



MANUFACTURING OF PROFESSIONAL MACHINES AND EQUIPMENT

for catering and trade companies

TRM-500 DOUGH SHEETER (220V drive)



The machine is designed for **sheeting dough** when cooking **pizza, bread, cake crust or dumplings**, at trade and public catering facilities.

It complies with the requirements of technical regulations of the Customs Union.

Two sheeting rollers (500 mm long) are made of special **nonstick material**.

Spacing between the rollers is adjustable within the range from 0 to 4 mm. **Uniform sheeting is guaranteed.**

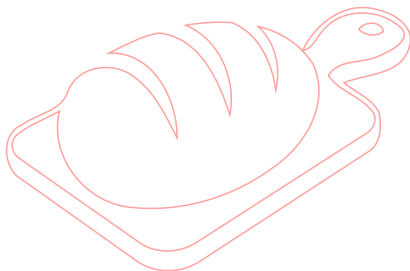
Dough sheet dimensions: 350×50 mm, Weight: not more than 0.35 kg. Capacity: 120 kg/h.

An asynchronous motor with a power of 250W (220V) provides maximum permissible continuity of operation until unloading of up to 8 hours.

A compact housing is made of high-quality stainless steel (**wall mounting is possible**).

Easy cleaning. The design provides all measures for safe operations.

Possibility of pedal control is provided.



Installed power (W)	250
Rated power consumption (W)	420
Power supply:	single-phase alternating
type of current	
rated voltage (V)	
current frequency (Hz)	50
Overall dimensions (mm, not more)	
- length	700
- width	370
- height	430
Mounting area (m ²)	0.26
Weight (kg, not more)	30
Maximum dough piece weight (kg)	0.35

MPO-150 VEGETABLE CUTTER (220V drive)



CE Designed for cutting raw and cooked vegetables into particles of different shapes:

- sticks with cross section of 2x3 mm
- 2 mm thick slices
- 8 mm thick slices
- 5 mm thick corrugated slices
- 8x8x8 mm dices

A fundamentally **new design of housing** with several holes. Manufactured entirely of aluminum, with convenient **clamping mechanism**, easy mounting of discs and small dimensions of vegetable cutter make it attractive and essential part of professional kitchen.


The machine is totally safe and meets the requirements of technical regulations.

Performance capacity (kg/h, not less*)	150
Installed power (W)	550
Rated power consumption (W)	810
Power supply:	
- type of current	single-phase, alternating
- rated voltage (V)	230
- current frequency (Hz)	50
Overall dimensions (mm, not more)	
- length	625
- width	285
- height	585
Weight (kg, not more)	28



* Vegetable cutter performance capacity is set for potatoes

REPLACEABLE DISCS FOR GRINDING FOOD (included in the MPO package)

No.1	No.2	No.3	No.4	No.5
Grinding plate, 8x8 mm	Three-knife slicer, 2 mm (cutting into 2 mm thick slices)	Slicer, 8 mm (cutting into slices 8 mm thick, includes a grinding plate (1 disc) – 8x8x8 mm dices)	Serrated slicer, 5 mm (cutting into corrugated slices 5 mm thick)	Grater, 3 mm (grating in 2x3 mm sticks)
				

PLM-160 BAND SAW FOR MEAT PRODUCTS (220V drive)

The saw is designed for fast cutting of chilled or frozen meat, bone-in meat or bones into portions of various size.

The saw is notable for reliability, safety and compliance with Technical Regulations of the Customs Union, ease of maintenance and durability.

PLM-160 saw is manufactured in accordance with the requirements of STB ISO 9001-2015 standard.

High-quality stainless-steel housing is manufactured in table-mounted version.

Maximum cutting height is 240 mm, cutting width is 160 mm. The saw is equipped with a device for last product portion cutting.

Linear scale with 5-mm divisions is marked on the table for convenient cutting of pieces to the required thickness.

Supplied with an additional band.

Stainless-steel pulleys.



