035 000*

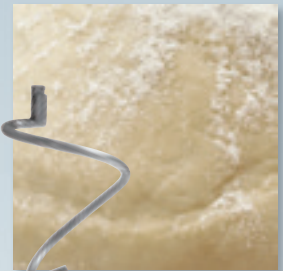
Composed of:
planetary mixer head,
stirring bowl 15 l,
covering hood 15 l,
beating whisk, stirring whisk
and kneader



Beating whisk,
stainless steel
15 l 561 000 0232



Stirring whisk,
stainless steel
15 l 561 000 0242



Kneader, stainless steel
15 l 561 000 0265



Meat and vegetable
mincer 70 mm
104 045 000*

Composed of:
meat tray, pusher, mincer
housing, worm, 3-part
cutting set, coded,
stainless steel, L&W.
Incl.: pre-cutter, 4-wing
knife, coded perforated disc
4 mm, spacer ring 13 mm.



Universal housing for
strip cutter, steaker and
meat tenderizer
104 025 101

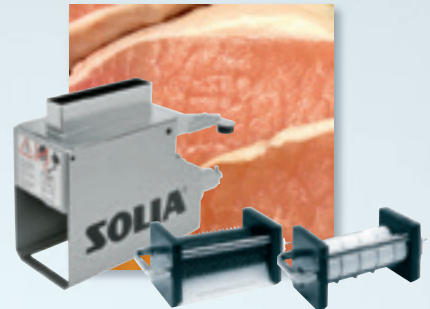
Composed of:
stainless steel housing
and coupling M 4.
Attention: To be ordered
together with strip cutter set
and/or tenderizer/steaker
set.



Strip cutter set
104 025 100

Composed of:
lid complete incl. funnel,
magnet holder and pusher.
Attention: universal housing
as well as the resp. inserts
are not included in the
delivery.

Cutting inserts,
stainless steel
3.3 mm 1500727
5.0 mm 1500728
6.6 mm 1500729
9.9 mm 1500730
19.8 mm 1500731



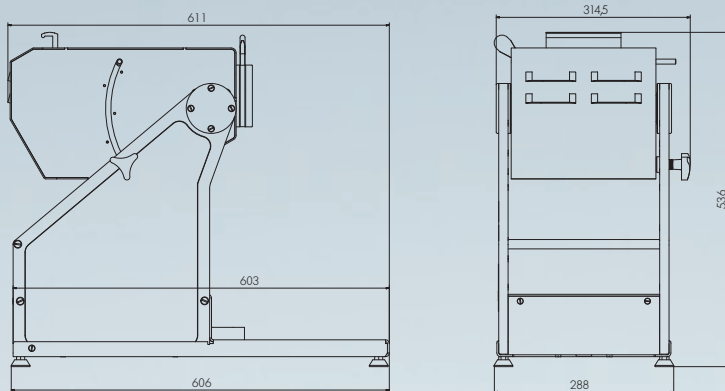
Steaker/meat tenderizer
set
104 027 100

Composed of:
feed chute and magnet
holder.
Attention: universal housing
as well as the resp. inserts
are not included in the
delivery.

Steaker insert 1500732
Meat tenderizer insert 1500733

TECHNICAL DATA

Power supply	400 V, 50 Hz 3 m cable with CEE plug
Output (kW)	0.5/0.7
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	160/320
Dimensions (L x W x H)	314.5 x 611 x 536 mm
Weight (kg)	42



M 4 Multi-purpose kitchen machine

PROCESSING CAPACITY

Description	Use	Throughput**
Curved blade disc, double-bladed	Cutting of vegetables	50 - 200 kg/h
Curved blade disc, single-bladed	Cutting of soft vegetables	50 - 100 kg/h
Crescent blade discs, stainless steel	Cutting of boiled potatoes, leek and mushrooms	80 - 150 kg/h
Shredding discs	Shredding of eg. celery, radish, potatoes, carrots, gouda cheese	120 - 200 kg/h
Grating discs	Grating e.g. bread, nuts, almonds, chocolates, cheese	50 - 120 kg/h
Potato grating disc	Grating e.g. potatoes, parmesan cheese	50 kg/h
Potato pancake disc	Grating e.g. potatoes	50 kg/h
Dicer	Dicing of vegetables, fruits	120 - 200 kg/h

**The throughputs are dependent on cutting thickness and product.

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*Items marked with an asterisk are part of the basic equipment.

