

**PRODUCT  
CATALOG**  
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**2022**



**Skyfood**  
Equipment LLC



The  
**NAFEM**  
Show.

  
**AUTOQUOTES**



**Skyfood**

*Easy Weigh*

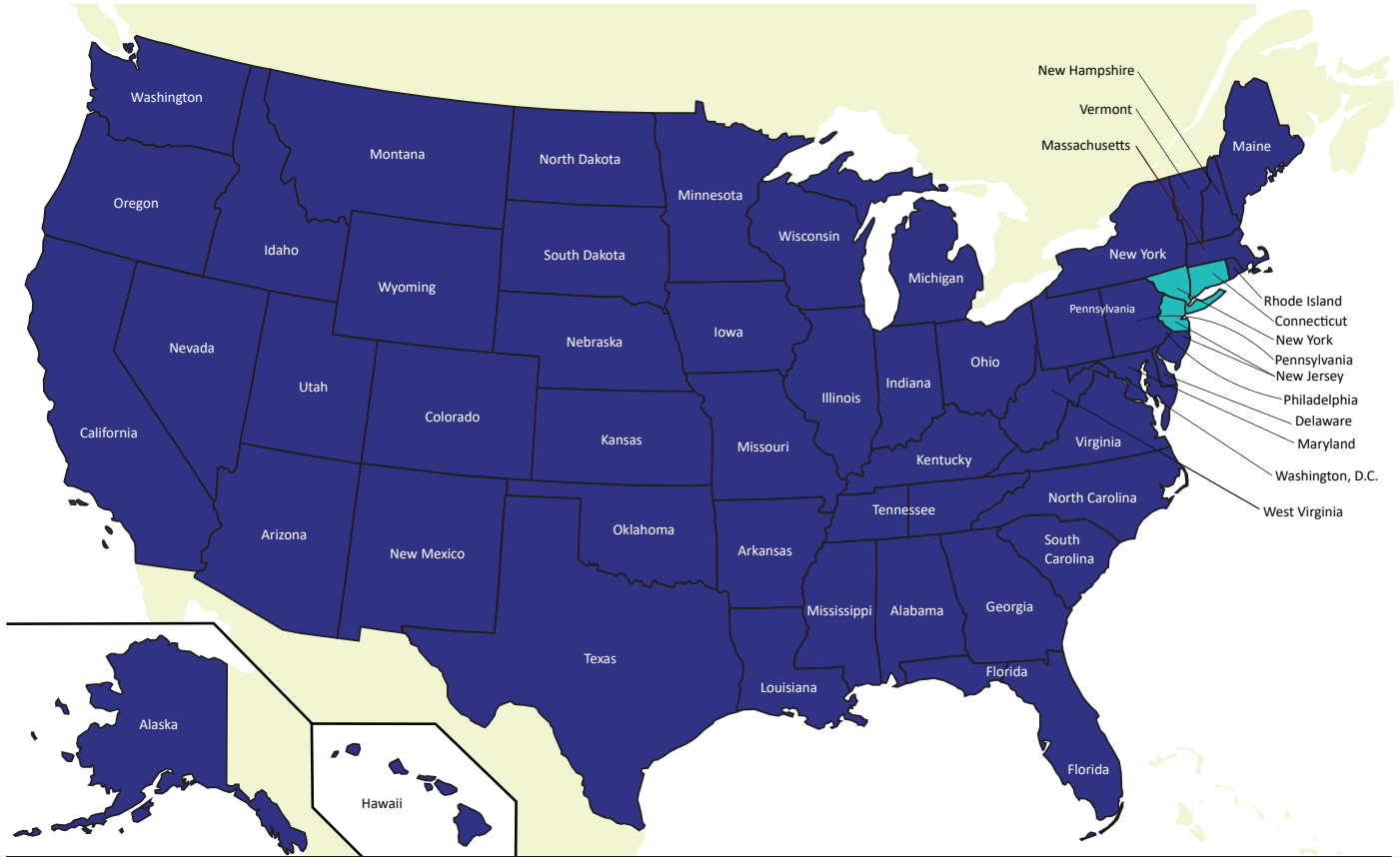
**VACMASTER®**

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# SLICERS

## ECONOMY SLICERS

Skyfood



**GL200F**  
8" Economy Slicer



**220E**  
9" Economy Slicer



**GL250F**  
10" Economy Slicer



**GL250**  
10" Economy Slicer



**GL300F**  
12" Economy Slicer



**GL300**  
12" Economy Slicer



Models GL200F, GL250F and GL300F feature chromium-plated steel knife made in Italy.

- These light to medium duty manual Slicers are equipped with top mounted sharpener always ready to use. Stones edge swings clear of blade when not in use. Grinding and Honing stone can be used independently or simultaneously.
- Belt driven.
- Ribbed non-smear feed chute set at a 30 degree angle on 220E, GL250 and GL300 models. GL200F, GL250F and GL300F feature gravity feed chute set at a 45 degree angle.

- Carriage, gauge plate and knife cover easily removable without tools and streamlined design, rounded corners make thorough cleaning practical and easy.
- Nonslip rubber feet.
- These units are suitable for sub shops, restaurants, hotels and similar meat slicing applications. Not recommended for cheese slicing.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade	Cutting (W x H)	Max. Slice	Plug
GL200F	110 V	2	1/4 HP	16 7/8" x 15 7/8" x 15 7/8"	27 lb x 34 lb	8"	6" x 4 1/2"	1/2"	NEMA 5-15P
220E	110 V	2	1/4 HP	17" x 16" x 14"	31 lb x 40 lb	9"	6" x 7"	1/2"	NEMA 5-15P
GL250F	110 V	3	1/3 HP	19 7/8" x 16 7/8" x 16 7/8"	31 lb x 37 lb	10"	7 1/2" x 5 1/2"	1/2"	NEMA 5-15P
GL250	110 V	3	1/3 HP	18" x 20" x 15"	49 lb x 56 lb	10"	7-7/8" x 7-1/2"	1/2"	NEMA 5-15P
GL300F	110 V	3	1/3 HP	22" x 17 3/4" x 16 7/8"	35 lb x 41 lb	12"	7-7/8" x 8-3/4"	1/2"	NEMA 5-15P
GL300	110 V	4	1/3 HP	21" x 23" x 16"	51 lb x 61 lb	12"	8" x 11"	1/2"	NEMA 5-15P

## ECONOMY SLICERS

Skyfood



**ITALIAN BLADE**



Model 312ECF features chromium-plated steel knife made in Italy.



**312ECF**  
12" Heavy Duty Slicer



**312EC1**  
12" Heavy Duty Slicer

These Economy yet Heavy Duty 12" Slicers will handle your meat and cheese slicing needs with ease thanks to their 1/2 HP motor.

- Top mounted sharpener always ready to use. Stones edge swings clear of blade when not in use. Grinding and Honing stone can be used independently or simultaneously.
- Model 312ECF features chromium-plated steel knife made in Italy and 312EC1 stainless steel knife.
- Both models feature gravity feed chute set at a 45 degree angle.

Model 312EC1 offers a large food hopper to easily handle various sizes of cheeses and meats.

- Carriage, gauge plate and knife cover easily removable without tools and streamlined design, rounded corners make thorough cleaning practical and easy.
- Cheese slicing can be performed for approximately 2 hours per day on an intermittent way.
- These units are suitable for sub shops, deli's, restaurants, hotels and similar applications.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade	Cutting (W x H)	Max. Slice	Plug
312ECF	110 V	4	1/2 HP	25" x 21" x 21"	58 lb x 66 lb	12"	8-1/2"x10"	5/8"	NEMA 5-15P
312EC1	110 V	4	1/2 HP	24" x 19 1/4" x 24"	75 lb x 82 lb	12"	9" x 13"	9/16"	NEMA 5-15P

# SLICERS

## SLICERS



Made in Italy



**SSI-12E**  
12" Slicer



**SSI-12I**  
12" Slicer



**SSI-14I**  
14" Slicer

- These sturdy belt-driven gravity Slicers are made in Italy and designed under the most recent safety and sanitation US standards.
- Anodized aluminum construction with clean lines for easy cleaning and sanitation.
- Chromium plated hardened steel knife guarantees long life.
- Feature red plastic knobs.
- Decimal thickness regulator is highly reliable and precise.
- Carriage mounted on ball bearings allow for an exceptionally smooth and quiet operation.
- Built-in dual action blade sharpener easy to use.
- Fixed rear ring guard.
- Readily removable clear Plexiglas protection on product carriage.
- On/Off switch with indicator light.
- Large handle on carriage to assist in slicing.
- Powerful motor allows for cutting sausages, cold cuts, fishes, compact meats and even cheeses on an intermittent way all day long.
- Models SSI-12E and SSI-12I feature gravity feed chute set at a 30 degree angle and model SSI-14I is set at 45 degree angle.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade	Cutting (W x H)	Max. Slice	Plug
SSI-12E	115 V	3.3	1/3 HP	25 5/8" x 19 1/2" x 17 5/16"	50 lb x 55 lb	12"	8-5/8" x 8-5/8"	5/8"	NEMA 5-15P
SSI-12I	115 V	4	1/2 HP	30 5/16" x 21 1/4" x 18 5/16"	66 lb x 82 lb	12"	10-1/4" x 8-5/8"	5/8"	NEMA 5-15P
SSI-14I	115 V	4	1/2 HP	35" x 23" x 18 7/8"	80 lb x 100 lb	14"	12-1/4" x 10-1/4"	5/8"	NEMA 5-15P

## AUTOMATIC SLICERS

Skyfood



**1212E**  
12" Automatic Slicer



- Manual or Automatic Slicer.
- 45° gravity feed stainless steel blade. Can slice cheese for approximately 3 hours per day.
- Full stroke carriage provides 45 slices per minute on automatic operation.
- Hands-free operation. Food fence holds small and large pieces firmly on product carriage.
- Two motors one for blade and a second for chain driven carriage insures easy slicing without loss of power.
- Stainless steel and anodized aluminum construction.
- Removable built-in sharpener sharpens knife in a few seconds.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade	Cutting (W x H)	Max. Slice	Plug
1212E	110 V	9.5	1/2 HP	19 1/4" x 24" x 24"	149 lb x 204 lb	12"	9"x13-3/4"	1/2"	NEMA 5-15P

# SCALES

## ELECTRONIC SCALES

*Easy Weigh*



**ALL SCALES  
ARE LEGAL  
FOR TRADE**



**PX SERIES**  
Portion Control Scales

- 1/6000 Resolution.
- Large stainless steel removable platter.
- Ultra quick-response weight display.
- Heavy duty design.
- Tough high quality UV-sealed keypad.
- Large size heavy duty platform.
- User- friendly PLU programming.
- Quick operation keypad for high throughput.
- Function keys: G/N/T, Unit, Mode, Tare, & Zero.
- Internal power supply with long AC power cord.
- Large platform size: 12.6" x 13.4" (320 mm x 340 mm).
- Large LCD display with 6 digit weighing on the operator side.
- Standard AC Cord; no clumsy adapter!
- 7 Units: Pounds, oz, kg, grams, Pieces, Percent, & Pound/Ounces!
- Built-in rechargeable battery: over 100 hours of continuous use!
- Comparator feature for Hi-Lo Check Weighing.
- Customizable hold feature for high-motion weighing.

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Capacities and Graduations	Platter Size Width	Platter Size Length
PX-6	120 V	12.6" x 13.4" x 4.5"	13 lb	6 x 0.001 lb	11.8"	8.9"
PX-12	120 V	12.6" x 13.4" x 4.5"	13 lb	12 x 0.002 lb	11.8"	8.9"
PX-30	120 V	12.6" x 13.4" x 4.5"	13 lb	30 x 0.005 lb	11.8"	8.9"
PX-60	120 V	12.6" x 13.4" x 4.5"	13 lb	60 x 0.01 lb	11.8"	8.9"



## ELECTRONIC SCALES

*Easy Weigh*



**CK-P PLUS SERIES**  
Price Computing Scales - Pole Display



- 1/6000 Resolution, Legal for Trade (CC# 04-055).
- Stainless steel platter and ABS plastic sub-platter.
- Ultra quick-response weight display.
- Portable design: easily used in any location.
- Tough high quality UV-sealed keypad.
- Compact medium-sized footprint design.
- User- friendly PLU programming.

