



VIKING

Food Solutions

*Your Food Processing &
Packaging Solutions Partner*



Butchers Machinery

This Catalogue

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**Your Food Processing &
Packaging Solutions Partner**



Viking Food Solutions is a **leader** in **food processing** and **packaging machinery** and **materials** for Fresh and Processed Meat, Poultry, Seafood, Dairy and Chilled Food products.

Our products and services include:

- **Food Processing** machinery & equipment
- **Food Packaging** machinery and packaging materials
- **Food Hygiene** equipment and accessories
- **Food Handling & Storage** equipment & products
- **Accessories & Parts**
- **Service & Maintenance** of your equipment and machinery

Operating from our new **state of the art** facility in **northern Melbourne**, we have the **product range**, **knowledge** and the **capabilities** to serve the processing and packaging needs of any food business including;

- Food Production Companies – Processing and Packaging
- Retailers – Supermarkets, Butchers and Deli's
- Foodservice Caterers and Distributors
- Restaurants and Commercial Kitchens
- Accommodation Providers
- Hospitals and other Community Services Providers

Our focus is first and foremost on **providing the very best in food processing** and **packaging solutions**.

We will **spend time** to **understand your business** and will **work with you in partnership** to customise and deliver a solution and system to suit your specific needs and requirements.

Our commitment is to **do what it takes to deliver exceptional service and value** to your business.



Food Processing 5

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Mincers

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Mixer Grinders

Cutting Equipment

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VIKING

Food Processing

*Your Food Processing &
Packaging Solutions Partner*



Butchers Machinery

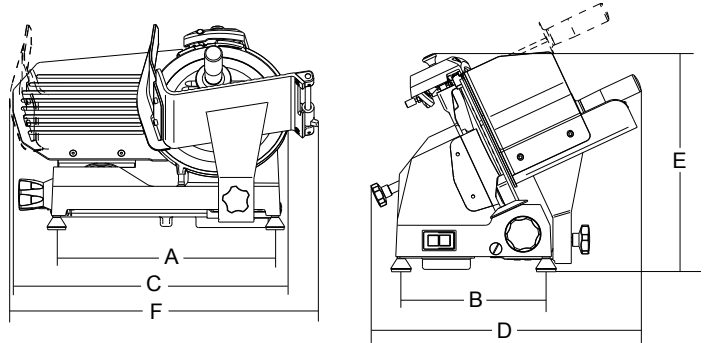
513250



VIKING 250 SLICER

Blade Size	250mm Ø
Hopper Dimensions	230 x 230mm
Cutting Thickness	1-13mm
Voltage	240V - 50Hz
Type	Belt Driven

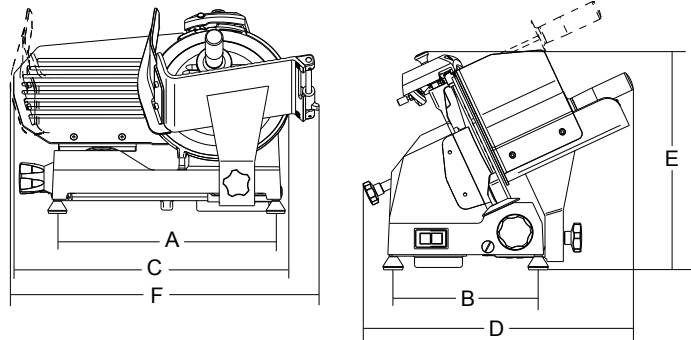
A	395mm
B	245mm
C	500mm
D	560mm
E	370mm
F	570mm



VIKING 300 SLICER

Blade Size	300mm Ø
Hopper Dimensions	250 x 275mm
Cutting Thickness	1-13mm
Voltage	240V - 50Hz
Type	Belt Driven

A	435mm
B	295mm
C	600mm
D	610mm
E	420mm
F	640mm



513300



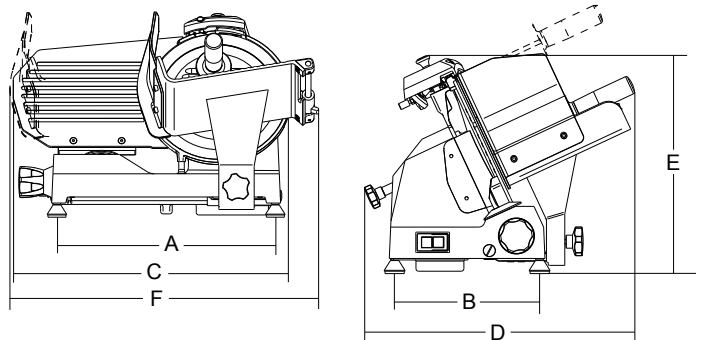
513330



VIKING 330 SLICER

Blade Size	330mm Ø
Hopper Dimensions	305 x 270mm
Cutting Thickness	1-30mm
Voltage	240V - 50Hz
Type	Belt Driven

A	465mm
B	340mm
C	645mm
D	570mm
E	455mm
F	710mm

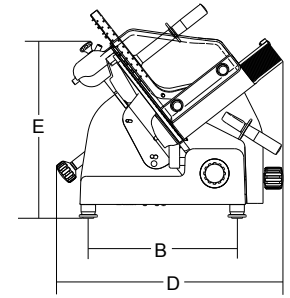
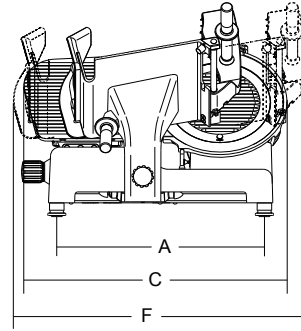


513331

VIKING 330 AUTO SLICER

Blade Size	330mm Ø
Hopper Dimensions	365 x 270mm
Cutting Thickness	1-30mm
Voltage	240V - 50Hz
Type	Automatic
Other	Slice Counter

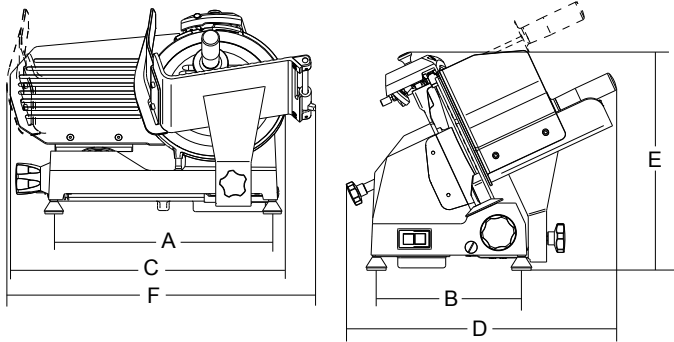
A	465mm
B	340mm
C	645mm
D	660mm
E	455mm
F	730mm



VIKING 350 SLICER

Blade Size	350mm Ø
Hopper Dimensions	350 x 320mm
Cutting Thickness	1-30mm
Voltage	240V - 50Hz
Type	Belt Driven

A	575mm
B	410mm
C	730mm
D	680mm
E	520mm
F	800mm



513350

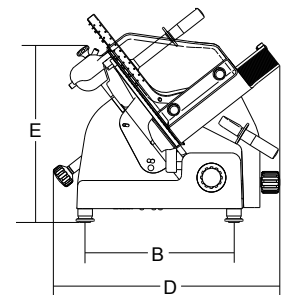
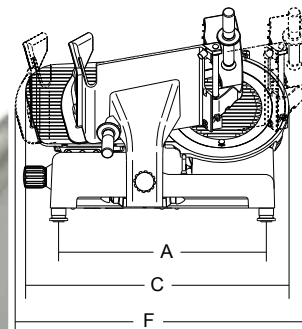


513385

VIKING 385A AUTO SLICER

Blade Size	385mm Ø
Hopper Dimensions	430 x 320mm
Cutting Thickness	1-30mm
Voltage	240V - 50Hz
Type	Automatic
Other	Slice Counter

A	575mm
B	410mm
C	760mm
D	732mm
E	515mm
F	816mm

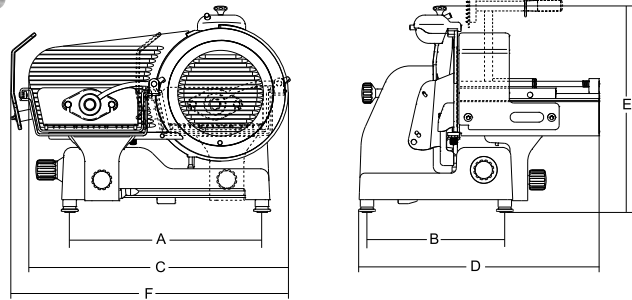


51350

VIKING VSC 350 VERTICAL SLICER



Blade Size	350mm Ø	A	575mm
Hopper Dimensions	430 x 300mm	B	410mm
Cutting Thickness	1-30mm	C	740mm
Voltage	240V - 50Hz	D	720mm
Type	Vertical	E	600mm
Other	Fresh Meat Slicer	F	840mm

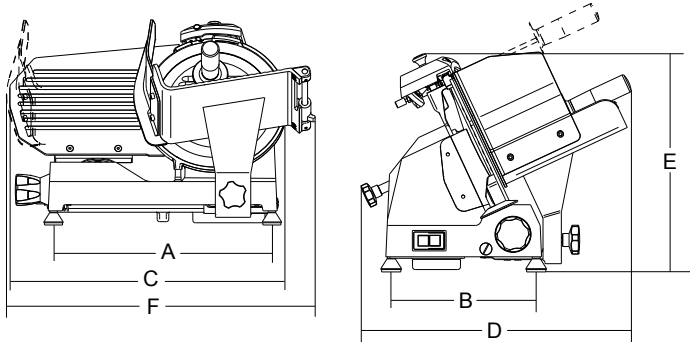


VIKING 330 GEAR DRIVEN SLICER

513332

Blade Size	330mm Ø
Hopper Dimensions	305 x 270mm
Cutting Thickness	1-30mm
Voltage	240V - 50Hz
Type	Gear Driven

A	465mm
B	340mm
C	645mm
D	570mm
E	455mm
F	710mm

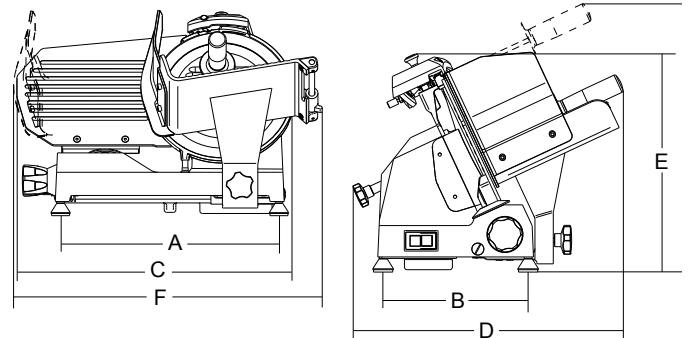


513351

VIKING 350 GEAR DRIVEN SLICER

Blade Size	350mm Ø
Hopper Dimensions	350 x 320mm
Cutting Thickness	1-30mm
Voltage	240V - 50Hz
Type	Gear Driven

A	575mm
B	410mm
C	760mm
D	732mm
E	515mm
F	816mm





VIKING TC12 & TC22 BENCH MINCERS

Suitable for minimum wastage mincing situations, these machines have hygienic and time saving features.

	TC 12	TC 22
Capacity	120kg/h	220kg/h
Dimensions (LxWxH)	450 x 220 x 370mm	560 x 240 x 420mm
Power Supply	230V/650W	230V/900W

VIKING #32 MINCER

52450

The Viking #32 Mincer is available as either a bench type or free standing unit. Fully constructed from stainless steel, this heavy duty compact mincer is capable of mincing up to 700kg per hour.



Cutting Size	#32
Output	700kg per hour
Power Supply	240V
Dimensions (LxWxH)	610 x 410 x 580mm

THOMPSON PEDESTAL MINCER

50429

The compact Stainless Steel Pedestal Mincer uses only 700x900mm floor space and is suitable for all basic mincing applications.



Cutting Size	#42
Output	2,500kg per hour
Internal Tray Dimensions	730 x 635mm
Power Supply	415V/10A
Dimensions (LxWxH)	980 x 700 x 900mm

504840



THOMPSON 840 MIXER MINCER

The Thompson 840 Mixer Mincer is a unique, purpose designed model especially to accommodate the gourmet shops and supermarkets with limited floor space. It is made from heavy duty stainless steel and is robust and reliable.

Cutting Size	#32
Capacity	60L / 40kg
Primary Cut Output	2,000kg/hour
Secondary Cut Output	1,380kg/hour
Loading Height	1,100mm
Dimensions (LxWxH)	700 x 1,099 x 1,093mm
Power Supply	415V/10A

5049000



THOMPSON 900 OMEGA MIXER MINCER

The Thompson Omega Mixer Mincer is best suited to medium mincing operations. A leader in its field, this machine maintains the capacity to mince extremely efficiently. Heavy Duty Stainless Steel construction.

Cutting Size	#32 or #42
Capacity	100L / 60kg
Primary Cut	2,000kg/hour
Secondary Cut	1,500kg/hour
Load Height	1,045mm
Dimensions (LxWxH)	947 x 704 x 1,173mm
Power Supply	415V/20A

THOMPSON 900 PREMIUM MIXER MINCER

The Thompson 900 Mixer Mincer is designed to mince fresh meat fast, achieving outputs only expected from much larger machines. Heavy Duty Stainless Steel construction. (Shown with optional feedscrew ejector).

Cutting Size	#42
Capacity	100L / 60kg
Primary Cut	2,000kg/hour
Secondary Cut	1,500kg/hour
Load Height	1,045mm
Dimensions (LxWxH)	947 x 704 x 1,173mm
Power Supply	415V / 20A

504900



504900E



THOMPSON 900E MIXER MINCER

The Thompson 900E's ergonomic design offers a comfortable loading and discharge height. It is Stainless Steel and has an air operated foot switch. (Shown with optional guard and feedscrew ejector).

Cutting Size	#42
Capacity	120L / 60kg
Output	2,400kg per hour
Load Height	1,070mm
Output Height	720mm
Standard Foot Pedal Control	
Optional	Tray Rack, Feedscrew Ejector and Cutting Head Guard
Dimensions (LxWxH)	1,166 x 891 x 1,287mm
Power Supply	415V/20A

504120



THOMPSON 2000 MIXER GRINDER

The new Thompson 2000 Mixer Mincer is designed to be used in butcher shops and larger industrial applications especially where larger mixing volumes are required. Using the standard Thompson construction of heavy duty solid stainless steel the machine will achieve outputs of over 2,000kg per hour.

