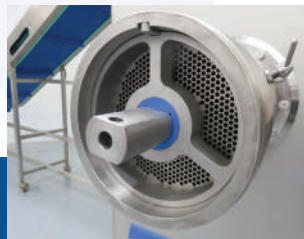


# PACIFIC FOOD MACHINERY







## **PACIFIC** FOOD MACHINERY

Pacific Food Machinery Pty Ltd is an industry leader in the manufacture and supply of meat, poultry, fish and food processing equipment. With a specific focus on custom built and specialised machinery sourced from Europe and Asia, our machines are tailored to meet our clients individual specifications and unique product requirements.

With over 52 years experience in the food processing industry, we have 'hands-on' working knowledge of the various processes and manufacturing requirements needed to achieve the best possible outcome for both your product and production needs, from owner operators to national processors and manufacturers.

We have the available resources to thoroughly test and develop all our machinery in a working production environment utilising our boning rooms, further processing and smallgoods manufacturing facilities, to ensure that all aspects of machine functionality, quality and safety meets with both Pacific and AU standards.



# Table of Contents

<b>Abattoir Equipment</b>	<b>6</b>
Abattoir Equipment	6
Bone Breaker / Shredder	7
<b>Primary Processing</b>	<b>8</b>
Bandsaws	8
Fresh Meat Slicers	10
Dicers & Cutters	13
Frozen Block Reduction	14
Grinders	15
Mixer Mincers	18
Mixers	19
<b>Value Adding</b>	<b>21</b>
Injectors	21
Vacuum Tumblers	22
Tenderisers & Flatteners	24
Smokehouse Ovens	26
Vacuum Fillers	27
Portioning & Forming Machines	28
Battering & Crumbing	29
Fryers	33
Cooked Meat Shredding Machines	34
Bowl Cutters & Emulsifiers	36
<b>Packaging</b>	<b>38</b>
Vacuum Packaging & Sealing	38
Dip Tanks	39
<b>Conveying</b>	<b>40</b>
Conveyors	40
Bins & Bin Lifters	41

# Abattoir Equipment

Equipment for the processing of offal

## SCANPAC Cattle Trotter & Hoof Washer

SPHW100

The SCANPAC Cattle hoof washer is a heavy duty machine designed for the cleaning and washing of beef and sheep feet & hocks. The machine features a diamond plate internal surface to assist in the cleaning by providing a rough surface for the feet to rub against increasing productivity and reducing processing time.

Features:

- All 304 stainless steel
- Heavy duty, solid construction
- Inspection hatch
- Seperate control box for external mounting



Model	Power	Capacity	Construction Material	Weight	Overall Dimensions
SPHW100	11kW	100 feet/hr	304 Stainless Steel	700kg	1890 x 1080 x 1200mm

## SCANPAC Tripe Washer / Refiner

SPTW600 / SPTTW1050 / SPTW1200

Designed for the washing of tripe and stomachs, utilising a solid steel interior with added abrasion to assist in the better cleaning of the tripe or stomach.

Features:

- Highly polished stainless steel exterior
- Comprising of an upper and lower shell, motor, transmission system and rotating plate.
- Adjustable speed to suit different production conditions
- Built in dual variable speed motor
- Optional: abrasive carborundum interior pads for the refining of tripe



Model	Power	Voltage	Capacity (cow)	Weight	Overall Dimensions
SPTW600	4-5.5kW (Freq. Double Speed)	380V 50Hz, 3Ph / 5.5kW	40pcs/hr	380kg	1700 x 1000 x 850mm
SPTW800	4-5.5kW (Freq. Double Speed)	380V 50Hz, 3Ph / 5.5kW	60pcs/hr	550kg	2100 x 1300 x 1200mm

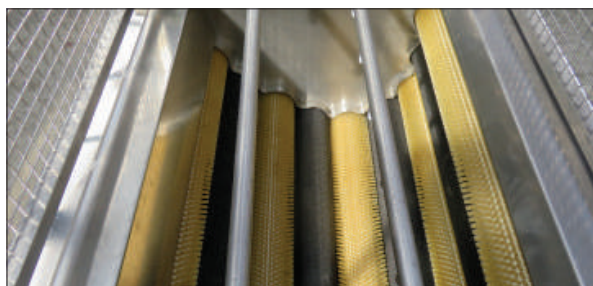
## SCANPAC Tendon & Potato Washer

SPCW100

Suitable for the washing of tendons, cowhells, hard offal, potatoes and other root vegetables utilising a series of abrasive rollers & brushes to agitate and clean the product thoroughly.

### Features:

- 9 brushes with heavy duty brush bristles
- Nozzle sprays for the addition of liquid during the wash cycle
- Stainless steel construction
- Protective cage with safeties over input hopper and outload ensure operator safety
- Optional: Carborundum brush rollers are available to add extra abrasion to the cleaning process



Model	Capacity	Power	Voltage	Construction Material	Overall Dimensions
SPCW100	400kg/hr	2.2kW	3Ph 380V	Stainless Steel	1650 x 820 x 750mm

## PACIFIC Bone Breaker / Shredder

PBBS400

Industrial shredder and pre-breaker for crushing and breaking veal, beef, pork and lamb bones and other hard objects, suitable for abattoirs, boning rooms and industrial processors.

### Features:

- Large hopper and effective breaking area
- Compact design with small footprint
- All stainless steel construction
- Three blade configuration for optimised shredding
- Reverse jog for clearing blockages
- Gearbox ratio: 35:1. 1480rpm motor
- Weight: 1050kg
- Simple operation, with easy cleaning & maintenance
- Optional: Integrated grinder, for the breaking and grinding bone and the same compact machine



Model	Shredding Area	Breaking Blade Size	Shredding Blade Size	Voltage	Power	Overall Dimensions
PBBS400	390 x 360mm	182mm x 15mm	112mm x 15mm	380V 50Hz	5.5kW 20.8A	1920 x 1115 x 1850mm



## Bandsaws

Safe, reliable & precise bandsaws for cutting meat & bone

### PACIFIC Y-Series Bandsaws

Y250 / Y320 / Y350 / Y420 / Y600



PACIFIC Y-Series bandsaws are feature packed machines that are built with precision to always be reliable with operator safety and ease of use in mind.

Suitable for use in butcher shops, small goods production, supermarkets, boning rooms, cheese making facilities & other food industries requiring an easy to clean and operate band saw.

#### Features:

- All 304 stainless steel construction
- Bone dust drawer
- Blade scrapers
- Braked motor
- Precision balanced and machined stainless steel flywheels
- Direct drive motor ensures constant blade speed
- Integrated safety e-stop button & interlocked door sensors
- Designed for quick & easy dismantling for maintenance & cleaning

#### Options:

- Single phase option (Y320/Y350)
- Sliding table (Y420)
- Can be ordered in right or left handed configuration

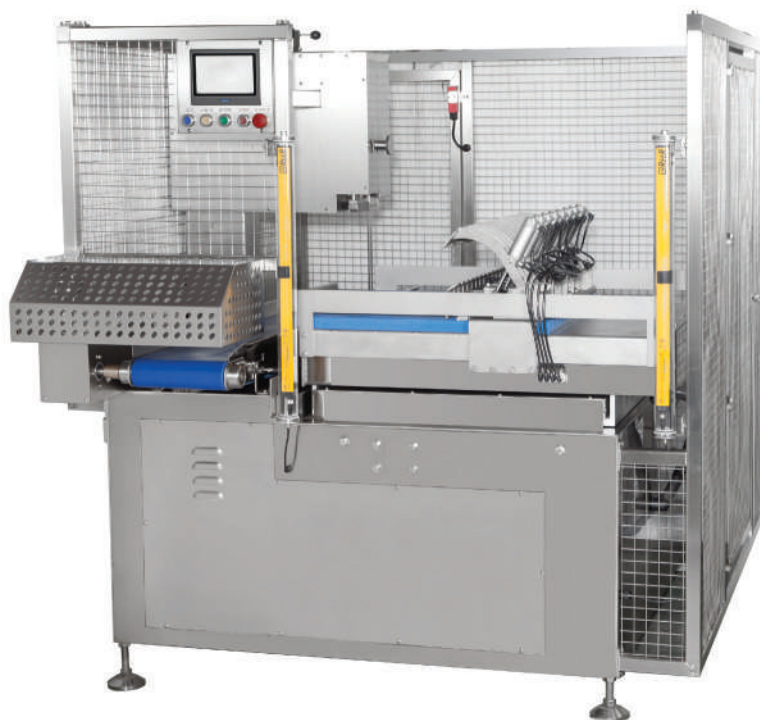
Model	Table Size	Max Size Out	Motor	Sawing Length	Sawing Speed	Weight	Overall Dimensions
Y250	586 x 485mm	180 x 230mm	1Ph 1HP	1650mm	18.9m per sec	56kg	586 x 560 x 891mm
Y320	714 x 690m	298 x 320m	1Ph 2HP	2485m	28m per sec	125kg	714 x 690 x 1672m
Y350	1028 x 778mm	340 x 330mm	3Ph 2Hp	2578mm	32m per sec	140kg	1028 x 778 x 1718mm
Y420	1055 x 934mm	406 x 435mm	3Ph 4Hp	3150mm	37m per sec	250kg	1055 x 934 x 1897mm
Y600	1200 x 1341mm	583 x 526mm	3Ph 10Hp	4400mm	35.6m per sec	580kg	1200 x 1341 x 2250mm



## PACIFIC Y420A Fully Automatic High-Speed Safety Bandsaw

Y420A

Introducing the new era of bandsaw safety with the PACIFIC Automatic Bandsaw. The Y420A fully automatic bandsaw is a state-of-the-art programmable bandsaw designed for hands free operation to maximise the capability of consistent cuts of fresh bone in and frozen meat, with minimal operator exposure to hazards and moving parts.