Technical performance capacity (kg/h*)	300
Installed power (kW)	0.75
Power consumption (kW)	1.1
Cutting height (not more, mm)	240
Wastes per 1 kg of product (g)	25
Thickness, width and length of saw band (mm)	0.6x16x1650
Rated voltage (V)	220
Type of current	single-phase, alternating
Current frequency (Hz)	50
Overall dimensions (mm, not more)	
- length	480
- width	465
- height	950
Mounting area (m²)	0.22
Weight (kg, not more)	48



* Technical performance capacity of the saw depends on the speed of product feeding by the operator, the dimensions, the density and the grade of pieces of the product being processed.

PLM-240

BAND SAW FOR MEAT PRODUCTS



The saw is designed for fast cutting chilled or frozen meat, bone-in meat or bones into portions of various size. It is designed with observance of all safety requirements and in accordance with Technical Regulations of the Customs Union.

High-quality stainless-steel housing is manufactured in floor-mounted version on four adjustable supports providing machine installation on uneven surface.

Maximum **cutting height** is 300 mm, **cutting width** is 280 mm. The saw is equipped with a device for cutting the last portion of a product.

Saw table is equipped with additional movable folding table, where chilled meat can be cut. **Linear scale with 5-mm divisions** is marked on the table for convenient cutting of pieces to the required thickness.

Supplied with an additional band.

Stainless-steel pulleys.

Technical performance capacity (kg/h*)	500
Installed power (kW)	1.5
Power consumption (kW)	1.91
Cutting height (not more, mm)	300
Wastes per 1 kg of product (g)	30
Thickness, width and length of saw band (mm)	0.6x20x2490
Rated voltage (V)	380
Type of current	three-phase, alternating
Current frequency (Hz)	50
Overall dimensions (not more)	
- length	805
- width	735
- height	1750
Mounting area (m ²)	0.60
Weight (kg, not more)	115

Do you need to cut chilled and frozen meat, bone-in meat or bones into neat pieces of different sizes? Forget about axe or knife! You need band saws for meat products by Torgmash, Baranovich TM.

Band saws are used:

- in meat processing industry, at meat processing plants;
- at public catering facilities;
- in large shopping centers, markets, meat sections of stores. A neatly sliced product has more attractive look!



* Technical performance capacity of the saw depends on the speed of product feeding by the operator, the dimensions, the density and the grade of pieces of the product being processed.

PLM-400

BAND SAW FOR MEAT PRODUCTS



The saw is designed for fast cutting of chilled or frozen meat, bone-in meat or bones into portions of various size.

The saw is notable for reliability, safety and compliance with Technical Regulations of the Customs Union, ease of maintenance and durability.

PLM-400 saw is manufactured in accordance with the requirements of GOST 15150-69.

High-quality stainless-steel housing is manufactured in floor-standing design.

The saw is **equipped with two independent movable tables** and a mechanism for automatic table return to initial position. It is possible to move the tables both independently and together.

Protection against band runout is provided.

Maximum cutting height is 420 mm, width – 260 mm. The saw is equipped with a device for last product portion cutting.

Linear scale with 5-mm divisions is marked on the table for convenient cutting of pieces of the required thickness.

Supplied with an additional band.

Stainless-steel pulleys.



* Technical performance capacity of the saw depends on the speed of product feeding by the operator, the dimensions, the density and the grade of pieces of the product being processed.

Technical performance capacity (kg/h*)	500
Installed power (kW)	1.5
Power consumption (kW)	1.91
Cutting height (not more)	420
Wastes per 1 kg of product (g)	30
Thickness, width and length of saw band (mm)	0.6x20x3280
Rated voltage (V)	380
Type of current	single-phase, alternating
Current frequency (Hz)	50
Overall dimensions (not more)	
- length	1025
- width	1015
- height	1990
Mounting area (m²)	1.04
Weight (kg, not more)	150

OR-1 INDUSTRIAL VEGETABLE CUTTER



The cutter is designed for cutting root crops into slices, sticks or dices. Vegetable cutter is applied in vegetable processing lines.

Design features:

- unloading height is adjusted for convenience of handling truck usage;
- loading height allows loading from a conveyor or manually;
- easy access to cutting tool for maintenance (repair, adjustment or readjustment of cutting parameters);
- convenience for tool sanitation;
- required operational safety is provided.