Cutting size	#42
Capacity	190L / 120kg
Primary Cut	2,400kg per hour
Secondary Cut	1,920kg per hour
Load Height	1,069mm
Dimensions (LxWxH)	1,207 x 711 x 1,197mm
Power Supply	415V / 20A

THOMPSON 3000 MIXER GRINDER

The Thompson 3000 heavy duty Mixer Mincers bridge the gap between the butcher shops and larger industrial operations. Heavy duty Stainless Steel construction. (Shown with optional guard and feedscrew ejector).

Cutting size	#42
Capacity	180L / 120kg
Primary Cut	3,000kg per hour
Secondary Cut	1,800kg per hour
Load Height	1,130mm
Dimensions (LxWxH)	1,092 x 1,090 x 1,338mm
Power Supply	415V / 20A

504300



504400



THOMPSON 4000 MIXER GRINDER

The strong design of the 4000 Mixer Mincer has been developed to meet the needs of the most demanding Processing Segments, from the high volume butcher and large wholesaler through to the largest Industrial Plants.

Cutting Size	#56 or #66
Capacity	200L / 150kg
Output	Up to 4,000kg/hr
Mince Motor	2 speed 15kW
Load Height	1,250mm
Dimensions (LxWxH)	1,600 x 990 x 1,700 mm
Power Supply	415V / 32A
2 Speed Mincing	Standard

504420



THOMPSON 4200 MIXER MINCER & HOIST

The Thompson 4200 model incorporates independent direct drive motors maximizing power from large kW motors. It features a standard 2 speed operation. (Pictured with optional hoist and 200L bin)

Cutting size	#56/#66
Bowl Capacity	300L / 200kg
Dimensions (LxWxH)	1,800 x 990 x 1,800mm
Floor to Barrel Height	880mm
Output	4,000kg / hr
Motor	2 speed
Mixer Motor	2.2kW
Power	415V / 32A

THOMPSON FROZEN BLOCK FLAKER

50450

The Thompson Frozen Block Flaker processes a frozen block 550 x 350 x 150mm in 15 seconds. It reduces processing time and increases long term mixer mincer performance.

Flake sizes of 5mm - 10mm can be obtained. Easy removal and replacement of cutting blades.

Body and mainframe constructed from high quality stainless steel ensuring hygiene and easy cleaning.



Dimensions (LxWxH)	2,250mm x 900 x 1,300mm
Air Pressure	80PSI
Motor	7.5kW
Power	415V / 20A

512100



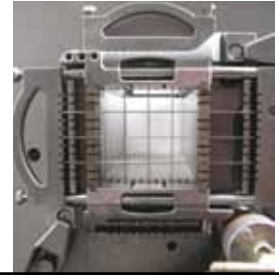
TREIF FELIX CE100 DICER

The Treif range of Dicers are designed to process fresh meat and bacon as well as vegetables and cheese. Product is placed into a chamber, then automatically pushed through a grid set with cutting knives which cut the product into the dice or strips required.

Dimensions (LxWxH)	985 x 700 x 1,050mm
Max Capacity	800kg/h (32 x 32mm cube)
Power	400V/1.0kW
Chamber Size	96 x 96 x 300mm



Grid Set



VIKING SECTOR SIMPLEX SLICER

The Viking sector simplex multi blade slicers cut a whole piece of meat into slices of identical thickness in a single action in less than 4 seconds, and thus eliminating discard entirely. In one minute this machine can cut 200 slices of beef, boneless loin, rump steak, turkey breast with substantial savings in time and product loss. (Pictured with optional cleaning system).

Cutting thickness	6-50mm
Blade diameter	250mm / 300mm
Maximum product width	400mm
Power	3.4Kw / 400V



51001

510225



VIKING NEXUS 180 BONE IN SLICER

The Nexus automatic slicer is designed to cut fresh, frozen and bone-in products into parallel slices at high speed. The thickness of the slices can be set from 2 to 30mm, even during slicing. The high speed blade will cut with high precision, without splintering the bone and decreasing the cutting waste.

Cutting Capacity	183 cuts per minute
Maximum product dimensions	175x185mm
Maximum product length	600mm
Dimensions (LxWxH)	1,582 x 720 x 1,396 mm
Power	2kw / 400V



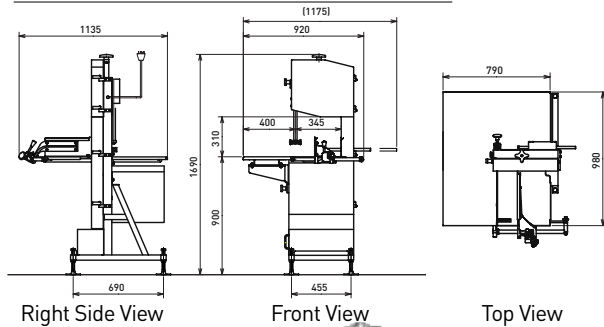
50402



THOMPSON 350 BANDSAW

The 350 Thompson Bandsaw offers all the features of the full size machines in a Junior model.

Blade Length	2,580mm
Motor	1.5kW 415V / 10A
Cutting Capacity	310 H x 345 W mm
Dimensions (LxWxH)	950 x 980 x 1,690mm

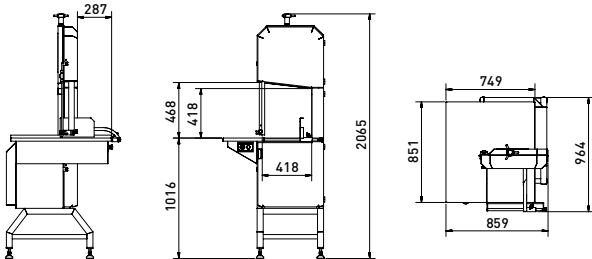


THOMPSON MK3 BANDSAW

50403

The Thompson Mark 3 is a high speed model with a direct drive brake motor. An excellent value for money Bandsaw, this model suits many cutting applications.

Blade Length	3,290mm
Motor	1.5kW 415V / 10A
Cutting Capacity	400 H x 440 W mm
Dimensions (LxWxH)	860 x 900 x 2,000mm



50315



BARNES MK1 BANDSAW

The Mark 1 fully Stainless Steel, high quality Barnes Bandsaw offers a smooth cutting operation and has a quick release top wheel.

Blade Length	3,600mm
Motor	1.5kW 415V / 10A
Cutting Capacity	405 H x 435 W mm
Dimensions (LxWxH)	990 x 890 x 1,945mm



To see our range of quality bandsaw blades turn to page 67.

55350

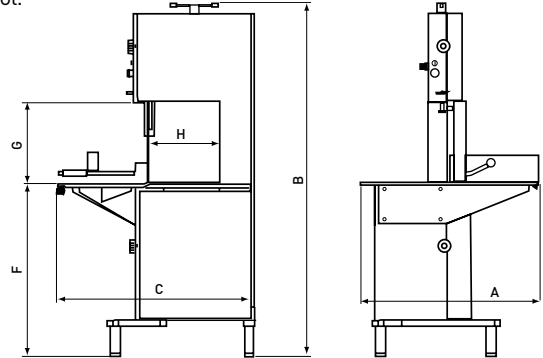


VIKING 500 BANDSAW

The Viking 500 is a compact model ideal for small to medium applications. Stainless steel construction including pulleys with double rim, and automatic tension control.

Blade Length	2,500mm
Cutting Capacity	350H x 275W mm
Motor	415V / 10A
Pulleys	Stainless Steel, Double Rim

Dimensions	
A	790mm
B	1,670mm
C	745mm
F	900mm
G	350mm
H	275mm

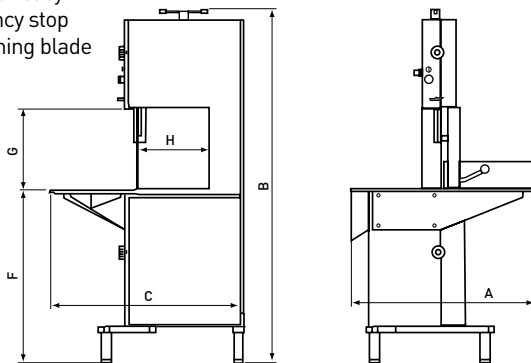


VIKING 700 BANDSAW

The robust design of the Viking 700 makes it ideal for larger processing requirements. With a one piece body construction and detachable parts for easy cleaning. Emergency stop button to stop running blade in 4 seconds.

Blade Length	3,155mm
Cutting Capacity	420H x 375W mm
Motor	415V / 10A
Pulleys	Stainless Steel, Double Rim

Dimensions	
A	960mm
B	1,840mm
C	1,020mm
F	900mm
G	420mm
H	375mm



55430



55480

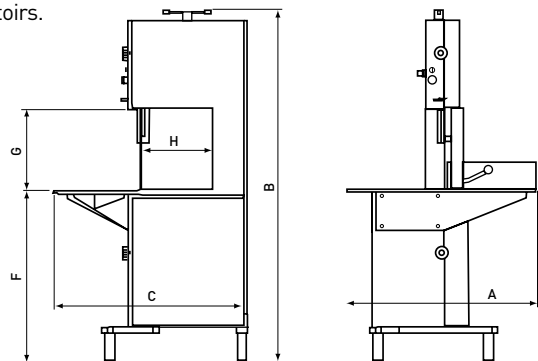


VIKING 800 BANDSAW

The Viking 800 is a heavy duty unit that incorporates a sleek design. This Bandsaw is suitable for high volume cutting requirements and is suited to heavy industrial work in large scale boning rooms, supermarkets and abattoirs.

Blade Length	3,500mm
Cutting Capacity	480H x 425W mm
Motor	415V / 10A
Pulleys	Stainless Steel, Double Rim

Dimensions	
A	960mm
B	1,950mm
C	1,090mm
F	900mm
G	480mm
H	425mm



54105



FREY F60 VACUUM SAUSAGE FILLER

The Frey F 60 Vacuum Sausage Filler is designed for medium to larger processing applications. These compact and extremely versatile machines are suitable for a large range of applications, which include precision portioning of all meats products and twist/linking of sausages.

Hopper Capacity	90L
Filling Capacity	up to 2,900kg/hr
Filling Pressure	up to 35 bar
Vacuum Pump	16m ³ /hr
Portioning Speed	up to 500 portions/minute
Rotor Drive	Servo
Control Panel	Colour Touch Screen
Power Supply	400V



FREY ATTACHMENTS

Increase the capabilities of your Frey Vacuum Filler with our comprehensive range of value adding attachments.

BALL FORMER SYSTEMS



For the production of round products like meat balls, patties and rissoles, these attachments can be connected to all types of Frey vacuum fillers.

PATTY FORMER SYSTEMS

For portioning round and oval hamburgers. The diameter and height of the hamburgers can be varied.



SAUSAGE CUTTING SYSTEMS

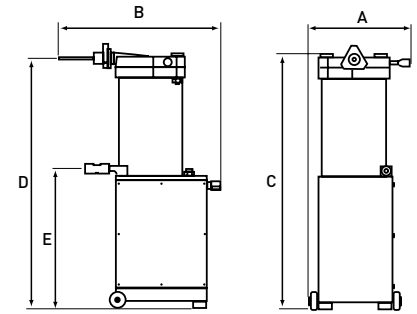


For the cutting of fresh sausages to perfect equal lengths.

VIKING HYDRAULIC SAUSAGE FILLERS

With variable speed controls, the Viking Sausage Fillers are extremely fast and easy to use and clean. They can also be adjusted to run as quickly or slowly as required to suit the operator, they are mobile on wheels and are made in Spain. High quality construction with thick & thin nozzles.

Model	SR 20	SR 30	SR 50
Capacity	20kg	30kg	50kg
Operation	Variable Speed Control	Variable Speed Control	Variable Speed Control
Motor	0.94kW	1.5kW	1.87kW
Power	415V / 10A	415V / 10A	415V / 10A
Code	51120	51130	51150



Model	SR 20	SR 30	SR 50
A	42mm	47mm	59mm
B	67mm	73mm	80mm
C	120mm	112mm	120mm
D	118mm	109mm	117mm
E	65mm	61mm	67mm

THOMPSON SAUSAGE FILLERS

Thompson Sausage Fillers are of Stainless Steel construction. They are easy to use for efficient production and maintenance of hygiene.

Model	Height	Power	Code
20kg Sausage Filler	1,150mm	415V	50420
27kg Sausage Filler	1,300mm	415V	50427
70lb Water Filler	1,100mm	N/A	50428



HAND OPERATED HAMBURGER PRESSES

100mm diameter or 130mm diameter

Made in Italy



61010

61013

5KG HAND OPERATED PRESS

61014

Manufactured from anodised aluminium this hand operated hamburger press prepares perfect 100mm & 130mm diameter patties every time. Hamburgers up to 250g and 30mm thick can be produced.

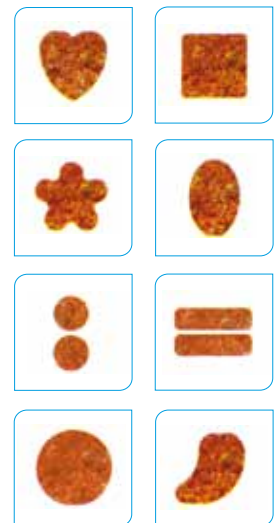


51021

VIKING PLANUS AUTOMATIC HAMBURGER MACHINE

Viking Automatic Hamburger Machines are designed to be used in the manufacture of many different shaped burger patties, all to a uniform size and weight. The machine is operated using a pneumatic foot controlled pedal which allows the operator to have both hands free at all times.

Capacity per hour	2100 units
Hopper Capacity	32L
Dimensions (LxWxH) Inc. Standard Insert Drum (pictured)	590 x 715 x 705mm
Power Supply	0.33kW 230V
Belt Length	350mm



Pictured above: optional shapes that can be formed by this machine by using interchangeable inserts.

50811



GASER MINI BATTER BREADING MACHINE

Designed to batter and crumb a full range of products including hamburgers, chicken schnitzels and meat balls. This variable speed controlled machine incorporates removable parts for the ease of cleaning.

