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# FOOD

EQUIPMENT

CATALOGUE

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# HELMAC

weighing food machines • retail data systems

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A RICE LAKE WEIGHING SYSTEMS COMPANY

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# Vacuum sealers

## 5 KEY FACTORS THAT OPTIMISE THE WORK OF OPERATORS

### AUTOMATIC MAGNETIC START-UP

This system starts the machine much more easily and replaces traditional buttons and manual levers, which are subject to considerable wear over time.

### EASY TO CLEAN AND SANITISE VACUUM CHAMBER

The shiny finish, rounded corners and absence of welds considerably simplify cleaning and sanitising operations.

### "CABLELESS" SEALING BAR

The "cableless" bar, without connection cables, is extremely easy to remove and replace.

The bar is installed on pneumatic pistons with a steel rod.

### CUSTOMISED VACUUM CYCLES

The machine can be configured as required using the built-in control panel.

There are 10 memories available for saving and quickly starting the most used, fully customisable vacuum cycles.

### CONFIGURABLE LID OPENING

Lid opening can either be set to assisted mode with the specific gas spring or manual mode.



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## VCHM290

### ENTRY LEVEL VACUUM SEALERS

Entry level vacuum sealer in abs with external air suction.

Vacuum pump	11 l/min (0,66 m <sup>3</sup> /h)
Sealing bar	310 mm
Max bag width	290 mm
Housing material	ABS
Dimensions (wxdxh)	360x265x126 mm
Vacuum sensor	-
Weight	3,5 kg
Power supply	230 V / 50 Hz - 350 W



CODE

VCHM

## EH3 "SMALL"

### PROFESSIONAL VACUUM SEALER

Professional vacuum sealer in stainless steel with external air suction.

Vacuum pump	11 l/min (0,66 m <sup>3</sup> /h)
Sealing bar	310 mm
Max bag width	300 mm
Housing material	Stainless steel
Dimensions (wxdxh)	375x297x145 mm
Vacuum sensor	Yes
Weight	8 kg
Power supply	230 V / 50 Hz - 220 W



CODE

EH3

## EH4 "LARGE"

### PROFESSIONAL VACUUM SEALER

Professional vacuum sealer in stainless steel with external air suction.

Vacuum pump	20 l/min (1,2 m <sup>3</sup> /h)
Sealing bar	420 mm
Max bag width	400 mm
Housing material	Stainless steel
Dimensions (wxdxh)	470x308x154 mm
Vacuum sensor	Yes
Weight	10,5 kg
Power supply	230 V / 50 Hz - 750 W



CODE

EH4

## 300H "SMALL" CHAMBER VACUUM SEALER

Chamber vacuum sealer in stainless steel, with fully automatic packing cycle and digital control panel with 10 configurable programs.

Vacuum pump	DVP - 12 m <sup>3</sup> /h
Vacuum chamber (wxdxh)	343x434x175 mm
Sealing bar	310 mm
Max bag width	300 mm
Housing material	Stainless steel
Dimensions (wxdxh)	415x592x407 mm
Vacuum sensor	Yes
Weight	35 kg
Power supply	230 V / 50 Hz - 750 W



### CODE

**300H**

Gas Standard

H2out Standard

## 400H "LARGE" CHAMBER VACUUM SEALER

Chamber vacuum sealer in stainless steel, with fully automatic packing cycle and digital control panel with 10 configurable programs.

Vacuum pump	DVP - 20 m <sup>3</sup> /h
Vacuum chamber (wxdxh)	441x449x170 mm
Sealing bar	410 mm
Max bag width	400 mm
Housing material	Stainless steel
Dimensions (wxdxh)	535x591x438 mm
Vacuum sensor	Yes
Weight	55,5 kg
Power supply	230 V / 50 Hz - 800 W



### CODE

**400H**

A sealing bar

**400H2B**

Double sealing bar

Gas Standard

H2out Standard



## 460H

### CHAMBER VACUUM SEALER

Chamber vacuum sealer in stainless steel, with fully automatic packing cycle and digital control panel with 10 configurable programs.

Vacuum pump	DVP - 25 m <sup>3</sup> /h
Vacuum chamber (wxdxh)	485x550x175 mm
Sealing bar	Choose from: 1x455 mm - 2x520 mm - 2x455 mm
Max bag width	Variable according to the bar installed
Housing material	Stainless steel
Dimensions (wxdxh)	600x710x500 mm
Vacuum sensor	Yes
Weight	96 kg
Power supply	230 V / 50 Hz - 1200 W



#### CODE

##### 460H

Sealing bar 1x455 mm

##### 460H2

Sealing bar 2x520 mm

##### 460H3

Sealing bar 2x455 mm

Gas Standard

H2out Standard

## 620HP

### WHEELED CHAMBER VACUUM SEALER

Wheeled chamber vacuum sealer in stainless steel, with fully automatic packing cycle and digital control panel with 10 configurable programs.

Vacuum pump	DVP - 60 m <sup>3</sup> /h
Vacuum chamber (wxdxh)	650x535x200 mm
Sealing bar	Choose from: 2x620 mm - 2x505 mm
Max bag width	Variable according to the bar installed
Housing material	Stainless steel
Dimensions (wxdxh)	765x710x1050 mm
Vacuum sensor	-
Weight	167 kg
Power supply	400 V / 50 Hz - 1500 W



#### CODE

##### 620HP1

Double 620 mm sealing bar

##### 620HP2

Double 505 mm sealing bar

Gas

# 96HP

## WHEELED CHAMBER VACUUM SEALER

Wheeled chamber vacuum sealer in stainless steel, with fully automatic packing cycle and digital control panel with 10 configurable programs.

Vacuum pump	DVP - 105 m <sup>3</sup> /h
Vacuum chamber (wxdxh)	980x585x230 mm
Sealing bar	Choose from: 960 mm - 550 mm
Max bag width	Variable according to the bar installed
Housing material	Stainless steel
Dimensions (wxdxh)	1100x800x1070 mm
Vacuum sensor	-
Weight	250 kg
Power supply	400 V / 50 Hz 3ph + ph 2500 W - 5100 W



### CODE

**96HP1**

Double 960 mm sealing bar

**96HP2**

Double 550 mm sealing bar

**Gas**



# Slicers

PROFESSIONAL MODELS 350 AND 370  
DESIGNED TO MEET THE NEEDS  
OF LARGE RETAILERS

The line includes vertical, automatic, state-of-the-art gravity feed slicers, ideal to cut meat or cold cuts, and manual flywheel slicers with an extremely elegant design.