**CK PLUS SERIES**  
Price Computing Scales



- Quick operation keypad for high throughput.
- External AC adapter with long power cord.
- High Resolution, NTEP Approved class III.
- Standard large LCD display with 6 digit weighing on both sides, front and rear.
- AC adapter included
- Non-Pole models: 4 direct PLU keys programmable with tare and unit price!
- Pole models: 34 direct PLU keys programmable with tare and unit price!
- Built-in rechargeable battery: over 100 hours of continuous use!

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Capacities and Graduations	Platter Size W x L	Max. Tare	Direct PLU Keys
CK-30Plus	120 V	12.6" x 13.4" x 4.5"	13 lb	30 x 0.005 lb	11.8" x 8.9"	30 lb	4
CK-P30Plus	120 V	12.6" x 13.4" x 22.6"	16 lb	30 x 0.005 lb	11.8" x 8.9"	30 lb	34
CK-60Plus	120 V	12.6" x 13.4" x 4.5"	13 lb	60 x 0.01 lb	11.8" x 8.9"	60 lb	4
CK-P60Plus	120 V	12.6" x 13.4" x 22.6"	16 lb	60 x 0.01 lb	11.8" x 8.9"	60 lb	34

# SCALES

## ELECTRONIC SCALES

### Easy Weigh



**PC-100-NL**  
Advanced Price Computing Scale



**PC-100-PL**  
Advanced Price Computing Scale - Pole Display

- Standard Display: Model PC-100-NL.
- Pole Display: Model PC-100-PV.
- Rugged design for years of maintenance-free operation.
- Heavy gauge stainless steel platter.
- Quick-response weight display.
- POS / Check-Stand option through RS-232 port.
- Tough high quality UV-sealed keypad.
- Compact medium-sized footprint design.
- Standard PC-Style removable power cord.
- User-friendly PLU programming.

- Quick operation keypad for high throughput.
- Optional RS-232 port & Interface cable.
- Compatible with most PCs and Cash Registers.
- Proportional Tare & up to 100 Indirect PLUs.
- POS / PC / Cash Registration Interface (option).
- Bright Vacuum Fluorescent Displays.
- Percent tare feature!
- 6 Digit Total & Unit Pricing.
- Direct PLU keys: 6 (Standard) or 38 (pole).
- PLUs Can Store Tare, Price, & Percent Tare Data!

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Maximum Capacity	Maximum Graduation	Platter Size W x L	Max. Tare
PC-100-NL	115 V	14.4" x 14.4" x 6.3"	24 lb	60 lb	0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb	13.8" x 10.6"	60 lb
PC-100-PL	115 V	14.4" x 14.4" x 18.5"	24 lb	60 lb	0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb	13.8" x 10.6"	60 lb

## ELECTRONIC SCALES

The EasyWeigh LS-100 and LS-100-N digital price computing scales come with a universal power supply and a removable power cord. Changing the PC-style power cord & using kilogram calibration, you can freely adapt to any foreign electrical outlets. Additionally, they have an RS-232 serial port for connection to a PC or another LS-100. Using the serial port, the Easy Weigh Scale-Copy™ feature allows you to clone a scale in approximately 30 seconds!

Model LS-100-N features ethernet TCP/IP networking via standard Cat5 cable; (make wireless via 3rd party Access Points).

High Speed Printing and Weighing: Using a state-of-the-art high speed 100mm/sec (4 inches/sec) durable thermal print head, the LS-100 and LS-100-N were built with the most demanding “prepack” applications in mind. With our innovative cassette drawer mechanism, they can be loaded with labels quickly & easily. With a larger label roll capacity than most printing scales, the LS-100 and LS-100-N allow for the most productivity with minimal down-time. Easy Weigh combined all these great features with an extensive Label Format Library containing the most popular label formats as well as many of Easy Weigh’s own custom label styles. With this much flexibility, these scales can be easily adapted to replace any scale without having to change your current label stock! And with display & printer support for many languages (English, Korean, Spanish...) combined with support for ingredients, safe handling, By-weight, By-count, or even simple label printing, you can never go wrong with the LS-100 and LS-100-N price computing scale!

- NTEP Legal for Trade
- High capacity dual range: 0-30 x 0.01 lb and 30-60 x 0.02 lb
- Bright red LED displays for weight and pricing
- LCD alphanumeric display with backlight
- 6 digit unit pricing and 7 digit total pricing
- 60 large direct PLU keys with removable template
- 1000 PLUs with 672 characters per PLU
- Cassette loaded high speed thermal printer
- Optional Advanced Windows Scale Software
- Rugged design for years of maintenance-free operation
- Heavy gauge large stainless steel platter
- Quick response weight display

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Maximum Capacity	Platter Size W x L	Max. Tare
LS-100	85 Volts to 240 Volts	18.1" x 18.1" x 19.3"	32 lb	0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb	16.3" x 10.2"	29.99 lb
LS-100-N	85 Volts to 240 Volts	18.1" x 18.1" x 19.3"	32 lb	0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb	16.3" x 10.2"	29.99 lb

## Easy Weigh



### LS-100 / LS-100-N

Price Computing and Printable Scale - Pole Display / Networking - Price Computing and Printable Scale - Pole Display

- Standard 1000 PLU memory with battery backup
- Tough, high quality UV-sealed keypad
- Alphanumeric LCD display for easy programming
- Extensive Label Format Library
- Menu-driven simple scale programming
- Quick operation keypad for high throughput
- Standard RS-232 serial port
- Cassette loaded labels for fast label roll replacement

# SCALES

## ELECTRONIC SCALES

### Easy Weigh



- Large size heavy-duty cast aluminum platform.
- Tilt and Swivel Display Indicator head.
- User- friendly PLU programming.
- Quick operation keypad for high throughput.
- Function keys: G/N/T, Unit, Mode, Tare, & Zero.
- Internal power supply with long AC power cord Large size heavy-duty cast aluminum platform Quick operation keypad for high throughput Function keys: G/N/T, Unit, Mode, Tare, & Zero Internal power supply with long AC power cord.
- High Resolution: 1/6000 NTEP Approved class III.
- High Capacities: 120 lb, 300 lb and 600 lb (60 kg, 120 kg and 300 kg).
- Large LCD display with 6 digit weighing.
- Standard AC Cord; no clumsy adapter!
- 7 Units: Pounds, oz, kg, grams, Pieces, Percent, & Pound/Ounces.
- Built-in rechargeable battery: Over 100 hours of continuous use!
- Comparator feature for Hi-lo Check Weighing.
- Customizable Hold feature for high-motion weighing.



**BX-Series**  
Simple Bench Scales

- 1/6000 Resolution, Legal For Trade.
- Large stainless steel removable platter, 16.2 " x 20.5 " (420 mm x 520 mm).
- Ultra quick-response weight display.
- Heavy Duty design, IP-65 Rating.
- Tough high quality UV-sealed keypad.

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Maximum Capacity	Platter Size W x L	Max. Tare
BX-120Plus	120 V	16.5" x 20.5" x 37"	39 lb	120 x 0.02 lb	16.5" x 20.5"	120 lb
BX-300Plus	120 V	16.5" x 20.5" x 37"	38 lb	300 x 0.05 lb	16.5" x 20.5"	300 lb
BX-600Plus	120 V	16.5" x 20.5" x 37"	38 lb	600 x 0.1 lb	16.5" x 20.5"	600 lb

# BLENDERS

## HIGH SPEED BLENDERS



**LI-1.5 / LI-2.0**  
Bar Blenders



**TA-4.0MB**  
Bar Blender

- Container and motor housing made of stainless steel.
- Reinforced stainless steel clutch prevents slipping and insures high speed blend.
- On/Off /pulse switch.
- LI models have double welded stainless steel blades with screw off bases, which allows for cleaning and quick blade changing if needed.

- Ideal for kitchens, bars and juice houses.
- Stainless steel seamless container.
- Conic shape container continually forces mixture down into the blades for a perfect blending.
- Easy fitting container for quick mounting.
- Drive coupling, four blades and base all made of stainless steel to last.



Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Capacity	Container Material	RPM
LI-1.5	110 V	3	800 W	7 1/2" x 7 1/8" x 15 3/8"	5.3 lb x 8.6 lb	48 oz	STAINLESS STEEL	18,000
LI-2.0	110 V	3	800 W	7 7/8" x 7 7/8" x 16 1/2"	5.5 lb x 8.8 lb	64 oz	STAINLESS STEEL	18,000
TA-4.0MB	110 V	4.6	1200 W	9" x 7 7/8" x 21 5/8"	8 lb x 18 lb	1 gal	STAINLESS STEEL	22,000

# BLENDERS

## ECONOMY FOOD BLENDERS



Top view



Floor model units feature tilting container for easy pouring.



LAR-15PMB / LAR-25PMB  
Food Blenders

Floor model

Painted base

- Low rotations per minute are perfect for making salsa and other recipes with cold or hot ingredients up to 140 F (60 C).
- Stainless steel seamless container with four pressed internal ribs ensure proper mixing and easy cleaning.
- 4 stainless steel blades positioned close to the bottom and sides of the container create a perfect vortex and optimize results.
- Tilting container makes it easy to discharge its content.
- No-spill rubber cover with filler-cap allows for adding more ingredients during operation.
- All metal coupling system designed to last.
- Enamel finish 4-legged steel base provides stability.

### Ideal for making:

Salsa  
Sauces and Creams  
Crepe Dough  
Mayonnaise  
Mashed Potatoes and Similar Recipes  
with Cooked Vegetables  
Creamy or Liquid Soups  
Fresh Fruit Juices  
(final recipe may present little fruit pieces)

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Capacity	RPM	Plug
LAR-15PMB	110 V	18.6	1 1/2 HP	14 1/8" x 20 5/8" x 41 5/8"	42 lb x 80 lb	4 gal	3,500	NEMA 5-20P
LAR-25PMB	110 V	18.6	1 1/2 HP	16 1/8" x 20 5/8" x 46 3/8"	45 lb x 86 lb	6 1/2 gal	3,500	NEMA 5-20P

# BLENDERS

## FOOD BLENDERS



**LAR-4MBS** Food Blender  
**LAR-6MBS** Food Blender  
**LAR-8MBS** Food Blender  
**LAR-10MBS** Food Blender



**LAR-25LMBE**  
Food Blender

**Floor model**

**Stainless steel base**

**LAR-15LMBE**  
Food Blender



**Tilting cup**

### Ideal for making:

Salsa / Sauces and Creams / Crepe Dough  
 Mayonnaise / Mashed Potatoes and Similar Recipes with Cooked  
 Vegetables / Creamy or Liquid Soups / Fresh Fruit Juices  
 (little fruit pieces may be present in final product)