Capacity	1,500 - 2,500 pieces per hour
Useable belt width	150mm
Variable Speed	9 - 15 m / minute
Power Supply	230V



GASER PRACTIC 350 BATTER BREADING MACHINE

This Gaser Practic 350 machine is designed for large crumbing and batter applications. It has a variable speed belt, 15L batter tank fitted with agitator and a 30kg bread crumb hopper for automatic crumb discharge. It is made with stainless steel and non-toxic plastics. (Shown with optional blower).

Capacity	2,000 - 3,000 pieces per hour
Useable belt width	350mm
Variable Speed	9 - 15 m / minute
Power Supply	230V



50812



516000



BIRO PRO 9 SIR STEAK TENDERISER

The Biro Sir Steak Tenderizer is a fully Stainless Steel, high speed tenderizing unit which will tenderize and not mash chicken fillets and other products. Made in USA and fitted with a safety lid switch.

Dimensions (LxWxH)	330 x 420 x 330mm
Power Supply	230V/50Hz



Optional stir fry unit available in 6mm or 10mm.

5061100
5061122



Close up of the 1122 Control Panel

SMO-KING 1100/1122 SMOKE OVEN

The Smo-King Ovens are used extensively in butchers shops, restaurants and catering companies. They have many modern features including: high temperature cooking, steam control, automatic ventilation system and both hot and cold smoking. Comes standard with two stainless steel racks.

Temperature	160°C [1100], 200°C [1122]
Dimensions (LxWxH)	800 x 830 x 2,050mm
Internal Dimensions	650 W x 650 D x 1,415H mm
Auto Vent Control	Optional [1100], Standard [1122]
Capacity	620L
Power Supply	400V / 20A

SUHNER VT 400 VACUUM TUMBLER

Suhner Vacuum Tumblers are designed with self-supporting Stainless Steel drums and are suited for a wide range of applications including hams, bacon, chicken, turkey and lamb cuts.

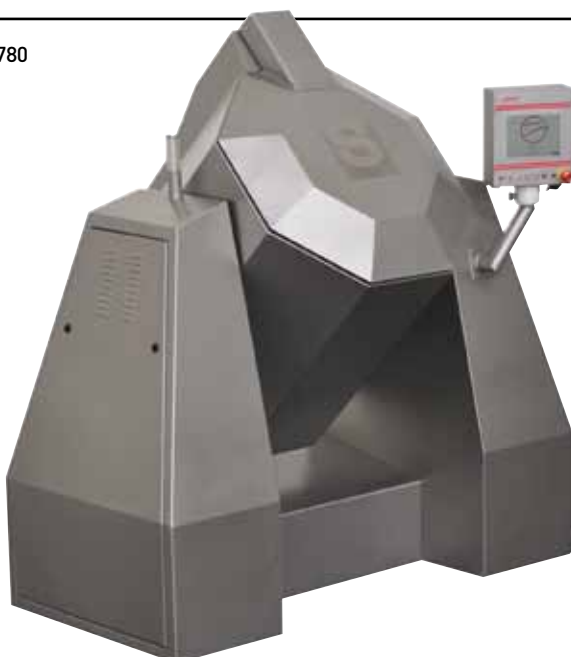
Drum Volume	400L
Loading Capacity	200kg
Dimensions (LxWxH)	1,300 x 950 x 1,550mm
Speed Range of Drum	5-10rpm
Power Supply	415V / 10A

Also available in 700L, 1,200L, 2,000L, 3,000L and 5,000L models.



50740

50780



SUHNER VMT VACUUM MIXER

By the use of a special mixing and tumbling arm the Suhner Vacuum Mixer is well suited for the mixing and blending of many sorts of food products, such as meat products, sausages, kababs, poultry, venison and fish (fresh or frozen).

Options:

- Loading station (hydraulic)
- Cooling / heating jacket
- Loading station (vacuum)
- Cooling aggregate



SUHNER WS10 & WS20 BRINE INJECTORS

The Suhner Brine Injectors have proven to be robust, high performance machines, ideal for small to medium size brine injecting applications. They are available as 10 or 20 needle machines. (WS10 model pictured).



WS10 BRINE INJECTOR

Conveyor width	300mm
Free passage height	170mm
Range of brine pressure	0-4.5 bar
Injection quantity per passage	35% max
Dimensions: Length	1,540mm
Width	560mm
Height	1,720-1,920mm
Power Supply	415V / 10A

WS20 BRINE INJECTOR

50720

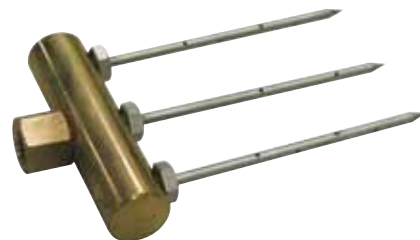
Conveyor width	300mm
Free passage height	170mm
Range of brine pressure	0-4.5 bar
Injection quantity per passage	40-45% max
Dimensions: Length	1,540mm
Width	560mm
Height	1,720-1,920mm
Power Supply	415V / 10A



GRUNDFOS BRINE PUMP

50505

These robust pumps are designed for all brine pumping applications. This Grundfos Pump comes complete with stainless steel pump housing, filter, non return valve, brine gun & needle. Dimensions (LxWxH): 450 x 300 x 250mm.



Optional triple needle pictured above also available for increased productivity.

52715



SELF CONTAINED ICE MACHINE - FB100

Viking Food Solutions have a full range of ice machines available including under bench models, self-contained units with built-in storage bins and high production units which can be mounted to a separate storage bin.

Production capacity in 24 hrs.	100kg
Total Watts	550W
Condensing A=air W=water	A/W
Refrigerant	R404A
Water Inlet	ø 3/4
Drain	ø 24 mm
Dimensions (LxWxH)	500 x 660 x 690mm
Power Supply	230V / 1/50Hz
Covering	Stainless Steel

HIGH CAPACITY ICE MACHINES - F250 - F500

	F250	F500
Production capacity in 24 hrs.	250kg	500kg
Total Watts	1050W	1700W
Condensing A=air W=water	A/W	A/W
Refrigerant	R404A	R404A
Water Inlet	ø 3/4	ø 3/4
Drain	ø 24 mm	ø 24 mm
Dimensions (LxWxH)	640 x 470 x 700mm	640 x 470 x 700mm
Power Supply	230V / 1/50Hz	230V / 1/50Hz
Covering	Stainless Steel	Stainless Steel



52725
52750

52755



ICE BIN - 250kg

Viking Food Solutions offer a bin for most applications.

	BIN 150	BIN 250	BIN500
Bin Capacity	150kg	250kg	500kg
Dimensions (LxWxH)	565x830x1,000	765x830x1,100	1,230x830x1,120
Covering	S/S - ABS	S/S - ABS	S/S - ABS



HAMBURGER PAPERS

Shape	Qty per pack	Code
Square	20,000	811301
Octagonal	20,000	811302
Cellos	1,000	811300



SAUSAGE CASINGS

85000

Our range of casings include Fibrous Casings complete with Easy Peel. These casings have a specially treated inner surface making it easy to peel from your product. Advantages include excellent smoke permeability which produces superior colour and flavour for added consumer appeal.

Colours available in the Fibrous range:

- Uncoloured
- Net Uncoloured
- Amber
- Rosewood
- Novaton
- White
- Salami Design
- Red
- Garnet Red
- Gold
- Black

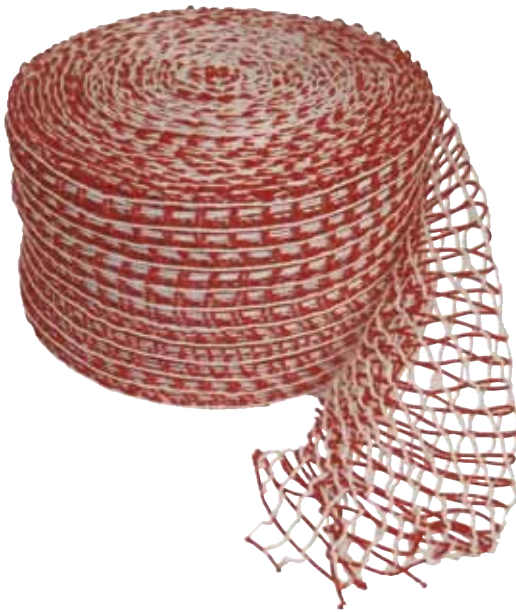


TWINE

Our range of twine covers all your needs. Use polyester for added strength or cotton for a natural look.

Cotton 660 Tex	660m/roll	811100
White Polyester	355m/roll	811135
Red/White Polyester	560m/roll	811166





NETTING

Available in white or red & white.

Roll Size	Code
50m 100mm Netting 12 Chain	812012
50m 125mm Netting 16 Chain	812016
50m 150mm Netting 18 Chain	812018
50m 160mm Netting 20 Chain	812020
50m 180mm Netting 22 Chain	812022
50m 200mm Netting 24 Chain	812024
50m 225mm Netting 26 Chain	812026
50m 250mm Netting 28 Chain	812028

CLIPS

Hygienically seal your smallgoods with our range of clips and clippers.

Sizes available:	Code
HE410DT	811910
HE401DST	811940
H-21T	811935
M-1T	811944
M-3T	811945
SK4-90	811950
S735	8119S35
S744	8119S44
S632	8119S632
S740	8119S74



CLIPPER CS100

This pneumatically operated machine is suitable for clipping meat casings with salami and large sausages. It is very simple to use and easy to clean.



53703

DOUBLE CLIPPER - SD2

Semiautomatic machine for closing natural or artificial casings, nettings and bags, full or empty, with an aluminium clip. Fully pneumatic operation with optional automatic knife to trim off excess material.



53700

Operating Pressure	6 bar
Air consumption	3.3 litres/cycle
Dimensions (LxWxH)	440 x 250 x 850mm



VIKING

Food Packaging

*Your Food Processing &
Packaging Solutions Partner*



Butchers Machinery

501100

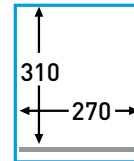


V 100 VACUUM PACKER

The smallest Viking machine, model V100, brings you all the features of a commercial Vacuum Packer in a compact and affordable unit. It is designed for vacuuming small food and non food products in low volume applications including restaurants, delis or for domestic users.

Vacuum Pump Capacity	Busch 4m ³ /h
Net Seal Bar Length	270mm
Total Chamber Size (LxWxH)	280 x 340 x 85mm
Machine Dimensions (LxWxH)	330 x 450 x 295mm
Voltage	230V - 50Hz
Power Consumption	0.3 - 0.4kW

Chamber Size



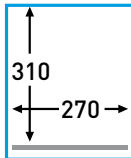
H = 85 mm

V 101 VACUUM PACKER

While retaining the smallest footprint in the Viking range the model V101 has an upsized vacuum pump and increased chamber height. This results in added versatility and faster vacuum cycle time while maintaining the high quality vacuum result you deserve.

Vacuum Pump Capacity	Busch 8m ³ /h
Net Seal Bar Length	270mm
Total Chamber Size (LxWxH)	280 x 340 x 130mm
Machine Dimensions (LxWxH)	330 x 450 x 295mm
Voltage	230V - 50Hz
Power Consumption	0.33 - 0.45kW

Chamber Size



H = 130 mm

501101

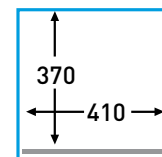


V 110 VACUUM PACKER

The wide chamber of the V110 model gives the operator greater flexibility in Vacuum Packaging and is ideal for Sous Vide applications. It can greatly increase profits through improved product presentation and workplace efficiency. Designed to be used in butchers shops, supermarkets and restaurants.

Vacuum Pump Capacity	Busch 16m ³ /h
Net Seal Bar Length	410mm
Total Chamber Size (LxWxH)	420 x 420 x 180mm
Machine Dimensions (LxWxH)	490 x 525 x 430mm
Voltage	230V - 50Hz
Power Consumption	0.55kW

Chamber Size



H = 180 mm

501110



501210

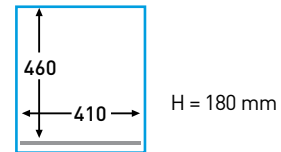


V 210 VACUUM PACKER

This versatile model is ideal for packing larger items with its generously sized chamber while retaining the simpler operating system of the smaller models making it great value for money. It will significantly increase product shelf life and protect against cross contamination.

Vacuum Pump Capacity	Busch 16m ³ /h
Net Seal Bar Length	410mm
Effective Chamber Size	410 x 460mm
Total Chamber Size (LxWxH)	420 x 500 x 180mm
Machine Dimensions (LxWxH)	490 x 610 x 445mm
Voltage	230V - 50Hz
Power Consumption	0.55kW

Chamber Size



V 220 VACUUM PACKER

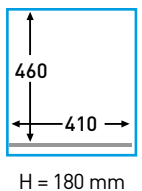
The heavy duty V220 model is suitable for a wide range of vacuum packaging applications. With advanced multi cycle, sensor control and optional gas injection features, it is possible to create a modified atmosphere that will protect from the damaging effects of a high vacuum on soft products including shredded cheese and fresh sausages.

Gas injection	Standard
Vacuum Pump Capacity	Busch 21m ³ /h
Net Seal Bar Length	410mm
Effective Chamber Size	410 x 460mm
Total Chamber Size (LxWxH)	420 x 500 x 180mm
Machine Dimensions (LxWxH)	490 x 610 x 445mm
Voltage	230V - 50Hz
Power Consumption	0.75 - 1.0kW

501220



Chamber Size



501250

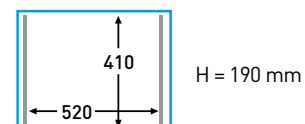


V 250 VACUUM PACKER

The new model Viking 250 Bench Vacuum Packer is designed for packaging a large range of food products. With its twin sealing bars and continuous vacuum pump, this machine gives the operator great flexibility and improved workplace efficiency.

Optional	Cut Off Wire
Vacuum Pump Capacity	Busch 21m ³ /h
Net Seal Bar Length	410 mm x 2
Total Chamber Size (LxWxH)	520 x 410 x 190mm
Machine Dimensions (LxWxH)	530 x 800 x 440mm
Voltage	230V - 50Hz
Power Consumption	0.75 - 1.0kW

Chamber Size



501295

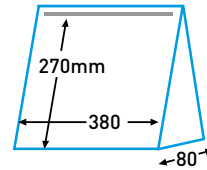


Optional Cassette

V 295 VACUUM PACKER

Vertical Vacuum Packers are designed to vacuum pack stand-up pouches, containing solids or liquids such as marinades, cereals or coffee. With the optional Bi-Active sealing system, vacuum brick bags can be produced with a custom made cassette.

