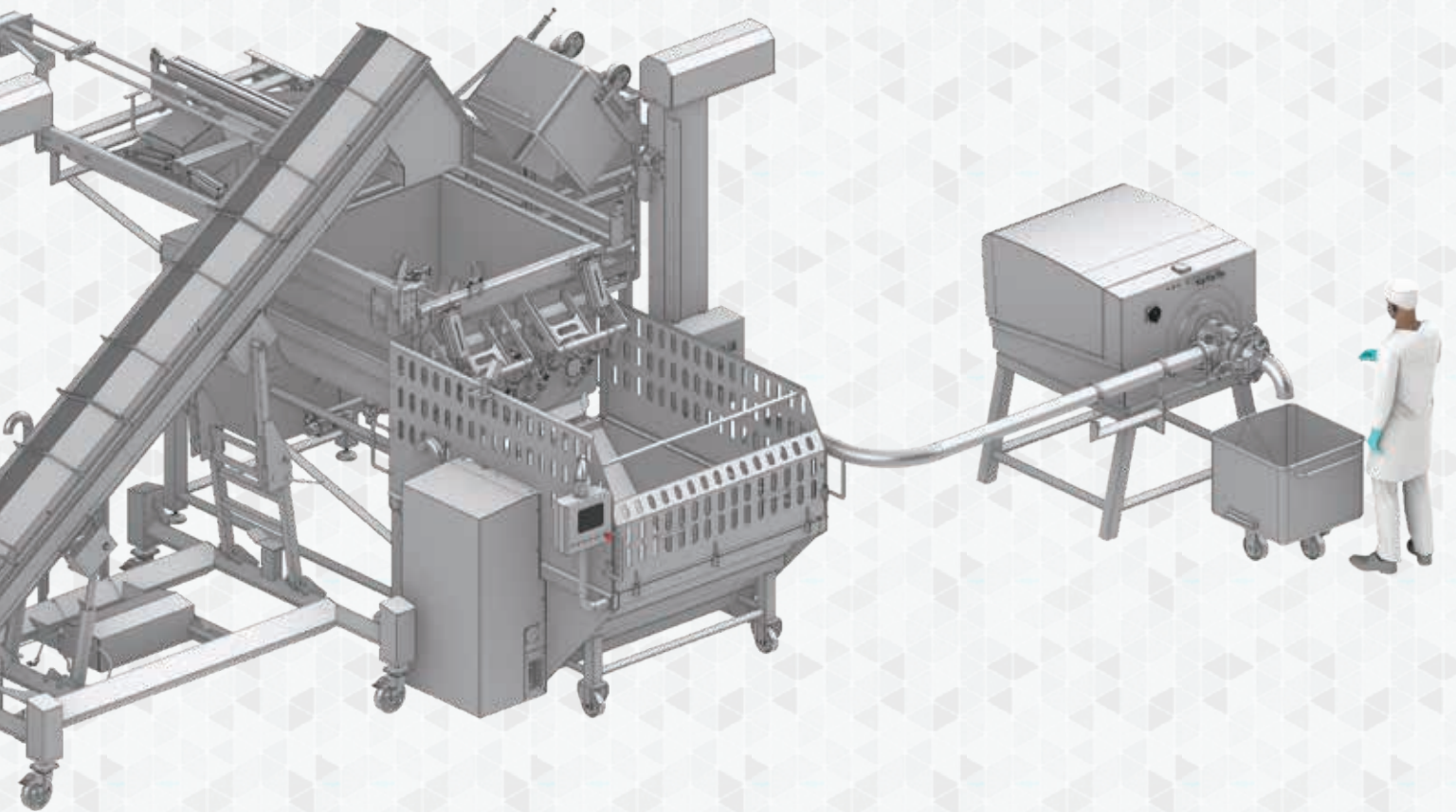




Food Machinery

Imports and Servicing



PRODUCT CATALOGUE

CONTACT DETAILS

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FOOD MACHINERY, IMPORTS AND SERVICING

Food Machinery, Imports and Servicing was established to focus on the customer and their needs to keep production flowing, therefore we pride ourselves in providing a wraparound and timely service for our customers.