- SKYFOOD offers a Food Blender for any size of operation. Six different capacities are available to best suit your needs.
- Low rotations per minute are perfect for making salsa and other recipes with cold or hot ingredients up to 140 F (60 C).
- Stainless steel seamless container with four pressed internal ribs and stainless steel base ensure proper mixing and easy cleaning.
- 4 stainless steel blades positioned close to the bottom and sides of the container create a perfect vortex and optimize results.
- Robust square base provides for greater stability on the Table Top models.
- No-spill rubber cover with filler-cap allows for adding more ingredients during operation.
- All metal coupling system designed to last.
- Floor models feature stainless steel base/legs.
- Floor model units feature tilting container for easy discharge of product.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Capacity	RPM	Plug
LAR-4MBS	110 V	11.4	1/2 HP	11 3/8" x 11" x 26"	19.2 lb x 28.9 lb	1 gal	3,500	NEMA 5-15P
LAR-6MBS	110 V	11.4	1/2 HP	12 7/32" x 12" x 28 5/16"	19.6 lb x 29.7 lb	1 1/2 gal	3,500	NEMA 5-15P
LAR-8MBS	110 V	11.4	1/2 HP	13" x 12 3/8" x 29 1/2"	21.8 lb x 32.6 lb	2 gal	3,500	NEMA 5-15P
LAR-10MBS	110 V	11.4	1/2 HP	13 3/8" x 13" x 30 3/4"	22.7 lb x 34.1 lb	2 1/2 gal	3,500	NEMA 5-15P
LAR-15LMBE	110 V	18.6	1 1/2 HP	14 1/8" x 20 5/8" x 41 5/8"	42 lb x 80 lb	4 gal	3,500	NEMA 5-20P
LAR-25LMBE	110 V	18.6	1 1/2 HP	16 1/8" x 20 5/8" x 46 3/8"	45 lb x 86 lb	6 1/2 gal	3,500	NEMA 5-20P

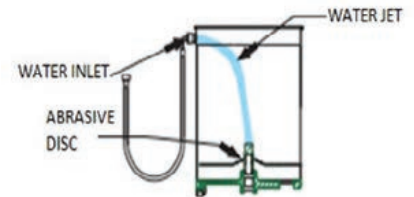
# PEELERS & DRYERS

## VEGETABLE AND POTATO PEELERS



### DAL-6 Garlic Peeler

- Specially designed to make the day to day operation of commercial kitchens easier. DAL-6 Garlic Peeler is practical and easy to operate. It peels and washes 9 lb of garlic cloves at once in less than five minutes, leaving it ready for consumption.
- Stainless steel construction makes it easy to clean.
- Hinged cover with inspection holes.
- 7-minute timer allows for un-attended operation and prevent wastage of products.
- Safety switch stops motor when cover is lifted up.



**DB-6**  
Potato Peeler



**EL-10**  
Potato Peeler



- Designed to peel potatoes and similar vegetables like carrots, beet, radish and others as long as they are similar in size and shape. Rotating abrasive disc made in carbon steel sheet coated with non-toxic aluminum oxide and running water gently remove peels from potatoes and similar vegetables.
- DB-6 is constructed in stainless steel and cast aluminum. EL-10 is entirely made in stainless steel.
- Hinged cover with inspection holes.
- Units are equipped with safety switch to stop motor when cover is lifted up.
- 7-minute timer allows for un-attended operation and prevent wastage of products.
- Processing time as little as 1:30 to 2 minutes.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tank Capacity	Production
DAL-6	110 V	6.3	1/4 HP	13 5/8" x 13" x 21 1/2"	36 lb x 51 lb	9 lb	106 lb/h approx.
DB-6	110 V	6.3	1/4 HP	13 7/16" x 17" x 17"	36 lb x 53 lb	12 lb	159 lb/h approx.
EL-10	110 V	9.5	1/2 HP	18 3/8" x 22 7/8" x 28 3/8"	53 lb x 83 lb	22 lb	350 lb/h approx.



**FOOD PROCESSORS**



**FBC**  
Plantain Slicer

The FBC Plantain Slicer is ideal for plantain chips craft productions, restaurants, deli's, bakeries, ice cream parlors, bars and similar operations.

- **Two feeding chutes**  
For straight and diagonal cuts
- **High productivity and less effort**  
Unique direct drive system and 1/2 HP powerful motor
- **High quality and precise cuts**  
Feeding chute and disc specially designed to avoid food waste
- **Robust structure providing high durability**  
Stainless steel and cast aluminum
- **Safety system**  
Microswitch disconnects power when feeding chute is removed
- **Easy cleaning**  
Removable disc facilitates cleaning and maintenance



Comes standard with 1 x 1/16" Slicer Disc

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Disc Rotation	Disc Diameter	Production	Feeding Chute
FBC	110 V	1/2 HP	8" x 22 1/2" x 16 1/2"	35 lb x 38 lb	1750	5 1/2"	187 lb/h (approx)	1 3/4" (diagonal and straight)

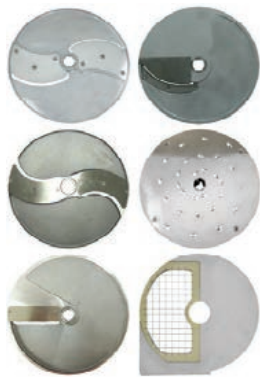


• Food Processors are an essential piece of equipment in any kitchen, for:

Shredding  
Slicing  
Soft Slicing

Grating  
Dicing  
French Fry

Julienne Cutting  
Waved Slicing



MP-6



MP-3



MASTER SKY  
Food Processor

*Please refer to page 20 for discs illustrations.*

- MASTER SKY features two feeding throats, one oblong (big) and other round shaped (small) to allow for a wide variety of foods to be processed.
- Continuous feed operation.
- Machines and discs are sold separately. This enables users to choose discs to better suit their needs.
- 20 different discs available, with combinations that make it possible to obtain 28 different types of cuttings. Dicing and French Fries cutting discs are among the available options.
- Convenient 3 and 6-blade packages are also available with pre-selected discs.
- Easily removable cover to grant fast access to the disc chamber for a complete and easy cleaning.
- Fast, easy and safe disc changing for high efficiency.
- Two safety interlock switches installed on cover and pusher automatically shut down units when cover is open or pusher is lifted.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Disc Diameter	Round Chute Diameter	Oblong Chute Dimensions	Production
MASTER SKY	110 V	10.8	3/4 HP	9 7/8" x 24" x 17 3/8"	49 lb x 71 lb	8"	2"	2 3/4" x 5 3/4"	600 to 800 lb/h

## FOOD PROCESSORS



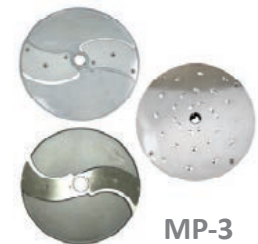
**PA-7**  
Food Processor

• Food Processors are an essential piece of equipment in any kitchen, for:

- Shredding (Z3, Z5, Z8)
- Slicing (E1, E3, E5, E10)
- Soft Slicing (EH3, EH7)
- Grating (V)
- Julienne Cutting (H2.5, H3, H7)
- Waved Slicing (W2, W3, W4)






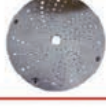













*Please refer to page 20 for complete discs illustrations.*



**MP-3**

- Compact in size but not in ability. Extra large feeding chute can handle large pieces of vegetables.
- 16 optional discs (sold separately) are available for different types of cuts, such as: Shredding, Slicing, Soft Slicing, Grating, Julienne Cutting and Waved Slicing. Convenient 3-blade package MP-3, is also available with pre-selected discs.
- Excellent cost-benefit in food Processing.
- Continuous feed operation.
- Precise and uniform cutting.
- Stainless steel construction with curved lines for better sanitation.
- Easily removable parts for cleaning.
- Two safety interlock switches installed on cover and pusher automatically shut down unit when cover is open or pusher is lifted.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Disc Diameter	Oblong Dimensions	Round Chute Diameter	Production
PA-7	110 V	5.5	1/2 HP	11 3/16" x 20 7/8" x 20 1/2"	50 lb x 58 lb	8"	7 3/8" x 6 1/4"	1 7/8"	552 lb/h

DISC	MODELS	CUT THICKNESS		
Crimping Slicer (juliene)	H2.5 H3	1/16" 1/8"		
	H7	9/32"		
Grater	V			
Scallop Cut	W2	1/16"		
	W3	3/16"		
	W4	5/32"		
Shredder	Z3	1/8"		
	Z5	3/16"		
	Z8	5/16"		
Slicers	E1	1/32"		
	E3	1/8"		
	E5 E10	3/16" 3/8"		
Soft Slicers	EH3	1/8"		
	EH7	9/32"		
Dicing	GC8 GC12 GC16	5/16" 1/2" 11/16"		
French Fry	GP	3/8"		

**FOOD PROCESSORS**



**PA-11S**  
Food Processor

- The powerful PA-11S makes short work of all types of cheese both soft and hard.
- Designed for high volume cheese shredding and vegetable shredding and slicing.
- Perfect for shredding and slicing cabbage, lettuce and similar vegetables.
- Vertical feed chute allows for half blocks of cheese to be shredded in seconds.
- Heavy stainless steel pusher for stability during heavy use.
- Motor housing and feed chute made of stainless steel and top housing made of anodized aluminum.
- 7 Oversized 11" Optional Blades Available (sold separately):

**Shredding:**

- 11S-Z3 - Shredding Disc 1/8" (3 mm)
- 11S-Z5 - Shredding Disc 3/16" (5 mm)
- 11S-Z8 - Shredding Disc 5/16" (8mm)

**Slicing:**

- 11S-E1.5 - Slicing Disc 1/16" (1.5 mm)
- 11S-E3 - Slicing Disc 1/8" (3 mm)
- 11S-E6 - Slicing Disc 1/4" (6 mm)

**Hard Grating**

- 11S-V - Hard Grating Disc



Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Chute Dimensions	Production
PA-11S	110 V	14.4	1 HP	15" x 17" x 30 1/2"	54 lb x 72 lb	3" x 4"	550 lb/h



## PA-141

### Heavy Duty Food Processor

- This floor model Heavy Duty Cheese and Vegetable Shredder-Slicer features a large hopper that easily holds whole pieces of mozzarella and block type cheeses as well as large vegetables.
- It slices, shreds and grates up to 880 lb per hour. Powerful 1-1/2 HP motor guarantees power to oversized 17" shredding, slicing and grating discs. Oversized catch bucket allows continuous use. Heavy weighted pusher shreds cheese effortlessly. Easily comes apart for cleaning.
- Powerful 1-1/2 HP Motor.
- Floor model for perfect working height.
- 5"x5" stainless steel feed chute and heavy weighted pusher are a great combination to shred blocks of cheeses effortlessly.
- Top easily removable for cleaning.
- Oversized 17" slicing, shredding and grating discs.

- 7 Oversized 17" Optional Blades Available (sold separately):

#### Shredding:

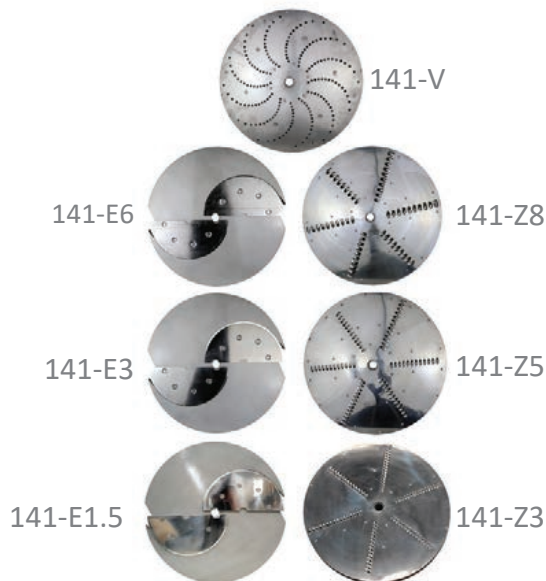
- 141-Z3 Shredding Disc 1/8" (3 mm)
- 141-Z5 Shredding Disc 3/16" (5 mm)
- 141-Z8 Shredding Disc 5/16" (8 mm)

#### Slicing:

- 141-E1.5 Slicing Disc 1/16" (1.5 mm)
- 141-E3 Slicing Disc 1/8" (3 mm)
- 141-E6 Slicing Disc 1/4" (6 mm)

#### Hard Grating

- 141-V Hard Grating Disc



Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net/Ship)	Chute Dimensions	Production
PA-141	110 V	18.9	1 1/2 HP	21 1/4" x 27 5/8" x 54"	160 lb x 209 lb	5 1/8" x 5 1/8"	880 lb/h

CUTTER MIXERS



CR-4  
Vertical Cutter

MSB Blade  
Available  
for CR-4



CR-8  
Vertical Cutter

- SKYFOOD Vertical Cutters combine technology with simplicity. Excellent tool in any commercial kitchen. It cuts, chops, mixes and blends any type of product in a few seconds. Stainless steel blade is perfectly positioned inside the bowl to guarantee excellent processing results, leaving little or no unprocessed product at the bottom of the bowl.
- Indicated for preparing purees, pâtés, sauces, hummus, creams, jams, bread crumbs and vinaigrettes.
- Pulled pork and chicken can be obtained with the optional blind blade MSB (sold separately) for model CR-4 only.
- Cover, bowl and blade are easily removable.
- Safety switch stops motor when cover is removed.
- Clear cover makes it for an easy visualization of the product during operation.
- Bowl in stainless steel.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Bowl Capacity
CR-4	110 V	8.2	1/2 HP	11 1/4" x 11 1/4" x 16 1/2"	32 lb x 42 lb	4 qt
CR-8	110 V	11	1/2 HP	12 1/4" x 12 1/4" x 20 7/8"	33 lb x 45 lb	8 qt

# SHREDDERS & GRATERS

## SHREDDERS AND GRATERS



**RQC**  
Cheese & Coconut  
Shredder/Grater



The RQC Cheese and Coconut Shredder/Grater is ideal for pizzerias, deli's, bakeries, bars, restaurants, hotels and similar operations.