Optional	Gas injection
	Bi-Active sealing system
Vacuum Pump Capacity	Busch 21m ³ /h
Net Seal Bar Length	410 mm
Total Chamber Size (LxWxH)	380 x 80 x 270mm
Machine Dimensions (LxWxH)	490 x 650 x 750mm
Voltage	230V - 50Hz
Power Consumption	0.75 - 1.0kW
Effective Chamber Size	



SOUS VIDE SOFT COOKER

A must for the modern kitchen, this is a high precision warmer with temperature control. With accuracy to 0.03°, and a circulating pump to help product to cook through evenly with absolute precision, it also includes a protection device which switches off the warmer in case of accidental use outside the liquid.

Power	2,000 watt
Power source	230V/50Hz
Temperature	20-95°C
Machine Dimensions (LxWxH)	440 x 250 x 215mm

51360



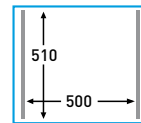
501323



V 323 VACUUM PACKER

The Stainless Steel 323 floor model Vacuum Packer is very heavy duty, essentially designed for the cheese industry. Its double seal bars allow for high volume production.

Optional	Gas Injection
	Liquid insert plate
Vacuum Pump Capacity	Busch 63m ³ /h
Net Seal Bar Length	510mm x 2
Total Chamber Size (LxWxH)	500 x 510 x 200mm
Machine Dimensions (LxWxH)	630 x 700 x 1.060mm
Voltage	400V - 50Hz / 10A
Power Consumption	2.5kW
Chamber Size	

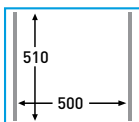


H = 200 mm

V 323A VACUUM PACKER

Exceptional value for size and capacity, the popular model V323A has a deep aluminium chamber designed for packaging large products like a full leg ham. Its twin sealing bars and continuous vacuum pump give the operator greater flexibility.

Optional	Cut off wire
	Liquid insert plate
Vacuum Pump Capacity	Busch 63m ³ /h
Net Seal Bar Length	510 mm x 2
Total Chamber Size (LxWxH)	610 x 520 x 230mm
Machine Dimensions (LxWxH)	700 x 690 x 1,070mm
Voltage	400V - 50Hz / 10A
Power Consumption	2.4 - 3.5kW
Chamber Size	



H = 230 mm

501323A



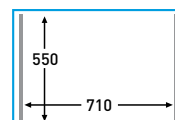
501423



V 423 VACUUM PACKER

Easy to operate and clean, the V423 model with its flat Stainless Steel working plate and double seal bars has increased capacity for packaging large and specialized products such as cheese wheels and full leg hams.

Optional	Cut off wire
	Gas injection
Vacuum Pump Capacity	Busch 100m ³ /h
Net Seal Bar Length	550 mm x 2
Total Chamber Size (LxWxH)	840 x 580 x 200mm
Machine Dimensions (LxWxH)	920 x 790 x 1,125mm
Voltage	400V - 50Hz / 20A
Power Consumption	3.0 - 5.0kW
Chamber Size	



H = 200 mm

501520

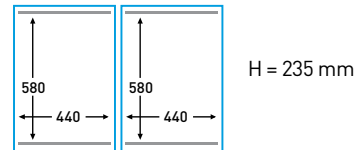


V 520 VACUUM PACKER

The most compact double aluminium chamber machine of the Viking range, the V520 model is ideal for high production in a limited working space. The operator can load one chamber while the vacuum process completes in the other chamber.

Optional	Cut off wire
Vacuum Pump Capacity	Busch 63m ³ /h
Net Seal Bar Length	440 mm x 4
Total Chamber Size (LxWxH)	470 x 690 x 235mm
Machine Dimensions (LxWxH)	1,060 x 880 x 1,070mm
Voltage	400V - 50Hz / 10A
Power Consumption	2.4 - 3.5kW

Chamber Size

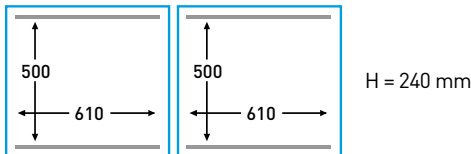


V 620 VACUUM PACKER

The V620 model's Stainless Steel flat working plate is renowned for operator ease and superior quality. It is ideally suited for value adding packaging including cheese and small portion packs.

Optional	Cut off wire
	Gas injection
Vacuum Pump Capacity	Busch 100m ³ /h
Net Seal Bar Length	610 mm x 4
Total Chamber Size (LxWxH)	680 x 640 x 240mm
Machine Dimensions (LxWxH)	1,490 x 920 x 1,100mm
Voltage	400V - 50Hz / 20A
Power Consumption	3.5 - 4.5kW

Chamber Size



501620



501695

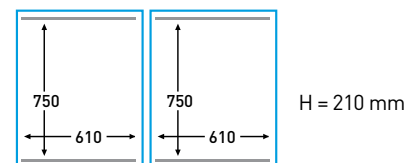


V 695 VACUUM PACKER

The V695 model with its Stainless Steel flat working plate is a very heavy duty machine, it has the capacity for production line applications and results in both workplace efficiency and improved profits.

Optional	Cut off wire
	Gas injection
Vacuum Pump Capacity	Busch 160m ³ /h
Net Seal Bar Length	610 mm x 4
Total Chamber Size (LxWxH)	680 x 880 x 210mm
Machine Dimensions (LxWxH)	1,490 x 1,220 x 1,180mm
Voltage	400V - 50Hz / 20A
Power Consumption	5.5 - 9.0kW

Chamber Size



501720

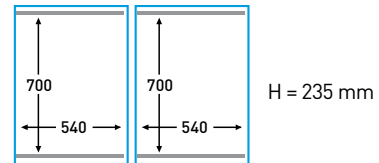


V 720 VACUUM PACKER

Excellent value for size, the V720 double aluminium chamber model Vacuum Packer gives the operator greater flexibility with its large sealing areas at a comfortable working height. Swing lid model Vacuum Packers improve workflow and increase production output rates.

Optional	Cut off wire
Vacuum Pump Capacity	Busch 100m ³ /h
Net Seal Bar Length	540 mm x 4
Total Chamber Size (LxWxH)	570 x 820 x 235mm
Machine Dimensions (LxWxH)	1,260 x 1,010 x 1,070mm
Voltage	400V - 50Hz / 20A
Power Consumption	3.5 - 4.5kW

Chamber Size



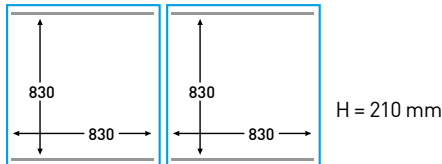
V 820 VACUUM PACKER

501820

Of all the 'Busch' vacuum pumps used across the Viking range, the V820 & V920 models have the largest capacity pump. The V820 is designed for high volume, speed and maximum processing efficiency and is popular with Food Processors, Abattoirs and Boning Rooms.

Optional	Cut off wire
	Gas injection
Vacuum Pump Capacity	Busch 302m ³ /h
Net Seal Bar Length	830 mm x 4
Total Chamber Size (LxWxH)	890 x 950 x 210mm
Machine Dimensions (LxWxH)	1,900 x 1,295 x 1,180mm
Voltage	400V - 50Hz / 20A
Power Consumption	7.0 - 9.0kW

Chamber Size



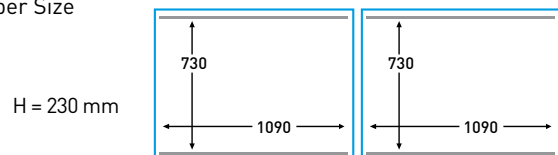
501920

V 920 VACUUM PACKER

The advanced technology of the V920 model caters for ultra large scale production applications. With seal bars over 1m in length this model is designed for fast packaging in industrial scale production line applications.

Optional	Cut off wire
	Gas injection
Vacuum Pump Capacity	Busch 302m ³ /h
Net Seal Bar Length	1,090 mm x 4
Total Chamber Size (LxWxH)	1,150 x 880 x 230mm
Machine Dimensions (LxWxH)	2,420 x 1,210 x 1,130mm
Voltage	400V - 50Hz / 20A
Power Consumption	7.0 - 9.0kW

Chamber Size





VIKING 70µm VACUUM POUCHES

Viking Barrier Pouches feature excellent mechanical, impact and seal strengths, and are designed to improve product presentation through clarity and increased workplace efficiency. Viking pouches can provide a solution for any Vacuum Packaging application.



Size - W x L	Qty/Box	Code
90 x 500mm	1,000	8101-90500
130 x 150mm	1,000	8101-130150
150 x 200mm	1,000	8101-150200
150 x 400mm	1,000	8101-150400
165 x 225mm	1,000	8101-165225
165 x 250mm	1,000	8101-165250
165 x 300mm	1,000	8101-165300
165 x 350mm	1,000	8101-165350
165 x 500mm	1,000	8101-165500
170 x 290mm	1,000	8101-170290
175 x 200mm	1,000	8101-175200
175 x 250mm	1,000	8101-175250
190 x 250mm	1,000	8101-190250
190 x 300mm	1,000	8101-190300
190 x 350mm	1,000	8101-190350
200 x 250mm	1,000	8101-200250
210 x 210mm	1,000	8101-210210
210 x 300mm	1,000	8101-210300
210 x 400mm	1,000	8101-210400
210 x 500mm	1,000	8101-210500

Size - W x L	Qty/Box	Code
245 x 300mm	1,000	8101-245300
250 x 350mm	1,000	8101-250350
250 x 450mm	1,000	8101-225450
250 x 500mm	500	8101-250500
250 x 550mm	500	8101-250550
250 x 600mm	500	8101-250600
300 x 300mm	500	8101-300300
300 x 350mm	500	8101-300350
300 x 400mm	500	8101-300400
300 x 450mm	500	8101-300450
300 x 500mm	500	8101-300500

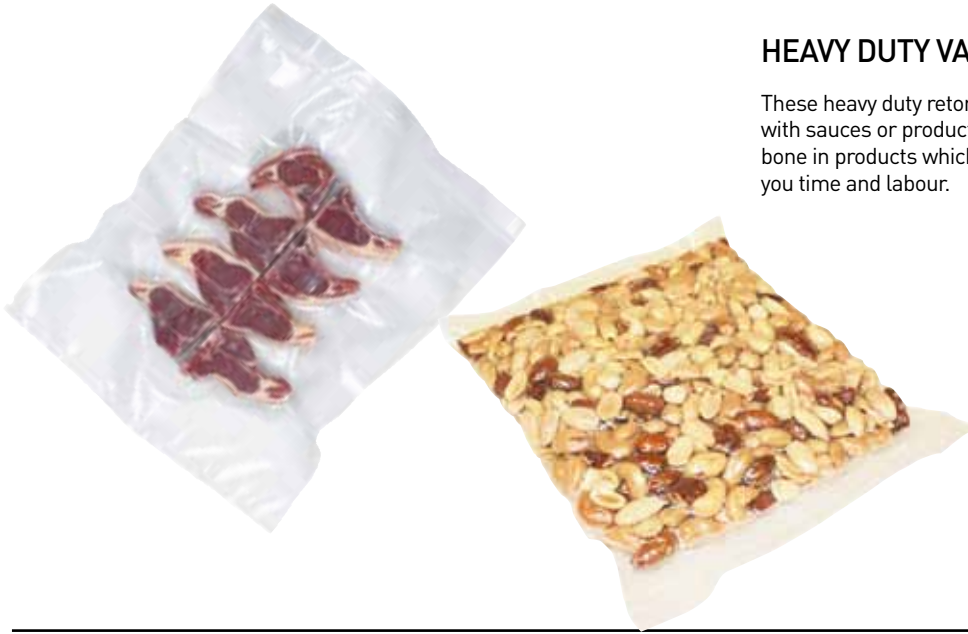
Size - W x L	Qty/Box	Code
300 x 600mm	500	8101-300600
300 x 800mm	500	8101-300800
350 x 350mm	500	8101-350350
350 x 400mm	500	8101-350400
350 x 450mm	500	8101-350450
370 x 550mm	500	8101-370550
400 x 450mm	500	8101-400450
400 x 500mm	500	8101-400500
400 x 600mm	500	8101-400600
400 x 800mm	250	8101-400800



CUSTOM PRINTED POUCHES

Viking Food Solutions can supply a vast range of custom printed pouches. Call today to discuss your requirements.





HEAVY DUTY VACUUM POUCHES

These heavy duty retort Vacuum pouches are boilable and great for use with sauces or products that require reheating. They are excellent for bone in products which greatly reduce the need for bone cover saving you time and labour.

165 x 250mm	100µm	Qty 1,000
250 x 350mm	100µm	Qty 1,000
300 x 350mm	100µm	Qty 1,000
210 x 300mm	120µm	Qty 1,000
250 x 350mm	120µm	Qty 1,000
350 x 450mm	120µm	Qty 500
400 x 500mm	120µm	Qty 500
400 x 800mm	120µm	Qty 250

CARD INSERTS - GOLD / SILVER

Enhance your product presentation with these Gold or Silver cards. Simply arrange your product on the card and slip it into a Vacuum pouch to better preserve its shelf life.

150 x 210mm	Qty 1,000
140 x 190mm	Qty 1,000

Available in custom sizes to suit your individual needs.



COLOURED & PRINTED POUCHES

Great for enhanced presentation of premium sliced or cooked products.

150 x 225mm	Gold Backed	Qty 1,000
175 x 225mm	Gold Backed	Qty 1,000
175 x 275mm	Gold Backed	Qty 1,000
200 x 275mm	Gold Backed	Qty 1,000
200 x 350mm	Gold Backed	Qty 1,000
165 x 250mm	Black Backed	Qty 1,000
200 x 300mm	Black Backed	Qty 1,000
250 x 350mm	Black Backed	Qty 1,000

Improve your product's eye-catching appeal with our range of printed bags.