G450

UNIVERSAL- VEGETABLE CUTTER



Basic unit with
accessories universal hopper

■
Ideal from 600
meals a day
and more or
food processing
industry

■
Commercial
kitchens

■
Refectory

■
Canteens

■
Hospitals

■
Delicatessen
manufactures

■
Canning industry



Numerous application
options



Dicing in high capacity



Ring-cutting
for cutting concentric rings



Innovative cutting hopper
for cabbage

- Operational capacity of up to 4000 kg/h
- Stable machine design
- Machine complete made of high-grade stainless steel
- Variable cylinder equipment, with many grating-/dicing-/straining-/puree and shredding cylinders
- 500 mm headroom for the container to collect the product
- Dial to select two speeds: 150/300 rpm
- Safety switchoff

SELECTION OF ACCESSORIES



Universal hopper,
stainless steel
548 000 3200



Standard wing,
stainless steel
6-wings 548 000 9305
Double wing,
stainless steel
2- wings 548 000 3501
Straining wing,
stainless steel
2-wings 548 000 3400



Raw vegetable cylinders,
stainless steel
2 mm sharpened separately
145 070 302
3 mm sharpened separately
145 070 303
4 mm sharpened separately
145 070 304
5 mm sharpened separately
145 070 305



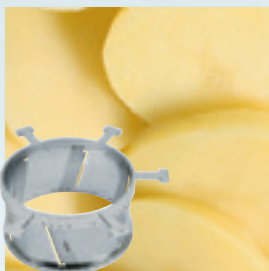
Shredding cylinders,
stainless steel
6 mm sharpened separately
145 070 306
9 mm sharpened separately
145 070 309
12 mm sharpened separately
145 070 312
16 mm sharpened separately
145 070 316



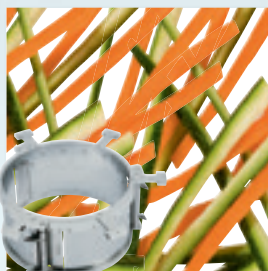
Grating cylinders,
stainless steel
2 mm 145 071 450
3 mm 145 071 313
4 mm 145 071 312



Potato grating cylinder,
crown-toothed, stainless
steel
2 mm 145 071 330
Potato pancake cylinder,
stainless steel,
combination of 3330/302
145 071 480



Cutting cylinders,
stainless steel
1.5 mm, toothed with
6 knives 548 100 3815
2 mm, toothed with
6 knives 548 100 3820
2.5 mm, toothed with
6 knives 548 100 3825
4 mm, smooth with
6 knives 548 100 3840
6 mm, smooth with
6 knives 548 100 3860



Strip cutting cylinders,
stainless steel
2 x 2 mm 548 100 9920
2.5 x 2.5 mm 548 100 9925
3 x 3 mm 548 100 9930
4 x 4 mm 548 100 9940
8 x 8 mm 548 100 9980
11 x 11 mm 548 100 9990



Straining cylinders,
stainless steel
1.5 mm 548 100 3410
3 mm 548 100 3430
Pureeing cylinder,
stainless steel
548 100 9440

CUTTING DISCS AND ACCESSORIES



Dicing wing,
stainless steel
145 043 000

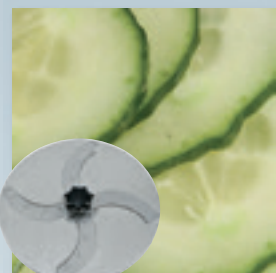


Dicer, stainless steel,
complete
6 mm 548 200 5200
8 mm 548 200 5300
11 mm 548 200 5400
16 mm 548 200 5500
22 mm 548 200 5600

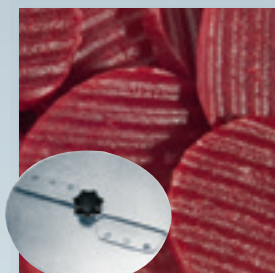


Tube attachment,
for a guided disc cut,
stainless steel
548 100 3600

Carrot inserts
Ø 40 mm with pusher Ø 36 mm
145 087 000
Ø 60 mm with pusher Ø 56 mm
145 088 000