- High productivity and less effort  
Unique direct drive system and 1/2 HP powerful motor
- High quality and precise cuts  
Feeding chute and discs specially designed to avoid food waste
- Easy to use and quick disc change system
- Robust structure providing high durability  
Stainless steel and cast aluminum
- Safety system  
Microswitch disconnects power when handle is up and door is open
- Comes standard with 3 discs  
1 grater and 2 shredders



**1 x Grater Disc**  
Ideal for hard cheeses, such as parmesan, also for coconut and chocolate



**1 x 5/32" Shredder Disc**  
Ideal for vegetables



**1 x 5/16" Shredder Disc**  
Ideal for soft cheeses, such as mozzarella, also for chocolate and coconut

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Disc Rotation	Disc Diameter	Feeding Chute	Production
RQC	110 V	1/2 HP	8" x 22 1/2" x 16 1/2"	35 lb x 38 lb	1750	5 1/2"	2 1/8" x 4 3/4"	187 lb/h (approx)



# MEAT PROCESSING EQUIPMENT

## MEAT TENDERIZERS AND STRIP CUTTERS



**ABI**  
Meat Tenderizer



### Accessories for ABI

**KES-ABI 10**  
Strip cutter / Fajita Blade  
Set 3/8" ABI

**KES-ABI 12**  
Strip cutter / Fajita Blade  
Set 1/2" ABI

- Compact in size but not in ability. This compact Meat Tenderizer is ideal for small butcheries and meat shops. Meat Tenderizers are designed to tenderize boneless beef steaks (Cattle meat only). Steaks should be free from fat, skin and bones.
- Rolls and Retrieving Rolls Hook system. The hooks provided are for placing, adjusting and taking the rolls out of the tenderizer for cleaning purposes.
- It easily allows user to use a medium quality slice of red meat and tenderize to a tasty and tender piece of meat. Hundreds of tenderizing blades go into muscle fibers cutting sinews. The result is a tender piece of meat, which will cook quicker and be tender and chewable.
- Great production capacity.
- Safety switch shuts down unit when feeding chute/cover is removed.
- Rolls and Retrieving Rolls Hook system. The hooks provided are for placing, adjusting and taking the rolls out of the tenderizer for cleaning purposes.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Steak Thickness	Production (approx.)	Feeding Chute (L x W)
ABI	110 V	4.7	1/3 HP	15 3/8" x 7 3/4" x 16 3/8"	35 lb x 44 lb	1/2"	880 lb/h	6 7/8" x 1 1/8"

# MEAT PROCESSING EQUIPMENT

## MEAT TENDERIZERS AND STRIP CUTTERS



**ABS**  
Meat Tenderizer



INNOVATIVE SAFETY SYSTEM



**INT90S**  
Heavy Duty Meat Tenderizer



**Accessories for ABS**

**KES-ABS10**

Strip cutter / Fajita Blade Set 3/8" ABS



**Accessories for INT90S**

**KES-ABNHD10**

Strip cutter / Fajita Blade Set 3/8" INT90S



**KES-ABNHD12**

Strip cutter / Fajita Blade Set 1/2" INT90S

- These dependable and powerful Meat Tenderizers are ideal for butcheries, restaurants, grocery stores and meat markets.
- Meat Tenderizers are designed to tenderize boneless beef steaks (Cattle meat only). Steaks must be free from fat, skin and bones.
- INT90S is equipped with safety switch on cover. When the cover is removed motor shuts down immediately.
- ABS has a mechanical safety feature where rolls are attached to cover so when the cover is removed both rolls come out along with it.

- Model INT90S comes with a roll support removal system where the complete roll support (with the rolls in it) can be easily lifted out of the machine for cleaning purposes. This systems allows for an easier and faster placement/adjustment and removal of the rolls.
- Stainless steel construction ensures long lasting and easy cleaning.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Steak Thickness	Production (approx.)	Feeding Chute (L x W)
ABS	110 V	5.7	½ HP	10 ¼" x 19 5/8" x 18"	60 lb x 56 lb	1/2"	880 lb/h	5 7/8" x ¾"
INT90S	110 V	11.7	3/4 HP	18 3/4" x 9 1/2" x 21 1/4"	55 lb x 70 lb	5/8"	1100 lb/h	7 x 7/8" x ¾"

# MEAT PROCESSING EQUIPMENT

## MEAT GRINDERS



**SMG12F**  
Meat Grinder  
# 12 Hub



**SMG12**  
Meat Grinder  
# 12 Hub



**SMG22F**  
Meat Grinder  
# 22 Hub



**SMG22**  
Meat Grinder  
# 22 Hub

These compact and sturdy SKYFOOD Meat Grinders are intended for light to medium duty work in any commercial kitchen.

- Gear-driven transmission.
- All made in stainless steel.
- Strict compliance with hygiene and safety standards.
- Energy-efficient motor and precision gear drive.
- Compact size, no sharp corners or seams make cleaning easy.
- Forward & reverse switch.
- Top-mounted handle
- Designed for easy maintenance.
- Models SMG12 and SMG22 come standard with two plates (1/4" and 5/16"), one knife and one funnel.
- Models SMG12F and SMG22F come standard with two plates (5/32" and 3/8"), one knife and one funnel.
- ETL Listed and ETL Sanitation Listed.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Feeding Hole Diameter	Production	Plug Configuration
<b>SMG12F</b>	115 V	7	1 HP	11.1" x 21.4" x 15.9"	61 lb x 66 lb	2 1/2"	395 lb/h	NEMA 5-15P
<b>SMG22F</b>	115 V	10	1 1/2 HP	12.6" x 23.6" x 16.4"	71 lb x 79 lb	2 7/8"	595 lb/h	NEMA 5-15P
<b>SMG12</b>	115 V	8	1 HP	10" x 16 1/8" x 16 1/8"	66 lb x 69 lb	2 1/8"	265 lb/h	NEMA 5-15P
<b>SMG22</b>	115 V	16	1 1/2 HP	12" x 19 3/4" x 19 3/4"	121 lb x 128 lb	2 1/8"	530 lb/h	NEMA 5-20P

# MEAT PROCESSING EQUIPMENT

## MEAT GRINDERS



**PSE-12**  
Meat Grinder  
# 12 Hub



**ASSEMBLE ORDER: WORM,  
KNIFE AND PLATE**

- This table top Meat Grinder is perfect for medium duty operations: rugged, reliable and dependable. Powered by an oversized motor and gear driven transmission.
- All stainless steel motor housing ensures long life and standard # 12 cast iron grinding device ensures fresh grinding.
- Ideal for Butcher Shops, Restaurants and Super Markets. Comes standard with one knife and two plates 1/8" and 3/16".
- Safety device disconnects power when pan is removed. Large pan and guarded feed throat and for fast feeding.
- ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Production	Tray Dimensions (W x D x H)	Plug Configuration
PSE-12	110 V	18	1 1/2 HP	11 5/8" x 26 3/8" x 16 1/2"	77 lb x 93 lb	440 lb/h	11 3/4" x 18" x 2"	NEMA 5-20P

# MEAT PROCESSING EQUIPMENT

## MEAT GRINDERS



ASSEMBLE ORDER: WORM, KNIFE AND PLATE



**PCI-21G**  
Meat Grinder  
# 22 Hub

**PCI-21G SS**  
Meat Grinder  
# 22 Hub

**Stainless Steel Grinding Device**

**PCI-22G**  
Meat Grinder  
# 22 Hub

**PCI-22G SS**  
Meat Grinder  
# 22 Hub

**Stainless Steel Grinding Device**

These table top Meat Grinders are recommended for medium to large sized markets and meat operations. Rugged, reliable, dependable and easy to clean. These units are an essential piece of equipment for Butcher Shops, Restaurants, Super Markets and Meat Processors.

Models PCI-21G and PCI-22G feature tin plated cast iron and PCI-21G SS and PCI-22G SS stainless steel grinding device.

- Heavy duty gear box and grinding device ensure fresh grinding all day long. Models PCI-21G and PCI-21G SS are powered by a 1-1/2 HP motor and PCI-22G and PCI-22G SS by an oversized 2 HP motor.

- Stainless steel motor housing and pan guarantee long life. Head and pan easily removable for cleaning. Units come standard with one knife and two plates 1/8" and 3/16".

- Safety device disconnects power when pan is removed. Guarded feed throat for user's safety.

- ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195)

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Production	Tray Dimensions (W x D x H)	Plug Configuration
PCI-21G	110 V	18	1 1/2 HP	15" x 29 3/8" x 17 3/8"	90 lb x 106 lb	660 lb/h (approx.)	13 3/8" x 22" x 2"	NEMA 5-20P
PCI-21G SS	110 V	18	1 1/2 HP	15" x 29 3/8" x 17 3/8"	90 lb x 106 lb	660 lb/h (approx.)	13 3/8" x 22" x 2"	NEMA 5-20P
PCI-22G	110 V	24.4	2 HP	15" x 29 3/8" x 17 3/8"	90 lb x 106 lb	660 lb/h (approx.)	13 3/8" x 22" x 2"	NEMA L5-30P
PCI-22G SS	110 V	24.4	2 HP	15" x 29 3/8" x 17 3/8"	90 lb x 106 lb	660 lb/h (approx.)	13 3/8" x 22" x 2"	NEMA L5-30P

# MEAT PROCESSING EQUIPMENT

## MEAT GRINDERS



**PSE-32HD SS**  
Heavy Duty Meat Grinder  
# 32 Hub  
**Stainless Steel Grinding Device**

**PSE-32HD**  
Heavy Duty Meat Grinder  
# 32 Hub

- These table top Meat Grinders are perfect for large production: rugged, reliable, dependable, easy to clean. These heavy duty units are recommended for Butcher Shops, Restaurants, Super Markets and Meat Processors.
- Powered by an over sized motor and gear driven transmission allowing for heavy loads to be processed effortlessly.
- Heavy duty grinding device ensures fresh grinding. Model PSE-32HD features tin plated cast iron and PSE-32HD SS stainless steel grinding device.
- Safety switch disconnects power when pan is removed.
- Large guarded feed throat for fast feeding.
- Head and pan easily removable for cleaning. Grind 14-18 pounds per minute.
- All units come standard with one knife and two plates 1/8" and 3/16".
- ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Production	Tray Dimensions (W x D x H)	Plug Configuration
PSE-32HD	220 V	15.5	3 HP	15 3/8" x 31 1/2" x 19"	125 lb x 125 lb	990 lb/h (approx.)	13 3/8" x 22" x 2 3/8"	NEMA 6-20P
PSE-32HD SS	220 V	15.5	3 HP	15 3/8" x 31 1/2" x 19"	125 lb x 125 lb	990 lb/h (approx.)	13 3/8" x 22" x 2 3/8"	NEMA 6-20P

# MEAT PROCESSING EQUIPMENT

## MEAT AND BONE SAWS



Extra blades available for purchase:



**SB74586TPI**  
Hard Saw Blade 74" Long  
5/8" Wide 6Tper Inch



**MSKE**  
Table Top Meat and Bone Saw



**MSKLE**  
Table Top Meat and Bone Saw  
Stainless Steel Body

- Designed for mid sized Butcher Shops, Grocery Stores and Restaurants.
- Model MSKE is constructed of steel with painted finish and stainless steel in food zones. MSKLE is all stainless steel.
- Ideal for those commercial places with limited space but requiring a saw capable of cutting small pieces of fresh meats and bones.
- These sturdy compact units come standard with movable feeding table and thickness gauge plate to help ease the operation.
- Upper and Lower Doors equipped with a safety sensor that will stop motor when open. Motor with Thermal Protection ensures long life.