It is equipped with an easy to use HMI screen which includes multiple recipe storage, portion control, conveyor indexing, fault reporting, cleaning and maintenance operation and customised parameter and operation settings.

Product is loaded into the machine and gripped by a set of pneumatic holding claws on the precision servo driven product carriage. The program is then ran with the product indexed forward on the carriage until it makes contact with a pressure sensitive plate that determines the initial start cut point. The product is then sliced until finished and fed out of the machine on a conveyor that can be programmed to run at various speeds or indexed to allow shingling of sliced product.

### Features:

- up to 8-12 cuts / minute
- Table Size (L x W x H): 680 x 770 x 140mm
- Cutting Thickness: 1-200mm
- Blade cut speed: 38m / minute
- Light curtain safety sensor, servo motors to feed materials with high accuracy
- Weight: 1000kg
- Dimensions (L x W x H): 1980 x 1480 x 1840mm





## Fresh Meat Slicers

Quick & accurate slicing machines for effortless slicing

### PACIFIC JS300 Fresh Meat Slicer, Dicer & Strip Cutter

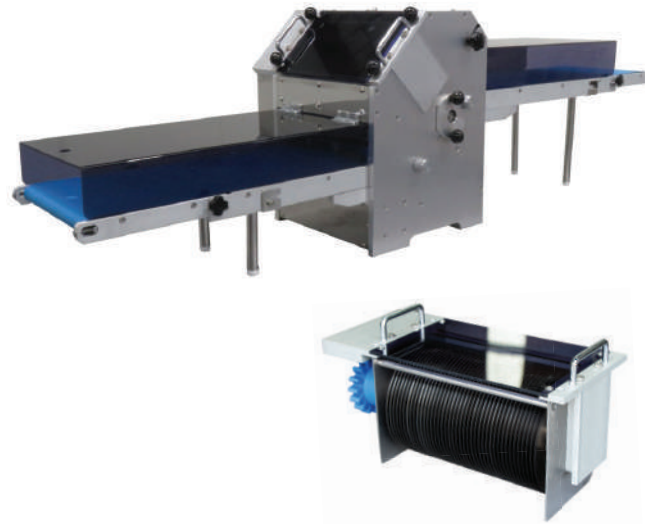
JS-300

The PACIFIC JS-300 is a compact and durable machine for slicing, strip cutting and dicing a whole variety of products from fresh meat, chicken, seafood, jerky, pigs ears and biltong just to name a few. Interchangeable blade cassettes available in any size from 5-60mm allow this machine to perform a wide variety of roles in your business, choose a 20mm cassette for cutting steaks from beef scotch, eye fillet, pork loin etc, or select a 6mm blade cassette and efficiently slice schnitzels, this machine is extremely versatile for all your fresh meat slicing needs.

Featuring a power of 0.5H/0.4Kw the diverse slicer yields a capacity rate of up to 800Kg/Hour - 1200Kg/Hour. The PACIFIC JS-300 Slicer can be a great benefit to businesses, helping to substantially cut down on labour costs while at the same time increasing productivity, all while producing a consistent and well-presented product.

#### Features

- Quickly process larger cuts into slices, strips or diced meat.
- Infeed and outfeed conveyors allow for inline production
- Long safety covers meet AUS safety standards
- Operator safety is assured with sensors fitted to covers
- 5mm - 50mm rapidly interchangeable cutting heads are available
- Full 304 stainless steel construction
- Robust machine design & manufacture
- Conveyors and cutting head quickly detach from machine for rapid & easy cleaning
- Optional : wheeled table to make cutting head change quick and easy



Model	Blade Dia.	Power	Motor	Belt width	Belt length	Input Size	Weight	Overall Dimensions
JS-300	190mm	1Ph 220V 60Hz	0.5Hp 0.4kW	300mm	760mm	300 x 90mm	150kg	450 x 560 x 500mm

## PACIFIC JS4300 Fresh Meat Slicer, Dicer & Strip Cutter

JS-4300

The PACIFIC JS-300 Slicer excels at the high speed slicing, strip cutting and dicing of a wide variety of products from steaks, schnitzels, jerky, liver, stir fry, diced meat, chicken strips and seafood. The machine can slice up to 30 uniform slices from a cut of meat in a single pass through the machine.



The PACIFIC JS-4300-II is the perfect machine for high speed slicing, strip cutting and dicing a whole variety of products from steaks, schnitzels, jerky, liver, stir fry, diced meat, chicken strips and seafood all from the one machine. Quickly interchangeable cutting heads are available in sizes from 5-50mm. The Pacific JS-4300-II will substantially cut down your labour costs and increase productivity whilst also ensuring a consistent and well-presented product.

### Features

- Quickly process large primal cuts (boneless) into slices, strips or diced meat.
- Infeed and outfeed conveyors allow for inline production
- Long safety covers meet AUS safety standards
- Operator safety is assured with sensors fitted to covers
- 5mm - 50mm rapidly interchangeable cutting heads are available
- Full 304 stainless steel construction
- Robust machine design & manufacture
- Mounted on wheels for ease of moving, also includes wind down feet for permanent positioning
- Conveyors and cutting head quickly detach from machine for rapid & easy cleaning
- Optional : wheeled table to make cutting head change quick and easy

Model	Blade Dia.	Power	Motor	Belt width	Belt length	Input Size	Weight	Overall Dimensions
JS-4300-II	300mm	3Ph 415V 50Hz	2Hp	440mm	1260mm	440 x 110mm	300kg	2650 x 800 x 1730mm

# Slicers

Machines for the slicing of meat and other food products

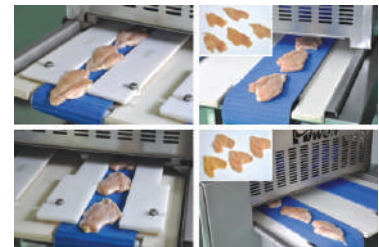
## PACIFIC Multi-Blade Horizontal Slicer

MBHS-2

A high speed, accurate horizontal multi-blade slicing machine capable of cutting 3mm to 50mm high horizontal slices, the machine is perfectly suited to the horizontal slicing of chicken, beef, fish, pork & lamb. The machine also has an optional butterflying blade available, for efficiently and quickly butterflying chicken breast fillets into heart shaped pieces.

Features:

- Dual 200mm conveyor belts
- Variable belt speed from 3-15 m/min
- Up to 120 cuts per minute
- Upper belts are adjustable to accommodate different thicknesses of meat
- 304 stainless steel construction
- Integrated safety features to ensure operator safety
- Easy to clean and very easy to setup & use
- CE approved with SIEMENS electrics



Model	Belt Width	Belt Speed	Slice Thickness	Cut Speed	Max. Product Width	Input/Output Height	Power	Overall Dimensions
MBHS-2	2x200mm	3-15m/min	3-50mm	120pcs/min	140mm	1050± 50mm	1.9kW	1780 x 1150 x 1430mm

## PACIFIC Butterfly Slicer

PBS-2

The PACIFIC Chicken Breast Slicing machine is a very easy to operate & easy to clean machine designed with speed and product consistency in mind . By simply placing the breast fillet in a different start position using the product guide, allows you to horizontally slice, cut and butterfly fresh chicken breast fillets all on the one machine.

Features:

- Variable belt speed
- Up to 30 cuts per minute
- 304 stainless steel construction
- Integrated safety features to ensure operator safety
- Spray bars and drip tray, to avoid product sticking to belts
- Easy to clean and very easy to setup & use



Model	Max Slice Width	Cut Speed	Slice Thickness	Voltage	Power	Overall Dimensions
PBS-2	190mm	20 - 30 pcs/min	10-60mm	415V, 50Hz	0.4kW, 0.5Hp	1780 x 1150 x 1430mm

# Dicers & Cutters

Machines for the dicing and cutting of meat and vegetables

## PACIFIC 550A Dicer

550A

A high speed dicing machine suitable for the dicing of fresh meat, semi frozen meat, back fat, bacon & ham, cooked & cured sausages, softer vegetables such as potato & carrot, fruit & some cheeses.

Features:

- Adjustable cutting blades (in 5mm increments) to suit your dicing size requirements
- Maximum cutting dimensions of 120x120x550mm
- Optimal processing temperature is around -4c
- In-bulit out-feed conveyor helps move your diced product to a height suitable for dumping into a standard 200L euro bin
- Quick and easy to load product into the machine whilst also maintaining the highest levels of operator safety
- Manufactured from 304 stainless steel



Model	Hopper size	Voltage	Power	Temp	Dice Size	Capacity	Weight	Overall Dimensions
550A	550 x 120 x 120mm	3Ph 380V 50Hz	3kW	>-4c	4-30mm	800kg /hr	730kg	1820 x 1390 x 1280mm

## PACIFIC Chop Cutter

JCC-330TC / JCC-360T

The PACIFIC Chop cutter features a high power motor, and is able to cut ultra-thin and precise slices down to 1.5mm in thickness. The machine is able to cut crust frozen, frozen and bone-in product. The JCC Chop Cutter is specially suited to cutting very thin shabu-shabu (asian hot pot) style beef, pork & lamb from crust frozen meat.

Features:

- All 304 stainless steel construction
- Ultra-thin precision cutting down to 1.5mm
- Easy controlled via HMI panel
- Variable speed
- Outfeed conveyor with interlock safeties



Model	Slice Capacity	Voltage	Motor	Power	Temperature	Weight	Overall Dimensions
JCC-330TC	0-30 mm, 240 slices min	3Ph 415V 50Hz	3Hp	220V 1.0kW Servo Motor	Boneless: -18c - 0c Bone in: -10c - 0c	700kg	1720 x 970 x 1100mm
JCC-360T	0-30 mm, 240 slices min	3Ph 415V 50Hz	3Hp	220V 1.0kW Servo Motor	-4c - 0c	700kg	1720 x 970 x 1100mm

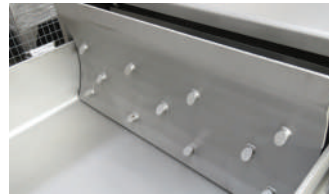
# Frozen Block Reduction

Machines to reduce frozen blocks for further processing

## PACIFIC 3000 Frozen Block Flaker

PFBF3000

Designed to break down frozen blocks of meat and other produce, into smaller chunks for further processing by other machinery.