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## FTA 350 S "COLD CUTS" MANUAL SLICER FOR DELICATESSENS

- 3<sup>rd</sup> generation double lowered profile blade
- Buttons IP65
- Aluminium knobs
- Belt drive
- Tilting meat tray
- Support bar along the whole carriage stroke
- Chrome-plated sliding bar

Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Motor	Three-phase - 400 V / 50 Hz Single-phase - 220 V / 50 Hz
Power	0,37 kW
Blade diameter	350 mm
Blade revolutions	200 rpm
Slice thickness	From 0 to 20 mm
Cutting capacity (wxh)	275x265 mm
Protection type	IP65



### CODE

**FTA350STF**

**FTA350SMF**

**FTASL**  
Slicer lifting jack (\*)

**FTA350EL**  
Blade extractor

**FTASVA**  
Warning light for open gauge plate (\*)

(\*) *Only at order*

## FTA 350 C "MEAT" MANUAL SLICER FOR BUTCHER SHOPS

- 3<sup>rd</sup> generation double lowered profile blade
- Buttons IP65
- Belt drive
- Tilting meat tray
- Support bar along the whole carriage stroke
- Chrome-plated sliding bar

Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Motor	Three-phase - 400 V / 50 Hz Single-phase - 220 V / 50 Hz
Power	0,37 kW
Blade diameter	350 mm
Blade revolutions	200 rpm
Slice thickness	From 0 to 20 mm
Cutting capacity (wxh)	290x260 mm
Protection type	-



### CODE

**FTA350CTF**

**FTA350CMF**

**FTASL**  
Slicer lifting jack (\*)

**FTA350EL**  
Blade extractor

**FTASVA**  
Warning light for open gauge plate (\*)

**FTACIP65**  
IP65 protection rate (\*)

(\*) *Only at order*

## FTA 350 G "GRAVITY" MANUAL GRAVITY FEED SLICER

- 3<sup>rd</sup> generation double lowered profile blade
- Buttons IP65
- Aluminium knobs
- Belt drive
- Tilting meat tray
- Support bar along the whole carriage stroke
- Chrome-plated sliding bar

Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Motor	Three-phase - 400 V / 50 Hz Single-phase - 220 V / 50 Hz
Power	0,35 kW
Blade diameter	350 mm
Blade revolutions	200 rpm
Slice thickness	From 0 to 25 mm
Cutting capacity (wxh)	300x155 mm
Protection type	IP65



### CODE

**FTA350GTF**

**FTA350GMF**

**FTASL**  
Slicer lifting jack (\*)

**FTA350EL**  
Blade extractor

**FTASVA**  
Warning light for open gauge plate (\*)

(\*) *Only at order*

## FTA 370 S "COLD CUTS" MANUAL SLICER FOR DELICATESSEN

- 3<sup>rd</sup> generation double lowered profile blade
- Buttons IP65
- Aluminium knobs
- Belt drive
- Tilting meat tray
- Support bar along the whole carriage stroke
- Chrome-plated sliding bar

Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Motor	Three-phase - 400 V / 50 Hz Single-phase - 220 V / 50 Hz
Power	0,35 kW
Blade diameter	370 mm
Blade revolutions	200 rpm
Slice thickness	From 0 to 24 mm
Cutting capacity (wxh)	275x270 mm
Protection type	IP65



### CODE

**FTA370STF**

**FTA370SMF**

**FTASL**  
Slicer lifting jack (\*)

**FTA370EL**  
Blade extractor

**FTASVA**  
Warning light for open gauge plate (\*)

(\*) *Only at order*



## FTA 370 C "MEAT"

### MANUAL SLICER FOR BUTCHER SHOPS

- 3<sup>rd</sup> generation double lowered profile blade
- Buttons IP65
- Belt drive
- Tilting meat tray
- Support bar along the whole carriage stroke
- Chrome-plated sliding bar

Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Motor	Three-phase - 400 V / 50 Hz Single-phase - 220 V / 50 Hz
Power	0,35 kW
Blade diameter	370 mm
Blade revolutions	200 rpm
Slice thickness	From 0 to 24 mm
Cutting capacity (wxh)	315x270 mm
Protection type	-



#### CODE

**FTA370CTF**

**FTA370CMF**

**FTASL**  
Slicer lifting jack (\*)

**FTA370EL**  
Blade extractor

**FTASVA**  
Warning light for open gauge plate (\*)

**FTACIP65**  
IP65 protection rate (\*)

(\*) Only at order

## FTA 370 G "GRAVITY"

### MANUAL GRAVITY FEED SLICER

- 3<sup>rd</sup> generation double lowered profile blade
- Buttons IP65
- Aluminium knobs
- Belt drive
- Tilting meat tray
- Support bar along the whole carriage stroke
- Chrome-plated sliding bar

Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Motor	Three-phase - 400 V / 50 Hz Single-phase - 220 V / 50 Hz
Power	0,37 kW
Blade diameter	370 mm
Blade revolutions	200 rpm
Slice thickness	From 0 to 24 mm
Cutting capacity (wxh)	320x270 mm
Protection type	IP65



#### CODE

**FTA370GTF**

**FTA370GMF**

**FTASL**  
Slicer lifting jack (\*)

**FTA370EL**  
Blade extractor

**FTASVA**  
Warning light for open gauge plate (\*)

(\*) Only at order

## FTA 350 GC "GRAVITY" SEMI-AUTOMATIC GRAVITY FEED SLICER

- Automatic cut: fixed carriage speed and length
- 3<sup>rd</sup> generation blade
- Buttons IP65
- Belt drive
- Stainless steel meat pusher
- Chrome-plated sliding bar

Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Motor	Three-phase - 400 V / 50 Hz Single-phase - 220 V / 50 Hz
Power	0,37 kW
Blade diameter	350 mm
Blade revolutions	350 rpm
Slice thickness	From 0 to 24 mm
Cutting capacity (wxh)	300x155 mm
Protection type	IP65



### CODE

FTA350GCTF

FTA350GCMF

## FTA 350 GA "GRAVITY" SEMI-AUTOMATIC GRAVITY FEED SLICER

- 3<sup>rd</sup> generation double lowered profile blade
- Automatic cut: 10 carriage speeds and 3 stroke lengths (low - medium - high)
- Belt drive
- Intuitive control panel IP65
- Meat stopping device
- Tilting tray
- Limited support base
- Meat plate with extension for particularly high products

Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Motor	Three-phase - 400 V / 50 Hz Single-phase - 220 V / 50 Hz
Power	0,35 kW
Blade diameter	350 mm
Slices / Minute	From 15 to 50, adjustable
Slice thickness	From 0 to 23 mm
Cutting capacity (wxh)	300x155 mm
Protection type	IP65



### CODE

FTA350GATF

FTA350GAMF

## FTA 300 LTF "LUXURY" FLYWHEEL SLICER

CODE

FTA300L "LUXURY"

Flywheel slicer made of aluminium with steel parts, baked enamel finish, 100% manual operation.  
Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Power	300 mm
Slice thickness	From 0 to 25 mm
Cutting capacity (wxh)	300x155 mm



CODE

FTA350L "LUXURY"

## FTA 350 LTF "LUXURY" FLYWHEEL SLICER

Flywheel slicer made of aluminium with steel parts, baked enamel finish, 100% manual operation.  
Large distance between the inside part of the blade and the machine body for an appropriate sanitation.

Power	350 mm
Slice thickness	From 0 to 30 mm
Cutting capacity (wxh)	270x240 mm





# Meat mincers

Equipment for professional use, essential for butcher shops, restaurants, hotels and canteens. Ideal to grind gently small and medium amounts of all types of meat and for chopping vegetables for soups. The food processing results are perfect and machine cleaning is extremely easy.

Made of die-cast and polished aluminium alloy.

Versions with helical gears in hardened steel in oil bath, ventilated asynchronous motor with thermal protection, stainless steel self-sharpening draw plates.

Models with ENTERPRISE cutting systems (single cut), dimensions 22 and 32.



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## TC22H

### MEAT MINCER WITH REMOVABLE HOPPER

Meat mincer with removable hopper with safety sensor, made entirely of stainless steel. Enterprise 22 system. Self-ventilated finned motor for better cooling.

#### CODE

TC22H-TF

TC22H-MF

Motor power	Three-phase 1,1 kW (1,5 HP) Single-phase 1,1 kW (1,5 HP)
Inlet neck	Ø 63 mm
Hourly output	300 kg
Weight	50 kg
Dimensions (wxdxh)	380x320x550 mm



## TC32H

### MEAT MINCER WITH REMOVABLE HOPPER

Meat mincer with removable hopper with safety sensor, made entirely of stainless steel. Enterprise 32 system. Self-ventilated finned motor for better cooling. Self-levelling, slip-resistant, sturdy stainless steel feet.