We have very strong links to our local and international suppliers and we represent some of the global leaders in food processing machinery. With a wealth of knowledge and experience we work on projects from product development and individual machinery sales and commissioning, through to complete turn-key food processing lines including, consultation, design, supply, installation, commissioning, training and ongoing technical support.

Our mission is to bring solutions and ideas to all those in the Food Processing and Production Industries, to improve processes and throughput.

We feel that we have the responsibility to ensure that all customers are treated fairly, with respect and honesty. We acknowledge that when a machine is down it is costing the customer, so we aim to ensure that service and parts are delivered in a timely manner, with ongoing follow up.

SERVICE

Due to our long association with the Food Processing Industry, we are able to give our customers honest and logical information on the best types of machines to suit their purpose

We are very fortunate to have very supportive suppliers that not only support us 24/7, but also give our servicemen training when required. We know that when a machine is down production is affected and pressure is on to get back into production. Due to his experience in the Food Processing

Industry in New Zealand and Australia on a wide range of machinery, Mike was more than able and willing to help our customers with any machinery issue, and was the only factory-trained technician in New Zealand on CFS/GEA Food Machinery. Mike has passed this knowledge on to Daryl, who has been actively enhancing his knowledge through the 24/7 supplier support and one on one training from machinery specialists.



PARTS



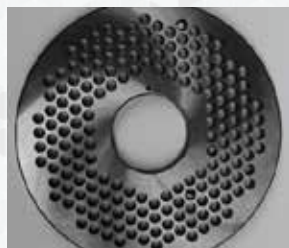
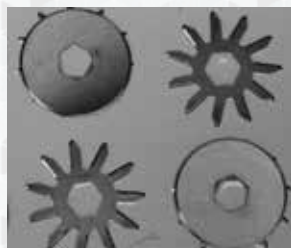
Due to New Zealand's geographical distance from many of the manufacturers of your equipment, it is important to have a supplier that stocks the parts you require and is also competitive with pricing.

Our range is not exhaustive, but focused on customer needs- our suppliers have an even bigger range that we can have in New Zealand, usually between 1-6 weeks.



In Hamilton, we have parts and Cutting Sets for scansteel, Auto Grind, WolfKing, Simo, Seydelmann, Weiler, Thompson, No. 12-32, Palmia, CFS/GEA, E130, Lico Swiss, Garos, Nieros, Niro-Tech, Food Technology Tielemann, Holac, Komet, Viking and Ulma. We also have access to Formaco, Nowicki and K+G Wetter parts.

Mike began this company as he wanted to ensure that New Zealand manufacturers had less down time, and that is our focus today.



scansteel foodtech

scanSteel foodtech IS AMONG THE WORLD’S MOST INNOVATIVE MANUFACTURERS OF FOOD PREPARATION MACHINERY, EQUIPMENT AND COMPLETE PROCESSING LINES. THE MAIN FOCUS OF SCANSTEEL FOODTECH IS THE GLOBAL MEAT, POULTRY, PLANT BASED AND CHEESE PROCESSING INDUSTRIES AS WELL AS THE GLOBAL PET FOOD AND FUR INDUSTRY.



GRINDERS

scansteel foodtech has the world’s most comprehensive range of grinders.

- Fresh, tepid, Frozen or cheese – not a problem
- Including the world’s smallest frozen block grinder
- Single or Double Worm
- Accessory trolley included.

MG330 – 330MM
SINGLE SCREW GRINDER



CG300 – 300MM
DOUBLE SCREW GRINDER



MG225 – WORLDS SMALLEST
FROZEN BLOCK GRINDER



SG 400/200
HEAVY DUTY GRINDER



MGX400 – CHEESE EXTRUDER



TWIN SHAFT MIXER
200 -12,00LTR



TWIN SHAFT MIXER
4250LTR



MIXER GRINDER



MIXER AND MIXER/ GRINDER

- 200L to 12,000L
- Single or Twin shafts on Mixers
- Paddle, Spiral or Z arm wings
- Options of Intermeshing, steam and Vacuum on Mixers
- Dust, Grill or plate lids
- Mixer/Grinder is Twin Shaft and Intermeshing as standard.