### Features:

- Machine constructed from all 304 stainless steel
- Powerful 11kW motor
- Can flake whole frozen blocks up to -18 degrees
- Process up to 3,000kg per hour
- Horizontal table allows for easy loading of blocks
- Integrated safety features to protect operators
- Flake sizes of 5 mm to 15 mm, depending on temperate of frozen block

Model	Power	Capacity	Max. Block Size	Channel width	Cylinder stroke	Speed	Weight	Overall Dimensions
PFBF3000	11kW	3000kg/hr	700 x 520 x 200mm	520mm	700mm	335rpm	760kg	2360 x 1060 x 1135mm



# Grinders

State-of-the-art heavy duty industrial grinders

## PACIFIC Self Feeding Grinder

SFG130 / SFG200

The self feeding grinder is perfect for high volume production. The machine is designed so that a standard 200L euro bin is able to fit under the throat of the mincer.

Features:

- Constructed from all 304 stainless steel
- Tapered feeding screw to push product in the hopper towards mincing plate
- Highly polished interior finish
- Integrated safety features to protect operators
- Optional: Sinew extractor



Model	Plate	Hopper	Throughput	Weight	Voltage	Power	Dimensions
SFG130	130mm	200L	3,000kg/hr	758kg	380V, 50Hz	19kW	1250 x 1200 x 1520mm
SFG200	200mm	400L	5,000kg/hr	1780kg	380V, 50Hz	37kW	1800 x 1520 x 1700mm

## PACIFIC 200/250 Single Screw Grinder

SG200 / SG250

The PACIFIC SG200/250 grinders are powerful and high volume machines capable of processing large batches of fresh, tempered, or frozen flaked (SG200) / small blocks of frozen meat (SG250).

With a sturdy & highly accurate construction all made from 304 stainless steel, this machine has a long machine life with smooth, efficient & quick operation, a powerful motor, integrated safety features to protect operators, easy to use control panel.

Features:

- High output to meet increased production rate demand
- Robust stainless steel construction
- Single or double knife set
- Safety cover for cutting set
- Safety switching rail for safe operation
- Inspection step
- Optional: bone/sinew removal system

Model	Plate	Power	Throughput (Fresh/Frozen)	Dimensions
SG200	200mm	34kW	2t/h / 7t/h	2600 x 1300 x 2000mm
SG250	250mm	55kW	3t/h / 8t/h	2200 x 1370 x 1800mm



## PACIFIC 300 Single Screw Grinder

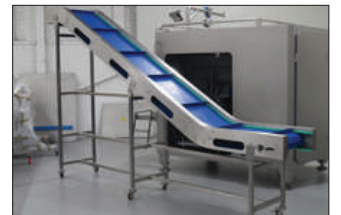
SG300

The state-of-the-art PACIFIC SG300 single screw grinder is a powerful and high volume machine capable of processing large batches of fresh meat as well as frozen blocks.

With a sturdy & highly accurate construction all made from 304 stainless steel, this machine has a long machine life with smooth, efficient & quick operation, a powerful motor, integrated safety features to protect operators, easy to use control panel.

### Features:

- High output to meet increased production rate demands
- Powerful 80kW, 165A motor
- Double speed motor 80rpm / 132 rpm
- Robust stainless steel construction
- Single or double knife set
- Safety cover for cutting set
- Safety switching rail for safe operation
- Crane davit block & chain for easy removal of screw auger
- Inspection step
- Comes with tool trolley for easy cleaning and storage of parts
- Can be paired with giraffe conveyor or incline conveyor for easy loading & unloading
- Dimensions: 2600 x 1480 x 1980mm



Model	Plate	Screw Speed	Throughput (Fresh / Frozen)	Voltage	Power	Weight	Dimensions
SG300	300mm	80rpm / 132 rpm	4t/h / 10t/h	415V 50Hz, 3Ph	80kW, 165A	3500kg	2600 x 1480 x 1980mm
DG300	300mm	Variable Speed	5t/h / 12t/h	415V 50Hz, 3Ph	15kW 27.4A, 90kW, 150A	4500kg	2800 x 1680 x 2500mm



## PACIFIC 300 Double Screw Grinder

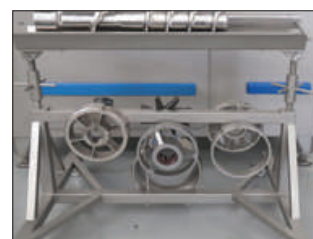
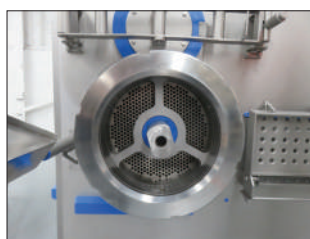
DG300

The PACIFIC DG300 twin screw grinder is a state-of-the-art grinder specially developed for breaking down and processing full frozen blocks of meat. Featuring a dedicated feed/breaking screw for optimised processing of full frozen blocks.



### Features:

- Dual auger grinder - Feed screw and mincing screw
- Variable speed worm screw
- Fresh soft meats and fats, as well as tempered or hard frozen blocks are effectively processed together or separately
- Perfect fine and coarse grind, both fresh meat and frozen meat blocks
- Single or double knife set
- Swing away arm with digital computer controls
- Pulley chain hoist crane davit for ease of lifting
- Hatch at front for accessibility and cleaning
- 15kW 27.4A motor on feeding screw
- Powerful 90kW, 150A grinding screw motor
- Robust design
- Inspection step
- Dimensions: 2800 x 1680 x 2500mm
- Comes with tool trolley for easy cleaning and storage of parts



# Mixer Mincers

Machines designed to mix and blend prior to a secondary grind

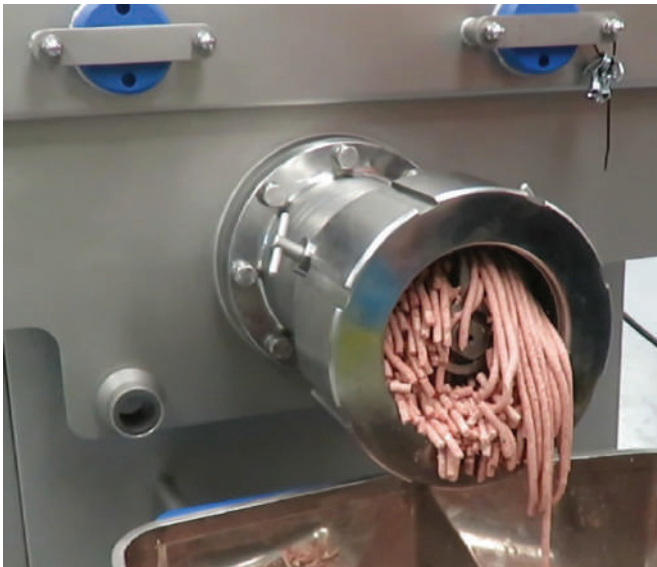
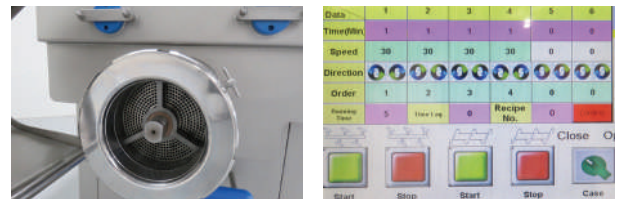
## PACIFIC 650L/200 Mixer Mincer

MM650-200

The PACIFIC 650L/200 Mixer Mincer is a great addition to any butcher, food processor, bakery or meat processor wishing to thoroughly mix and blend wet or dry products prior to mincing. It's twin mixing paddles and variable speed motor ensures that no matter what your mixing and mincing your product will always be consistent.

### Features:

- Single or double cut
- Fresh or frozen
- Touch screen control panel with programmable mixing programs
- Adjustable speeds for mixing and mincing
- Automatic pneumatic lid
- Full safeties fitted to the machine to ensure operator safety
- CE Approved
- Siemens Electric



Model	Capacity	Product Capacity	Grinding head	Current	Power	Voltage	Overall Dimensions
MM650-200	650L	300kg	200mm	12.5A	5.1kW	415V 50Hz, 3ph	2346 x 1248 x 1940mm

# Mixers

Machines for the production of a homogenous mix

## PACIFIC Tilting Mixer

MT50 / MT100 / MT150

The PACIFIC tilting paddle mixer is ideal for any butcher, smallgoods manufacturer, bakery or restaurant who wishes to mix and blend meat, poultry, sausages, kebabs and spices. Featuring a tilting mixing hopper to allow for the easy unloading of product, and to allow for easy cleaning.

Features:

- Tilting hopper
- Compact design with small footprint
- Available in three different sizes
- Castor wheels for easy moving
- Reverse mixing
- Simple operation, with easy cleaning & maintenance



Model	Capacity	Power	Weight	Overall Dimensions
MT50	50L	230V 50Hz 1.1kW. 1Hp	148kg	850 x 500 x 1150mm
MT100	100L	230V 50Hz 1.5kW. 1Hp	263kg	1110 x 660 x 1240mm
MT150	150L	380V 50Hz 1.5kW. 3Hp	330kg	1200 x 760 x 1360mm

## PACIFIC Vacuum Mixer

MPV300 / MPV650 / MPV1200 / MPV2000 / MPV3000

The PACIFIC vacuum mixer will thoroughly mix and blend wet or dry ingredients. Its ribbon or mixing paddles and vacuum capability ensures that no matter what your mixing your product will always be consistent.