255 x 325mm	Butchers Pride Corned Meat	Qty 1,000
300 x 400mm	Butchers Pride Corned Meat	Qty 1,000
200 x 300mm	Blue Check Print Pouch	Qty 1,000





SILVER BACK STAND UP POUCHES WITH TEAR NICK/ZIPLOCK

110 x 160mm	150ml	Silver Back	1,000	810311
120 x 190mm	300ml	Silver Back	1,000	810312
150 x 245mm	750ml	Silver Back	1,000	810315

STAND UP POUCHES

Viking Standup Pouches provide the latest in Vacuum Packaging pouches. By capitalising on the presentation power that standup pouches can bring to food products, this type of packaging can greatly increase product image and consumer satisfaction.

Size	Volume	Features	Qty/Box	Code
100 x 170mm	150ml	Clear with Tear Nick	1,000	8102-100170
120 x 190mm	300ml	Clear with Tear Nick	1,000	8102-120190
140 x 210mm	500ml	Clear with Tear Nick	1,000	8102-140210
160 x 270mm	850ml	Clear with Tear Nick	1,000	8102-160270
140 x 210mm	500ml	Clear with Ziplock	1,000	8102-140210Z
160 x 270mm	850ml	Clear with Ziplock	1,000	8102-160270Z
220 x 280mm	1,500ml	Clear with Ziplock	500	8102-220280Z
220 x 310mm	1,750ml	Clear with Ziplock	500	8102-220310Z
285 x 310mm	2,500ml	Clear with Ziplock	500	8102-285310Z

HANG-HOLE POUCHES

Designed especially for retailing, these pouches contain a 20mm header with hole punch.

Sizes are internal dimensions (not including header):

130 x 420mm	8101-130420H
165 x 250mm	8101-165270H
180 x 270mm	8101-180290H



BONE COVER ROLLS

9" Rolls	81419
110 x 110mm Perforated	81411
280 x 450mm Clear Rolls Perforated	81420



CHANNEL BAGS

Channel Bags are designed to enable the oxygen to be removed from the mouth of the bag. Ideal for home use.

Product	Qty per Ctn	Code
150 x 300mm	100	8110-1530
150 x 400mm	50	8110-1540
200 x 300mm	100	8110-2030
250 x 350mm	100	8110-2535
250 x 450mm	100	8110-2545
300 x 400mm	100	8110-3040
300 x 550mm	100	8110-3055
6mt x 200mm	2 x 6m rolls	8110-0620
6mt x 280mm	2 x 6m rolls	8110-0628



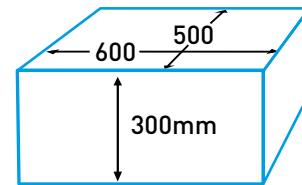
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V66 DIP TANK

Dip Tanks complete the Shrink process by immersing a vacuumed package in hot water for 1-2 seconds. Predetermined immersion time and water temperatures are carefully controlled by the machine. This guarantees a consistent high quality of Vacuum Shrink packaging and ensures any liquids stay with the product to keep its fresh, natural look. Shrink technology, once complete, protects your product perfectly, just like a second skin.

Water Capacity	95 Litre
Max Load on working plate	35kg
Dimensions (LxWxH)	740 x 770 x 1,055mm
Power	400V - 50Hz / 20A
Cycle Time	3-4 sec.
Power Consumption	9.0kW
Mobile - on wheels	Yes
Chamber dimensions (LxWxH)	600 x 800 x 300mm



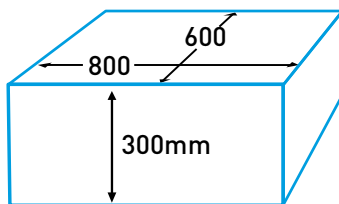
Chamber Dimensions

V99 DIP TANK

505100

Shrink effectively safeguards product freshness and quality, reduces purge and minimizes wrinkles, folds and ears which can be caused by handling abuse during the distribution cycle. Shrink physically strengthens the oxygen barrier and abuse resistant properties of the bag.

Capacity	150 Litre
Max Load on working plate	35kg
Dimensions (LxWxH)	950 x 875 x 1,055mm
Power	400V - 50Hz / 20A
Cycle Time	3-4 sec.
Power Consumption	15.0kW
Mobile - on wheels	Yes
Chamber dimensions (LxWxH)	600 x 800 x 300mm



Chamber Dimensions



VIKING 45µm SHRINK BAGS

The standard 45µm 9 layer structure Viking Shrink bags are very well suited for packaging pieces of fresh meat without bone, cheese, pork, veal, and lamb. These bags have a unique feature that allows them to be sealed overlapping on the seal bar without sticking together.

Size - W x L mm	Application suggestion
100x500	Kabana & Cooked Sausage
120x280	Cheese Portions up to 1kg
125x400	Cooked Sausage
200x200	Smoked Fillets
200x300	Portion Cuts
200x400	Nugget Hams
200x500	Butt Fillet
200x600	Sandwich Ham
200x750	Eye Fillet
250x350	Corned Beef
250x450	Scotch Fillet
250x550	Butterfly Lamb
250x750	Eye Fillet
300x400	5kg Cuts
300x800	Porterhouse
350x450	Rump
350x550	5kg Product
350x600	Marinated Roast
400x500	Topside
400x600	Silverside
400x700	Full Leg Ham
450x650	Bulk Trim or Cheese Wheel
450x800	14kg Cuts / Venison Saddle



LOGO PRINTED SHRINK BAGS

Logo Printed Shrink Bags – Single colour logo print is available on the Viking Shrink bags. This printing is a continuous print that is placed on the bags at a pre-set distance. Minimum order quantities apply.





VIKING BONE IN SHRINK BAGS

These Shrink bags are ideal for packaging Boneless or Bone In food products to protect them from high abuse such as multiple sale, freight handling and cross contamination.

Size - W x L mm	µm	Product
350 x 750	85	Bone-in Pork
400 x 500	85	Half Leg Ham
400 x 800	85	Full Leg Ham
230 x 280	95	Rib Eye Steaks
280 x 400	95	T-Bone Steaks
250 x 350	95	T Bones
300 x 400	95	Lamb Racks
350 x 450	95	Half Leg Ham
385 x 650	95	Short Loin



VIKING AUTO DIP TANK

These inline Dip Tanks are designed to operate in conjunction with both belt and swing lid model vacuum packers. This concept allows for greater efficiency and through-put of product, while also guaranteeing a consistent result with the shrink packaging.

External Dimensions (LxWxH)	1,050 x 1,170 x 1,500mm
Internal Dimensions (LxWxH)	800 x 600 x 418mm
Power	400V / 22Kw / 50A
Immersion depth	250mm
Pneumatic connection	6 bar

Featuring:

- Automatic operating system
- Independent operation
- Input photocell for product detection
- Water heating by resistances
- High quality components for maximum durability
- Easy maintenance
- Automatic water entry with level detector

Options available:

- Flat inner tray for manual operation
- Water heating by steam coil
- Steam extractor



50500

50951



VIKING EASYCUT XL VG TRAY SEALER

The Viking Easy Cut tray sealer is a semiautomatic MAP tray sealer suitable for small and medium packaging requirements. This sealing machine allows products to be packaged in trays using vacuum and gas process to extend the shelf life and ensure maximum product freshness.

Output	2 cycles per minute
Power Supply	230V-50Hz-/ 15A
Power Consumption	4kW
Tray Maximum Size	395 x 275mm
Tray Minimum Size	110mm
Max. film width	440mm
Reel of film max.diameter	External ø200mm
Busch Vacuum Pump	21m ³

VIKING XG 680 AUTOMATIC TRAY SEALER

50950

The Viking XG 680 Automatic Tray Sealer is an inline tray sealer suitable for MAP packing of a large range of products such as; cold cuts, meats, poultry, cheese, fresh pasta and ready meals. This machine is suitable for both medium and large size operations.

Features include: automatic tray conveying, easy tray size change, both gas and vacuum/gas functions and customised cutting around the tray rim.



Capacity	6-8 cycles per min.
Maximum tray size	390 x 270 x 100mm
Power requirement	4Kw - 400V / 20A
Pneumatic consumption	6 Bar / 16L per min.
Dimensions (LxWxH)	1,324 x 943 x 1,270mm



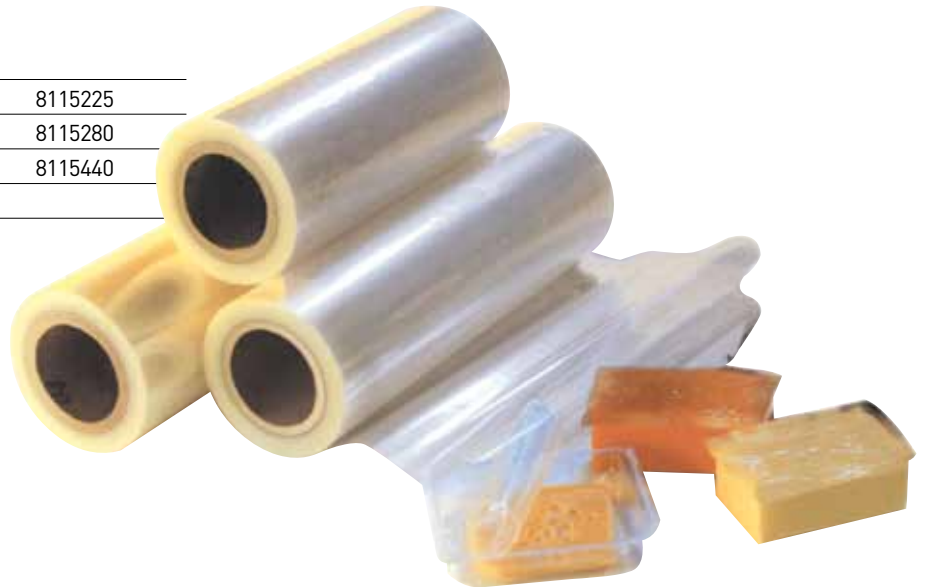
MAP GAS FLUSH TRAYS

Modified Atmosphere Packaging (MAP) is designed to extend the shelf life of both cooked and fresh products, including meat, poultry, cheese & vegetables, whilst improving product presentation. Black and clear trays available.

Tray Size	Qty	Code
9' x 5' x 40mm	880	8112-954
9' x 7' x 30mm	600	8112-973
9' x 7' x 40mm	880	8112-974
9' x 7' x 50mm	600	8112-975
9' x 7' x 60mm	570	8112-976
11' x 9' x 80mm	340	8112-978

LIDDING FILM

225mm x 1,100m	8115225
280mm x 1,100m	8115280
440mm x 1,100m	8115440
Custom sizes available on order	



81141



VIKING CLEAR LIDS

These lids are designed to fit the 9"x7" MAP Trays. The purpose of these lids is to allow the trays to be resealed after the lidding film has been removed. This system prevent cross contamination after the lidding film has been removed.



SOAKER PADS

4 Ply Black or White	81164
6 Ply Black	81166
Supa Soaker Black - Granula	8116S



FOAM TRAYS

Designed for overwrapping with film these trays are used extensively throughout the meat and food retail industry. Available in Black & White.

Size	Qty	Code
7 x 5"	500	812275
8 x 5"	500	812285
8 x 7"	500	812287
11 x 5"	500	8122115
11 x 9"	500	8122119
11 x 14"	200	8122114



THERMOFORMING FILM

Viking have a wide selection of thermoforming films available. These high quality film have exceptional clarity, high barrier properties and excellent strength.

Top Web	
80µm	Air Blown
80µm	Water Quenched
Bottom Web	
125µm	Air Blown
150µm	Air Blown



PRE-PACK STICKERS

812700	BULK BUY & SAVE Fluoro	812716	Casserole (Rectangular)	812733	Yearling Grain Fed	812750	Special - Black/Yellow
812701	Nice & Juicy Steak	812717	Casserole (Round)	812734	Double Smoked	812751	Reduced to Clear
812702	Nice & Juicy Tender Steak-Blue	812718	Marinated Roast -Blue	812735	Honey Soy	812752	Reduced for Quick Sale
812703	Silver/Blue Premium Grade	812719	Marinated Roast Large Blue	812736	Grill/Fry/BBQ	812753	New Line - Black/Yellow
812704	Silver Premium Grade	812720	Roasting Instructions	812737	Vacuum Packed	812754	Fresh Quality Chicken
812705	Gold/Black Gourmet Quality Meat	812721	Low Fat	812738	Roasting Instructions - Yellow	812755	Top Quality Australian Ham
812706	Silver/Red Gourmet Quality Meat	812722	Extra Lean	812739	Aussies Love Their Lamb	812756	Tasmanian Certified
812707	Seal of Quality	812723	Boiling Instructions	812740	Ground Fresh Today	812757	Genuine Australian Black Angus
812708	Tender Pork (with knife)	812724	Hormone & Antibiotic Free	812741	Price - White & Red	812758	Price/Use By
812709	Organic	812725	Boneless	812742	Hey Kids Try This	812759	Quality Australian Beef
812710	Pepper Steak	812726	Sliced Free	812743	Halal - Yellow	812760	Fresh Quality Sausages
812711	Tender Pork (with Pig)	812727	Thawed for your Convenience	812744	Rosemary & Mint Glaze		
812712	Barbque	812728	Gluten Free	812745	Family Discount Pack		
812713	BBQ	812729	Free Range	812746	SAVE Bulk Buy		
812714	Char Grill	812730	Grass Fed Beef	812747	WOW Special		
812715	Sizzle	812731	Hormone Free	812748	New Line - Red/Yellow		
		812732	Preservative Free	812749	Special - Red/Yellow		



CUSTOM PRINTED LABELS

Dynamic food labels appeal to a consumer's appetite or self-image. Ignite your retail sales with labels bearing your brand and marks of quality!

- Available to suit automatic or manual applications
- Range of laminates and finishes available
- Fast turnaround times
- Flexible batch sizes - small quantities available
- Freezer grade stock for lasting impact
- Standard designs also available – see our website for the full range



81270



8127LH



LEG HAM LARGE LABELS

Give yourself a competitive advantage at Christmas with hams that stand out from the rest! The 140x190mm full colour labels are available in short runs and will take your hams to the next level.