Performance capacity when cutting blanched beets into 10 mm thick slices (kg/h, not less)	3 000
Parameters of root crops cutting shapes:	
- slices: thickness (mm) length and width (mm)	3–10 no regulations
- sticks: thickness x width (mm) length (mm)	3x3, 5x5, 7x7, 10x10 no regulations
- dices: thickness x width x length (mm)	7x7x7, 10x10x10
Rated power consumption (kW)	1.9
Electric motor performance capacity (kW)	1.5
Power supply:	
- type of current	three-phase, alternating
- rated voltage (V)	380
- current frequency (Hz)	50
Overall dimensions (mm, not more):	
- length	1000
- width	790
- height	1400
Weight (kg, not more)	210

MIM-1000 MINCER



Performance capacity (kg/h, not less*)	1000
Installed power (kW)	5.5
Rated power consumption (kW)	6.5
Tray volume (l)	40
Rated voltage (V)	380
Type of current	three-phase, alternating
Current frequency (Hz)	50
Overall dimensions (mm, not more)	
- length	1225
- width	600
- height	1110
Weight (kg, not more)	215

CE The mincer is designed for mincing blocks of trimmed meat for production of sausages and other meat products at catering facilities, in meat stores and small production shops, meat shops of stores and at facilities producing patties, dumplings, sausages or other semi-finished products. This meat mincer is notable for reliability, safety, compliance with Technical Regulations of the Customs Union, ease of maintenance and durability.

This meat mincer is manufactured entirely of high-quality stainless steel in floor-standing design (wheels). It is equipped with "Enterprise" system of removable blades and grinding plates made of **high-quality material** providing **resistance to damage**. The blade and grinding plate are thick enough to be **sharpened many times**. Durability of the components is ensured by sharpening in strict accordance with technical requirements. **Continuous uninterrupted operation with no necessity of special maintenance.**

Note: Actual performance capacity of meat mincer depends on the speed of feeding of product pieces to auger by operator, on the grade of meat being processed and on tool sharpening quality.

MIM-1000M MINCER



CE The mincer is designed for mincing blocks of trimmed meat for production of sausages and other meat products at catering facilities, in meat stores and small production shops, meat shops of stores and at facilities producing patties, dumplings, sausages or other semi-finished products.

This meat mincer is **notable for reliability, safety, compliance** with Technical Regulations of the Customs Union, **ease of maintenance and durability**.

The mincer **provides "Reverse" mode** in case of auger stopping during processing low-quality meat products. By pressing "Reverse" button, you can return the product to loading neck and then repeatedly process it or remove it from the mincer with no disassembly of blade – grinding plate – auger unit.

This meat mincer is manufactured entirely of high-quality stainless steel in floor-standing design (wheels). The meat mincer is compact, despite of its size. The design is practical: there is a compartment for storing utensils and other things.

MIM-1000M mincer has variable belting and noiseless worm gear reducer.

It is equipped with **"Enterprise" system** of removable blades and grinding plates made of **high-quality material** providing **resistance** to damage. The blade and grinding plate are thick enough to be **sharpened many times**. Durability of the components is ensured by sharpening in strict accordance with technical requirements.

The ventilated three-phase motor ensures continuous uninterrupted operation.



Performance capacity (kg/h, not less*)	1000
Installed power (kW)	5.5
Rated power consumption (kW)	6.5
Tray volume (l)	40
Rated voltage (V)	380
Type of current	three-phase, alternating
Current frequency (Hz)	50
Overall dimensions (mm, not more)	
- length	1225
- width	600
- height	1010
Weight (kg, not more)	156

Note: Actual performance capacity of meat mincer depends on the speed of feeding of product pieces to auger by operator, on the grade of meat being processed and on tool sharpening quality.

meat grinding machines

MIM-80 and MIM-80-01

(220V drive)



Set for meat mincing (using plate with 5-mm holes or plate with 9-mm holes)

- CE The mincers are designed for mincing meat and fish, repeated mincing patty mass and for stuffing sausages at catering facilities. MIM-80 and MIM-80-01 mincers are equipped with worm gear reducer, that allows processing very trimmed meat. For convenience of operation, MIM-80 and MIM-80-01 mincers provide "Reverse" mode in case of auger stopping during processing low-quality meat products. The machines are manufactured in stainless steel facing.