Features:

- Highest levels of operator safety
- Manufactured from 304 stainless steel
- Available in a large range of different capacities
- Gear reducer drive system ensures machine runs smoothly and quietly
- HACCP Standard
- HMI & PLC



Model	Volume	Capacity	Voltage	Power	Vacuum	Weight	Overall Dimensions
MPV300	300L	150-210kg	3ph 380V 50Hz	5.5kW	-0.09MPa	760kg	1560 x 1470 x 1400mm
MPV650	650L	440-490kg	3ph 380V 50Hz	9.5kW	-0.09MPa	1070kg	1870 x 1600 x 1700mm
MPV1200	1200L	820-900kg	3ph 380V 50Hz	13.2kW	-0.09MPa	1870kg	1985 x 2300 x 1920mm
MPV2000	2000L	1200-1400kg	3ph 380V 50Hz	22kW	-0.09MPa	2830kg	3200 x 2300 x 2200mm
MPV3000	3000L	1500-2100kg	3ph 380V 50Hz	30kW	-0.09MPa	4200kg	3500 x 2300 x 2400mm

## PACIFIC Ribbon / Paddle Mixer

MP300 / MP650 / MP1200 / MP2000

Our ribbon or paddle mixers are available in a range of sizes suitable for small scale operations up to large butcher shop, food processors, bakeries or manufacturers wishing to thoroughly mix and blend wet or dry ingredients. Available with a range of different mixing paddle types, the mixer will ensure a consistent mix of your ingredients.

### Features:

- 304 Stainless steel construction
- Double mixing shafts with paddle mixers
- Two directional rotation
- Auto dump function
- HACCP standard compliance
- CE Approved
- Different mixing screws available: Ribbon helix, Paddle, Paddle ribbon.
- Optional: Computerised controls with 99 recipe storage and temperature display



Model	Volume	Capacity	Voltage	Power	Weight	Overall Dimensions
MP300	300L	220-265kg	3 Ph - 380/415V 50/60Hz	4.4kW	476kg	1500 x 800 x 1300mm
MP650	650L	440-490kg	3 Ph - 380/415V 50/60Hz	6kW	811kg	1600 x 1100 x 1400mm
MP1200	1200L	820-900kg	3 Ph - 380/415V 50/60Hz	11kW	1420kg	1930 x 1490 x 1700mm
MP2000	2000L	1200-1400kg	3 Ph - 380/415V 50/60Hz	22kW	2830kg	3200 x 1900 x 2300mm

## PACIFIC Gas (CO<sub>2</sub> or N<sub>2</sub>) Cooling Mixer

PCM750 / PCM1200 / PCM2000 / PCM3000

Cooling via carbon dioxide or nitrogen injection helps to guarantee even temperature of the mixing product.

### Features:

- CO<sub>2</sub> or N<sub>2</sub> injection cooling
- 304 Stainless steel construction
- Double mixing shafts with different mixing screws available: Ribbon helix, Paddle, Paddle ribbon.
- Two directional rotation
- Optional: Computerised controls with 99 recipe storage and temperature display



Model	Volume	Capacity	Power	Weight	Overall Dimensions
PCM750	750L	380kg	15kW	760kg	1660 x 1550 x 2160mm
PCM1200	1200L	600kg	40kW	1070kg	2150 x 1900 x 2400mm
PCM2000	2000L	1100kg	34kW	2830kg	3200 x 2000 x 3000mm
PCM3000	3000L	1600kg	41kW	4200kg	3500 x 2200 x 3400mm

# Injectors

Bins for the moving of product, and lifters for the lifting & tipping of bins

## PACIFIC Brine Injector

MNI40 / MNI88 / MNI108 / MNI128

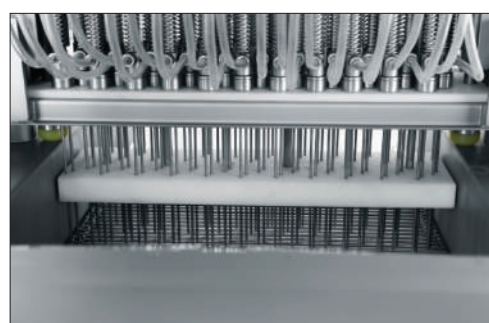
Designed for injecting meat, poultry and fish with a brine solution. Suitable for bone-in and boneless cuts of meat, seafood and poultry (including whole birds).

### Features:

- 304 Stainless steel construction
- Can inject a full range of different species, with or without bone
- Suitable for large and small cuts
- Adjustable injection pressure in the 0-10kg range
- With needle arrangement can inject meat evenly up to 100% injection rate
- Conveyor belt easily pulled out for easy cleaning
- Filter for filtering and recycling brine



Model	Capacity	Needles	Voltage	Power	Inject Width	Step Distance	Inject Pressure	Overall Dimensions
MNI44	1.5t/h	40	3 Ph, 380V 50Hz	5.5kW	285mm	24mm	0.2-0.6MPa	1250 x 950 x 1800mm
MNI88	3t/h	88	3 Ph, 380V 50Hz	8kW	565mm	24mm	0.3-0.8MPa	1700 x 1200 x 2030mm
MNI108	3t/h	108	3 Ph, 380V 50Hz	8.5kW	425mm	60mm	0.2-0.7MPa	2480 x 1395 x 2300mm
MNI128	5t/h	128	3 Ph, 380V 50Hz	14kW	495mm	26/52mm	0-0.8MPa	2600 x 1600 x 2700mm



# Vacuum Tumblers

Machines to aid in the marinating of product

## PACIFIC Horizontal Vacuum Tumbler

GRV150 / GRV300

The PACIFIC Horizontal Vacuum Tumbler is used for the preparation of marinated meat & poultry products. By applying a vacuum to the rotating chamber, moisture and marinades are drawn into the meat & poultry, significantly reduces marinating times. Additionally, the rotary action of the chamber continuously flips and tumbles the product helping to tenderise it and ensuring an even & consistent coating of spice rub or marinade.

Features:

- Suitable for beef, lamb, pork, poultry and seafood
- Manual controls & interface
- Adjustable rotation speed from 2-18rpm (single direction only)
- Adjustable pause delay and total processing timer
- Features a liquid trap to make sure product does not end up in the vacuum pump
- Full stainless steel construction from food grade 304 stainless steel
- Designed to fit a standard 200l stainless steel bin underneath the drum for easy unloading
- Tilting tumbler allows for easy access & cleaning



Model	Volume	Capacity	Tumbler Speed	Motor	Power	Weight	Dimensions
GRV150	150L	75-90kg	2-12rpm	0.95kW	1Ph 240V 50Hz	190kg	1150 x 650 x 1160mm
GRV300	300L	150-175kg	1-11rpm	1.5kW	1Ph 240V 50Hz	270kg	1230 x 810 x 1380mm

## PACIFIC Refrigerated Vacuum Tumbler

RVT1000 / RVT1700 / RVT2500

The PACIFIC Refrigerated Vacuum Tumbler is an over-and-under type refrigerated meat marinating and tumbling machine. Refrigerated outer barrel ensures the rapid and even cooling of product.

Features:

- Easy to operate digital HMI system
- Store up to 99 different recipes
- Highly polished stainless steel inner barrel
- U-shaped paddles help prevent damage to larger pieces
- Polished barrel makes cleaning the machine easier
- Hydraulically tilting barrel
- 3 Phase, 380V 50Hz



Model	Volume	Capacity	Power	Vacuum	Incline angle	Pressure	Rotation	Weight	Overall Dimensions
RVT1000	1000L	350-450kg	3kW	-0.08MPa			3-12rpm	890kg	2660 x 1300 x 2160mm
RVT1700	1700L	800kg	8.5kW	-0.08MPa	-15/30 °	8MPa	3-12rpm	1560kg	3500 x 2200 x 2200mm
RVT2500	2500L	1800kg	10.5kW	-0.08MPa	-17.5/25 °	8MPa	3-12rpm	2344kg	4200 x 2350 x 2360mm

## PACIFIC Vacuum Tumbler

GR200VM / GR500VM / GR1000VM /  
GR1600VM / GR2000VM

The Vacuum Tumbler & Massager is used in the preparation of marinated meat & poultry products. By applying a vacuum to the chamber, moisture and marinades are drawn into the meat & poultry which significantly reduces marinating times. The rotary action of the chamber tumbles the product helping to tenderise the product and ensure an even & consistent coating of marinade, dry rub or spice mix.

### Features:

- Programmable digital HMI interface
- Adjustable rotation speed (4-12rpm), rotation direction & vacuum level
- Store up to 100 unique tumbling programs
- Full stainless steel construction from food grade 304
- Busch vacuum pump



Model	Volume	Capacity	Motor	Vacuum pump	Vacuum	Rotation speed	Weight	Overall Dimensions
GR200VM	200L	50-100kg	1.3kW	1.3kW	-0.08MPa	6-12rpm	338kg	1300 x 915 x 1265mm
GR500VM	500L	200-300kg	2.6kW	2.6kW	-0.08MPa	6-12rpm	440kg	1580 x 1115 x 1530mm
GR1000VM	1000L	400-600kg	3kW	3kW	-0.08MPa	6-12rpm	805kg	2190x 1300 x 1720mm
GR1600VM	1600L	800-1000kg	5.5kW	5.5kW	-0.08MPa	6-12rpm	1020kg	2225 x 1500 x 1940mm
GR2000VM	2000L	1200-1400kg	8kW	8kW	-0.08MPa	6-12rpm	1300kg	3035 x 1650 x 1870mm

# Tenderisers & Flatteners

Machines for the tenderising & flattening of meat

## PACIFIC Schnitzel Flattener

A compact and efficient machine for rolling and flattening chicken & other proteins such as veal, pork and lamb, into steaks and schnitzels. With hundreds of Pacific schnitzel flatteners in use around the world, it is one of the most popular benchtop schnitzel machines available on the market.