- Easily removable Upper and Lower Doors, Wheels, Movable and Stationary Tables and Blade for sanitation purposes.
- ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195)

**Safety Features Include:**

- Blade Guide Guard above the cutting zone.
- Emergency Button.
- Electric Control System prevents the machine from turning back on automatically after a power shortage.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade (L x W)	Cutting (W x H)	Plug Configuration
MSKE	115 V	8.5	1/2 HP	31" x 28" x 40"	137 lb x 185 lb	74" x 5/8"	8 1/4" x 6 7/8"	NEMA 5-15P
MSKLE	115 V	8.5	1/2 HP	31" x 28" x 40"	137 lb x 185 lb	74" x 5/8"	8 1/4" x 6 7/8"	NEMA 5-15P

# MEAT PROCESSING EQUIPMENT

## MEAT AND BONE SAWS



**SKEX**  
Meat and Bone Saw



**SKGE**  
Meat and Bone Saw



Extra blades available for purchase:



**SB99584TPI**  
Hard Saw Blade 99" Long 5/8" Wide 4Tper Inch

Extra blades available for purchase:



**SB124344TPI**  
Hard Saw Blade 124" Long 3/4" Wide 4Tper Inch

- SKYFOOD Meat and Bone Saws are designed for Butcher Shops and Grocery Stores.
- Both Models are constructed of steel with painted finish and stainless steel in food zones.
- These sturdy units can handle all types of fresh and frozen meats with bones. Units come standard with sliding feeding table and thickness gauge plate to help ease the operation

**• Safety Features include:**

Blade Guide Guard above the cutting zone.  
Emergency Button.  
Electric Control System prevents the machine from turning back on automatically after a power shortage.  
Upper and Lower Doors equipped with a safety sensor that will stop motor when open.  
Column Blade Guard equipped with a safety sensor that will stop motor when removed.

**• Cleaning:**

Easily removable Upper and Lower Doors, Blade Wheels, Sliding and Stationary Tables and Blade Guard allow for better sanitation.  
Easily removable large lower scrap pan to catch bone dust.

**• Durability:**

Motor with Thermal Protection.  
ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade (L x W)	Cutting (W x H)	Plug Configuration
SKEX	115 V	14	1 HP / 730 W	32 3/4" x 34" x 67 1/4"	229 lb x 332 lb	98" x 5/8"	9 3/8" x 10"	NEMA 5-20P
SKGE	230 V	12	2 HP / 1470 W	42 1/8" x 36 1/4" x 72 7/8"	264 lb x 407 lb	124" x 3/4"	12 3/16" x 14 1/8"	NEMA 6-20P



## MEAT AND BONE SAWS



**SI-282HDE-1 (single-phase)  
SI-282HDE-2 (three-phase)**  
Heavy Duty Meat and Bone Saw



**SI-315HDE-1 (single-phase)  
SI-315HDE-2 (three-phase)**  
Heavy Duty Meat and Bone Saw



Extra blades available for purchase:



**SB112344TPI**  
Hard Saw Blade 112" Long 3/4"  
Wide 4Tper Inch

Extra blades available for purchase:



**SB124344TPI**  
Hard Saw Blade 124" Long 3/4"  
Wide 4Tper Inch

- SKYFOOD Heavy Duty Meat and Bone Saws are designed for Butcher Shops and Grocery Stores to handle large volume of products. All Models are entirely constructed of stainless steel. These sturdy units can handle all types of fresh and frozen meats with bones. Units come standard with sliding feeding table and thickness gauge plate to help ease the operation.

**• Safety Features include:**

Blade Guide Guard above the cutting zone.  
Emergency Button.  
Electric Control System prevents the machine from turning back on automatically after a power shortage.  
Upper and Lower Doors equipped with a safety sensor that will stop motor when open.

Column Blade Guard equipped with a safety sensor that will stop motor when removed.

**• Cleaning:**

Easily removable Upper and Lower Doors, Blade Wheels, Sliding and Stationary Tables and Blade Guard allow for better sanitation.  
High quality components approved for food contact to ensure easy cleaning.

**• Durability:**

Motor with Thermal Protection.  
ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade (L x W)	Cutting (W x H)	Plug Configuration
SI-282HDE-1	230 V	9.5	2 HP / 1470 W	36 1/4" x 38 5/8" x 73 5/8"	240 lb x 339 lb	112" x 3/4"	10" x 12 3/4"	NEMA 6-20P
SI-282HDE-2	230 V	5.6	2 HP / 1470 W	36 1/4" x 38 5/8" x 73 5/8"	240 lb x 339 lb	112" x 3/4"	10" x 12 3/4"	N/A
SI-315HDE-1	230 V	14.7	3 HP	42 1/8" x 36 1/4" x 72 7/8"	264 lb x 407 lb	124" x 3/4"	12 3/16" x 14 1/8"	NEMA 6-20P
SI-315HDE-2	230 V	8.7	3 HP	42 1/8" x 36 1/4" x 72 7/8"	264 lb x 407 lb	124" x 3/4"	12 3/16" x 14 1/8"	N/A

# MEAT PROCESSING EQUIPMENT

## MEAT AND BONE SAW BLADES



### MEAT AND BONE SAW BLADES

Item	Description
SB65584TPI	HARD SAW BLADE 65" LONG 5/8" WIDE 4 TPER INCH
SB72584TPI	HARD SAW BLADE 72" LONG 5/8" WIDE 4 TPER INCH
SB78584TPI	HARD SAW BLADE 78" LONG 5/8" WIDE 4 TPER INCH
SB98584TPI	HARD SAW BLADE 98" LONG 5/8" WIDE 4 TPER INCH
SB116584TPI	HARD SAW BLADE 116" LONG 5/8" WIDE 4 TPER INCH
SB120584TPI	HARD SAW BLADE 120" LONG 5/8" WIDE 4 TPER INCH
SB126584TPI	HARD SAW BLADE 126" LONG 5/8" WIDE 4 TPER INCH
SB120343TPI	HARD SAW BLADE 120" LONG 3/4" WIDE 3 TPER INCH
SB126343TPI	HARD SAW BLADE 126" LONG 3/4" WIDE 3 TPER INCH

# MEAT PROCESSING EQUIPMENT

## MEAT MIXERS



**MMS-50I**  
Meat Mixer

Stainless steel tilting bowl, shafts and blades.



- Designed for mixing meats and seasonings to enhance flavour, our SKYFOOD Meat Mixer meets the needs of small to medium sized meat processing applications. Ideal for butcheries and meat processing operations for the preparation of the meat for sausages and similars, hamburguers and seasoned minced meat.
- Stainless steel construction, tilting bowl, shafts and blades meet sanitation standards.
- Safety bowl cover cuts power when raised or tilted. Pulse switch activates mixer when tilted for ease of unloading.
- Tilting system with sliding ramp for easy discharging of product.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Bowl Capacity
MMS-50I	110 V	18.7	1 HP	37" x 15 3/8" x 39 3/8"	176 lb x 227 lb	110 lb



**3VF**  
Manual Sausage Stuffer



**7VF**  
Manual Sausage Stuffer



**15VF**  
Manual Sausage Stuffer

- All units are made of stainless steel and feature stainless steel piston with rubber gasket and breather.
- Easily removable cylinder for loading and cleaning.
- Two speed manual gearing for filling and stuffing.
- All units come standard with four stainless steel stuffing tubes in different sizes (1/2", 3/4", 1" and 1 1/2").

Item	Dimensions (W x D x H)	Weight (Net x Ship)	Capacity
3VF	14 1/8" x 14 1/8" x 22 7/8"	25 lb x 29 lb	7 lb
7VF	14 1/8" x 14 1/8" x 33"	30 lb x 33 lb	15 lb
15VF	14 3/4" x 18 1/2" x 33"	42 lb x 46 lb	30 lb

## PLANETARY MIXERS



- The SKYFOOD Planetary Mixers SPM20 and SPM30 are highly reliable and professional food processing tools in any commercial kitchen.
- Ideal for mixing all types of dough, from light to heavy weight, including eggs, merengue, mayonnaise and similar.
- Feature 3 speeds and special designed mixing tools, which can be selected easily to mix various kinds of foods.
- They are equipped with a powerful motor and a sturdy 100% gear driven system.
- Come standard with a 15-min timer, # 12 hub and safety guard, safety guard, wire whip, dough hook and flat beater.
- These long lasting and trouble-free units will give you the best results in the industry.

**SPM20**  
Planetary Mixer



**SPM30**  
Planetary Mixer



**MGA12**  
# 12 Meat Grinder Attachment  
Shipping Weight: 13 lb

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Bowl Capacity
SPM20	115 V	10	1/2 Hp	18" x 21" x 32 1/2"	216 lb x 275 lb	20 qt
SPM30	115 V	15	1 Hp	22 5/8" x 22 1/2" x 43 1/2"	407 lb x 495 lb	30 qt



**CLM-300**  
Table Top Dough Roller and Sheeter

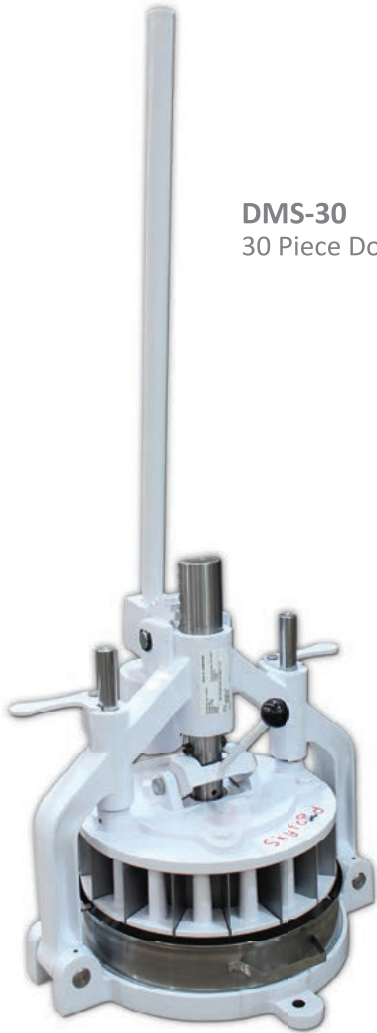


**CLM-400**  
Table Top Dough Roller and Sheeter

- SKYFOOD single pass table top 12" and 16" Dough Rollers are perfect for Bakeries, Pastry Shops, Restaurants and Pizzerias. Powerful motor easily handles your daily operations.
- Stainless steel feed and receiving area, safety guard on feed chute, front mounted thickness control.
- Dual scrapers for both upper and lower rollers.
- CLM-300 features removal receiving area plate for easy cleaning.
- STYLE: Single pass, table top design.
- DRIVE: Gear driven transmission.
- SWITCH: Rocker style front mounted for easy access.
- CYLINDER: 4" diameter, chrome coated.
- BODY: No-Bac baked enamel finish that prevents bacteria growth.
- FOOD ZONES: Stainless steel.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Rolls Speed	Rolls Width	Rolls Opening	Dough Capacity
CLM-300	110 V	9.5	1/2 Hp	20" x 22" x 21"	96 lb x 126 lb	75 rpm	12"	3/8"	4.5 lb/operation
CLM-400	110 V	18.7	1 Hp	24" x 32" x 26"	192 lb x 278 lb	80 rpm	16"	3/4"	15 lb/operation

## DOUGH DIVIDER



**DMS-30**  
30 Piece Dough Divider



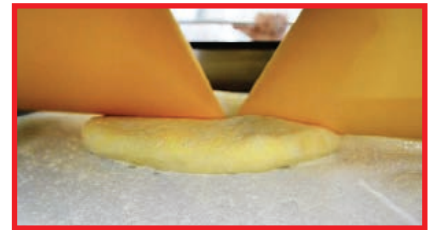
**CCD**  
Complete Stand For DMS-30

- SKYFOOD Table top Dough Divider easily divides and evenly cuts into 30 individual pieces from as little as 1.16 oz up to 3.5 oz each.
- The DMS-30 will take variable quantities of dough compressing and cutting the dough into identical pieces that can be taken directly to the next process.
- Simply put in desired amount of dough (from 2.2 up to 6.6 lb), pull handle and individual dough pieces are ready to use.