	MIM-80	MIM-80-01
Performance capacity (kg/h, not less*)	80	80
Performance capacity at repeated mincing (kg/h, not less)	26	26
Installed power (kW)	0.55	0.55
Rated power consumption (kW)	0.81	0.82
Power supply (type of current, voltage, frequency)	alternating 220 V, 50 Hz	three-phase, alternating 380 V, 50 Hz
Auger rotation speed (rpm)	187	187
Overall dimensions (mm, not more)	450x300x580	
Weight (kg, not more)	20	19

MIM-300M MINCER

- CE The mincer is designed for mincing meat and fish, repeated mincing patty mass and for stuffing sausages at catering facilities. MIM-300M mincer is equipped with worm gear reducer, that allows processing very trimmed meat. For convenience of operation, the mincer provides "Reverse" mode in case of auger stopping during processing low-quality meat products. The machine is manufactured in stainless steel facing.



set for fine mincing



set for coarse mincing

Performance capacity (kg/h, not less)	300
Performance capacity at repeated mincing (kg/h, not less)	100
Installed power (kW)	1.10
Rated power consumption (kW)	1.44
Power supply (type of current, voltage, frequency)	three-phase, alternating 380 V, 50 Hz
Auger rotation speed (rpm)	185
Overall dimensions (mm, not more)	560x460x420
Weight (kg, not more)	38

Note: Actual performance capacity of meat mincer depends on the speed of feeding of product pieces to auger by operator, on the grade of meat being processed and on tool sharpening quality.



MIM-350 MINCER



The mincer is designed for mincing meat and fish, repeated mincing patty mass and for stuffing sausages at catering facilities.

MIM-350 mincer is equipped with worm gear reducer, that allows processing very trimmed meat. For convenience of operation, the mincer provides "Reverse" mode in case of auger stopping during processing low-quality meat products. The machine is manufactured in stainless steel facing.

Performance capacity (kg/h, not less)	350
Performance capacity at repeated mincing (kg/h, not less)	100
Installed power (kW)	1.50
Rated power consumption (kW)	1.91
Power supply (type of current, voltage, frequency)	three-phase, alternating 380 V, 50 Hz
Auger rotation speed (rpm)	185
Overall dimensions (mm, not more)	560x520x420
Weight (kg, not more)	35



MIM-600M MINCER



The mincer is designed for mincing meat and fish, repeated mincing patty mass and for stuffing sausages at catering facilities.

MIM-600M mincer is equipped with worm gear reducer, that allows processing very trimmed meat. For convenience of operation, the mincer provides "Reverse" mode in case of auger stopping during processing low-quality meat products. The machine is manufactured in stainless steel facing.

Performance capacity (kg/h, not less)	600
Performance capacity at repeated mincing (kg/h, not less)	200
Installed power (kW)	2.2
Rated power consumption (kW)	2.75
Power supply (type of current, voltage, frequency)	three-phase, alternating 380 V, 50 Hz
Auger rotation speed (rpm)	185
Overall dimensions (mm, not more)	560x540x420
Weight (kg, not more)	45



Note: Actual performance capacity of meat mincer depends on the speed of feeding of product pieces to auger by operator, on the grade of meat being processed and on tool sharpening quality.

MIM-300 and MIM-600 MINCERS

CE MIM-300 and MIM-600 mincers are designed for mincing meat and fish, repeated mincing patty mass and for stuffing sausages at catering facilities.



set for fine mincing

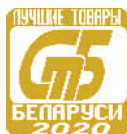


set for coarse mincing



	MIM-300	MIM-600
Maximum performance capacity (kg/h, not less)	300	600
Performance capacity at repeated mincing patty mass (kg/h, not less)	100	200
Installed power (kW)	1.5	2.2
Rated power consumption (kW)	1.90	2.71
Power supply:		
type of current	three-phase, alternating	
rated voltage (V)	380	
current frequency (Hz)	50	
Auger rotation speed (rpm)	250	
Overall dimensions (mm, not more)		
length	680	765
width	400	400
height	460	540
Weight (kg, not more)	42	55

Note: Actual performance capacity of meat mincer depends on the speed of feeding of product pieces to auger by operator, on the grade of meat being processed and on tool sharpening quality.