Features:

- Manufactured from 304 Stainless steel and food grade plastic
- Durable, solid and heavy construction
- Hygienic design that makes cleaning and maintenance easy
- 15 adjustable width settings (rollers spacing from 2mm to 10mm)
- Easy to use and low maintenance



## PACIFIC 400mm Variable Speed Tenderiser

Durable stainless steel blade rollers tenderise both the top and bottom sides of the product. Easy and quickly interchangeable tenderising heads - single roller (suitable for chicken) or double roller tenderising heads (suitable for beef, pork & lamb).

Features:

- Increase productivity while maintaining product quality and efficiency
- 400mm wide conveyor belt
- Single & double interchangeable blades available
- Variable speed conveyor
- Safeties on cover to ensure operator safety
- Easy to use, low maintenance



Blade heads	Capacity	Blade Dia	Max. Product Thickness	Power	Motor	Weight	Overall Dimensions
Single or double rollers	60-180 pcs / min	62mm	18mm	380V 50Hz	0.75 / 1hp	220kg	810 x 1250 x 1140mm



## PACIFIC Belt Flattener

YYJ400-II / YYJ600-II

Flattener suitable for the flattening of large quantities of chicken, fish or red meat such as beef, veal & lamb. The machine helps to produce a consistent and well presented product with reduced cooking, frying and overall processing times. Perfect for chicken, beef & pork schnitzels.

### Features:

- Full 304 stainless steel construction
- Variable speed conveyor belt
- Easy integration with automated battering and crumbing machines
- Adjustable thickness between 3-30mm
- Progressive roller based flattening system to gently flatten proteins such as fish and chicken
- Fitted with a water spray bar on the top belt to assist in preventing products sticking to the belt



Model	Belt Speed	Belt Width	Flattening thickness	Power of motor	Overall dimensions	Conveyor height
YYJ400-II	3-15m / min	400mm	3-30mm	1.1kW	2135 x 715 x 1320mm	900mm ± 120mm
YYJ600-II	3-15m / min	600mm	3-30mm	1.5kW	2135 x 915 x 1320mm	900mm ± 120mm

## Pacific Digital Flattener

YYJ400-IV / YYJ600-IV

The digital flattener features an advanced and easy to use digital HMI interface, allowing you to accurately and quickly change the clearance between the flattening belts of the machine between batches. The machine helps to produce a consistent and well presented product with reduced cooking, frying and overall processing times.

### Features:

- Intelligent & simple control of thickness adjustment with a digital HMI interface, SIEMENS electrics
- Save thickness settings in memory to speed up changes of product down your crumb and batter line
- All stainless steel construction
- Fitted with water misting nozzles to help ensure chicken does not stick to the belt after flattening
- Textured conveyor belts ensure product will not slip and that you get an even and consistent flattened product
- Tilting top belt for easy access for maintenance & cleaning



Model	Belt Speed	Belt Width	Flattening thickness	Power of motor	Overall dimensions	Conveyor height
YYJ400-IV	3-15m / min	400mm	5-30mm	3.05kW	2300 x 1200 x 1500mm	900mm ± 120mm
YYJ600-IV	3-15m / min	600mm	5-30mm	3.05kW	2300 x 1400 x 1500mm	900mm ± 120mm

# Smoke House & Accessories

Machines & equipment for the curing & smoking of smallgoods

## PACIFIC Smoke House Oven

1 Door / 2 Door / 4 Door Smokehouses | Optional: Cooling

The PACIFIC smokehouse is an advanced multi-functional smokehouse that is capable of cooking, baking, smoking and cleaning all in the single machine. It features fully digital controls, with an easy to use digital HMI interface operators are able to setup programs to suit a range of product. It is also possible to finitely control the temperature, cooking time and use the 3 temperature probes to monitor the product internal temperature during the cook. It is fitted with powerful and efficient fans which ensure even circulation of air and temperature which promotes an even cook from the bottom of the trolley to the top. Manufactured from heavy duty 304 stainless steel the oven also features a hygienic and easy to clean design along with a time saving auto-cleaning system. Suitable for a wide range of products such as bacon, ham, chicken breast, smoked bones, jerky, brisket, ribs, kabana, kranskys, pulled pork, beef & chicken, petfood chubs, hotdogs and much more, this oven is an essential addition to any small goods producer, butcher shop, food service, value adding facility or pet food manufacturer.

Larger smokehouse ovens have both in and out doors located at each end of the smokehouse for quick and efficient product throughput, making it perfect for production with separated fresh and cooked areas.

### Features:

- Cook, bake, smoke and clean functionality
- Available in a number of different door/trolley configurations
- Heavy duty stainless steel construction
- Computerised auto control mode
- Large, easy to use touch screen
- Parameters can be shown in one control interface
- Computer connectivity, meaning you connect to control remotely, print out the recipes, humidity, temperature, etc
- Storage for 100 recipes
- Unique air circulation system
- Imported key control components, smoking generator system
- Independant smoking generator or inside the door
- Adopts an advanced inner circulation smoke generating system that can generate smoke even in a low oxygen state
- Effective auto-cleaning system



Doors / Trolleys	Motor	Water / Air Supply	Length	Width	Width of Generator	Length with Door Open	Net Height	Total Height	Min. Height of Room	Weight
1/1S	29kW	20L/h/0.6MPa	1335mm	1520mm	720mm	1180mm	2560mm	3140mm	3500mm	1342kg
1/2S	57.5kW	20L/h/0.6MPa	2450mm	1520mm	720mm	1180mm	2560mm	3140mm	3500mm	2336kg
2/2S	57.5kW	20L/h/0.6MPa	2540mm	1520mm	720mm	1180mm	2560mm	3140mm	3500mm	2350kg
1/4S	105.5kW	20L/h/0.6MPa	4660mm	1520mm	720mm	1180mm	2560mm	3140mm	3500mm	3500kg
2/4S	105.5kW	20L/h/0.6MPa	4750mm	1520mm	720mm	1180mm	2560mm	3140mm	3500mm	3700kg
2/2D	57.5kW	20L/h/0.6MPa	1335mm	3050mm	720mm	1180mm	2560mm	3140mm	3500mm	2200kg
2/4D	105.5kW	20L/h/0.6MPa	2450mm	3050mm	720mm	1180mm	2560mm	3140mm	3500mm	4150kg
4/4D	105.5kW	20L/h/0.6MPa	2540mm	3050mm	720mm	1180mm	2560mm	3140mm	3500mm	4400kg

# Portioning & Forming Machines

Portion and form a range of different value added products

## PACIFIC Vacuum Filler

VPF2000 / VPF3600 / VPF6000

A state-of-the-art high quality vacuum filler for food production businesses requiring highly accurate filling and portioning.



### Features:

- Filling process performed under vacuum state
- An integrated 200L euro bin lifter
- Filling pressure up to 55 bar, portioning speed up to 500 portions/min, portioning range of 5 - 99,999g, and hopper volume: 100/220 litres.
- The hygienic design makes cleaning easy and effective.

### Available compatible machines:

- Sausage linker
- High speed sausage twister
- Double Clipper



Model	Power	Voltage	Volume	Filling Capacity	Vacuum	Weight	Overall Dimensions
VPF2000	7kW	380V 50Hz, 3Ph	75L	2000L	-0.1MPa	480kg	800 x 850 x 1620mm
VPF3600	8kW	380V 50Hz, 3Ph	220L	3600L	-0.1MPa	1260kg	1960 x 1450 x 1850mm
VPF6000	11.5kW	380V 50Hz, 3Ph	220L	6000L	-0.1MPa	1340kg	1960 x 1450 x 1850mm

## PACIFIC 200mm Automatic Hamburger & Chicken Nugget Former

Patty 100

The Patty-100 automatic hamburger former is a small, yet time saving machine, capable of forming up to 2100 hamburgers or 4200 nuggets per hour.

Features:

- Safeties on hopper lid to ensure operator safety
- Out feed conveyor, frame with castor wheels and adjustable height
- Waxed papers are automatically applied to the bottom of the formed patties to prevent them from sticking while stacked or packaged
- Moulds are available in a range of sizes and shapes



Model	Power	Capacity	Product thickness	Max diameter	Hopper	Power	Weight	Overall Dimensions
Patty 100	380V 50Hz	2100pcs/hr	8-13mm	100mm	32L	0.55kW	100kg	715 x 600 x 1400mm

## PACIFIC AMF Automatic Multi Former

AMF400 / AMF600

The PACIFIC AMF Automatic Multi Forming Machine is a high capacity machine that can form a large range of custom shaped products. The machine can be fitted with a range of different forming dies including nuggets, fish bites, meatballs, hamburgers, etc. Robust design and solid construction ensure machine reliability. A high quality servo drive system to drive the mould plate ensures accuracy and repeatability.

Forming plates:

Custom forming plates can make a huge range of different shape and sized products. As well as 2D, 3D products can also be made.

Features:

- Four screw feeding system reduces any cutting of the material, while allowing for higher production and better consistency
- Original German SIEMENS PLC processor with touch screen HMI
- Highly accurate with weight error of only  $\leq 1\%$
- Safety interlock switches to ensure safe operation by operators
- Vickers, Stauff, Integrated hydraulic components
- FESTO pneumatic system
- Full stainless steel construction
- Conforms with HACCP
- CE Approved



Model	Belt Width	Pressure (Air/Water)	Power (kW)	Throughput	Strokes	Product Thickness	Max. Dia.	Filling Pressure	Overall Dimensions
AMF400	400mm	6 Bar / 2 Bar	11.1	200-600kg/hr	15-55	6-25mm	135mm	3-15MPa	2828 x 830 x 2136
AMF600	600mm	6 Bar / 2 Bar	15.1	500-1000kg/hr	30-70	6-40mm	150mm	3-15MPa	3170 x 1176 x 2430

# Battering & Crumbing

Value adding with the application of batter & crumb

Abattoir  
Equipment

Primary  
Processing

Value Adding

Packaging

Conveying

## PACIFIC Predusters

SFJ200 / SFJ400 / SFJ600

The PACIFIC Preduster is designed for pre-coating (flour dusting) the product to assist with the application of batter in the battering process. The preduster features an integrated air flow system which recycles any airborne dust in the machine, whilst also blowing clean air onto the product to remove any excess. This greatly limits the amount of wastage introduced into the next process.