- One of the most valuable tools in precision baking today.
- No-Bac baked enamel finish.
- Heavy duty knives made of stainless steel guarantee long life.
- Comes standard with stainless steel pan and knives.
- Optional stand available.

Item	Dimensions (W x D x H)	Weight (Net/Ship)	Capacity	Activation
DMS-30	17 3/4" x 17" x 43 5/16"	73 lb x 119 lb	30 pieces	Manual

Skyfood



Up to 20"

Patent  
Pending

**AMP-500EF**  
Pizza Dough Spinner

This innovative Pizza Dough Spinner from SKYFOOD makes it easy to prepare pizzas in large scale in a short period of time. It allows the process of making pizzas to be more efficient yet keeping the same precision and traditional flavor as those of master pizzaiolo's. This unique hands-free Pizza Dough Spinner makes a pizza pie in just a few seconds.

- High-performance – up to 180 pies/hour
- Uses no heat preserving dough flavor
- Comes standard with 3 plates, allowing for different sizes of pies to be made, flat or with a crust, up to 20" in diameter

- Safety switch disconnects power when front door is open for users safety
- Tempered glass windows all around for better visibility of the operation
- Stainless steel construction
- Hassle-Free and easy to operate
- Easy cleaning and maintenance
- Anti-Slip legs

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Max. Pie Diameter
AMP-500EF	115 V	5.6	1/2 HP	30 5/8" x 25 5/8" x 31 7/8"	254 lb x 342 lb	Up to 20"



## BREAD GRATER



**MFP-SS**  
Bread Grater



- Skyfood powerful Bread Grater easily grinds all types of stale breads into perfect ready to use bread crumbs. Table top operation. Top feed chute and side discharge. Screened discharge ensures that the product is evenly grated. Ideal for restaurants and bakeries.

- CAPACITY: Feed chute 2-3/4" x 5" (W x H). Continuous operation can grate up to 66 lb/h.
- CONSTRUCTION: Stainless steel. Grating tool in stainless steel.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Estimated Production
MFP-SS	110 V	5.5	1/2 HP	12 1/4" x 12 3/8" x 30"	30 lb x 33 lb	66 lb / h



*New Design*

**EX**  
Citrus Juicer

- Stainless steel motor housing and one-piece juicing head.
- Comes standard with 34 oz. container, sieve and two juicing tools in different sizes.



**CSE1**  
Centrifugal Juice Extractor

- Ideal for extracting juice out of fruits and vegetables in seconds.
- Immediate pulp ejection for continuous use
- Compact countertop design.
- Stainless steel juicing parts and motor housing.
- Comes standard with a 135 oz. waste basket and a 34 oz. juice container.

- All models are ideal for Restaurants, Juice Shops, Convenience Stores, Health Clubs, Spas and Hotels.
- Specially designed Juicers for high efficiency juice production.

**HEAVY DUTY**



**ESBS Super**  
Heavy Duty Citrus Juicer

- Powerful ½ HP.
- Stainless steel motor housing and juicing head.
- Comes standard w/ 34 oz. container, sieve and two juicing tools in different sizes.
- Sturdy construction for long life.



**Fresh juice is an important part of a healthy lifestyle!**

- Easily removable parts for cleaning.
- Equipped with anti-skid legs to prevent slipping on wet surfaces.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)
EX	110 V	2.2	1/4 HP	9 1/2" x 7 3/4" x 15 3/8"	10 lb x 13 lb
ESBS SUPER	110 V	3.5	1/2 HP	11 3/8" x 9" x 16"	22 lb x 33 lb
CSE1	110 V	9.6	1/2 HP	22 1/8" x 11 3/4" x 23 5/8"	35 lb x 47 lb

## DRINK MIXERS



**BMS**  
Drink Mixer



- All purpose drink mixer easily mixes milk shakes, sorbes and cocktails.
- Single head retro design is stylish and easy to clean.
- Stainless steel and aluminum construction guarantees long life.
- Standard with stainless steel mixing cups.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	RPM	Cup Capacity
BMS	110 V	1.7	500 W	8 1/4" x 7 1/2" x 20"	11 lb x 17 lb	15000	27 fl. oz.

## VACUUM PACKAGING MACHINES

### VACMASTER®



#### VP215C

##### Vacuum Packaging Machine

Use the VP215C to:

- Vacuum package soups, stews, and marinades.
- Keep game meat and fish fresher longer.
- Store meats and fish scent-free.
- Eliminate waste of bulk quantities of foods.

The VacMaster VP215C Vacuum Packaging Machine provides the solution to the problem posed by other vacuum packaging machines currently on the market, how to vacuum package liquids and liquid-rich foods?

Current machines on the market are suction machines, meaning the air is vacuummed out of a vacuum bag and then the bag is sealed. However, along with air, liquids are also vacuummed out of the bag, leading to partial and even failed seals.

The VP215C Vacuum Packaging Machine uses a different technology to eliminate this problem. When sealing with our chamber machine, the vacuum bag that will be sealed is placed inside the chamber of the machine and the lid is closed. Air is sucked out of the entire chamber, not just the bag itself, allowing air pressure on both the inside and outside of the bag to remain equal and liquids to stay in the bag. The bag is then fully sealed and air is returned back into the chamber.

In addition, our chamber machine can reach a higher level of vacuum than other vacuum packaging machines. The VP215C obtains a 29.7" In.Hg level of vacuum, while other suction machines are only able to obtain a 24"hg - 26"hg level of vacuum.

The VP215C Vacuum Packaging Machine works with commercial vacuum pouches, or "Barrier" Pouches, by eliminating bag respiration and preventing air from re-entering the vacuum pouch over time. Our Barrier Pouches allow the user to attain the benefits of a longer shelf life and less freezer burn. And compared to other suction bags, our VacMaster Barrier Pouches save you money and are more economical than any other vacuum pouch currently on the market. The smoky-clear lid makes it easy to see and monitor the vacuum process. 1/4 HP rotary oil pump for long life.

Item	Voltage	Amps	Dimensions (W x D x H)	Weight	Chamber Size	Seal Bar	Cycle Time	Vacuum Level	Pump
VP215C	110 V	4	20" x 14" x 15"	84 lb x 95 lb	11.25" x 15.25" x 5" (including the dome)	1 bar 10.25" long 1/8" wide	20-40 Seconds	29.7" in.Hg	¼ HP Rotary Oil

VACUUM PACKAGING MACHINES



Use it vertically

VPM220  
Vacuum Packaging Machine



Or horizontally

Accessories (sold separately):



220-FHSS  
SS FILLER PLATE FOR  
HORIZONTAL USE



220-FV  
PVC FILLER PLATE  
FOR VERTICAL USE



220-BM  
BAG MOLD FOR  
VERTICAL USE

SKYFOOD VPM220 Vacuum Packaging Machine is compact, versatile and easy to use making it an essential tool in any operation. Chamber vacuum sealers are ideal for packaging perishable products, increasing their shelf life. To maximize its use the versatile VPM220 can be used vertically or horizontally. Vertically for packaging grounded coffee and other powdered products in aluminum bags as well as creams, pulps and others, and horizontally for packaging meats, cheeses, fishes and many other products. Crystal clear lid makes it easy to see and monitor the vacuum process. Stainless steel chamber easy to clean. This unit is ideal for small restaurants and markets, coffee shops, delis, hunters and fishermen and similar applications.

- Use it vertically or horizontally to maximize its use
- Stainless steel construction
- Easy to clean chamber
- Easy to read digital display
- Crystal clear lid to see and monitor vacuum process
- 520 W of power
- Ideal for small restaurants and markets, coffee shops, delis, hunters and fishermen



Item	Voltage	Amps	Vacuum Pump	Dimensions (W x D x H)	Weight (Net x Ship)	Chamber Size	Seal Bar	Cycle Time	Largest Bag that can be used
VPM220	110 V	5.7	520 W	15.7" x 12.4" x 19.6"	65 lb x 84 lb	9.4" x 13.7" x 4"	1 bar / 8" long 1/8" wide	up to 40 seconds	8" x 12"

**VACUUM PACKAGING MACHINES**

**VACMASTER®**

- Stainless steel construction
- Hygienic, easy to clean chamber
- Easy to use, easy to read digital display
- Heavy duty, smoke-color domed lid

Ideal for:

- VP320C ideal for small to medium size processors
- VP321C ideal for medium to large size processors
- Perfect for Sous Vide applications
- Supermarkets
- Restaurants
- HRI
- Labs



**VP320C**  
Vacuum Packaging Machine



**VP321C**  
Vacuum Packaging Machine

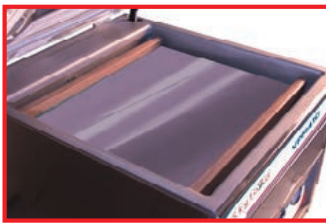
VacMaster VP320C and VP321C are our most popular and reliable tabletop vacuum packaging machines designed to meet the demand of medium to high volume commercial and food service operations. Spacious stainless steel chamber. Additional features include: stainless steel construction, domed lid for increased overall chamber height (full 7"), easy to use electronic control panel, and a powerful, efficient 1.5 HP vacuum pump motor.

Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!

Item	Voltage	Amps	Dimensions (W x D x H)	Weight (Net x Ship)	Chamber Size	Seal Bar	Cycle Time	Vacuum Level	Pump
<b>VP320C</b>	110 V	13	27 3/4" x 23 1/4" x 29 3/4"	84 lb x 95 lb	16 3/4" x 18" x 7" (including the dome)	1 bar 16" long, 1/8" wide	20-40 seconds	29.95" in.Hg	1.5 HP Rotary Oil
<b>VP321C</b>	110 V	13	30 5/8" x 31 7/8" x 25 5/8"	210 lb x 263 lb	16 1/2" x 17 1/4" x 7" (including the dome)	2 bars, 17" long, 1/8" wide	20-40 seconds	29.95" in.Hg	1.5 HP Rotary Oil

## VACUUM PACKAGING MACHINES

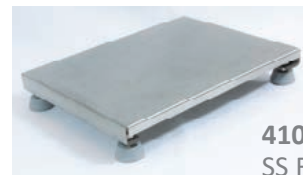
Skyfood



VPM410  
Vacuum Packaging Machine

- Stainless steel construction
- 2 x 16" seal bar for maximum productivity
- Easy to clean chamber
- Easy to use digital control panel
- Crystal clear lid to see and monitor vacuum process
- Ideal for restaurants, markets, delis and many other food service operations

Accessory (sold separately):



410-FSS  
SS Filler Plate

SKYFOOD VPM410 Vacuum Packaging Machine is a dependable and reliable tabletop unit designed to meet the demand of medium to high volume food service operations. Spacious stainless steel chamber. Crystal clear domed lid makes it easy to see and monitor the vacuum process. Easy to use digital control panel. Two 16" easily removable seal bars for maximum productivity. Easy to clean and simple to maintain.