MIM-300M-01 MINCER

(220V drive)



CE The machine is designed for mincing meat and fish, repeated mincing patty mass and for stuffing sausages at catering facilities. MIM-300M-01 mincer is equipped with worm gear reducer, that allows processing very trimmed meat. For convenience of operation, the mincer provides "Reverse" mode in case of auger stopping during processing low-quality meat products. The machine is manufactured in stainless steel facing.



Performance capacity (kg/h, not less)	300
Performance capacity at repeated mincing (kg/h, not less)	100
Installed power (kW)	1.5
Rated power consumption (kW)	2.2
Power supply (type of current, voltage, frequency)	single-phase, alternating 220 V, 50 Hz
Auger rotation speed (rpm)	185
Overall dimensions (mm, not more)	560x500x420
Weight (kg, not more)	39

Note: Actual performance capacity of meat mincer depends on the speed of feeding of product pieces to auger by operator, on the grade of meat being processed and on tool sharpening quality.

MIM-150 and MIM-150-01 MINCERS (220V drive)



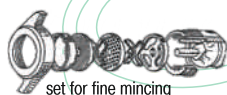
CE MIM-150 and MIM-150-01 mincers are designed for mincing meat and fish, repeated mincing patty mass and for stuffing sausages at catering facilities. The mincers are **available in stainless steel facing**.

The mincers are manufactured in **three-phase and single-phase versions** for connection to AC current.

MIM-150 and MIM-150-01 mincers are equipped with **“Reverse”** function, that allows the auger to be freed from cords wound on it with no additional machine disassembly.

Worm gear provides **silent, smooth and uniform machine operation**, improves operational properties and increases the duration of operation. There is no need for adjustments during machine operation, and necessity of current repairs gets significantly reduced.

Includes meat mincer sausagemakers of various diameters: 14 mm and 24 mm



set for fine mincing



set for coarse mincing



	MIM-150	MIM-150-01
Maximum performance capacity (kg/h, not less*)	150	150
Performance capacity at repeated mincing patty mass (kg/h, not less)	50	50
Installed power (kW)	0.75	0.75
Rated power consumption (kW)	1.05	1.18
Power supply:		
- type of current	three-phase, alternating	single-phase, alternating
- rated voltage (V)	380	220
- current frequency (Hz)	50	50
Auger rotation speed (rpm)	185	
Overall dimensions (mm, not more)		
- length	535	
- width	415	
- height**	490	
Weight (kg, not more)	28	29

* Actual performance capacity of mincers depends on the speed of feeding of product pieces to auger by operator, on the grade of meat being processed and on tool sharpening quality.

** Dimension with account for pusher height.

MOK-400 ROOT CROP PEELER



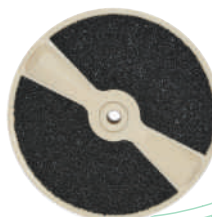
- CE The machine is designed for peeling onions and other root crops by mechanical action of peeling tools (at catering facilities).
Floor-standing design.
Stainless steel facing, one-piece structure.
Supplied with pulp collector.
New transparent lid allows controlling peeling process and its quality.
Timer.
Electrical machine blocking when the lid is opened.
New door with a reliable locking mechanism.
Improved ergonomics (convenient location of control unit with buttons and timer).



Door



Lock



Disc
top view

Performance capacity (kg/h, not less)	400
Product peeling efficiency (% , not less)	90
Volume of simultaneously loaded product (kg, not more*)	14
Volume of product wastes during peeling (% , not more)	20
Installed power (kW, not more)	0.55
Rated power consumption (kW, not more)	0.78
Overall dimensions (mm, not more)	
length	595
width	525
height	830
Power supply:	
type of current	three-phase, alternating
rated voltage (V)	380
current frequency (Hz)	50
Cold water consumption (l/kg, not more*)	1.5
Duration of processing cycle (minutes, not more*)	2.0
Weight (kg, not more)	42
Control unit	Remote, on a panel

* Parameter values are set for potatoes.