Model	Belt Width	Belt Speed	Input height	Output height	Electricity	Power	Overall Dimensions
SFJ200	200mm	3-15m/min	720mm	780mm ± 50mm	380V 50Hz	0.98kW	1730 x 650 x 1480mm
SFJ400	400mm	3-15m/min	870-970mm	1000mm ± 50mm	380V 50Hz	2.93kW	2655 x 835 x 2150mm
SFJ600	600mm	3-15m/min	870-970mm	1000mm ± 50mm	380V 50Hz	2.93kW	2655 x 1035 x 2150mm

## PACIFIC Batter Mixer

DJJ100 / DJJ200

The PACIFIC batter mixer uses a specially designed beater to ensure even mixing of the batter mixture. The machine is also suitable for mixing high viscosity tempura batters.

Features:

- All 304 stainless steel construction
- Easy to clean
- Specially designed beater to ensure consistent and even mixing of batter mix
- Adjustable mixing speeds
- Removable mixing tank
- Inline batter pump for connection to battering machine
- Optional: Refrigerated chilling



Model	Capacity	Mixer Power	Pump Power	Power	Overall Dimensions
DJJ100	100L	1.1kW	0.75kW	3Ph 415V 50Hz	1258 x 836 x 1330mm
DJJ200	200L	1.1kW	0.75kW	3Ph 415V 50Hz	1300 x 790 x 2100mm

## PACIFIC Battering Machines

SJJ200 / SJJ400 / SJJ600

The PACIFIC battering machines feature a straight through conveyor belt which utilises a waterfall system to apply the batter evenly to the top and bottom of the product at the same time. The product is then passed through an air blade which removes any excess batter from the product, reducing the amount of wastage introduced into the coating process.

### Features:

- 304 Stainless steel construction
- Waterfall batter application
- Powerful air knife to remove excess batter
- Easy & reliable operation
- SIEMENS electrics
- Dismountable design for easy cleaning
- Meets HACCP standards



Model	Belt Speed	Input height	Output height	Belt Width	Power	Overall Dimensions
SJJ200	3-15m / min	780mm	780mm	200mm	0.62kW	1400 x 550 x 1250mm
SJJ400	3-15m / min	1050mm ± 50mm	1050mm ± 50mm	400mm	2.52kW	1775 x 835 x 1450mm
SJJ600	3-15m / min	1050mm ± 50mm	1050mm ± 50mm	600mm	2.6kW	1775 x 1035 x 1450mm

## PACIFIC Tempura Battering Machine

NJJ400 / NJJ600 / NJJ900

The PACIFIC tempura battering machines features a top and bottom belt which feeds and dips the product down into the batter mixture. This process is best suited for irregular shaped products which helps to ensure the product is completely coated. The product then passes through an air blade which removes any excess batter from the product which limits the amount of wastage introduced into the coating process.

### Features:

- Space between upper and lower conveyors is adjustable
- Powerful air knife to remove excess batter
- Easy & reliable operation
- SIEMENS electrics
- Dismountable design for easy cleaning
- Meets HACCP standards
- Optional: Automatic liquid control device



Model	Belt Speed	Input height	Output height	Belt Width	Power	Overall Dimensions
NJJ400	3-15m / min	1050mm ± 50mm	800-1100mm	400mm	2.17kW	3100 x 920 x 1400mm
NJJ600	3-15m / min	1050mm ± 50mm	800-1100mm	600mm	2.17kW	3100 x 1120 x 1400mm

## PACIFIC Crumbing Machines

SXJ200 / SXJ400 / SXJ600

A high quality breading system that is recommended for bakeries, restaurants and other food production industries that are seeking reliability and safety. Suitable for a wide range of applications including breading chicken, veal, pork & beef schnitzels, chicken nuggets, fish sticks, crumbed cheese sticks & much more.

### Features:

- Fitted with a crumb recirculating system that consists of an excess crumb collection system underneath the conveyor belt that is then feed back up into the hopper via a fixed auger which ensures optimal yield from your crumbs
- The rate of crumbing can be easily adjusted to optimise the amount of crumbing applied to your product
- Roller after the crumbing shower gently presses the crumb mix into your battered product.
- Adjustable belt speed
- Full 304 stainless steel construction
- Easy to clean & service



Model	Belt Width	Belt speed	Input height	Output height	Power	Overall Dimensions
SXJ200	200mm	3-15m/min	720mm	780mm ± 50mm	0.86kW	1720 x 650 x 1400mm
SXJ400	400mm	3-15m/min	1050mm ± 50mm	1050mm ± 50mm	3.7kW	2638 x 856 x 2240mm
SXJ600	600mm	3-15m/min	1050mm ± 50mm	1050mm ± 50mm	3.7kW	2638 x 1056 x 2240mm

## PACIFIC Japanese Panko Crumbing Machine

PCJ400 / PCJ600

The PACIFIC Japanese Crumbing Machine is an exceptionally efficient breading system designed for softly coating product with lighter products such as panko crumbs, cornflakes or coconut. The machine is perfect for any large food production industries that are seeking reliability and safety.

### Features:

- Air blade to remove excess crumbs
- Conveying system specially designed to avoid damage to the crumb after application
- Reduce broken crumbs
- SIEMENS electrical parts used
- Imported German bearings
- Adjustable belt speed
- Stainless steel construction
- HACCP standard



Model	Belt Width	Belt speed	Input height	Output height	Power	Overall Dimensions
PCJ400	400mm	3-15m/min	1000mm	1050mm ± 50mm	3.35kW	4342 x 1474 x 1940mm
PCJ600	600mm	3-15m/min	1000mm	1050mm ± 50mm	3.35kW	4342 x 1674 x 1940mm



## PACIFIC Drum Crumbing Machine

DCJ400 / DCJ600

The PACIFIC Drum Crumbing Machine is a high quality breading system that is recommended for companies producing larger amounts of breaded products.

Features:

- Tumbling drum ensures even coating of product
- Increased application of crumb to product
- Special sift design to separate courser grains from the flour
- Can be directly connected to the preduster (no other belt needed)
- Adjustable belt speed of 3-15m/min
- 3.5kW power
- SIEMENS electrical parts used
- Full stainless steel construction, meeting HACCP standard
- Easy to clean and maintain
- Optional: Powder supplying machine, Vibrating belt, Vibrating hopper



Model	Belt Width	Belt speed	Input height	Output height	Power	Overall Dimensions
DCJ400	400mm	3-15m/min	1050mm ± 50mm	1040mm ± 50mm	3.5kW	3875 x 1200 x 2385mm
DCJ600	600mm	3-15m/min	1050mm ± 50mm	1040mm ± 50mm	3.5kW	4200 x 1210 x 2000mm

## PACIFIC 90 Degree Wire Conveyors

400mm / 600mm / 900mm

The PACIFIC 90 degree wire mesh conveyor is a highly efficient conveyor that is primarily used on battering and crumbing lines, but is also suitable for a wide range of food manufacturing industries. This 90 degree conveyor is indispensable in helping to fit long manufacturing lines into smaller spaces whilst gently handling your product.

Features:

- Especially suited for PACIFIC crumb and batter machines.
- Both left and right feed directions available.
- Fitted with SIEMENS electrics and German bearings
- Manufactured from 304 Stainless steel & food grade plastics.
- Locking castor wheels
- Adjustable belt speed from 3-15m/minute.
- Easy to clean design.





# Fryers

Machines for frying of product

## PACIFIC 300mm Fryer

The PACIFIC 300mm Continuous Fryer is a small scale fryer suitable for start-ups and smaller production needs.

Features:

- Manufactured from 304 stainless steel
- Electric heating elements
- PTFE non-stick infeed belt with stainless steel mesh conveying belt
- Adjustable frying time and temperature
- Water and condensation proof control cabinet with Schneider electrics
- Heating system is 30kw in power and the digital temperature controller allows for a heating range of 0-200c
- Optional: Oil filter, circulation pump, oil tank, cooling tunnel



Belt Speed	Fry Time	Oil Capacity	Heating Power	Temp. Range	Internal Dimensions	Overall Dimensions
5-12/m	20 secs - 10 mins	175L	30kW	0-200c	2200 x 300 x 80mm	2800 x 500 x 2000mm