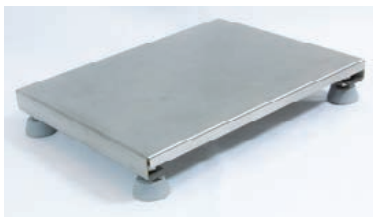
Item	Voltage	Amps	Vacuum Pump	Dimensions (W x D x H)	Weight (Net x Ship)	Chamber Size	Seal Bar	Cycle Time	Largest Bag that can be used
VPM410	110 V	7	650 W	19.3" x 21.2" x 18.1"	117 lb x 177 lb	16.7" x 16.1" x 5.1"	2 bar / 16" long 1/8" wide	up to 40 seconds	12" x 16"

## VACUUM PACKAGING MACHINES

Skyfood



VPM520  
Vacuum Packaging Machine



Includes: Stainless Steel Filler Plate  
19.6"x12"x1.8"



- Stainless steel construction
- 2 x 20" seal bar for maximum productivity
- Rounded corners chamber makes it easy to clean
- Easy to use waterproof digital control panel with 15 programs
- Cristal clear lid to see and monitor vacuum process
- Ideal for restaurants, groceries, fish markets, delis and many other food service operations

SKYFOOD VPM520 is a perfect match for users looking for high productivity and sturdiness. This powerful oil pump vacuum packaging machine seals raw and cooked foods for later use with two parallel 20" seal bars. Spacious stainless steel chamber allows for sealing multiple bags at a time. Cristal clear doomed lid makes it easy to see and monitor the vacuum process. Easy to use waterproof digital control panel. Easy to clean and simple to maintain.

Item	Voltage	Amps	Vacuum Pump	Dimensions (W x D x H)	Weight (Net x Ship)	Chamber Size	Seal Bar	Cycle Time	Largest Bag that can be used
VPM520	110 V	7	1540 W	23.2"x20"x16.5"	190 lb x 250 lb	21.2"x17.3"x 6.7"	2 bar / 20" long 1/8" wide	up to 40 seconds	16" x 20"



## VACUUM PACKAGING MACHINES

VACMASTER®

### VP540C

Floor Model Vacuum Packaging Machine

- Two (2) 20" seal bars
- Stainless steel construction
- Hygienic, easy to clean chamber
- Easy to use, easy to read digital display
- Heavy duty, smoke-color domed lid

Ideal for:

- Medium to large size processors
- Perfect for Sous Vide applications
- Supermarkets
- Restaurants
- HRI
- Labs



- VacMaster model VP540C is our most popular and reliable floor model vacuum machine designed to meet the demand of medium to high volume commercial and food service operations.
- This model features two (2) 20" seal bars.
- Additional features include: stainless steel construction, domed lid for increased overall chamber height (full 7"), easy to use electronic control panel, and a powerful efficient 1.5 HP vacuum pump motor.
- Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!

Item	Voltage	Amps	Dimensions (W x D x H)	Weight	Chamber Size	Seal Bar	Cycle Time	Vacuum Level	Pump
VP540C	110 V	13	25" x 24" x 41"	315 lb x 350 lb	21 1/4" x 20 3/4" x 7" (including the dome)	2 bars, 20" long, 1/8" wide	20-40 Seconds	29.95" in.Hg	1.5 HP Rotary Oil



**SM-16**  
Bag Sealer

- Compact manual impulse bag sealer ideal for small operations.
- 16" sealing bar is perfect for packing food products, general goods, stationery items and other products
- Seals different types of bags: polypropylene, polyethylene, aluminum foil bags, nylon, polyolefin and PVC shrink bags
- Adjustable time and light indicator
- Low consumption and easy maintenance
- Steel construction with electrostatic oven paint and anti corrosion coating



**SF-16**  
**SF-24**  
Bag Sealer

- These foot operated impulse bag sealers are ideal for medium to large operations. Easy to operate. These convenient hands free sealers are perfect for sealing bags of different thicknesses containing products ranging from foods to industrial items.
- Seals different types of bags: polypropylene, polyethylene, aluminum foil bags, nylon, polyolefin and PVC shrink bags
- Adjustable temperature control
- Low consumption and easy maintenance
- Adjustable worktable allows user to conveniently work with different bag heights
- Steel structure with electrostatic oven paint and anti corrosion coating

Item	Voltage	Amps	Dimensions (W x D x H)	Net Weight	Shipping Weight	Seal Bar	Max Bag Thickness
SM-16	110 V	1.4	18.5" x 7" x 3.5"	7.5 lb	9.2 lb	16" long 1/8" (3mm) wide	6 MIL (at max. temp.)
SF-16	110 V	1.6	18.1" x 12.6" x 37"	15.4 lb	19.5 lb	15.7" long 1/8" (4mm) wide	15 MIL (at max. temp.)
SF-24	110 V	2.4	26" x 12.6" x 37"	18.7 lb	23.9 lb	23.6" long 1/4" (6.5mm) wide	15 MIL (at max. temp.)

## POUCHES



### Pouches for Vacuum Packaging & Sealing Machines



Item	Description
30742	VACUUM POUCHES 6" x 8" x 3 MIL - SOUS VIDE COOKING (1000 per ctn)
30721	VACUUM POUCHES 6" x 10" x 3 MIL - SOUS VIDE COOKING (1000 per ctn)
30723	VACUUM POUCHES 8" x 12" x 3 MIL - SOUS VIDE COOKING (1000 per ctn)
30754	VACUUM POUCHES 8" x 12" x 4 MIL - SOUS VIDE COOKING (1000 per ctn)
30725	VACUUM POUCHES 10" x 13" x 3 MIL - SOUS VIDE COOKING (1000 per ctn)
30778	VACUUM POUCHES 10" x 13" x 4 MIL - SOUS VIDE COOKING (1000 per ctn)
30726	VACUUM POUCHES 10" x 15" x 3 MIL - SOUS VIDE COOKING (1000 per ctn)
30755	VACUUM POUCHES 10" x 16" x 4 MIL - SOUS VIDE COOKING (1000 per ctn)
30728	VACUUM POUCHES 12" x 14" x 3 MIL - SOUS VIDE COOKING (1000 per ctn)
30731	VACUUM POUCHES 12" x 16" x 3 MIL - SOUS VIDE COOKING (500 per ctn)
30786	VACUUM POUCHES 12" x 16" x 4 MIL - SOUS VIDE COOKING (500 per ctn)
30732	VACUUM POUCHES 12" x 18" x 3 MIL - SOUS VIDE COOKING (500 per ctn)
30757	VACUUM POUCHES 12" x 18" x 4 MIL - SOUS VIDE COOKING (500 per ctn)
30734	VACUUM POUCHES 14" x 16" x 3 MIL - SOUS VIDE COOKING (500 per ctn)
30735	VACUUM POUCHES 14" x 20" x 3 MIL - SOUS VIDE COOKING (500 per ctn)
30759	VACUUM POUCHES 14" x 20" x 4 MIL - SOUS VIDE COOKING (500 per ctn)
30737	VACUUM POUCHES 16" x 20" x 3 MIL - SOUS VIDE COOKING (500 per ctn)
30760	VACUUM POUCHES 16" x 30" x 4 MIL - SOUS VIDE COOKING (250 per ctn)
30792	VACUUM POUCHES 18" x 22" x 3 MIL - SOUS VIDE COOKING (500 per ctn)
30761	VACUUM POUCHES 18" x 22" x 4 MIL - SOUS VIDE COOKING (500 per ctn)



**FE-10-N**  
Electric Fryer – Countertop – Single Well



**FED-20-N**  
Electric Fryer – Countertop – Double Well

- SKYFOOD Single and Double Well Electric Fryers are easy to use and clean.
- Can be used to fry different types of foods, such as: chicken, fish, French fries and more.
- Basket, well, control panel and housing are easily removable for cleaning.
- Stainless steel construction.
- Stainless steel cover protects oil when fryer is not in use.
- **Elapsed time to reach Maximum Temperature: 6 minutes.**

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net/Ship)	Well Capacity	Maximum Temperature
FE-10-N	115 V	19	2000 W	11" x 26 3/8" x 11"	9 lb x 21 lb	10 lb	392 F
FED-20-N	115 V	2 x 19	2 x 2000 W	24" x 26 3/8" x 11"	18 lb x 35 lb	2 x 10 lb	392 F

**HOT FOOD DISPLAYS**



**FWDE2-25**  
Food Warmer Display Case  
Economy Line



**FWDE2-37**  
Food Warmer Display Case  
Economy Line

SKYFOOD Food Warmer Display Cases - Economy Line - are beautifully designed yet offer the best value for the money. Glass on all sides for better food visualization. These units feature curved tempered glass, polished stainless steel frame and tempered sliding back glass doors. Thermostatically controlled for consistent temperatures to keep foods hot and fresh. FWDE2-25 comes standard with 8 stainless steel trays and FWDE2-37 with 12 stainless steel trays.

- Double shelf.
- Dry heating.
- Curved tempered glass.
- Back tempered glass sliding doors.
- Polished stainless steel frame and trays.
- Thermostatically controlled to keep food warm and fresh.

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
FWDE2-25	110 V	500 W	24 3/4" x 13 3/8" x 16 1/8"	27 lb x 31 lb	5 1/2" x 12.5" x 3/4"	2 x 8	248 F	194 F
FWDE2-37	110 V	500 W	36 5/8" x 13 3/8" x 16 1/8"	36 lb x 45 lb	5 1/2" x 12.5" x 3/4"	2 x 12	248 F	194 F

\* It may vary depending on quantity of food and room temperature.



**FWD2-18B**  
Food Warmer  
Display Case -  
Blue



**FWD2-18R**  
Food Warmer  
Display Case -  
Red



**FWD2-18G**  
Food Warmer  
Display Case -  
Gray



**FWD2-18O**  
Food Warmer  
Display Case -  
Orange



Compact and charming these two SKYFOOD Food Warmer Display Cases are carefully designed with curved tempered front glass and sliding back glass doors. Glass all around and illumination guarantee better food visualization. Thermostatically controlled for consistent temperatures to keep foods hot and fresh.

- Double shelf.
- LED light
- Dry heating.
- Curved tempered glass.
- Back tempered glass sliding doors.
- Stainless steel trays.
- Thermostatically controlled to keep food warm and fresh.
- Available in two different colors: red and blue.



Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Inner Temperature*
<b>FWD2-18B</b>	120 V	250 W	18 1/2" x 14 3/8" x 17 1/2"	19 lb x 24 lb	5 1/2" x 11" x 3/4"	2 x 6	180 F
<b>FWD2-18G</b>	120 V	250 W	18 1/2" x 14 3/8" x 17 1/2"	19 lb x 24 lb	5 1/2" x 11" x 3/4"	2 x 6	180 F
<b>FWD2-18O</b>	120 V	250 W	18 1/2" x 14 3/8" x 17 1/2"	19 lb x 24 lb	5 1/2" x 11" x 3/4"	2 x 6	180 F
<b>FWD2-18R</b>	120 V	250 W	18 1/2" x 14 3/8" x 17 1/2"	19 lb x 24 lb	5 1/2" x 11" x 3/4"	2 x 6	180 F

\* It may vary depending on quantity of food and room temperature.