MOK-300U and MOK-150U ROOT CROP PEELERS

CE These root crop peelers are designed for peeling potatoes and root crops (beets, carrots) at catering facilities.
The machines are manufactured in floor-standing version with stainless-steel facing.

Main distinguishing features of these machines from the previously manufactured ones:

- Side drain pipe (of stainless steel) allows putting pulp collector (of stainless steel) under it, which in turn is supplied assembled with the machines;
- Built-in time relay allows setting the optimal peeling mode and saving power
- Overall height of the machines has been reduced, which has increased their stability during operation.

	MOK-300U	MOK-150U
Performance capacity (kg/h, not less)	300	150
Processing time (min., not more)	2.0	2.0
Volume of potato in working chamber (kg, not more)	10	7
Number of abrasive discs included	2	2
Installed power, kW	0.55	0.37
Rated power consumption (kW, not more)	0.75	0.51
Motor speed (rpm)	1500	1500
Power supply: - type of current - rated voltage (V) - current frequency (Hz)	three-phase alternating 380 50	
Overall dimensions (mm, not more)		
- length	580	580
- width	480	480
- height	850	800
Weight (kg, not more)	35	34



The lid is made of transparent plastic to make it possible to monitor peeling process.



*abrasive disc
of a new design*



MOK-300M and MOK-150M POTATO PEELERS



CE Potato peelers are designed for mechanical peeling potatoes and root crops (beets, carrots) at catering facilities.

The machines are manufactured in floor-standing version with stainless-steel facing.

Equipped with pulp collector!

	MOK-300M	MOK-150M
Performance capacity (kg/h, not less)	300	150
Processing time (min., not more)	2.0	2.0
Volume of potato in working chamber (kg, not more)	10	7
Number of abrasive discs included	2	2
Installed power, kW	0.55	0.55
Rated power consumption (kW, not more)	0.75	0.75
Motor speed (rpm)	1500	1500
Power supply: - type of current - rated voltage (V) - current frequency (Hz)	three-phase alternating 380 50	
Overall dimensions (mm, not more) - length - width - height	650 410 870	650 410 835
Weight (kg, not more)	46	42



The lid is made of transparent plastic to make it possible to monitor peeling process.

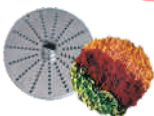
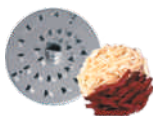


*abrasive disc
of a new design*

REPLACEABLE DISCS FOR GRINDING FOODS

(included in package set of MPO and MPR)

No.1	No.2	No.3	No.4	No.5	No.6
Julienne Cutter 13.00.00 (cutting into strips 4x3 mm)	Fine Grater 12.00.00 (for potato pancakes)	Julienne Cutter 14.00.00 (cutting into 5x10 mm dices)	Julienne Cutter 04.16.00 (Korean carrots)	Grater Sheedders 11.00.00 (cutting into 1.3x3.5 mm pieces)	Disc cutter 10.00.00 (cutting into 2 mm thick slices)



VEGETABLE PROCESSING MACHINES

MPO-1



CE The machines are designed for grating cooked foods (potatoes, beets, carrots, liquid cereals, peas, beans, apples, curd, etc.), cutting raw and cooked foods into particles of different shapes, fine grinding of potatoes, carrots and for cabbage shredding. Aluminum working chamber is combined with supporting frame. Engine is open (reduction in size); more reliable poly-V-belt; smooth driven pulley and easier assembling. Stainless steel facing.