Size	Roll Qty
140 x 190mm	500



BR50 BENCH WRAPPER

53650



Power	230V / 50Hz
Dimensions (LxWxH)	520 x 620 x 100mm
Product platform	270 x 520mm
Independently switched cut-off element & heat plate	

WRAP FILM



400mm x 1,300mts x 17µm	8115-400-17
450mm x 1,300mts x 12µm	8115-450-12
450mm x 1,300mts x 15µm	8115-450-15
450mm x 1,300mts x 17µm	8115-450-17
500mm x 1,300mts x 15µm	8115-500-15

BOX STRAPPER TMS300L

These high quality semi automatic Box Strapping machines are great value for money and are an efficient time saving device. Mobile on wheels, these machines have a powder coated exterior finish.

Strapping Speed	2.5 seconds per strap
Dimensions (LxWxH)	1,476 x 582 x 355mm
Max Tension	45kgs
Strap Width	6mm-15.5mm
Power	240V / 50Hz single phase

53805



53804



AUTO STRAPPING MACHINE AFS 900

A range of fully-automatic strapping machines are available, these units will seal and cut automatically. Some models have additional features that include auto tension. The speed and consistency of these models will greatly improve efficiency and throughput of cartons.

Strapping Speed	29 straps per minute (60Hz)
Dimensions (LxWxH)	1,430 x 620 x 1,540mm
Strap Tension	7-70kg
Strap Width	8mm - 12mm
Strap Type	P.P. strap
Strap Thickness	0.55mm - 0.75mm



MEAT SAVER PAPER

Meat Saver Paper is used to ensure the fresh look of meat products is maintained when the product is displayed at retail butcher shops.

Meat Saver Paper Black	Ctn 1,000	82105
Meat Saver Paper White	Ctn 1,000	82104

BROWN PRINTED PAPER BAGS

With Side Gusset- Printed in Blue & Red.
Printed with You Can't Beat Quality.

No. 6 Small	150x320mm	Qty 250	812321
No. 12 Medium	185x380mm	Qty 250	812322
No. 19 Large	250x480mm	Qty 250	812323





VIKING

Handling & Storage

*Your Food Processing &
Packaging Solutions Partner*



Butchers Machinery



POST STYLE WITH WIRE SHELVING - ZINC LACQUER

The wire grid shelving system is an excellent option if air flow and strength are critical. Wire shelving is easy to install and with solid steel sides easier to clean than other brands of wire shelving. Fully welded steel corners offer class leading strength, a clean look, and price and product name space for front of shop use.

Shelf Sizes

Shelf Widths of 300mm, 450mm, 525mm and 600mm

Shelf Lengths of 600, 750, 900, 1,050, 1,200, 1,350 and 1,500mm

Standard Shelving Heights

3 tiers: 1,200mm high

4 tiers: 1,800mm high

5 tiers: 2,000mm high

Wire shelves are rated to 200kgs evenly spaced per tier up to 1,200mm long. Sizes 1,350mm to 1,800mm are rated to 150kg evenly spaced. Shelf clips are rated to 150kg up to 1,200mm and 100kg for 1,350mm to 1,800mm long shelves.

Additional tiers available.

M-SPAN: COOL ROOM, FREEZER AND DRY STORE SHELVING

The all new M-Span shelf is designed to last a lifetime for an affordable price. Made by over moulding a sub frame with Food Grade Polypropylene to produce a strong shelf in one process. This patented technique reduces the cost and the carbon footprint to benefit both the customer and the environment. 20 year non-corrosion warranty on M-Span Shelves.

Shelf Sizes

Shelf Widths of 310mm, 460mm and 610mm.

Shelf Lengths of 600, 750, 900, 1,050, 1,200, 1,350 and 1,500mm

Standard Shelving Heights

3 tiers: 1,200mm high

4 tiers: 1,800mm high

5 tiers: 2,000mm high

M-Span shelves are rated to 200kgs evenly spaced per tier up to 1,200mm long. Sizes 1,350mm, 1,500mm are rated to 150kg evenly spaced. Shelf clips are rated to 150kg up to 1,200mm and 100kg for 1,350mm and 1,500mm long shelves.

Additional tiers available.



601015



STAINLESS STEEL WORK BENCH

Flat top work bench with 1.2mm thick stainless steel top; 3mm zinc aluminium coated steel reinforced backing to work top, 38mm diameter round stainless steel tube legs. Adjustable stainless steel disk feet supplied as standard.
Drawer to suit also available.

Sizes available:

Widths:	600 or 700mm
Height:	900mm
Lengths:	600, 900, 1,200, 1,500, 1,800, 2,400mm

Also available as mobile work benches.

STAINLESS STEEL WORK BENCH WITH SPLASHBACK

Work bench with rear splashback, available in 600 or 700mm depth. 1.2mm thick stainless steel top; 3mm zinc aluminium coated steel reinforced backing to work top, 38mm diameter round stainless steel tube legs. 100mm splashback (600mm depth) or 150mm splashback with bevelled edge (700mm depth). Adjustable stainless steel disk feet supplied as standard.

Sizes available:

Widths:	600 or 700mm
Height:	900mm
Lengths:	300, 450, 600, 900, 1,200, 1,500, 1,800, 2,400mm



601015

601010



BUTCHERS CHOPPING BLOCK

Heavy duty chopping blocks for high volume chopping applications.

600 x 600mm	80mm cutting top
600 x 1,000mm	80mm cutting top (pictured)

60113



STAINLESS STEEL CORNER BENCH WITH SPLASHBACK

Corner bench with rear splashback, available in 600 or 700mm depth. 1.2mm thick stainless steel top; 3mm zinc aluminium coated steel reinforced backing to work top, 38mm diameter round stainless steel tube legs. 100mm splashback (600mm depth) or 150mm splashback with bevelled edge (700mm depth).

Adjustable stainless steel disk feet supplied as standard.

Depth	600 or 700mm
Height	900mm
Length	900mm

POLY CUTTING TOP FOR STAINLESS STEEL BENCH

Natural coloured poly top to suit Stainless Steel benches. We cut to size.

Standard depths: 6mm, 10mm, 20mm

601000



60111/60112



SOLID/PIPE STAINLESS STEEL WALL SHELVES

Supplied flat packed ready for assembly and fitting, these stainless steel shelves are available with a flat 1.2mm thick top or as a pipe wall shelf with 25mm diameter round stainless steel pipes, with black plastic caps fitted to the end of the pipes.

600 x 300mm	1,500 x 300mm
900 x 300mm	1,800 x 300mm
1,200 x 300mm	2,400 x 300mm

FOOD TUBS - No. 7, 10 & 15



	No. 7	No. 10	No. 15
Capacity (L)	32	52	68
Dimensions	645 x 413 x 210mm	645 x 413 x 276mm	645 x 413 x 397mm
Code	60307	60310	60315
Lid available	60300	60300	60300

- Designed to Stack or Nest
- Light weight & robust
- Choice of 3 colours and 3 sizes

HEAVY DUTY FOOD TUBS

54L Oval Meat Tub with handles - White

External Dimensions (LxWxH)	700 x 600 x 340mm
Internal Dimensions (LxWxH)	635 x 535 x 320mm
A high density 3.8kg Polyethylene Container	
No lid available	



60354

No.12 Nally Tub 55 Litre Capacity

External Dimensions (LxWxH)	711 x 438 x 382mm
Internal Dimensions (LxWxH)	673 x 400 x 276mm
Robust, reinforced design	
Tub Includes Handles	
Select between Red or White	



60312

60332



POULTRY CRATES

32 Litre capacity crate - Yellow

External Dimensions (LxWxH)	578 x 384 x 193mm
Internal Dimensions (LxWxH)	509 x 318 x 168mm
Capacity	32L
3 options: • Ventilated sides, solid base	
• Ventilated sides and drainage holes	
• Ventilated sides and base	

604970



PLASTIC DOLLY TROLLIES TO SUIT NALLY TUBS #7, #10 & #15

Ultra Light Weight	3.5kg
Weight loading	Up to 180kg
Internal Size	590 x 350mm
Optional	Stainless Steel Castors

MULTIPURPOSE TROLLEY

60480

A Multi fit trolley to take almost all your tubs! This Food Approved trolley fits No.7, 10 & 15 Tubs and Oval Tubs as pictured. Saves lifting or pushing heavy tubs around.

Weight Loading	Up to 250kg
Rounded Design	Easy to clean
Internal Size	630 X 470mm
Optional	Stainless Steel Castors



ROUND FOOD BINS

Available in Red, Blue, & White these tubs provide an excellent handling solution to move heavy food products and provide storage options by using the optional lids.

Square Base Trolley	604870
Square Base Trolley	Suits bins up to 385mm dia
Dimensions	450 x 450mm
Optional	Stainless Steel Castors
90L Bin	60390
Bin Capacity	90 Litre
Dimensions	550 x 660mm
Optional	Lid available 60390L



VIKAN 12L CALIBRATED HEAVY DUTY BUCKET

6005686

Stainless Steel handle, bucket spout and unique pouring grip.



Dimensions 310mm dia x 320mm high

*Shown with optional lid to suit

STAINLESS STEEL BUCKETS

60020729

9 or 11 Litre available.



INGREDIENT BINS

- Tough Plastic Construction
- Comes With Acrylic Flip Lid
- Stainless Steel Lid Optional

Capacity 90 Litre

Dimensions (LxWxH) 640 x 320 x 730mm



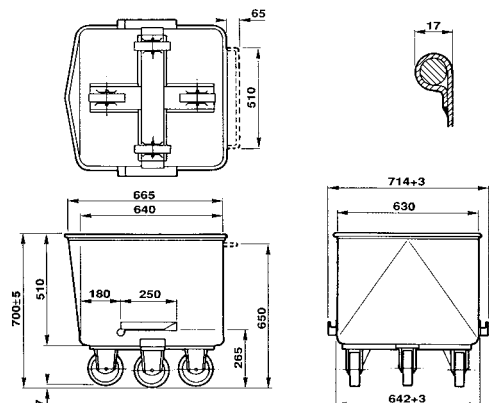
60433

607200



STAINLESS STEEL BINS

200 Litre Euro Heavy Duty Stainless Steel Bin. Universal standard quality & size, used extensively in the Meat, Smallgoods and Food Processing Industry. Made with high quality Stainless Steel. 300L Stainless Steel Bins also available!



604400



MOBILE PLASTIC TUBS

455Lt Mobile Plastic Tub. Lid to suit available.

Load Capacity	275kg
Ext Dimensions	1,320 x 690 x 740mm
Top Int Dimensions	1,210 x 590 x 615mm
Bottom Int Dimensions	1,120 x 515 x 600mm
100mm Zinc Plated Swivel Castors	
Support Board Fitted To Base	

MEGA BINS 715L

607780

Designed specifically for the Australian market, the Mega Bin is capable of holding up to half a tonne and has the same footprint dimensions as an Australian pallet. Available in solid or ventilated. The positive interlocking foot design offers quicker handling and safe stacking up to ten high.

Lid to suit also available.

Dimensions (LxWxH)	1,162 x 1,162 x 780
Capacity	715L



604005



SINGLE DECK TUBULAR FRAME STOCK TROLLEY

Constructed from 25.4 x 1.6mm round steel tube, welded and galvanised for strength and durability. Fitted with 200mm fixed centre wheels and swivel castors to each corner.

Sizes available:	400 x 1,000mm
	600 x 1,200mm

50519



MOBILE TUB HOIST

An innovative and economical unit, designed to lift and tip food products safely into food processing machinery using standard tubs. These fast and almost silent units have low voltage controls and are constructed using stainless steel which ensures low maintenance and ease of cleaning.

Operating Power	415V / 3.5A
Capacity	40kg
Dimensions (LxWxH)	620 x 1,060 x 2,150mm
Lift Time	6-8 seconds
Tipping Height	1,680mm
Mobile on wheels	Yes



Pictured tipping into Vacuum Filler.

200L BIN HOIST

The Stainless Steel 200L Column Hoist is designed for lifting large 200L Bins up to 2.4m. Can be incorporated to feed many types of machines.

Dimensions (LxWxH)	1,316 x 1,301 x Tipping height (H1) + 914mm
Power	415V / 10A
Variable loading height	1-2.4m
Optional:	Adjustable tipping height.
	Left and right hand versions available



200L Bins also available - see page 50 for details.

50527





BENCH WASHDOWN SCALES

Ideal for food preparation & processing plants, with its 210 x 173mm stainless steel weighing pan these scales make deck weighing fast and easy. Complete with AC adaptor and rechargeable battery pack.

Model	WBW 8	WBW 16
Capacity	8kg	16kg
Readability	1g	2g
Repeatability (S.D.)	0.5g	1g
Linearity (+/-)	1g	2g
Pan Size	210 x 173mm	210 x 173mm
Code	539011	53901

PLATFORM SCALES

Built tough for a variety of industries, these scales have a stainless steel 400 x 620mm weighing pan. Complete with capacity tracker, rechargeable battery and external power supply. Measure up to 300kg.

Model	GFK 150	GFK 300
Capacity	150kg	300kg
Readability	10g	20g
Repeatability (S.D.)	10g	20g
Linearity (+/-)	20g	40g
Pan Size	400 x 500mm	400 x 500mm
Code	539022	53902



51908



TRADE APPROVED SCALES

Ishida's Uni-5 Series of price-computing scales and printers are positioned to be one of the best values in retail weighing today. Retail customers may choose from three distinct printer and scale-base configurations—all with the same easy-to-use universal control panel.

Standard features include:

- Large colour touchscreen
- Dual-range weighing
- Side-load labels
- Internal wireless communications
- Ethernet communications
- Up to 99 pages of speed keys
- Adjustable touchscreen viewing angle
- 77 tactile keys
- 4 MB of memory
- Grayscale LCD customer-side display
- 30+ selectable fixed bar code formats
- Compatible with third-party communication software

604015



PLATTER RACK TROLLEY

10 or 12 Tier Stainless Steel Platter Rack Trolley.
(Trays pictured not included).

To suit aluminium display trays shown below.

Dimensions (LxWxH) 790 x 380 x 1,790mm

125mm distance between tiers (12 tier model)

*10 Tier pictured.

To suit plastic display trays shown below (12 inch width).

Dimensions (LxWxH) 830 x 370 x 1,780mm

125mm distance between tiers (12 tier model)

DISPLAY TRAYS

All trays available in red, black or white.