#### CODE

TC32H-TF

TC32H-MF

Motor power	Three-phase 2,2 kW (3 HP) Single-phase 1,9 kW (2,5 HP)
Inlet neck	Ø 86 mm
Hourly output	600 kg
Weight	65 kg
Dimensions (wxdxh)	410x380x600 mm





## TCR22H

### REFRIGERATED MEAT MINCER WITH REMOVABLE HOPPER



Refrigerated meat mincer with removable hopper with safety sensor, made entirely of stainless steel. Enterprise 22 system.  
Self-ventilated finned motor for better cooling. Refrigerated unit with compressor and condenser.  
Self-levelling, slip-resistant, sturdy stainless steel feet.

Power supply	Three-phase 1,1 kW (1,5 HP) Single-phase 1,1 kW (1,5 HP)
Inlet neck	Ø 63 mm
Hourly output	300 kg
Weight	50 kg
Dimensions (wxdxh)	380x320x550 mm



#### CODE

TCR22H-TF

TCR22H-MF

## TCHR22H

### BENCH VENTILATED REFRIGERATED MEAT MINCER WITH SEMI-AUTOMATIC HAMBURGER PRESS APPLICATION



Ventilated refrigerated meat mincer with fixed hopper fitted with safety sensor, made entirely of stainless steel with plexiglass showcase and lid. Enterprise 22 system.  
Self-ventilated finned motor for better cooling.  
Adjustable integrated hamburger press (4 different diameters).  
Self-levelling, slip-resistant, sturdy stainless-steel feet.

Power supply	Three-phase 1,1 kW (1,5 HP) Single-phase 1,1 kW (1,5 HP)
Inlet neck	Ø 63 mm
Hourly output	300 kg
Weight	45 kg
Dimensions (wxdxh)	380x320x550 mm
Hamburger diameter	Ø 110 mm Ø 130 mm Ø 150 mm Ø 170 mm
Hamburger thickness	17 mm



#### CODE

TCHR22HTF

TCHR22HMF

## TCR32H

### REFRIGERATED MEAT MINCER WITH REMOVABLE HOPPER



Refrigerated meat mincer with removable hopper with safety sensor, made entirely of stainless steel. Enterprise 32 system. Self-ventilated finned motor for better cooling. Refrigerated unit with compressor and condenser. Self-levelling, slip-resistant, sturdy stainless steel feet.

CODE

TCR32H-TF

Power supply	Three-phase 2,2 kW (3 HP)
Inlet neck	Ø 86 mm
Hourly output	600 kg
Weight	65 kg
Dimensions (wxdxh)	410x380x570 mm



## TC32HP

### FLOOR MEAT MINCER WITH REMOVABLE HOPPER

Floor meat mincer with removable hopper and safety sensor, made entirely of stainless steel. Enterprise 32 system. Self-ventilated finned motor for better cooling. Four swivel wheels, two of which have a brake.

CODE

TC32HPTF

Power supply	Three-phase - 3 kW (4 HP)
Inlet neck	Ø 86 mm
Hourly output	600 kg
Weight	75 kg
Dimensions (wxdxh)	410x380x1100 mm



## TCR32HP

### REFRIGERATED FLOOR MEAT MINCER WITH REMOVABLE HOPPER



Refrigerated floor meat mincer with removable hopper and safety sensor, made entirely of stainless steel. Enterprise 32 system. Self-ventilated finned motor for better cooling. Refrigerated unit with compressor and condenser. Four swivel wheels, two of which have a brake.

CODE

TCR32HPTF

Power supply	Three-phase 2,2 kW (3 HP)
Inlet neck	Ø 86 mm
Hourly output	600 kg
Weight	75 kg
Dimensions (wxdxh)	410x380x1100 mm



## TC42HP

### FLOOR MEAT MINCER WITH REMOVABLE HOPPER

Floor meat mincer with removable hopper and safety sensor, made entirely of stainless steel. Enterprise 32 system. Self-ventilated finned motor for better cooling. Four swivel wheels, two of which have a brake.

Power supply	Three-phase 5,5 kW (7,5 HP)
Inlet neck	105x115 mm
Hourly output	1200/1300 kg
Weight	150 kg
Dimensions (wxdxh)	950x590x1000 mm



CODE

TC42HPTF

## DRCH22

### MEAT MINCER WITH REMOVABLE HOPPER

Meat mincer with removable hopper, made entirely of stainless steel. Enterprise 22 system. Extremely easy to disassemble and clean.

Power supply	Three-phase 400 V / 50 Hz
Power	1,1 kW (1,5 HP)
Inlet neck	65x65 mm
Hourly output	350 kg
Weight	36 kg
Dimensions (wxdxh)	520x340x445 mm



CODE

DRCH22

## DRCH32

### MEAT MINCER WITH REMOVABLE HOPPER

Meat mincer with removable hopper, made entirely of stainless steel. Enterprise 32 system. Extremely easy to disassemble and clean.

Power supply	Three-phase 400 V / 50 Hz
Power	2,2 kW (3 HP)
Inlet neck	75x75 mm
Hourly output	600 kg
Weight	55 kg
Dimensions (wxdxh)	620x425x500 mm



CODE

DRCH32

## CRH10

### BENCH COMPACT REFRIGERATED MEAT MINCER



Bench compact refrigerated meat mincer, made entirely of stainless steel. Enterprise 22 system. Constant self-adjusted temperature of 3°C; automatic start&stop button. Extremely easy to disassemble and clean.

Power supply	Three-phase 400 V / 50 Hz
Power	1,1 kW (1,5 HP)
Hourly output	300 kg
Weight	45 kg
Dimensions (wxdxh)	419x363x567 mm



CODE

CRH10

**OPT-RB80**

Round mould for Ø 80 mm hamburgers

**OPT-RB100**

Round mould for Ø 100 mm hamburgers

**OPT-RB120**

Round mould for Ø 120 mm hamburgers

**OPT-OB100**

Oval mould for 100g hamburgers

**OPT-OB200**

Oval mould for 200g hamburgers

## CRH32

### BENCH COMPACT REFRIGERATED MEAT MINCER



Bench compact refrigerated meat mincer for medium and large productions, made entirely of stainless steel. Enterprise 32 system. Constant self-adjusted temperature of 3°C. Extremely easy to disassemble and clean.

Power supply	Three-phase - 400 V / 50 Hz
Power	2,2 kW (3 HP)
Inlet neck	Ø 80 mm
Hourly output	600 kg
Weight	71 kg
Dimensions (wxdxh)	510x437x617 mm



#### CODE

##### CRH32

**OPT-RB80**  
Round mould for Ø 80 mm hamburgers

**OPT-RB100**  
Round mould for Ø 100 mm hamburgers

**OPT-RB120**  
Round mould for Ø 120 mm hamburgers

**OPT-OB100**  
Oval mould for 100g hamburgers

**OPT-OB200**  
Oval mould for 200g hamburgers

## DRCH42

### FLOOR MEAT MINCER WITH REMOVABLE HOPPER

Floor meat mincer with removable hopper, ideal for large productions, made entirely of stainless steel. Enterprise 42 system. Extremely easy to disassemble and clean.