- MPO-1 for cutting raw and cooked products, grating cooked products (includes disks No.: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12)
- MPO-1-01 for grating cooked products (includes disks No.: 11, 12)
- MPO-1-02 for cutting raw and cooked products (includes disks No.: 1, 2, 3, 4, 5, 6, 7, 8)
- MPO-1-03 (220V drive) for cutting raw and cooked products (includes disks No.: 1, 2, 3, 4, 5, 6, 7, 8)

	MPO-1	MPO-1-01	MPO-1-02	MPO-1-03
Performance capacity when slicing raw potatoes into 10 mm slices	350	--	350	350
Performance capacity when grating potatoes (kg/h, not less)	600	600	--	--
Number of types of slicing	9	--	8	8
Number of types of grating	2	2	--	--
Installed power, kW	0.75	0.75	0.55	0.55
Rated power consumption, kW	1.0	1.0	0.82	0.8
Power supply (type of current, voltage, frequency)	three-phase, alternating 380 V, 50 Hz		single-phase, alternating 220 V, 50 Hz	
Overall dimensions (mm, not more, LxWxH)	490 310 715	490 310 715	490 280 720	490 280 720
Weight, kg, not more	33	25	29,5	29,5

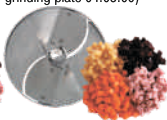


REPLACEABLE DISCS FOR GRINDING FOODS (included in package set of MPO and MPR)

No.7
Dicing Grid 10x10 04.03.00
(cutting into 10x10x10 mm dices when used with 10 mm disc cutter 04.06.00)



No.8
Fine Cut Slicer 10 mm 04.06.00 (cutting into 10 mm thick slices, 10x10x10 mm dices, when used with 10x10 mm grinding plate 04.03.00)



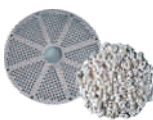
No.9
Dicing Grid 10 mm 07.00.00 (cutting into pieces with a section of 10x10 mm (French fries), when used with 10 mm slicer 08.00.00)



No.10
Fine Cut Slicer 08.00.00 (cutting into slices 10 mm thick, cutting into 10x10 mm dices (French fries) when used with 10 mm grinding plate 07.00.00)



No.11
Pulping Disc 00.00.04
with 4 mm holes



No.12
Pulping Disc 00.00.05
with 1,5 mm holes



PULPING AND CUTTING MACHINES MPR-350M



☞ The machines are designed for grating cooked foods (potatoes, beets, carrots, liquid cereals, peas, beans, apples, curd, etc.), slicing raw and cooked foods (potatoes, beets, carrots, onions, turnips, rutabagas, cucumbers, tomatoes etc.) into particles of different shapes, fine grinding of potatoes, carrots, cabbage shredding. Stainless steel facing.



- MPR-350M for cutting raw and cooked and grating cooked products (includes disks No.: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12)
- MPR-350M-01 for grating cooked products (includes disks No.: 11, 12)
- MPR-350M-02 for cutting raw and cooked products (includes disks No.: 1, 2, 3, 4, 5, 6, 7, 8)

	MPR-350M	MPR-350M-01	MPR-350M-02
Performance capacity when slicing raw potatoes into 10 mm slices	350	—	350
Performance capacity when grating potatoes (kg/h, not less)	600	600	—
Number of types of slicing	9	—	8
Number of types of grating	2	2	—
Installed power, kW	0.75	0.75	0.37
Rated power consumption, kW	1.0	1.0	0.545
Power supply (type of current, voltage, frequency)	three-phase, alternating 380 V, 50 Hz		
Overall dimensions (mm, not more, LxWxH)	600 340 650	600 340 650	600 300 650
Weight, kg, not more	36	27	30

LR-220 SLICER

This slicer is designed for cutting meat, sausages, cheese and other food products at distributive and gastronomy services. The cut product is placed on the tray and secured with clamping device. The slicer provides fast and accurate cutting into slices of required thickness (adjustable cutting thickness 0-13 mm) and is equipped with knife sharpener. For safe slicer use, disc cutter is located under protective cover. Design of the machine ensures easy and smooth movement of feeding tray. The base is all cast. Circular knife is made of stainless steel. Power-saving motor with cooling fan and water-resistant switch provide compliance with the established safety requirements.