Size	Ctn Qty	Code
31 x 20 x 2.5cm	24	6051208-1
31 x 20 x 5cm	24	6051208-2
31 x 25 x 5cm	24	6051210-2
41 x 15 x 2.5cm	24	6051606-1
41 x 15 x 5cm	24	6051606-2
41 x 21 x 5cm	24	6051608-2
41 x 31 x 2.5cm	24	6051612-1
41 x 31 x 5cm	24	6051612-2
43 x 28 x 2.5cm	24	6051711-1
76 x 31 x 2.5cm	12	6053012-1
76 x 31 x 5cm	12	6053012-2

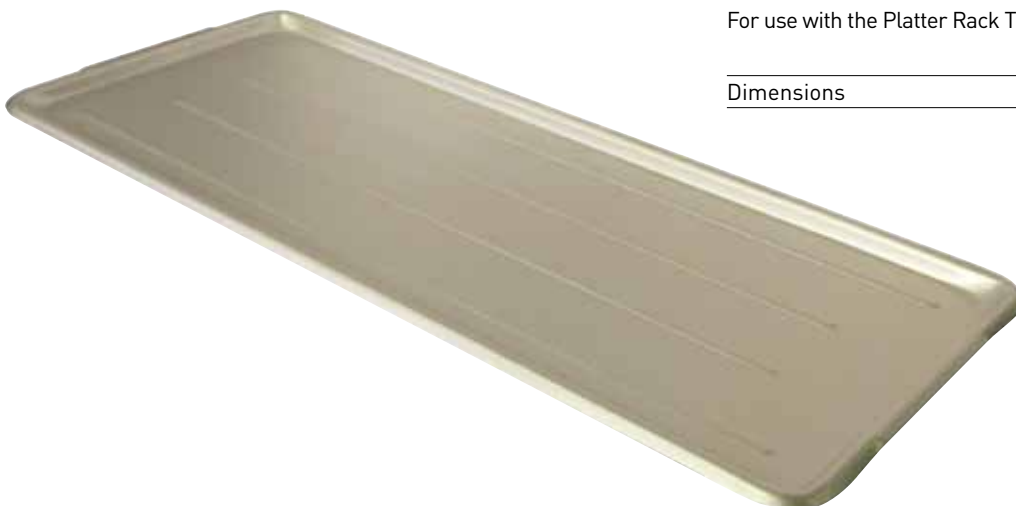


605330770

ALUMINIUM DISPLAY TRAYS

For use with the Platter Rack Trolley. Strong and durable construction.

Dimensions 330 x 770mm





VIKING

Food Hygiene

*Your Food Processing &
Packaging Solutions Partner*



Butchers Machinery

601060



SINGLE/DOUBLE SINK BENCHES

Wet bench with one or two fabricated bowls, available in 600 or 700mm depth. 1.2mm thick stainless steel top no. 4 finish; 3 mm zinc aluminium coated steel reinforced backing to work top; 38mm diameter round stainless steel tube legs, satin polished, 1.2mm thick. Adjustable stainless steel disk feet supplied as standard.

Under-shelf - 18mm diameter round stainless steel tube, satin polished, 1.2mm thick under-shelf. 100mm splashback (600mm depth) or 150 splashback with bevelled edge (700mm depth). Fully welded and polished bowls, pre-punched waste hole to suit 90mm waste.

Depth	600 or 700mm
Length	1200, 1500, 1,800 or 2,400mm
Height	900mm

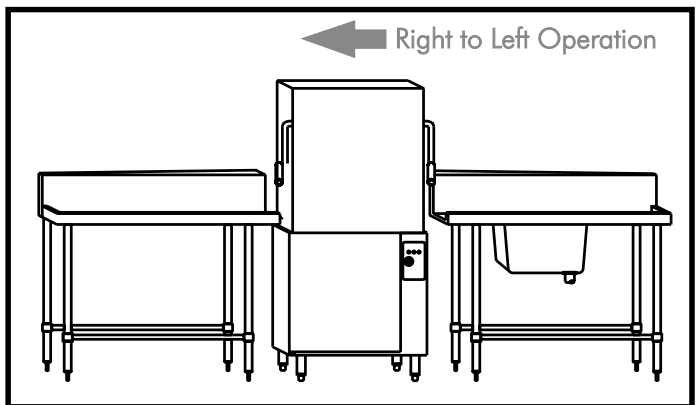
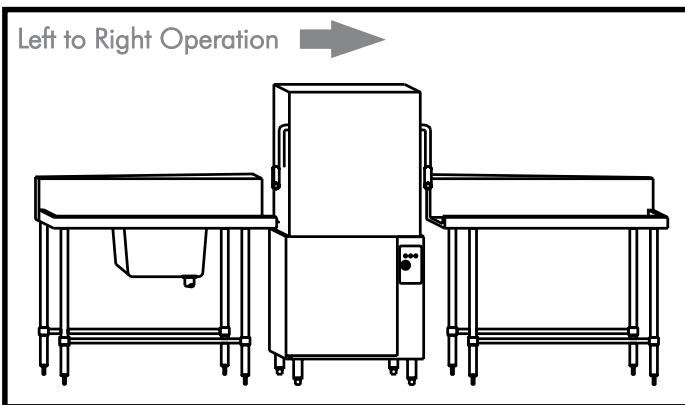
PASSTHROUGH DISHWASHER BENCH

The Dishwasher Bench is designed for pass-through dishwasher applications where benching is required to be adjoined to the unit.

Depth	600 or 700mm
Length	600, 1,200, 1,650
Height	900mm
Configuration	Available to suit left or right handed configuration as per the diagram below



INLET / OUTLET BENCH CONFIGURATION GUIDE



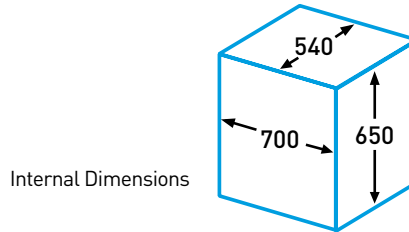
52011



PASSTHROUGH DISHWASHER

With the ever increasing need to comply with HACCP guidelines, high standards of hygiene are essential in all areas of food manufacturing. The AL8 passthrough Warewasher makes fast work of regular crates, bins and tubs.

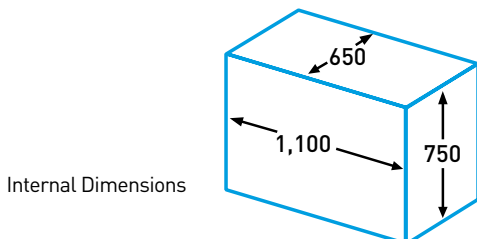
Dimensions (LxWxH)	800 x 750 x 2,035mm
Cycle Time	2 / 4 / 6 minutes
Power	20A / 400V
Rack Size	550 x 665mm
Internal Dimensions (LxWxH)	700 x 540 x 650mm



DOUBLE POTWASHER

The PW2 high performance, wide-body Potwasher is designed to wash big volumes of crates, bins, racks, bowls, mats & trays. It is a flexible, fast and efficient dishwasher whilst providing essential hygiene.

Dimensions (LxWxH)	1,280 x 1,240 x 2,165mm
Power	415V / 32A
Cycle Time	2 / 4 / 6 minutes
Water Usage	7L per cycle
Internal Dimensions (LxWxH)	1,100 x 650 x 750mm
Rack Size	510 x 500mm



52012



SCRUBBING BRUSHES



	65 x 190mm	6003889
	70 x 200mm	6003892

ERGO SCRUB BRUSH



130mm diameter

	6003885
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UTILITY BRUSH



	420 x 45mm	6004185
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MINCER BRUSH

Ideal for cleaning mincer barrels.



	90 x 485mm	6007033
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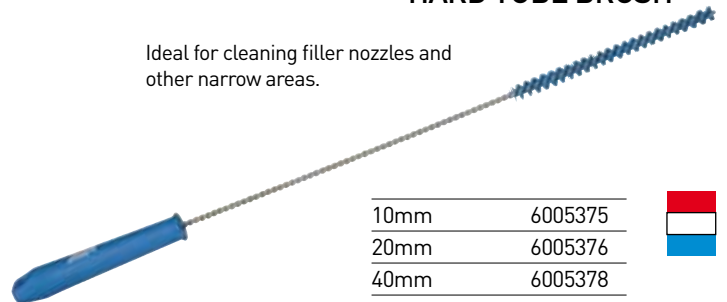
NAIL BRUSH



	40 x 115 mm	6006440
--	-------------	---------

HARD TUBE BRUSH

Ideal for cleaning filler nozzles and other narrow areas.



	10mm	6005375
	20mm	6005376
	40mm	6005378

HAND SQUEEGEE



	240 x 230mm	6007751
--	-------------	---------

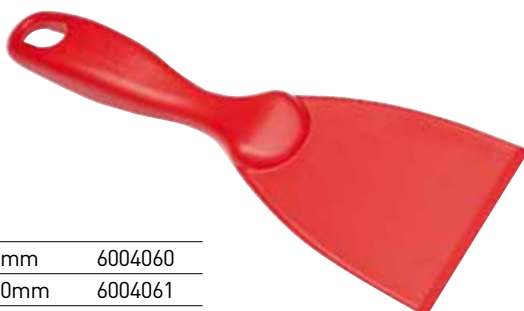
SINGLE BLADE SQUEEGEE

Replacement blades available.



	500mm	6007071
	600mm	6007072
	700mm	6007073

HAND SCRAPER



	75mm	6004060
	100mm	6004061


NARROW BRUSH



	20 x 285mm	6004195
--	------------	---------

HAND SCOOPS



	Scoop Small 500mL	6005677
	Scoop Medium 1L	6005675
	Scoop Large 2L	6005670

HAND SHOVEL



	Small 270 x 330 x 545mm	6005673
	Large 275 x 340 x 550mm	6005672

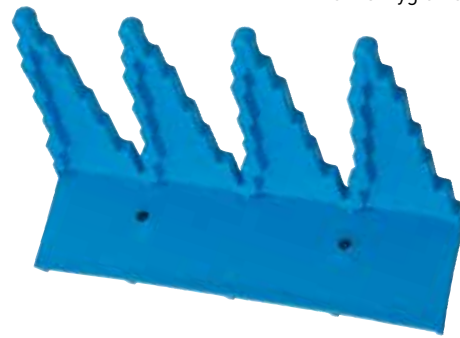


ERGO SHOVEL



WALL BRACKET

Ultra Hygienic - easy to clean.



ERGO SHOVEL WITH DRAIN HOLES



1500mm HANDLE

Attaches to most Vikan products.



METAL DETECTABLE PRODUCTS



Ask us for more details today.

1500mm HANDLE - HEAVY DUTY

Attaches to most Vikan products.



60012005



HOT WASH HOSE REEL KIT

This complete washdown kit includes a 12m Hot Wash Hose Reel on swivel bracket, Heavy Duty rubber encased water gun and the three fittings required.

Recommended	For use in food preparation areas
Warranty	1 year
Working Pressure	203 psi
Reel	Positive rewind action

KRANZLE WATER BLASTER

It couldn't be more true, good things really do come in small packages! This package comes complete with gun, hose and Dirtkiller nozzle to minimize your cleaning time. Unit covered by 1 year warranty and 10 year warranty on the cold forged brass pump head – you can't go wrong!

Unit	Mobile
Motor Speed	1400 rpm
Power	10A – 240V Single Phase
Max. Pressure	1740 psi adjustable
Flow Rate	7L / min
Max. Temperature	60°C



53711

TRIGGER WASH GUNS

Rubber encased.
Adjustable spray or jet.



REINFORCED INDUSTRIAL HOISING

20m reinforced 12.5mm PVC hose with connections.



600702

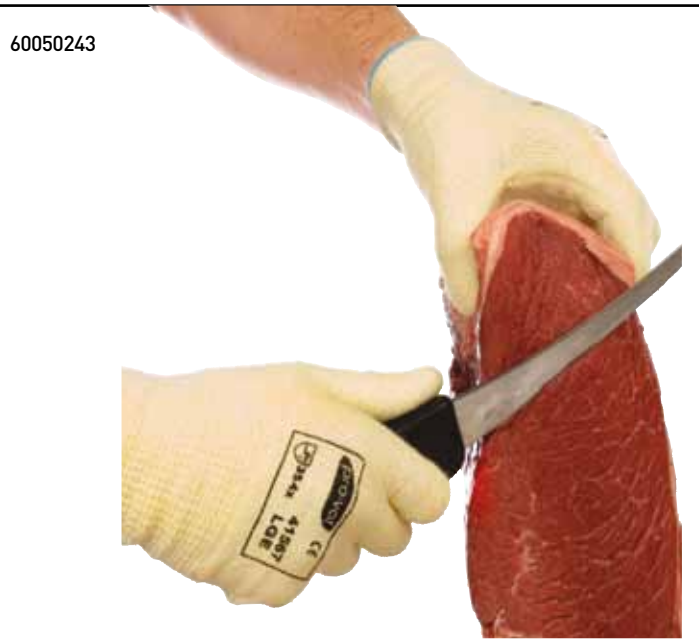
600711

62100

GUMBOOTS

Top quality PVC/Nitrite Blend Sole for additional comfort and durability, these comfort-form boots are specially moulded to prevent foot fatigue.

Ultra high grade virgin PVC upper
Will not crack, even at - 15° C
Reinforced at the heel, ankle and shin for extra protection.
Sizes 6 - 13



60050243

SAFETY GLOVES

Pair Fivers - Cut Resistant Gloves

Cut Resistance	Level 5
Comfort	Made with high performance Twaron and glass fibre knit
Washable	Ready to reuse

APRONS

Heavy duty PVA
Strap & clip
White or blue
45" length



60050243



82022

Butchers Apron
Velcro closure



82020

Polypropylene
Ctn 1000
White or blue
No pocket

DISPOSABLE GLOVES



82400

Vinyl / Latex / Nitrile

100 gloves per dispenser box

10 dispensers per carton

Wall Dispensers

Single or triple



HAIR NETS



Latex FREE

1000 per carton

Red, white or blue

82010

BEARD COVERS



82030

Single loop or double loop

Latex FREE

1000 per carton

White or blue

PE APRONS & SLEEVE COVERS

820210



Blue or white

500 per carton

Hanging/Tear off type

BOOT & SHOE COVERS

82034





VIKING

Accessories & Parts

*Your Food Processing &
Packaging Solutions Partner*



Butchers Machinery

ANTI-FATIGUE FLOOR MAT



606-1609

VINYL MACHINE COVERS

Heavy-duty Australian made waterproof vinyl machine covers. Not suitable for painted surfaces.