Power supply	Three-phase 400 V / 50 Hz
Power	5,5 kW (7,5 HP)
Inlet neck	160x190 mm
Hourly output	1400 kg
Weight	130 kg
Dimensions (wxdxh)	900x870x1275 mm



#### CODE

##### DRCH42





# Bone saws

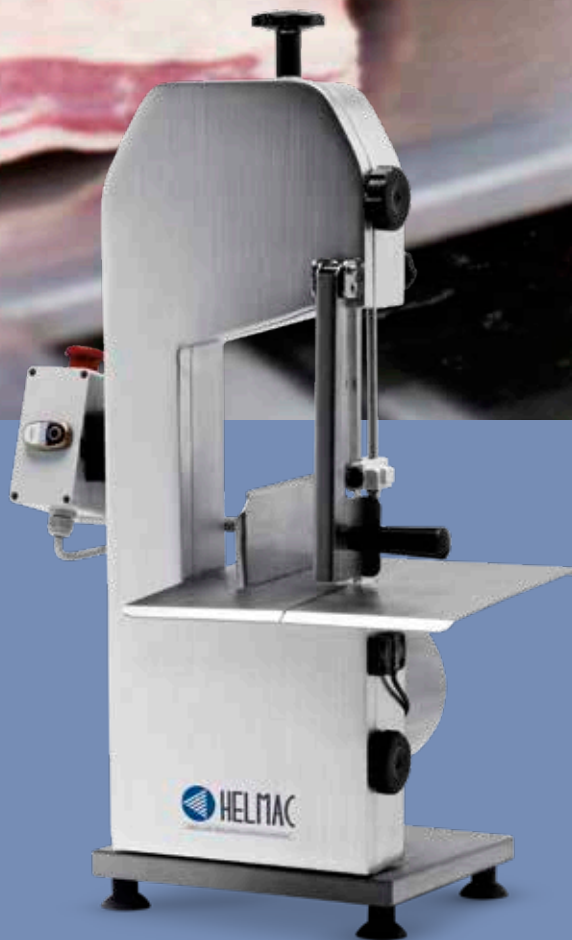
REDUCE CONSUMPTION BY UP TO 50%  
COMPARED TO MANUAL CUTTING

Highly professional, sturdy and safe machines,  
ideal for the meat and/or fish industry.

Available with different types of band for specific cuts,  
to cut fresh bone-in meat, frozen meat or fish.

Clean cuts can be made thanks to the band  
and wheel cleaning devices.

Maximum safety guaranteed.



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## SAH1550

### BENCH BONE SAW IN ANODISED ALUMINIUM

Bench bone saw in anodised aluminium compact and versatile, despite its small size, with a good cutting capacity and a work surface that can meet the requirements of small butcher shops and catering services. Complete with pusher and portioning device for adjusting the cut thickness. Fitted with micro switch on the lid, motor brake and low-voltage controls.

Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz
Power	0,75 kW (1 HP)
Band length	1550 mm
Usable cut height	150 mm
Cut width	170 mm
Work surface	330x330 mm
Weight	34 kg
Dimensions (wxdxh)	370x410x810 mm



CODE
SAH1550-TF
SAH1550-MF
OPT-CAVH Easel
OPT-CASH Waste tray

## SAH1800

### BENCH BONE SAW IN ANODISED ALUMINIUM

Bench bone saw in anodised aluminium compact and versatile, despite its small size, with a good cutting capacity and a work surface that can meet the requirements of small butcher shops and catering services. Complete with pusher and portioning device for adjusting the cut thickness. Fitted with micro switch on the lid, motor brake and low-voltage controls.

Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz
Power	0,75 kW (1 HP)
Band length	1800 mm
Usable cut height	300 mm
Cut width	175 mm
Work surface	380x380 mm
Weight	38 kg
Dimensions (wxdxh)	550x750x1010 mm



CODE
SAH1800TF
SAH1800MF
OPT-CAVH Easel
OPT-CASH Waste tray

## SXH200

### FLOOR BONE SAW IN STAINLESS STEEL

Floor bone saw in stainless steel, solid, sturdy and compact. Despite its small size, it features a good cutting capacity and a convenient sliding work surface that can meet the requirements of small butcher shops and catering services. Equipped with stainless steel pulleys and upper sliding blade guide held in the automatic position. Extremely easy to disassemble and clean.

Power supply	Single-phase 230 V / 50 Hz
Power	0,75 kW (1 HP)
Band length	1640 mm
Usable cut height	190 mm
Cut width	245 mm
Work surface	390x570 mm
Weight	52 kg
Dimensions (wxdxh)	489x571x874 mm



CODE

SXH200

## SXH300

### FLOOR BONE SAW IN STAINLESS STEEL

Floor bone saw in stainless steel, solid, sturdy and compact. Despite its small size, it features a good cutting capacity and a convenient sliding work surface that can meet the requirements of small butcher shops and catering services. Equipped with automatic blade tensioner, cut thickness portioning device, stainless steel pulleys and upper sliding blade guide supported in the automatic position. Extremely easy to disassemble and clean.

Power supply	Three-phase 400 V / 50 Hz
Power	1,5 kW (2 HP)
Band length	2170 mm
Usable cut height	240
Cut width	300
Work surface	540x644 mm
Weight	120 kg
Dimensions (wxdxh)	668x783x1500 mm



CODE

SXH300

## SXH350

### FLOOR BONE SAW IN STAINLESS STEEL

Floor bone saw in stainless steel, solid, sturdy and compact. Despite its small size, it features a good cutting capacity and a convenient sliding work surface that can meet the requirements of small butcher shops and catering services. Equipped with automatic blade tensioner, cut thickness portioning device, stainless steel pulleys and upper sliding blade guide supported in the automatic position. Extremely easy to disassemble and clean.

Power supply	Three-phase 400 V / 50 Hz
Power	2,5 kW (3,4 HP)
Band length	2490 mm
Usable cut height	300 mm
Cut width	340 mm
Work surface	641x829 mm
Weight	140 kg
Dimensions (wxdxh)	783x848x1620 mm



CODE

SXH350

## SH2400 STAINLESS STEEL

### FLOOR BONE SAW IN STAINLESS STEEL

It cleanly cuts bones, frozen and fresh products. Equipped with calibrated pulleys in polished aluminium, hermetic bearings on the upper pulley, tray for collecting waste which can be opened from the outside, and safety micro switch on the door and tray. Easy to clean thanks to the removable door and quick upper pulley release system.

Power supply	Three-phase 400 V / 50 Hz
Power	1,8 kW (2,5 HP)
Band length	2400 mm
Usable cut height	350 mm
Cut width	287 mm
Work surface	510x710 mm
Weight	112 kg
Dimensions (wxdxh)	1050x950x1900 mm



CODE

SH2400 INOX





# Hamburger presses

Compact and indestructible manual hamburger formers, indispensable for preparing perfectly round hamburgers. Ideal for butcher shops, fast foods, delicatessens, supermarkets and restaurants, for small and medium food enterprises.

Automatic formers that are extremely easy to use, ideal for quick mass production of large quantities of hamburgers or meatballs, with adjustable weights.

Quick and easy to disassemble and reassemble for cleaning.

Structure in die-cast aluminium and stainless steel.

Maximum hygiene, easy to use, safe and clean for the operators.



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## HR100H / HR130H / HR150H

### MANUAL HAMBURGER PRESS

Manual hamburger press in die-cast aluminium and stainless steel (for the parts in contact with the meat). The hamburger press is an irreplaceable accessory for the preparation of hamburgers in a butcher shop.