**HOT FOOD DISPLAYS**



**FWD2-22-4P**  
Food Warmer Display Case



**FWD2-43-8P**  
Food Warmer Display Case



**FWD2-33-6P**  
Food Warmer Display Case

Maximum quality for the finest places. These SKYFOOD Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.

SKYFOOD's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.



Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
<b>FWD2-22-4P</b>	127 V	506 W	22 1/2" x 17 3/4" x 19 3/4"	24 lb x 29 lb	10" x 12" x 3/4"	2 / 4	248 F	180 F
<b>FWD2-33-6P</b>	127 V	509 W	33" x 17 3/4" x 19 3/4"	42 lb x 49 lb	10" x 12" x 3/4"	2 / 6	248 F	180 F
<b>FWD2-43-8P</b>	127 V	762 W	43 5/16" x 17 3/4" x 19 3/4"	58 lb x 65 lb	10" x 12" x 3/4"	2 / 8	248 F	180 F

\* It may vary depending on quantity of food and room temperature.



**FWDC2-22-4P**  
Food Warmer Display Case



**FWDC2-33-6P**  
Food Warmer Display Case



**FWDC2-43-8P**  
Food Warmer Display Case

Maximum quality for the finest places. These SKYFOOD Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.

SKYFOOD's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.



Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
<b>FWDC2-22-4P</b>	127 V	506 W	22 1/2" x 17 3/4" x 19 3/4"	47 lb x 51 lb	10" x 12" x 3/4"	2 / 4	248 F	180 F
<b>FWDC2-33-6P</b>	127 V	509 W	33" x 17 3/4" x 19 3/4"	49 lb x 53 lb	10" x 12" x 3/4"	2 / 6	248 F	180 F
<b>FWDC2-43-8P</b>	127 V	762 W	43 5/16" x 17 3/4" x 19 3/4"	60 lb x 64 lb	10" x 12" x 3/4"	2 / 8	248 F	180 F

\* It may vary depending on quantity of food and room temperature.



## HOT FOOD DISPLAYS



**FWDS2-22-4P**  
Food Warmer  
Display Case



**FWDS2-43-8P**  
Food Warmer  
Display Case



**FWDS2-33-6P**  
Food Warmer Display Case

Maximum quality for the finest places. These SKYFOOD Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.

SKYFOOD's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.



Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
<b>FWDS2-22-4P</b>	127 V	506 W	22 1/2" x 17 3/4" x 19 3/4"	47 lb x 51 lb	10" x 12" x 3/4"	2 / 4	248 F	180 F
<b>FWDS2-33-6P</b>	127 V	509 W	33" x 17 3/4" x 19 3/4"	49 lb x 53 lb	10" x 12" x 3/4"	2 / 6	248 F	180 F
<b>FWDS2-43-8P</b>	127 V	762 W	43 5/16" x 17 3/4" x 19 3/4"	60 lb x 64 lb	10" x 12" x 3/4"	2 / 8	248 F	180 F

\* It may vary depending on quantity of food and room temperature.

# ELECTRIC COOKING & HOT FOOD EQUIPMENT

## HOT FOOD DISPLAYS

Skyfood



**FWD2S6P**  
Food Warmer Display Case  
Steam Line



**FWD3S9P**  
Food Warmer Display Case  
Steam Line



**FWD2S8P**  
Food Warmer Display Case  
Steam Line



**FWD3S12P**  
Food Warmer Display Case  
Steam Line

SKYFOOD's Food Warmer Display Cases – Steam Line - combines elegance with low maintenance.

- Internal humidifying system keeps humidity to its limit and preserves foods with original texture and flavor.
- Tempered glasses on all sides provide for better visibility. LED lighting highlights your delicacies.
- Tempered glass swing open/close back door for easy access. Adjustable nickel plated shelves and stainless steel trays.
- Thermostatically controlled to keep foods at safe temperature all day long.
- Removable residue drawer at the bottom makes cleaning easy.
- Sturdy anodized aluminum frame and stainless steel base.

These Food Warmer Display Cases – Steam Line - are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.



Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
FWD2S6P	127 V	712 W	18 7/8" x 18" x 21 7/8"	49 lb x 53 lb	5" x 12 3/8" x 3/4"	2 / 6	248 F	180 F
FWD3S9P	127 V	712 W	18 7/8" x 18" x 28 3/8"	44 lb x 49 lb	5" x 12 3/8" x 3/4"	3 / 9	248 F	180 F
FWD2S8P	127 V	1012 W	25 5/8" x 20 7/8" x 21 7/8"	55 lb x 62 lb	5" x 12 3/8" x 3/4"	2 / 8	248 F	180 F
FWD3S12P	127 V	1012 W	25 5/8" x 20 7/8" x 28 3/8"	62 lb x 71 lb	5" x 12 3/8" x 3/4"	3 / 12	248 F	180 F

\* It may vary depending on quantity of food and room temperature.

## HOT FOOD DISPLAYS



**HMC-PT**  
Heated Merchandiser Cabinet – Pass Thru  
Steam Line

**PD3TS18**  
Pizza Display Case  
Steam Line



**IDEAL FOR  
PIZZA DELIVERY**

- Frame made in anodized aluminum and stainless steel profile.
- Two-sided opening glass door front and back allows for pass-thru operations.
- Carbon steel nickel-plated grids.
- Capillary thermostat.
- Analog thermometer.
- Tubular element in stainless steel 304.
- Drawer vessel type to add water for humidity.
- Silicone-coated internal wiring resistant to 392 F (200°C) guarantees long life.

- Sturdy anodized aluminum frame and stainless steel base.
- Tempered glasses all around for better visualisation of products.
- 3-tier revolving rack with aluminum trays.
- LED lighting.
- Capillary thermostat.
- Analog thermometer.
- Drawer vessel type to add water to keep foods fresh for longer periods.
- Stainless steel tubular heating element.
- Silicone-coated internal wiring resistant to 392 F (200°C) guarantees long life.

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
HMC-PT	120 V	1500W	31 ½" x 18 ½" x 31 ½"	62 lb x 75 lb	N/A	3 x N/A	248 F	180 F
PD3TS18	127 V	1048 W	22" x 19" x 31 ½"	61 lb x 73 lb	18" dia.	3 / 3	248 F	180 F

\* It may vary depending on quantity of food and room temperature.

# GAS COOKING EQUIPMENT

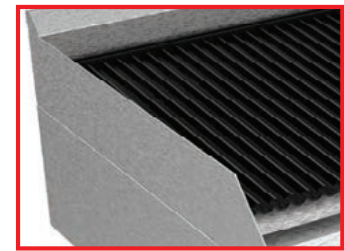
## GAS RADIANT BROILER



**CBG-24**  
24" Gas Radiant Broiler



**CBG-36**  
36" Gas Radiant Broiler

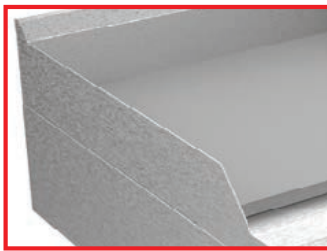


The Countertop Radiant Gas Broilers were developed to provide the best cooking experience, combining high standard quality, performance and durability to meet the most demanding users expectations.

- Available in 24" (610 mm) and 36" (915 mm) width.
- Stainless steel panel sides and back splash.
- 14" gauge polished stainless steel plate.
- Removable cast iron double-sided top grates, angled for better flame control (flat and 15° angle).
- Cast iron radiant for optimum heat distribution that are individually removable for easy cleaning.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots through front panel.
- Black paint injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel crumb/drip pan.

Item	Dimensions (W x D x H)	FW	Weight (net)	Burners	Propane - kcal/h	Propane - BTU/h	Natural - kcal/h	Natural - BTU/h	Manifold Pressure - Natural Gas	Manifold Pressure - Propane Gas
CBG-24	24" x 30 33/64" x 16 27/32"	18 3/32"	152 lb	2	15,120	60,000	15,120	60,000	4" W.C	10" W.C
CBG-36	36" x 30 33/64" x 16 27/32"	31 9/32"	212 lb	3	22,680	90,000	22,680	90,000	4" W.C	10" W.C

## MANUAL GAS GRIDDLE



**GMCG-24**  
24" Manual Gas Griddle



**GMCG-36**  
36" Manual Gas Griddle

The Countertop Manual Gas Griddles were developed to provide the best cooking experience, combining high standard quality, performance and durability to meet the most demanding users expectations.

- Available in 24" (610 mm) and 36" (915mm) width.
- Stainless steel panel and back splash.
- 14" gauge polished stainless steel plate.
- 3/4" (19.05 mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots through front panel.
- Black paint injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel griddle grease trap.

Item	Dimensions (W x D x H)	FW	Weight (net)	Burners	Propane - BTU/h	Natural - BTU/h	Manifold Pressure - Natural Gas	Manifold Pressure - Propane Gas
<b>GMCG-24</b>	24" x 30 33/64" x 16 27/32"	18 3/32"	163 lb	2	60,000	60,000	4" W.C	10" W.C
<b>GMCG-36</b>	36" x 30 33/64" x 16 27/32"	31 9/32"	227 lb	3	90,000	90,000	4" W.C	10" W.C



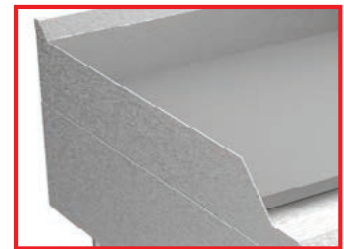
## THERMOSTATIC GAS GRIDDLE



**GTCG-24**  
24" Thermostatic Gas Griddle



**GTCG-36**  
36" Thermostatic Gas Griddle



The Countertop Thermostatic Gas Griddles were developed to provide the best cooking experience, combining high standard quality, performance and durability to meet the most demanding user's expectations.

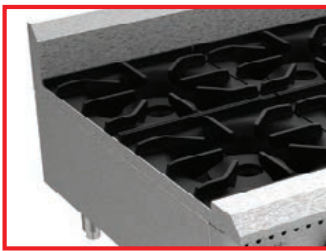
- Available in 24" (610 mm) and 36" (915 mm) width.
- Stainless steel front, sides and back splash.
- 12" Gauge splash guards
- 3/4" (19.05 mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- 200-575 °F Energy-saving adjustable thermostat to control desired griddle plate surface temperature.
- Accessible pilots through front panel.
- Black paint injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel griddle grease trap.

Item	Dimensions (W x D x H)	FW	Weight (net)	Burners	Propane - BTU/h	Natural - BTU/h	Manifold Pressure - Natural Gas	Manifold Pressure - Propane Gas
GTCG-24	24" x 30 33/64" x 16 27/32"	18 3/32"	165 lb	2	70,000	70,000	4" W.C	10" W.C
GTCG-36	36" x 30 33/64" x 16 27/32"	31 9/32"	234 lb	3	105,000	105,000	4" W.C	10" W.C

## GAS HOT PLATE



**CGHP-24**  
24" Gas Hot Plate



**CGHP-36**  
36" Gas Hot Plate

The Gas Hot Plates were developed to provide the best cooking experience, combining high standard quality, performance and durability to meet the most demanding user's expectations.

- Available in 24" (610 mm) and 36" (915 mm), width.
- Stainless steel panel sides and back splash.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Black paint injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel crumb/drip pan.

Item	Dimensions (W x D x H)	FW	Weight (net)	Burners	Propane - kcal/h	Propane - BTU/h	Natural - kcal/h	Natural - BTU/h	Manifold Pressure - Natural Gas	Manifold Pressure - Propane Gas
CGHP-24	24" x 30 33/64" x 16 27/32"	18 3/32"	123 lb	4	25,200	100,000	25,200	100,000	4" W.C	10" W.C
CGHP-36	36" x 30 33/64" x 16 27/32"	31 9/32"	176 lb	6	37,800	150,000	37,800	150,000	4" W.C	10" W.C



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**Skyfood** 

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