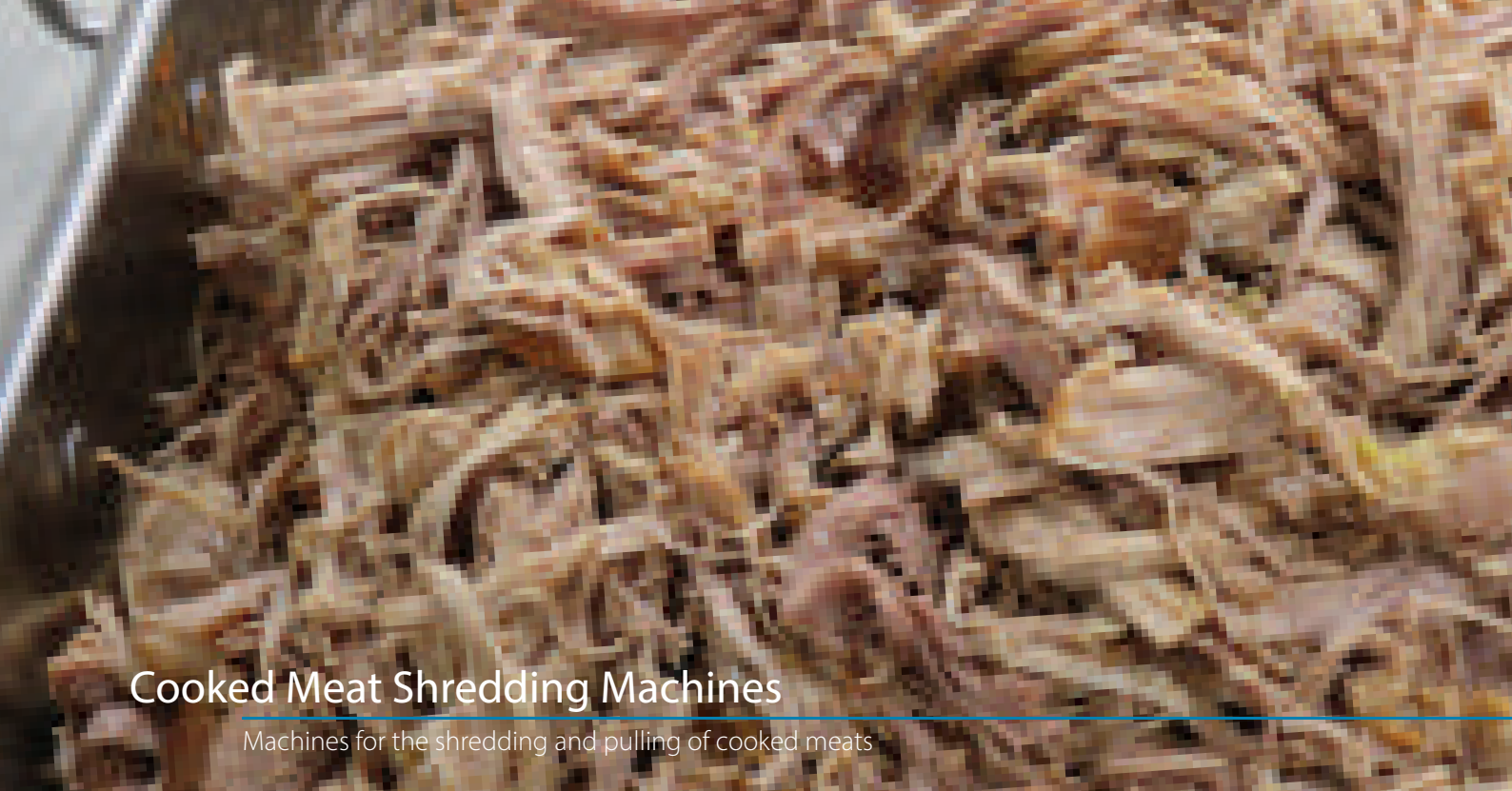
## PACIFIC Custom Fryers and Frying Production Lines

We supply a large range of larger custom fryers (ie 400mm, 600mm, 800mm, 1000mm) as well as whole frying production lines. Suitable for the frying of snack products, potato cakes, pasta, pellets, corn chips, nuts and many other products. As well as the frying units, we can also supply associated filter, conveyors, coaters, de-oiling machines and more.

Features:

- Custom designed to meet your product and production requirements
- All fryers are made of 304 stainless steel, with 3mm thick inner frying tank
- Equipped with PTFE non-stick infeed belt and stainless steel mesh conveying belt
- Adjustable frying time and temperature
- Automatic oil temperature control
- High heating efficiency
- Water and condensation proof control cabinet with Schneider electricals.
- Electric powered
- Optional: Circulation pump, vacuum oil filter, oil tank and cooling tunnel.





## Cooked Meat Shredding Machines

Machines for the shredding and pulling of cooked meats

The SHREDAMATIC Industrial Meat Shredder are highly efficient 'pulled meat' shredding machines that are perfect for processing large volumes of cooked meat, such as pulled pork, beef and shredded cooked chicken. The machines feature a unique, specially designed removable comb system to provide for more flexibility in the product the machine is able to process along with more control on the end product.

The machine is available in two sizes, the SHREDAMATIC cooked meat shredder and the SHREDAMATIC industrial cooked meat shredder.

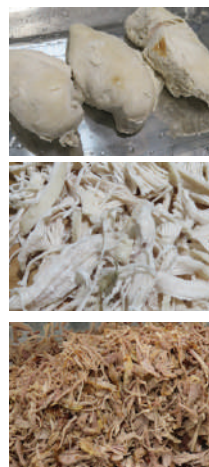


### SHREDAMATIC Cooked Meat Shredder

The all stainless steel SHREDAMATIC has a small foot print with low maintenance requirements. It's easy to clean as well as being very safe for operator use with its integrated safety sensors & top feed paddle. Perfect for smaller scale production of pulled shredded meats.

Features:

- Get long muscle fibers without cutting or tearing
- Sanitation is easy, no tools needed to remove only one guard for high pressure cleaning
- Shreds cooked meat as fast as you can load it
- Paddle in-feed designed for safe operation
- Heavy-duty stainless components and simple design allows for maximum up-time with little to no maintenance
- Return on investment is accelerated, usually within six months
- All stainless steel components
- Safety interlock fitted to all openings to ensure operator safety



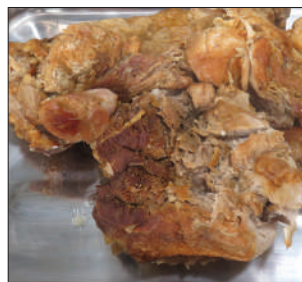
Model	Capacity	Processing Temp.	Power	Weight	Overall Dimensions
Commercial Shredamatic	~60-80kg / hr	>90c	3Ph, 415V 50Hz	68kg	620 x 420 x 1100mm

## SHREDAMATIC Industrial Cooked Meat Shredder

The SHREDAMATIC Industrial machine is able to process very large volumes of shredded pulled meats. It features an in-feed conveyor to avoid the need for handling hot product into the machine. An outfeed conveyor deposits finished product to a height of a 200L euro bin.

### Features:

- Get long muscle fibers without cutting or tearing product
- Sanitation is easy, no tools needed to remove only one guard for high pressure cleaning
- Shreds cooked meat as fast as you can load it.
- Paddle in-feed designed for safe operation
- Heavy-duty stainless components and simple design allows for maximum up-time with little to no maintenance.
- Return on investment is accelerated, usually within six months.
- All stainless steel components
- Safety interlock fitted to all openings to ensure operator safety



Model	Capacity	Processing Temp.	Power	Motor	Weight	Overall Dimensions
Industrial Shredamatic	~800-1000kg / hr	>90c	3Ph, 415V 50Hz	0.75 / 1hp	68kg	2300 x 1100 x 2000mm

# Bowl Cutters & Emulsifiers

Machines for the bowl cutting and emulsification of product

## PACIFIC Small-Mid Bowl Cutters (40L/80L/130L)

BC40L / BC80L / BC130L

A safe and reliable machine suited for food processing, smallgoods manufacturing, cutting meat and vegetables.

Features:

- Food grade 304 stainless steel construction
- Variable bowl speeds (80L / 130L) and knife cutting speeds
- Different knife configurations available to suit product to be processed
- Powerful motor with integrated brake
- Motorised unloader (130L)
- Integrated safety, if the lid is opened during operation an e-stop is performed
- Easy to clean and maintain
- Suitable for food processing, eg. cutting meat, vegetable and dairy



Model	Volume	Capacity	Cutting Speeds	Bowl Speed	Voltage	Power	Weight	Overall Dimensions
BC40L	40L	15-25kg	1400 / 2800 rpm	4	415V 50Hz	4kW	420kg	1020 x 850 x 990mm
BC80L	80L	60kg	750 / 1500 / 3000 / 4500rpm	8/12	415V 50Hz	17.5kW	1200kg	1800 x 1500 x 1400mm
BC130L	125.8L	100kg	750 / 1500 / 3000 / 4500rpm	8/12	415V 50Hz	40kW	1600kg	2000 x 1600 x 1400mm

## PACIFIC Vacuum Bowl Cutters (200L/330L/525L)

VBC200L / VBC330L / VBC525L

A state-of-the-art powerful and feature packed bowl cutter with the addition of vacuum.

Features:

- Sharp, curved high velocity knives are designed to chop rather than crush the product under pressure.
- Stainless steel exterior & solid stainless steel bowl
- Multiple bowl & knife speeds allow you to fine tune the operation of the machine to suit your cutting requirements perfectly.
- Fitted with an integrated unloader ensuring ease of operation
- Powered un-loader saves time and money to unload product quickly and efficiently at the end of the cycle
- In-built bin lifting arm
- Reduce time by up to half spent grinding, mixing and re-grinding using a mincer/mixer.



Model	Volume	Capacity	Cutting Speed	Bowl Speed	Power	Vacuum	Weight	Overall Dimensions
VBC200L	200L	160kg	750 / 1500 / 3000 / 4500rpm	4/6/8/12	104kW	0.08Mpa	5450kg	3450 x 2500 x 2100mm
VBC330L	330L	260kg	750 / 1500 / 3000 / 3600rpm	2/4/8/12	126kW	0.08Mpa	6000kg	3650 x 3100 x 2100mm
VBC525L	525L	400kg	750 / 1500 / 3000 / 3600rpm	2/4/8/10	150kW	0.08Mpa	8500kg	4100 x 3100 x 2600mm

## PACIFIC Large Bowl Cutters (200L/330L/525L)

BC200L / BC330L / BC525L

A state-of-art powerful and feature packed bowl cutter that is safe, reliable and suitable for food processing.