Hamburger diameter	Choose from: 100 - 130 - 150 mm
Weight	5 kg
Dimensions (wxdxh)	220x280x320 mm



#### CODE

HR100H

HR130H

HR150H

## F1000H

### AUTOMATIC HAMBURGER PRESS

Equipped with wire cleaner in stainless steel. The cheapest machine for a quick production of large quantities of hamburgers or meatballs, automatically and in portions of the required weight, adjustable with the forming roller. Its innovative design makes it perfect for companies of any size.

Power supply	Three-phase 400 V / 50 Hz
Production	1300 pz/h
Hopper Capacity	16 l / 10 kg
Hamburger thickness	From 3 to 32 mm
Standard band	450 mm
Forming roller	Choose from Ø max 130 mm
Dimensions (wxdxh)	590x520x595 mm
Weight	57 kg



#### CODE

F1000H

OPT-ITF

Parchment paper container

OPT-RE

Extra forming roller (\*)

OPT-TRAM

Hopper 40 l

(\*) For the full list of available rollers, please contact our sales department.



## F2000H

### AUTOMATIC HAMBURGER PRESS

Automatic hamburger press, high performance, with 20 l hopper, ideal for a quick production of large quantities of hamburgers or meatballs, automatically and in portions of the required weight, adjustable with the forming roller. Its innovative design makes it perfect for companies of any size.

Power supply	Three-phase - 400 V / 50 Hz 0,75 kW (1 HP)
Production	2000 pz/h
Hopper capacity	20 l
Hamburger thickness	From 3 to 32 mm
Standard band	450 mm
Forming roller	Choose from: Ø max 130 mm
Dimensions (wxdxh)	510x520x600 mm
Weight	65 kg



#### CODE

##### F2000H

##### OPT-ITF

Parchment paper container

##### OPT-PA

Pneumatic cleaner

##### OPT-RE

Extra forming roller (\*)

##### OPT-TRAM

Hopper 40 l

(\*) For the full list of available rollers, please contact our sales department.

## MDBH

### AUTOMATIC BALL FORMING MACHINE

Automatic ball forming machine, with variable speeds, in stainless steel suitable. Connected in line to an F series hamburger press, it changes the shape from cylindrical to spherical. Height-adjustable and easy to move structure thanks to its 4 swivel wheels. Adjustable tilting conveyor belt.

Extremely easy to use, disassemble and clean. The removable parts can be washed in a dishwasher. Equipped with non-stick roller so that the product does not stick, protected electrical controls and forming roller (size can be chosen among 20, 25, 30 or 35 mm) with suitable counter-mould.



#### CODE

##### MDBH

##### OPT-CRE20

20 mm forming roller, with suitable counter-mould

##### OPT-CRE25

25 mm forming roller, with suitable counter-mould

##### OPT-CRE30

30 mm forming roller, with suitable counter-mould

##### OPT-CRE35

35 mm forming roller, with suitable counter-mould



# Mixers

Perfect for the meat industry, catering, salad dressing, food mixing, food flavouring, etc.

Reliable, easy to disassemble and reassemble for cleaning.

Two-blade mixers with two-way rotation of the blades, for blending and kneading.

Homogeneous mixing without air bubbles, ideal for a proper cold cuts maturation.

Tilting bowl for product extraction

Lid with holes to allow seasoning while processing.



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## MB50H

### TWO-BLADE MIXER IN STAINLESS STEEL

Two-blade mixer in stainless steel equipped with tilting bowl to facilitate pouring out the mixture. The lid has holes to allow seasoning while processing. The bowl is installed on a frame with swivel wheels, two of which have a brake. The double output worm gear motor ensures perfect synchronisation of the blades. Pulse-operated reversing.

Mixing capacity	From 15 to 50 l
Power supply	Three-phase
Power	2,2 kW (3 HP)
Protection	IP54
Keyboard Protection	IP67
Weight	100 kg
Dimensions (wxdxh)	720x500x1100 mm



CODE

MB50H

## MB80H

### TWO-BLADE MIXER IN STAINLESS STEEL

Two-blade mixer in stainless steel equipped with tilting bowl to facilitate pouring out the mixture. The lid has holes to allow seasoning while processing. The bowl is installed on a frame with swivel wheels, two of which have a brake. The double output worm gear motor ensures perfect synchronisation of the blades. Pulse-operated reversing.

Mixing capacity	From 25 to 80 l
Power supply	Three-phase
Power	2,2 kW (3 HP)
Protection	IP54
Keyboard Protection	IP67
Weight	110 kg
Dimensions (wxdxh)	950x500x1100 mm



CODE

MB80H

## MB120H

### TWO-BLADE MIXER IN STAINLESS STEEL

Two-blade mixer in stainless steel, equipped with tilting bowl to facilitate pouring out the mixture.

The lid has holes to allow seasoning while processing and is fitted with a magnetic safety micro switch.

The bowl is installed on a frame with swivel wheels, two of which have a brake. The double output worm gear motor ensures perfect synchronisation of the blades. Pulse-operated reversing.

Mixing capacity	From 40 to 120 l
Power supply	Three-phase
Power	2,2 kW (3 HP)
Protection	IP54
Keyboard Protection	IP67
Weight	120 kg
Dimensions (wxdxh)	970x620x1100 mm



CODE

MB120H

VACUUM SEALERS

SLICERS

MEAT MINCERS

BONE SAWS

HAMBURGER PRESSES

**MIXERS**

SAUSAGE FILLERS

DICING MACHINES AND CHOP CUTTERS

CUTTERS

DISPENSERS AND STERILISERS

GRATERS

POTATO PEELERS

MUSSEL WASHERS

VEGETABLE CUTTERS AND MOZZARELLA CUTTERS

KITCHEN CUTTERS





# Sausage fillers

Professional, manual and hydraulic sausage fillers, extremely sturdy and reliable, fit for the meat industry, the food industry, cured meat factories, supermarkets, hypermarkets and large butcher shops.

Structure in stainless steel and food safe aluminium, for the parts in contact with the food.

Adjustable outfeed speed, with foot controls.



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## IM7H "SMALL" PROFESSIONAL MANUAL SAUSAGE FILLER IN STAINLESS STEEL

Professional manual sausage filler in stainless steel and food safe aluminium (for the parts in contact with the food). Gear box in high-strength C40 steel, reliable and noiseless. Pad with gasket and relief valve. Slip-resistant rubber feet. Welded cylinder that prevents liquid leaks, with locking hinge.

Capacity	7 l
Speed	2 speeds
Weight	19 kg
Dimensions (wxdxh)	240x620x250 mm



CODE

IM7H

## IM14H "BIG" PROFESSIONAL MANUAL SAUSAGE FILLER IN STAINLESS STEEL

Professional manual sausage filler in stainless steel and food safe aluminium (for the parts in contact with the food). Gear box in high-strength C40 steel, reliable and noiseless. Pad with gasket and relief valve. Slip-resistant rubber feet. Welded cylinder that prevents liquid leaks, with locking hinge.

Capacity	14 l
Speed	2 speeds
Weight	26 kg
Dimensions (wxdxh)	290x790x270 mm



CODE

IM14H



## IVP25H

### VERTICAL HYDRAULIC SAUSAGE FILLER IN STAINLESS STEEL

This machine is equipped with a hydraulic control unit that controls piston movement. The upward speed is adjustable so that any type of product can be filled. Fitted with a pressure gauge to check the pressure.

Cylinder capacity	25 l
Power supply	Three-phase
Power	0,75 kW (1 HP)
Max emptying speed	25 s
Min emptying speed	5 min
Piston return time	13 s
Max operating pressure	160 bar
Control	Pedal
Weight	108 kg
Dimensions (wxdxh)	470x420x1120 mm



CODE

IVP25H

## IVP35H

### VERTICAL HYDRAULIC SAUSAGE FILLER IN STAINLESS STEEL

Vertical hydraulic sausage filler in stainless steel equipped with a hydraulic control unit that controls piston movement. The upward speed is adjustable so that any type of product can be filled. Fitted with a pressure gauge to check the pressure.