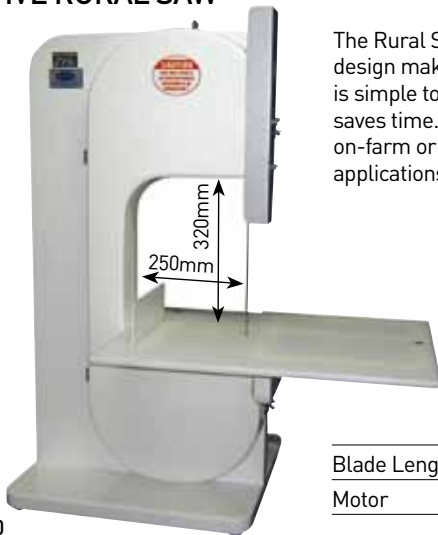


Sizes available:

Small	420 x 375 x 620mm
Medium	520 x 450 x 620mm
Large	720 x 580 x 600mm

63002

ACTIVE RURAL SAW



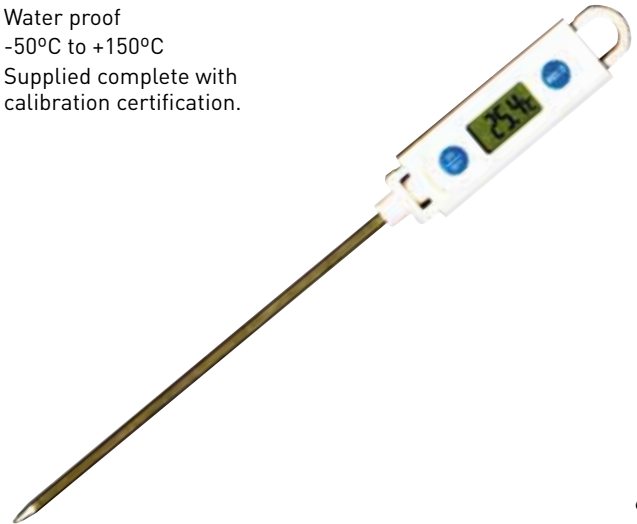
The Rural Saws versatile design makes cleaning easy, is simple to operate and saves time. Designed for on-farm or domestic applications.

Blade Length	2,000 x 1/2"
Motor	3/4 H.P.

53000

PROBE THERMOMETER

- Water proof
- -50°C to +150°C
- Supplied complete with calibration certification.



61165

JACCARD HAND TENDERIZER

48 Blades - Easy to use.
Dishwasher Safe.



60900

STAINLESS STEEL 6" 'S' HOOKS



61165

MINCER DOLLY



Plastic meat plungers. #12
#22
#42

30200

20" KAMLOCK HANDSAW

Replacement blades available.



608120

BRINE PUMP NEEDLE & GUN

To suit the brine pump on page 21.



314060



314000

SCANGRIND 200 KNIFE SHARPENER

Wet stone knife grinder including user friendly angle gauge. Pictured with optional polishing wheel.



53130

HEAVY DUTY ALUMINIUM MEAT MALLET

Course Waffle Pattern on one side, Fine Waffle Pattern on reverse side.



60905

FLY TRAPS

64000

A nice way to control pests! These non-toxic, safety compliant units come complete with a sticky pad to trap unwanted insects without creating any debris, smell or noise.

2 Globe model
25x50x12cm

4 Globe model
41x44x42.5cm



STAINLESS STEEL MINCER PLATES

Send us your
Mincer Plates for
Re-Sharpening



Plate	#12/70mm	#22/83mm	#32/100mm	#42/130mm	#56/130mm	#E/130mm	#J/130mm	#GU/160mm
Hole Size mm	3	3	3	3	3	3	3	3
Hole Size mm	5	5	5	5	5	5	5	5
Hole Size mm	8	8	8	8	8	8	8	8
Hole Size mm	10	10	10	10	10	10	10	10
Hole Size mm	13	13	13	13	13	13	13	13
Hole Size mm	16	16	16	16	16	16	16	16
Hole Size mm	20	20	20	20	20	20	20	20
Hole Size mm	-	-	25	25	25	25	25	25
Hole Size mm	-	-	-	30	30	30	30	30
Hole Size mm	-	-	-	-	-	-	-	40
Hole Size mm	-	-	-	Kidney	Kidney	Kidney	Kidney	Kidney



GU Shank Pin

302053



Nolex ES5 Shank Pin

302497



Thompson #56 De-Gristle

302061



Thompson E Shank Pin

302050



Thompson #32 Shank Pin

302052



Thompson #42 Shank Pin

302051



Standard #42 Shank Pin

302055



Hall #42 Shank Pin

302082





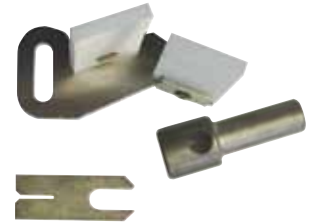
Barnes Door Clip 301213



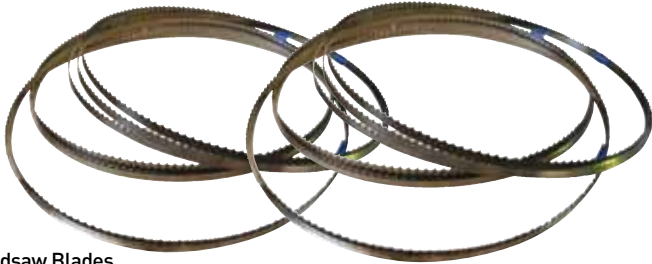
Barnes Table Inserts
35mm 301032
55mm 301033



Barnes Tension Springs 301219



Barnes Bandsaw Guides
Top Guide 301236
Bottom Guide 301234
Blade Scraper 301250



Bandsaw Blades

Size	Size	Saw	Code
3,600mm x 1/2"		New Style Barnes Mark 1 / Blademaster / Thomp Senior Old	301019
3,810mm x 1/2"	12' 6" x 1/2"	Old Style Barnes Mark 1 / Challenge / Hygienic	301016
2,870mm x 1/2"		New Style Barnes Junior	301018
3,505mm x 1/2"	11' 6" x 1/2"	Old Style Barnes Junior	30101.4
3,289mm x 5/8"	10' 9" x 5/8"	Thompson Senior / Mark 3 / T400 / Mark 6 3 TPI	301012
2,580mm x 1/2"	10' 6"	Thompson 350 Junior	3010121
	10' 4" x 5/8"	AEW400	301010
	11' 7.5" x 1/2"	Nolex Senior	301014
2,970x13mm x 1/2"	9' 9" x 1/2"	Nolex Junior	30101.0
2,000mm x 1/2"		Rural	301017
2,500mm x 5/8"		Viking 500	301000
3,155mm x 5/8"		Viking 700	301002
3,500mm x 5/8"		Viking 800	301003



Barnes Insert Bracket 301238



AEW Bracket 301029
AEW Scrapers 301023



Door Safety Switches 301223



Safety Kick Switch 317036



AEW Blade Guide 301021



AEW Magnet 301031



Thompson Top Blade Guide 301261



Thompson Door Knob 301259



We carry a range of parts for other Bandsaws



Thompson Table Insert 301262



Thompson Mk3 Blade Scraper 301264



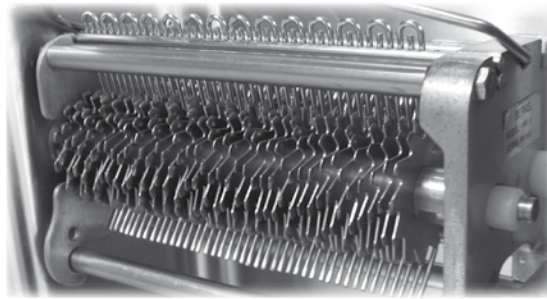


Tenderizer Combs

Front	305100
Back	305102



Tenderizer Blades 305114



Tenderizer Cradle Assembly

305099



Stir Fry Discs 305115



Cutter Shafts

Front	305262
Back	305263



Cutter Shaft Nuts

Front	305264
Back	305265



Drive Belt 305350



Lid Hinge 305163
Lid Spring 305165



Biro Lid 305160

Sausage Filler Parts



Thompson Lid Seals & Piston Rubbers

Piston Rubber	307072
Lid Rubber	307071



Oil Filter

Z418	303420
Z9	303421



H46 Hydraulic Oil 30002



Sausage Nozzles

Thick	307341
Thin	307340



Talsa Seals 30733



Nozzle Nut 307334



Talsa Oil Dip-Stick 307338



Talsa Piston Removing Tool 307339



Talsa Piston Bolt 307336



Thompson Filler Knee Rubber Boot 307316





Pull Out Tool 311410



Paddle Bolt & Knob 311409



Cut Off Wire Cleaner Spring 311290



Cut Off Wire 311192



Wire Cleaner 311189



Drum Spring 311292



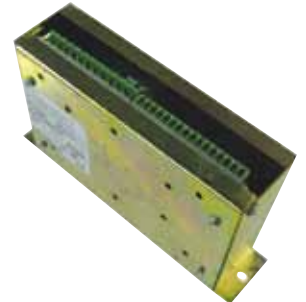
Pusher Rod Single Old Type 311413
Double Old Type 311415



Pusher Rod Single New Type 311412
Double New Type 311414



Paper Cam & Bearing 311090



Control Board 311380



Drum Nut 311408



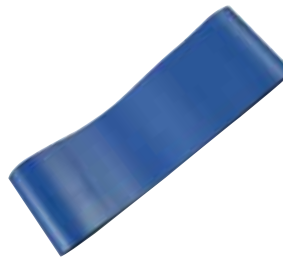
Conveyor Frame 311320



Foot Pedal Bellow 302406



Paddles 31141



Conveyor Belt 311350



Safety Switch 311120



CRM Twin Stick 90x30mm 3110310



CRM Twin 40mm Round Insert 311036



CRM Cam Roller Bearing 3346001



- CRM Round Inserts**
- | | |
|-------|--------|
| 50mm | 311037 |
| 70mm | 311035 |
| 80mm | 311034 |
| 90mm | 311033 |
| 100mm | 311032 |





Seal Bar Tape

50mm x 5th	303411
Roll Fibro Tape	303412



Vacuum Lid Seal

Bench Models	303301
Large Models	303302



**Control Panels
Computer Boards**

Viking PCB	303322
Viking Panel	303323



Vacuum Oil Filters

Z418	303420
Z9	303421



Vacuum Air Filters 303424-9

154	156	159
155	157	



De Vac Valve



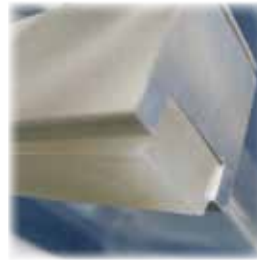
24V Solenoid	303370
Stem	303372



Large Main Vac Valve
303431



Seal Bar Ends 303410



Silicone Support Rubber
3034112



Gas Struts 30345

Dip Tank Parts



Bag of Heat Retention Balls
315322



Water Sensor Old type 315324



Water Sensor New type 315351



Lid Switches

Small Vac	303121
Large Vac	303122



Vacuum Gauge

Small	303400
Large	303401



Elements Old Type 315337
New Type 315337a



Temperature Probe 315347



Vacuum Packer Wire

3.5mm Curved Seal Wire	303190
Cut Off Wire 1mm Round	303191
T Profile 2.8mm Wire	303192
3mm Flat Seal Wire	303193



Vacuum Oil
30002

1L VP32 Oil - Bench Model
5L PD100 Oil Floor Model



VIKING

Service & Support

*Your Food Processing &
Packaging Solutions Partner*



Butchers Machinery

FINANCE OPTIONS

As part of our additional service and support, BMSS can assist in arranging finance for the sale of capital equipment, to approved applicants.

The range of different options include chattel mortgages, hire purchase, leasing and rental.

The advantages of financing your capital equipment purchases rather than paying cash are:

- Conserving your capital for other investment purposes
- Taxation and accounting benefits
- Large initial capital outlay is not required to finance capital expenditure.

GOGETTA - RENT TO OWN

BMSS is an approved vendor to Go Getta Equipment Funding, a system that offers a flexible and unique funding solution.

This system is perfect for businesses who want to keep their options open, instead of been locked into long term arrangements.

The Go Getta rent to own solution gives your business the flexibility to:

- Purchase equipment at any time during the first 12 months and receive 75% of the net rent as a rebate
- Return equipment at the end of the 12 month agreement if it is no longer required.
- Continue to rent – and we'll simply continue to reduce your purchase price.



PREVENTATIVE MAINTENANCE

BMSS has a wide range of quality replacement parts, in house service technicians and a mobile service division ready to repair and answer any of your queries, including service representatives in each state to save you production downtime.

Our qualified service technicians can repair break downs and service machinery to ensure it is operating to its highest level.



ONLINE ORDERING

Access our products 24 hours a day, 7 days a week. Order online and choose between paying with credit card, cheque, bank transfer or account for approved customers.

At the same time, you can download product information, watch informative machine demonstration videos and request for further information from our sales team!





COMPLETE PRODUCT SOLUTIONS

In addition to advising you on the best products for your particular application, our wide range enables us to pair your equipment with the appropriate supplies and replacement parts to keep your investment in top condition.

For instance, when you purchase a vacuum chamber machine from our Viking range, we'll take care of you for your pouches and shrink bags, wearing parts such as vacuum oil and seal tape, bone cover, labels for the vacuum-packed product and as much after-sales support as you'll ever need.

To complete the cycle, we also have an extensive range of Hygiene Solutions including brushware and washdown kits which ensure your equipment will be maintained in optimum hygienic condition and that HACCP requirements can be simply met.

DEMONSTRATIONS, PRODUCT DEVELOPMENT AND TESTING

Our sales team are committed to full customer satisfaction, not only in expert advice, but also allowing you to trial your product with our machinery.

There is no better outcome than knowing how equipment will work and how your product will look to complete the solution and build an ongoing business relationship between us.



CUSTOM PROJECTS

From consulting, project planning, training in operation and preventative maintenance, our sales and support team provide fast, efficient and comprehensive technical support.

When customers need assistance to address the most challenging processing and packaging problems, they are supported by our knowledgeable and experienced staff every step of the way.

Pictured at left is a custom project involving cutting fruitcake into equal portions.





VIKING
Food Solutions

*Your Food Processing &
Packaging Solutions Partner*



Butchers Machinery



Butchers Machinery

Viking Food Solutions

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