Type	Semi-automatic, with manual feed
Disc cutter diameter (mm)	220
Slicing thickness (mm)	0...13
Installed power (kW)	0.13
Rated power consumption (kW)	0.21
Engine speed (rpm)	1400
Disk cutter speed (rpm)	470
type of current	alternating
rated voltage (V)	220
frequency (Hz)	50
Overall dimensions (mm, not more):	
length	420
width	400
height	370
Weight (kg, not more)	15

LR-250 SLICER



This slicer is designed for cutting meat, sausages, cheese and other food products at distributive and gastronomy services. Equipped with cutter sharpener.

The cut product is placed on the tray and secured with clamping device. For safe slicer use, disc cutter is located under protective cover. Design of the machine ensures easy and smooth movement of feeding tray. The base is all cast. Circular knife is made of stainless steel. Power-saving motor with cooling fan and water-resistant switch provide compliance with the established safety requirements.



Type	Semi-automatic, with manual feed
Disc cutter diameter (mm)	250
Slicing thickness (mm)	0...17
Installed power (kW)	0.13
Rated power consumption (kW)	0.24
Engine speed (rpm)	1400
Disk cutter speed (rpm)	470
type of current	alternating
rated voltage (V)	220
frequency (Hz)	50
Overall dimensions (mm, not more):	
length	480
width	450
height	410
Weight (kg, not more)	20

LR-300 SLICER

This slicer is designed for cutting meat, sausages, cheese and other food products at distributive and gastronomy services. Equipped with cutter sharpener.

The cut product is placed on the tray and secured with clamping device. For safe slicer use, disc cutter is located under protective cover. Design of the machine ensures easy and smooth movement of feeding tray. The base is all cast. Circular knife is made of stainless steel. Power-saving motor with cooling fan and water-resistant switch provide compliance with the established safety requirements.



Type	Semi-automatic, with manual feed
Disc cutter diameter (mm)	300
Slicing thickness (mm)	0...18
Installed power (kW)	0.16
Rated power consumption (kW)	0.27
Engine speed (rpm)	1400
Disk cutter speed (rpm)	470
type of current	alternating
rated voltage (V)	220
frequency (Hz)	50
Overall dimensions (mm, not more):	
length	600
width	550
height	450
Weight (kg, not more)	28,5

**The main principles of our activity
throughout the entire existence remain unchanged:
professionalism, quality, traditions!**

“Torgmash” Open Joint-Stock Company is known as a manufacturer of high-quality mechanical equipment that meets the established standards for peeling, cutting and grinding vegetables and fruits and for grinding meat in professional kitchens. Modern equipment, attention to market needs, experience, professionalism and their application in manufacturing of equipment have led our company to achieve goals, new ideas and brand-new products. We manufacture equipment using the newest technologies that stimulate intensity and efficiency of manufacturing. In addition, we are always attentive to technical support. Almost all components are manufactured directly at our site.

“Torgmash” OJSC has more than half a century of history, and, due to geography and volumes of product deliveries, is currently one of the leading enterprises in engineering in CIS countries and far abroad.

**We specialize
in manufacture
of commercial
and technological
equipment and offer
the best value
for price.**

Company's activity is aimed not only at manufacturing of mechanical equipment, but also at mutually beneficial cooperation with our customers and at expanding the distribution network in CIS and European countries. “Torgmash” OJSC as one of the most stable and future-oriented companies in the Republic of Belarus – is a synonym for reliable and technologically advanced equipment.

All the products undergo mandatory certification, have the Certificate of Conformity of the Eurasian Economic Union, the Declaration of Conformity to the Uniform Sanitary, Epidemiological and Hygienic Requirements, the Declaration of Conformity of Products to Technical Regulations, the Certificate of Conformity to EU directives – CE. Our company is included in the Eurasian Register of Industrial Products of EAEU member states (manufacturer ID 200166490).

Our awards:

- the prize of the Commonwealth of Independent States of 2019 in the nomination of “Manufacture of products for industrial purposes with the number of employees from 251 to 3000”,
- V International business award “Leader of the Year 2020” in the nomination of “Manufacturer of professional kitchen equipment for catering and trade”,
- Prize of the Government of the Republic of Belarus for significant achievements in the field of quality and competitiveness of the products manufactured and in introduction of advanced technologies





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