Cylinder capacity	35 l
Power supply	Three-phase
Power	1,1 kW (1,4 CV)
Max emptying speed	25 s
Min emptying speed	5 min
Piston return time	13 s
Max operating pressure	160 bar
Control	Pedal
Weight	113 kg
Dimensions (wxdxh)	660x595x1140 mm



CODE

IVP35H



# Dicing machines and chop cutters

Automatic dicing machines for cutting meat and cured meat into strips, cubes, stamps or sticks.

Perfect to cut meat, fish, fruits and mozzarella.

Compact and versatile automatic chop cutters, ideal for small- and medium-sized supermarkets.

Useful for cutting meat with or without bone, into slices.



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## MOD72H

### STURDY TABLETOP DICING MACHINE

Sturdy tabletop dicing machine, made entirely of stainless steel, unique in its segment. Designed to cut fresh and cooked meat into strips, cubes or stamps. It slices and dices cold cuts, fish, cheese, fruits and vegetables.

Power supply	Three-phase 400 V / 50 Hz
Power	2,6 kW
Cut length	45 mm
Cutting chamber	90x90x310 mm
Cutting grid	Choose from: 9 - 18 - 36 mm
Min cutting temperature	-3 °C
Cuts per minute	560 rpm
Cutting speed	145 cuts/min
Average capacity	2kg/min
Protection	IP67
Weight	120 kg



#### CODE

#### MOD72H

<b>OPT-GT9</b> 9 mm cutting grid	Standard
<b>OPT-GT18</b> 18 mm cutting grid	Standard
<b>OPT-GT36</b> 36 mm cutting grid	Standard

## C700H

### COMPACT CHOP CUTTER IN STAINLESS STEEL

Compact chop cutter in stainless steel ensuring extremely precise cuts. Versatile and ideal for small supermarkets due its small size. To obtain a perfect cut, the blade speed can now be adapted to the product to be cut and the carriage forward movement can be changed from step-by-step to continuous.

Power	4 CV
Cuts per minute - Quick	390
Cuts per minute - Standard	195
Cuts per minute - Gentle	97
Channel Dimensions	220x240x700 mm
Protection	IP65



#### CODE

#### C700H





# Cutters

Perfect cutters to process meat (frankfurters, tartare, mortadella, etc.), vegetables and fish.

They can mince, mix and homogenise fresh or frozen products.

One of the main advantages of Helmac cutters is that the temperature of the processed product doesn't change much, so that the nutritional properties and flavour of the food are preserved.

Suitable for butcher shops, fishmongers, delicatessens and supermarkets.



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## CH15

### BENCH CUTTER IN STAINLESS STEEL

Bench cutter in stainless steel, ideal for craft productions. Suitable for all types of meat, including frozen one. Fitted with 3 standard knives.

Bowl capacity	15 l / 10 kg
Power	1,8 kW (2,3 HP)
Blade revolutions per minute	1500-3000 rpm
Weight	120 kg
Dimensions (wxdxh)	830x590x610 mm



#### CODE

CH15

OPT-CH15  
6 Knives

## CH30

### FLOOR CUTTER IN STAINLESS STEEL

Floor cutter in stainless steel, ideal for craft productions. Suitable for all types of meat, including frozen one. Fitted with 3 standard knives.

Bowl capacity	30 l / 20 kg
Power	3,4 kW (4,5 HP)
Blade revolutions per minute	1500-3000 rpm
Weight	270 kg
Dimensions (wxdxh)	1030x740x1150 mm



#### CODE

CH30

OPT-CH30  
6 Knives

## CH50

### FLOOR CUTTER IN STAINLESS STEEL

Floor cutter in stainless steel, ideal for productions. Suitable for all types of meat, including frozen one. Fitted with 3 standard knives.

CODE

CH50

Bowl capacity	50 l / 35 kg
Power	6 kW (7,5 HP)
Blade revolutions per minute	1500-3000 rpm
Weight	485 kg
Dimensions (wxdxh)	1110x950x1180 mm



VACUUM SEALERS

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BONE SAWS

HAMBURGER PRESSES

MIXERS

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DICING MACHINES AND CHOP CUTTERS

**CUTTERS**

DISPENSERS AND STERILISERS

GRATERS

POTATO PEELERS

MUSSEL WASHERS

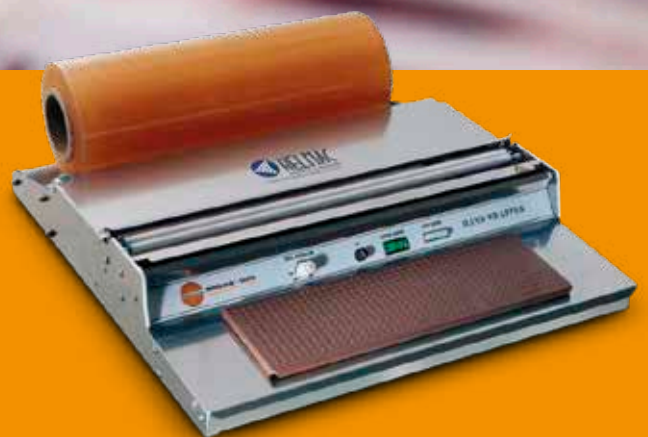
VEGETABLE CUTTERS AND MOZZARELLA CUTTERS

KITCHEN CUTTERS





# Professional dispensers and sterilisers



Professional dispensers designed to package foods such as meat, cheese, pasta, fresh fruit and vegetables. They guarantee sanitation and a fast service in supermarkets, butcher shops and delicatessens, where selling fresh products requires fast and safe daily packaging.



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## DSPH

### MANUAL BENCH DISPENSER IN STAINLESS STEEL

Manual bench dispenser in stainless steel. Extremely functional and easy to use. It is designed to package products that need to be wrapped with special food safe stretch wrap. Easy to clean. The sealing plate temperature can be manually adjusted.

Power supply	220 V - 0,29 kW
Max reel width	500 mm
Weight	7 kg
Dimensions (wxdxh)	640x600x165 mm



CODE

DSPH

## STERH

### PROFESSIONAL KNIFE STERILISER IN STAINLESS STEEL

Professional knife steriliser in stainless steel with a smoked plexiglas door that closes the chamber perfectly and fully removable knife holder in clear plexiglas to sterilise knives without turning them over. Mercury-vapour lamps with metal mesh guard. Safety micro switch that turns the lamps off when the door is opened and turns them on when it is closed.

Power supply	Single-phase - 230 V / 50 Hz
Power	16 W
Knife capacity	15 pz
Max knife blade length	310 mm
Weight	9 kg
Dimensions (wxdxh)	480x260x680 mm



CODE

STERH



# Graters

Professional graters, ideal for various uses in canteens, food laboratories, supermarkets and hypermarkets to process parmesan, mature cheese, bread, nuts and biscuits.

Compact, fast processing, safe and easy to clean.



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## GSMH

### PROFESSIONAL GRATER IN ANODISED ALUMINIUM ALLOY AND STAINLESS STEEL

Ideal to grate large quantities of hard cheese, bread, nuts and biscuits. Equipped with stainless steel protective grid, to prevent contact with moving parts. Ventilated motor with thermal protection. The switch is protected by a latex rubber membrane.