QUADROCUT 225



CASSETTE SYSTEM

SCANEMUL 175
PUMP FED



MC250 - MICRO CUTTER



SCANEMUL 175
HOPPER FED



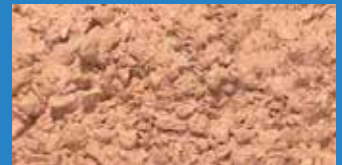
EMULSIFIERS

- scanEmul 175 is Pump or Hopper Fed
- Capable of 2,000 – 7,000 kg/hour
- Quadrocult 225 has the option of Vacuum
- Capable of 2,000 – 25,000 kg/hour
- Cutting Sets are placed in a cassette for easy insertion and removal
- Various knife set combinations to suit your final product
- MC 250 and MC 300
- Pump and Hopper Feed
- Capable of 4,000 – 18,000 kg/hour
- Steam available
- Various knife set combinations to suit your final product.

SCANDEFROST



- 6000, 9000 or 12000L
- Defrost pre-ground or crushed frozen meat blocks, poultry blocks or blocks of bone in minutes not hours!
- No Tempering
- No Denaturation or discolouration
- Binding properties maintained
- Better yield, no drip loss, no evaporation.



SCANGRAVY

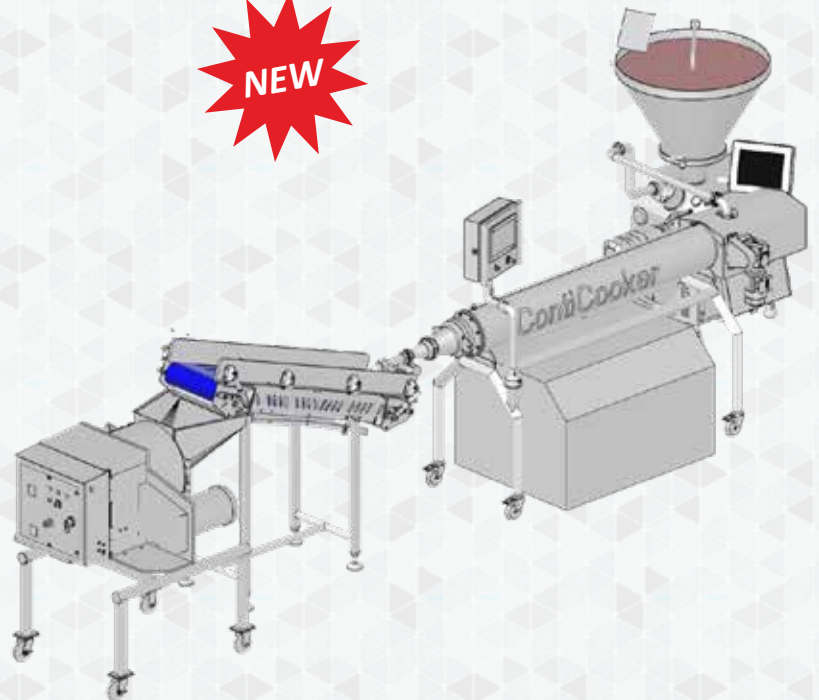
- Mixing and Storage of both Gravy and Brine mixes
- Light to heavy viscous gravies.
- 500 – 6,000L
- Ytron Powder Dispenser, disperses all dry powdered ingredients into gravy/brine
- Including challenging ingredients
- No clumping
- Prevents air injection
- Dedicated PLC.



CONTICOOKER – NEW PRODUCT

A new innovative process that creates texture and fibres to create texturized chunks, snack products and plant-based products.

- Uses recirculated water to heat – not steam
- Heating is indirect – no water added to the product
- Product retains moisture
- No Yield loss
- Capable of 100 – 425 kg/hour.



PUMPS

scansteel foodtech produce 2 models of pumps for varying applications

- The SuperPump is the heavy-duty model with a 11 – 90 kW motor
- The two-gate system eliminates pump capacity fluctuations

The SuperPump will be customised to your requirement – hopper and buffer designed to your capacity and footprint

The ContiPump is designed for less heavy-duty applications with a 4 – 11 kW motor

- Perfect for Pre-Mixes and buffer storage
- Buffer capacity 250 – 10,000L
- Single or twin-screw options.