### Features:

- 2-4 Bowl speeds, 4 Knife speeds
- Reverse mixing speed
- In-built bin lifting arm
- Motorised unloader
- Suitable for frozen meat
- Integrated safety, if the lid is opened during operation an e-stop is performed
- Easy to clean and maintain
- Food grade 304 stainless steel construction
- Mirror finish polished
- Suitable for food processing, eg. cutting meat and vegetable.

Model	Volume	Capacity	Cutting Speed	Bowl Speed	Power	Weight	Overall Dimensions
BC200L	200L	160kg	750 / 1500 / 3000 / 4500rpm	8/12	61kW	3625kg	3500 x 2100 x 2200mm
BC330L	330L	260kg	750 / 1500 / 3000 / 3600rpm	4/8/11/15	97kW	4646kg	3600 x 2350 x 2300mm
BC525L	525L	400kg	750 / 1500 / 3000 / 3600rpm	2/4/8/10	120kW	8500kg	4335 x 3145 x 2492mm

## PACIFIC Single Chamber Vacuum Packaging Machine

PACIFIC 800-SC

Seal large quantities of product whilst maintaining single-operator efficiency during production.

### Features:

- Dual lid mounted seal bars
- Reliable & secure seals every time
- Easily removable aluminium cushion bars make cleaning the top deck simple and quick
- 100% stainless steel frame & body construction
- High quality Busch 100m<sup>3</sup>/h vacuum pump with overload warning & oil change indicator,
- Waterproof & programmable digital control panel
- IP56 rated electrical cabinet
- Locking castors for ease of movement
- High density plastic filler plates



Model	Chamber size	Between Seal Bars	Seal Bar Length	Vacuum Pump	Voltage	Weight	Overall Dimensions
800-SC	920 x 740 x 255mm	725mm	660mm	100m <sup>3</sup> /h (3hp 2kw)	415V 50Hz, 9A	272kg	960 x 805 x 1075mm

## PACIFIC Swing Lid Vacuum Packaging Machine

PACIFIC 650-DC / 860-DC

Dual chamber vacuum packing machine with swing lid. Seal large quantities of large product whilst maintaining single-operator efficiency during production.

### Features:

- Featuring our unique 10 second change seal bars
- Full stainless steel construction
- IP65 water resistant machine body
- Store up to 20 unique programs
- 10mm wide seals
- Busch 302m<sup>3</sup>/h vacuum pump
- Solid and durable construction
- Heavy-duty locking castors for ease of movement
- High density plastic filler plates
- Air assist high pressure seal
- Swing lid allows quicker production by allowing operator to load other side while the other is vacuum sealing
- Options: Sensor control, Soft air, Gas flushing, High pressure seal, 10mm wide seal wire, Safety frame



Model	Chamber size	Between Seal Bars	Seal Bar Length	Vacuum Pump	Voltage	Weight	Overall Dimensions
650-DC	818 x 890 x 213mm	715mm	646mm	100m <sup>3</sup> /h (5hp 4kw)	415V 50Hz, 18A	552kg	1580 x 930 x 1000mm
860-DC	1050 x 1030 x 255mm	858mm	870mm	305m <sup>3</sup> /h (12h 8.5kw)	415V 50Hz, 30A	955kg	2060 x 1075 x 1210mm

## PACIFIC Automatic Swing Lid

PACIFIC 1000-DC

Dual chamber vacuum packing machine with automatic swing lid. Seals large quantities of large product whilst maintaining single-operator efficiency in production.

### Features:

- Automatic lid transfer
- Featuring our unique 10 second change seal bars
- Full stainless steel construction
- IP65 water resistant machine body
- Store up to 20 unique programs
- 10mm wide seals
- Busch 302m3/h vacuum pump
- Solid and durable construction
- Heavy-duty locking casters for ease of movement
- High density plastic filler plates
- Air assist high pressure seal
- Options: Sensor control, Soft air, Gas flushing, High pressure seal, 10mm wide seal wire, Pneumatic lid swing system, Safety frame



Model	Chamber Size	Between Seal Bars	Seal Bar Length	Vacuum Pump	Voltage	Weight	Overall Dimensions
1000-DC	1218 x 1057 x 317mm	887mm	1000mm	305m3/h (8.9kw)	415V 50Hz	1060kg	2376 x 1097 x 1260mm

## PACIFIC 150L Dip Tank

The PACIFIC 150L Dip Tank is a safe, reliable and easy to use electrically operated dip tank that is used to completely immerse and shrink vacuum packed product.

### Features:

- Stainless steel construction
- Simple push button cycle operation
- Up to 15 cycles/min, with adjustable dipping time
- Easy access for cleaning and maintenance
- High performance insulation helps avoid heat loss
- Easy to fill and drain tank
- Low energy consumption
- Manual & automatic operation
- Rollers fitted to dipping mechanism to allow product to slide on and off efficiently
- Low splash dipping mechanism design



Max. Product Height	Immersion Platform	Immersion Depth	Cycle Time	Volume (Water)	Electrical Heating	Weight	Overall Dimensions
300mm	500 x 600mm	330mm	up to 15/min	150L	2kW, 4.5A	115kg	700 x 670 x 1290mm

# Conveyors

Solutions for the conveying of product

## PACIFIC Custom Incline Conveyor

The Incline Cleated Blue Belt Conveyor is a safe and reliable conveyor suitable for industrial or commercial use involved with the movement of food, small boxes, bags, cartons or parts. The incline conveyor is mounted on lockable castors & yields various uses, including loading product into machines, or the transportation of materials from building to truck or box to car.

We can supply a range of custom built conveyor systems in a number of different styles and configurations to suit customer requirements.



## PACIFIC Giraffe Conveyor

The Giraffe is a high quality Vertical Screw Conveyor that is safe, compact and designed for butcher shops, small good stores, supermarkets and other food production settings. Featuring an all stainless steel body and a unique hygienic design that makes cleaning an easy task.

Features:

- Unique design assures gentle, non-smearing vertical movement of product
- Hopper feed unit can be fed directly from grinders or conveyors
- Two swivel and two rigid casters allow easy maneuverability
- Space-saving compact design. Ideal for limited space
- Nozzle cleaning system for easy cleaning
- Stainless steel body with fine sanitary finish throughout



## PACIFIC Mobile Container Tipper

Made in Europe, this tipper is our most universal tipper and can work with a number of different sized containers. The container is placed on a flat base which provides the opportunity to load the container onto the tipper with a forklift. This model is dedicated to containers with base dimensions of 1200x1000mm containers, it will suit varying heights of containers.

Features:

- This container tipper will also work with 400, 430, 600, 630, 660, 700 and 1000 insulated containers.
- Standard tipping height is around 1000mm with maximum load of 900kg.
- Full stainless steel INOX build - All machine components: the wheels, the structure, servomotor and dump tray are made of stainless steel
- Mains power or battery and charger





# Bins & Bin Lifters

Bins for the moving of product, and lifters for the lifting & tipping of bins

## PACIFIC T200 Lifter

T200-I / T200-II / T200-III

The PACIFIC T200 Bin lifter can raise a standard 200L or 300L bin to the desired height to then tip into another machine.

Features:

- Reduce labour intensity and increase productivity
- 304 Stainless steel frame
- Solid heavy duty construction
- Dual heavy duty chain provides extra safety
- Smooth and safe running
- Easy to clean and operate
- Available in either left-hand or right-hand configurations



## PACIFIC T200 Mobile Lifter Attachment

The mobile lifting attachment, bolts on to the T200 Lifter and allows the lifter to be moved easily between machines.

Model	Tipping Height	Lifting Capacity	Lifting Mechanism	Power	Weight	Overall Dimensions (mm)
T200-I	Up to 1900mm	200kg	Dual Heavy Duty Chain	380/415V, 60/50Hz	350kg	1520 x 1192 x 2945mm
T200-II	Up to 2600mm	200kg	Dual Heavy Duty Chain	380/415V, 60/50Hz	400kg	1520 x 1192 x 3550mm

## PACIFIC Stainless Steel Euro Dump Bins

200L / 300L

Our PACIFIC stainless steel euro dump bins are robust and manufactured from heavy gauge polished 304 stainless steel. For use in food production industries such as meat, dairy, small goods, dry goods and more.

Use this bin anywhere requiring a food safe industry standard bin, with easy to move heavy duty nylon wheels and lifting lugs compatible with all standard bin lifters.

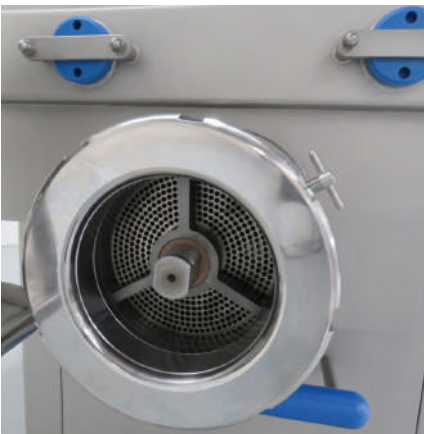
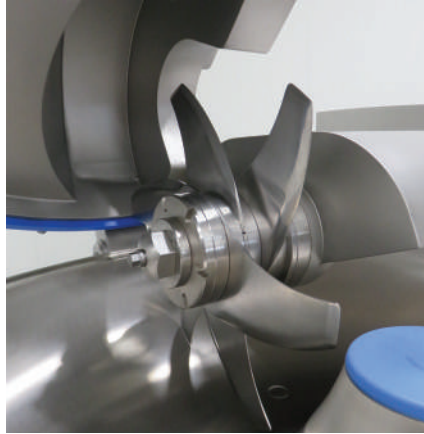
Optional:

- Lid to fit both 200L & 300L bins
- Ball valve drain



Model/Capacity	Total Weight	Overall Dimensions
200L	55kg	730 x 680 x 700mm
300L	60kg	730 x 780 x 940mm

# PACIFIC FOOD MACHINERY







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