Hourly output	90 kg/h
Revolutions per minute	900 rpm
Opening dimensions (wxd)	140x80 mm
Power	1,1 kW (1,5 HP)
Weight	20 kg
Dimensions (wxdxh)	420x220x380 mm
Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz



#### CODE

GSMH-TF

GSMH-MF

## GDH

### PROFESSIONAL GRATER IN ANODISED ALUMINIUM ALLOY AND STAINLESS STEEL

Ideal for food industry professionals since it enables simultaneous use of the two graters for different products, guaranteeing excellent performance for all activities aiming at a high quality in food preparation. Equipped with stainless steel protective grid, to prevent contact with moving parts. Ventilated motor with thermal protection. The switch is protected by a latex rubber membrane.

Hourly output	70 kg/h
Revolutions per minute	1400 rpm
Opening dimensions (wxd)	140x80 mm
Power	0,75 kW (1 HP)
Weight	21 kg
Dimensions (wxdxh)	540x220x380 mm
Power supply	Three-phase - 400 V / 50 Hz Single-phase - 230 V / 50 Hz



#### CODE

GDH-TF

GDH-MF

## GGHP2H

### PROFESSIONAL GRATER IN ANODISED ALUMINIUM ALLOY AND STAINLESS STEEL

Ideal to grate large quantities of hard cheese, bread, nuts and biscuits. Equipped with stainless steel protective grid, to prevent contact with moving parts. Ventilated motor with thermal protection and immediate stop button.

Hourly output	100 kg/h
Revolutions per minute	1400 rpm
Opening dimensions (wxd)	185x110 mm
Power	1,50 kW (2 HP)
Weight	38 kg
Dimensions (wxdxh)	500x280x570 mm
Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz



#### CODE

GGHP2H-TF

GGHP2H-MF

## GGHP4H

### PROFESSIONAL GRATER IN ANODISED ALUMINIUM ALLOY AND STAINLESS STEEL

Ideal to grate large quantities of hard cheese, bread, nuts and biscuits. Equipped with stainless steel protective grid, to prevent contact with moving parts. Ventilated motor with thermal protection and immediate stop button.

Hourly output	130 kg/h
Revolutions per minute	1400 rpm
Opening dimensions (wxd)	300x160 mm
Power	3 kW (4 HP)
Weight	80 kg
Dimensions (wxdxh)	700x400x600 mm
Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz



#### CODE

GGHP4H-TF

GGHP4H-MF

## TGIKH22H

### MEAT MINCER GRATER IN STAINLESS STEEL

This multi-purpose tool is essential for any modern kitchen. The grinding block can be removed from the machine body to facilitate cleaning.

#### CODE

TGIKH22H-TF

TGIKH22H-MF

Meat mincer hourly output	300 kg/h
Grater hourly output	70 kg/h
Meat mincer revolutions per minute	140 rpm
Grater revolutions per minute	900 rpm
Meat mincer opening dimensions	Ø 82 mm
Grater opening dimensions	140x80 mm
Diameter of supplied plate	Foro da 6 mm
Power	1,1 kW (1,5 HP)
Weight	28 kg
Dimensions (wxdxh)	610x220x460 mm
Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz



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**GRATERS**

POTATO PEELERS

MUSSEL WASHERS

VEGETABLE CUTTERS AND MOZZARELLA CUTTERS

KITCHEN CUTTERS





# Potato peelers

Professional machines designed to carry out in a few minutes a work that would require hours and various operators, thereby saving a considerable amount of time.

Suitable for the catering industry, for restaurants, canteens, supermarkets and hypermarkets.

They are equipped with a modern electronic device with multi-purpose digital switch and timer.



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## PP5H

### PROFESSIONAL AUTOMATIC POTATO PEELER

Professional automatic potato peeler equipped with a modern electronic device featuring a multi-purpose digital switch and timer, transparent lid and protection micro switches. The machine can either unload the peeled product from the bottom or from the side and has a tray to collect waste.

Hourly output	150 kg/h
Revolutions per minute	270 rpm
Cleaning cycle time	60-90 s
Max load	5 kg
Water temperature	5/20 °C
Power	0,37 kW (0,5 HP)
Hose	3/4 inch
Side exhaust manifold	Ø 50 mm
Bottom exhaust manifold	-
Weight	28 kg
Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz
Dimensions (wxdxh)	530x520x950 mm
Easel height	450 mm



#### CODE

PP5H-TF

PP5H-MF

## PP10H

### PROFESSIONAL AUTOMATIC POTATO PEELER

Professional automatic potato peeler equipped with a modern electronic device featuring a multi-purpose digital switch and timer, transparent lid and protection micro switches. The machine can either unload from the bottom or from the side and has a tray to collect waste.

Hourly output	300 kg/h
Revolutions per minute	320 rpm
Cleaning cycle time	90-120 s
Max load	10 kg
Water temperature	5/20 °C
Power	0,55 kW (0,75 HP)
Hose	3/4 inch
Side exhaust manifold	Ø 50 mm
Bottom exhaust manifold	Ø 40 mm
Weight	40 kg
Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz
Dimensions (wxdxh)	530x660x850 mm
Easel height	450 mm



#### CODE

PP10H-TF

PP10H-MF

## PP18H

### PROFESSIONAL AUTOMATIC POTATO PEELER

Professional automatic potato peeler equipped with a modern electronic device featuring a multi-purpose digital switch and timer, transparent lid and protection micro switches. The machine can either unload from the bottom or from the side and has a tray to collect waste.

#### CODE

PP18H-TF

PP18H-MF

Hourly output	500 kg/h
Revolutions per minute	320 rpm
Cleaning cycle time	120-150 s
Max load	18 kg
Water temperature	5/20 °C
Power	0,9 kW (1,2 HP)
Hose	3/4 inch
Side exhaust manifold	Ø 50 mm
Bottom exhaust manifold	Ø 50 mm
Weight	47 kg
Power supply	Three-phase 400 V / 50 Hz
	Single-phase 230 V / 50 Hz
Dimensions (wxdxh)	530x660x1200 mm
Easel height	450 mm







# Mussel washers

Sturdy and durable machines, perfect for fishmongers, supermarkets and hypermarkets to clean shellfish such as mussels, with a simplified cleaning system.

Dynamic professional system to remove algae and incrustations from shellfish, with considerable time saving for the operator.



[www.helmac.com](http://www.helmac.com)



## PC5H

### PROFESSIONAL AUTOMATIC MUSSEL WASHER

Professional automatic mussel washer equipped with a modern electronic device with multi-purpose digital switch and timer, stainless steel lid and protection micro switches. Incredibly easy to clean. The machine can either unload from the bottom or from the side and has a tray to collect waste.

Hourly output	75 kg/h
Revolutions per minute	145 rpm
Cleaning cycle time	90-120 s
Max load	5 kg
Water temperature	5/20 °C
Power	0,35 kW (0,5 HP)
Hose	3/4 inch
Side exhaust manifold	Ø 50 mm
Bottom exhaust manifold	-
Weight	27 kg
Power supply	Three-phase - 400 V / 50 Hz Single-phase - 230 V / 50 Hz
Dimensions (wxdxh)	530x520x950 mm
Easel height	450 mm



#### CODE

PC5H-TF

PC5H-MF

## PC10H

### PROFESSIONAL AUTOMATIC MUSSEL WASHER

Professional automatic mussel washer equipped with a modern electronic device with multi-purpose digital switch and timer, stainless steel lid and protection micro switches. Incredibly easy to clean. The machine can either unload from the bottom or from the side and has a tray to collect waste.