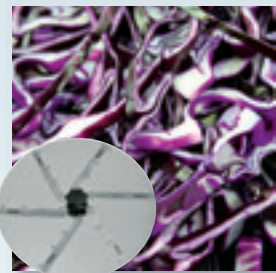
Curved blade disc,
stainless steel,
adjustable 0-10 mm
145 020 000



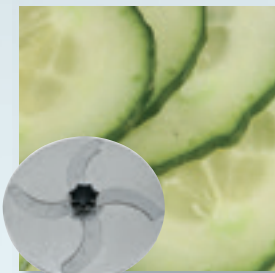
Crinkle cutting disc,
stainless steel
4 mm 145 021 000



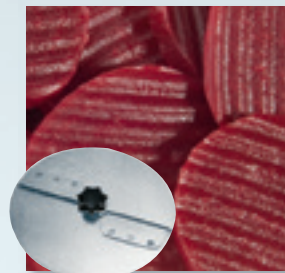
Cutting hopper,
stainless steel,
specifically for
cabbage- and cutting
slices
145 034 000



Cabbage cutting discs,
stainless steel
1.3 mm 145 023 000
2.5 mm 145 024 000



Curved blade disc,
stainless steel,
adjustable
145 020 000



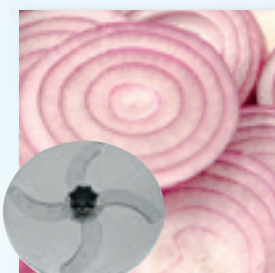
Crinkle cutting disc,
stainless steel
4 mm 145 021 000



Ring-cutting hopper,
stainless steel,
especially for cutting
rings
145 036 000



Ring-cutting chute, small,
stainless steel 145 036 010
Ring-cutting chute, large,
stainless steel 145 036 030



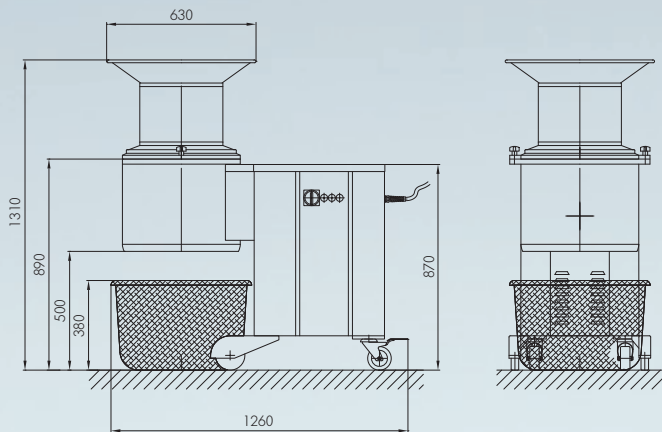
Curved blade disc,
stainless steel,
adjustable
145 020 000

TECHNICAL DATA

Power supply	400 V, 50 Hz ¹ , 3 m cable with CEE plug
Output (kW)	1.8 / 3.6 ²
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	150/300
Dimensions (L x W x H)	630 x 1260 x 1310 mm
Weight (kg)	170

¹ No-maintenance pole-changing three-phase AC motor, V-belt and bevel gears, drive with processor bowl and bevel gears.

² Including thermal overload protection, other wattages on enquiry.



G 450 Universal-vegetable cutter



Delivery standard:
basic unit without accessories



Basic unit with accessories
tube attachment

PROCESSING CAPACITY

Description	Use	Throughput*
Cutting cylinders	Slicing of eg. raw potatoes	ca. 4000 kg/h
Strip cutting cylinders	Slicing of eg. raw carrots, celery	ca. 3000 kg/h
Raw vegetable cylinders	Shredding of eg. carrots, radishes, celery	ca. 3000 kg/h
Shredding cylinders	Shredding of eg. carrots, radishes, celery	ca. 3000 kg/h
Grating cylinders	Grating of eg. hard bread, boiled potatoes, nuts, chocolate, almonds	ca. 3000 kg/h
Potato grating cylinder	Grating of raw potatoes for dumplings	ca 2000 kg/h
Dicer	Dicing of eg. vegetables, potatoes, celery, carrots	ca. 3000 kg/h
Cabbage cutting discs	Cutting of cabbage	ca. 3000 kg/h

*The throughputs are dependent on cutting thickness and product.

The figures shown here are for illustration only and may deviate from the actual design version. Technical alterations are reserved. For additional accessories please refer to our price list.