Hourly output	300 kg/h
Revolutions per minute	320 rpm
Cleaning cycle time	90-120 s
Max load	10 kg
Water temperature	5/20 °C
Power	0,55 kW (0,75 HP)
Hose	3/4 inch
Side exhaust manifold	Ø 50 mm
Bottom exhaust manifold	Ø 40 mm
Weight	40 kg
Power supply	Three-phase - 400 V / 50 Hz Single-phase - 230 V / 50 Hz
Dimensions (wxdxh)	530x660x850 mm
Easel height	450 mm



#### CODE

PC10H-TF

PC10H-MF





# Vegetable cutters and mozzarella cutters



To cut into slices, cubes, strips, to grate and chop a wide range of vegetables, fruits, mozzarella, hard cheeses and nuts without altering their organoleptic properties.

Perfect for hotels, restaurants and canteens, designed to solve the problem of cutting vegetables, beans and cheese, thanks to a wide selection of discs ranging from the simplest to the most creative.

Practical and elegant design, equipped with a sturdy and powerful ventilated asynchronous motor, belt drive, 24 Volt controls, digital keyboard and protection micro switch.



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## TVH VEGETABLE CUTTER WITH MODERN STRUCTURE IN STAINLESS STEEL

Vegetable cutter with modern structure in stainless steel  
Perfect for hotels, restaurants and canteens, designed to cut vegetables, beans and cheese. The wide selection of discs enables any type of cut from the simplest to the most creative.

New practical and elegant design, equipped with a sturdy and powerful ventilated asynchronous motor, belt drive, 24 v controls, digital keyboard and protection micro switch.

### CODE








TVH-TF

TVH-MF

Hourly output	250 - 450 kg/h
Power	0,58 kW (0,8 HP)
Power supply	Three-phase - 400 V / 50 Hz Single-phase - 230 V / 50 Hz
Weight	20 kg
Dimensions (wxdxh)	490x280x530 mm



## DISCS

	CODE	DESCRIPTION
	TVH_DX	X series discs to cut slices, adjustable from 1 to 8 mm
	TVH_E1	E series discs to cut gently 1 mm slices
	TVH_E2	E series discs to cut gently 2 mm slices
	TVH_E3	E series discs to cut gently 3 mm slices
	TVH_E4	E series discs to cut gently 4 mm slices
	TVH_E5	E series discs to cut gently 5 mm slices
	TVH_E6	E series discs to cut gently 6 mm slices
	TVH_E8	E series discs to cut gently 8 mm slices
	TVH_E10	E series discs to cut gently 10 mm slices
	TVH_E14	E series discs to cut gently 14 mm slices
		TVH_S1
TVH_S2		S series discs to cut gently 2 mm slices
	TVH_D8X8	D series discs to dice, to be coupled with E series
	TVH_D10X10	D series discs to dice, to be coupled with E series
	TVH_D12X12	D series discs to dice, to be coupled with E series
	TVH_D16X16	D series discs to dice, to be coupled with E series
	TVH_D20X20	D series discs to dice, to be coupled with E series
	TVH_B6	B series discs to cut strips, to be coupled with the 6 mm E series
	TVH_B8	B series discs to cut strips, to be coupled with the 8 mm E series
	TVH_B10	B series discs to cut strips, to be coupled with the 10 mm E series
	TVH_H4	H series discs to cut 4 mm curved strips
	TVH_H6	H series discs to cut 6 mm curved strips
	TVH_H8	H series discs to cut 8 mm curved strips
	TVH_H10	H series discs to cut 10 mm curved strips
	TVH_Z2	Z series discs for 2 mm shredding and grating
	TVH_Z3	Z series discs for 3 mm shredding and grating
	TVH_Z4	Z series discs for 4 mm shredding and grating
	TVH_Z7	Z series discs for 7 mm shredding and grating
	TVH_V	V series discs to shred and grate

## TMCH

### MOZZARELLA CUTTER IN STAINLESS STEEL

Mozzarella cutter in stainless steel with helical gearbox in oil bath. Elegant tool fitted with a disc for a specific cut of mozzarella. Different cones can be installed for specific cuts of several foods, from soft or mild cheeses to vegetables.

Hourly output	50 kg/h
Motor revolutions	1400 rpm
Power	0,75 kW (1 HP)
Power supply	Three-phase - 400 V / 50 Hz Single-phase - 230 V / 50 Hz
Weight	18 kg
Dimensions (wxdxh)	220x420x440 mm







#### CODE

TMCH-TF

TMCH-MF

## CONES

	CODE	DESCRIPTION
	TMCH_CA	Cone A, 7 mm hole to shred mozzarella
	TMCH_CB	Cone B, 4 mm hole for julienne cut vegetables
	TMCH_CC	Cone C, 2,5 mm hole to shred soft or mild cheeses
	TMCH_CD	Cone D, 2 mm thick blades to slice mushrooms, courgettes, etc.





# Kitchen cutters

Powerful tools that are essential for all professional kitchens, ideal to chop, shred, grate, blend, homogenise and mix food, fruits and vegetables.

Practical and sturdy machines made with materials that guarantee maximum durability over time and facilitate cleaning of all parts.

Motor and bowl side-by-side to allow the processed product to be isolated from the heat. Bowls in stainless steel with thermal bottom and handles. Micro switch on the lid. Transparent lid for excellent visibility during processing. Hole in the lid to add ingredients.



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## CTL4 "SMALL"

### BENCH CUTTER IN STAINLESS STEEL

Practical and sturdy bench cutter in stainless steel equipped with motor and bowl side-by-side so that the processed product is isolated from the heat. Bowl in stainless steel with thermal bottom and handles. Safety micro switch on the lid. Transparent lid for excellent visibility during processing. Extremely easy to clean and use.

Bowl volume	3,3l
Motor revolutions per minute	1500 / 2800 rpm
Power	0,35 kW (0,5 HP)
Weight	10 kg
Dimensions (wxdxh)	365x305x255 mm
Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz



#### CODE

CTL4TF

CTL4MF

## CTL6 "MEDIUM"

### BENCH CUTTER IN STAINLESS

Practical and sturdy bench cutter in stainless steel equipped with motor and bowl side-by-side so that the processed product is isolated from the heat. Bowl in stainless steel with thermal bottom and handles. Safety micro switch on the lid. Transparent lid for excellent visibility during processing. Extremely easy to clean and use.

Bowl volume	5,3l
Motor revolutions per minute	1500 / 2800 rpm
Power	0,35 kW (0,5 HP)
Weight	11 kg
Dimensions (wxdxh)	365x305x320 mm
Power supply	Three-phase - 400 V / 50 Hz Single-phase - 230 V / 50 Hz



#### CODE

CTL6TF

CTL6MF



## CTL9 "LARGE" BENCH CUTTER IN STAINLESS STEEL

Practical and sturdy bench cutter in stainless steel equipped with motor and bowl side-by-side so that the processed product is isolated from the heat. Bowl in stainless steel with thermal bottom and handles. Safety micro switch on the lid. Transparent lid for excellent visibility during processing. Tool extremely easy to clean and use.

### CODE

CTL9TF

CTL9MF

Bowl volume	9,4l
Motor revolutions per minute	1500 / 2800 rpm
Power	0,35 kW (0,5 HP)
Weight	23 kg
Dimensions (wxdxh)	455x225x380 mm
Power supply	Three-phase 400 V / 50 Hz Single-phase 230 V / 50 Hz





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**HELMAC S.r.l**

Via della Fisica, 18  
41042 Fiorano Modenese (MO) Italy  
Tel. +39 0536 070960  
Fax +39 0536 077123

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