PRODUCT TRANSFER EQUIPMENT

SCANSTEEL FOODTECH OFFERS VARIOUS OPTIONS TO TRANSFER YOUR PRODUCT CONVEYORS ARE DESIGNED FOR YOUR NEEDS.

scanLift



SWING LOADER



scanGiraff



CUT THE TOP



scanLift

For 200 – 300L Euro Bins

Designed for your requirements and tipping heights
Fixed, Mobile or Double Column

SWING LOADERS

Designed to fit your trolleys / requirements

SCREW CONVEYORS

Inclined, horizontal and vertical

Ø240 – Ø600mm, 1500-10,000mm in length

Designed to your specifications

scanGiraff

Ø240 – 470mm

Perfect when space is an issue

Hopper or Buffer designed to your specifications

CUT THE TOP

The Cut the Top is designed to cut out one single layer of frozen blocks at a time from a complete pallet consisting of frozen together blocks

SCREW CONVEYOR



KOMET

KOMET OF GERMANY HAVE BEEN PRODUCING VACUUM PACKAGING AND COOKING MACHINERY FOR OVER 70 YEARS. THESE COMPETITIVELY PRICED MACHINES HAVE STOOD THE TEST OF TIME.

These Komet Vacuum Packers are designed for small to medium production.

Options include Bench Models, Floor Models, Double Chamber models, Bench and Floor model Tray Sealers, Automatic models, Thermoforming Models, Shrink Tanks and also Bench and Free Standing Sous-Vide

DIP TANK



VACUUM PACKER
FLOOR MODEL



THERMOFORMER



SWING LID, DOUBLE CHAMBER
VACUUM PACKER



BENCH MODEL VACUUM PACKER

TRAY SEALER – FLOOR MODEL

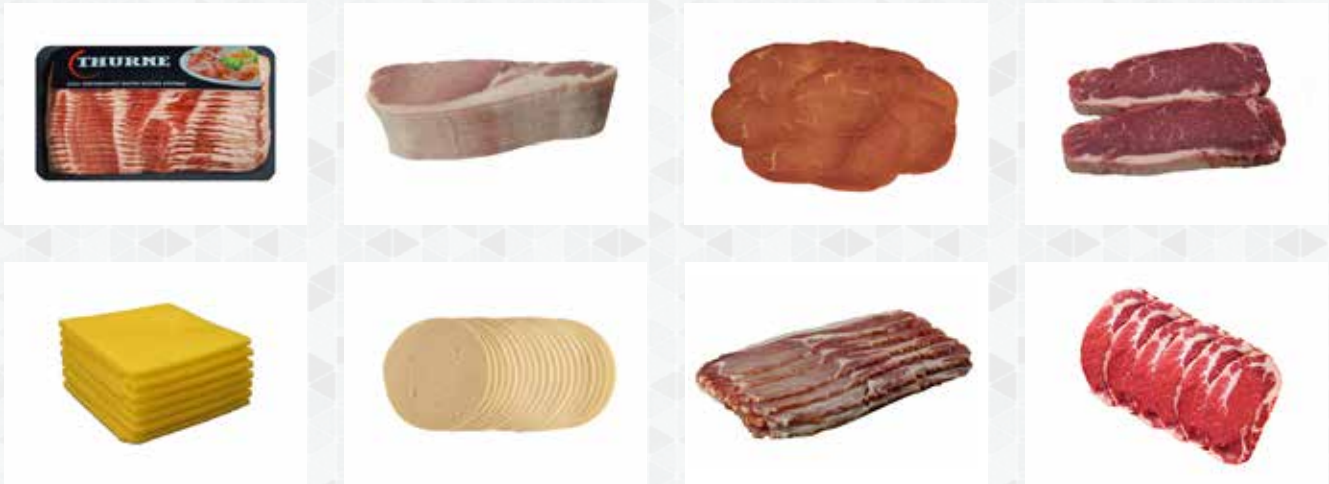
SOUS VIDE



THURNE

FORMED IN 1967, THURNE IS A LEADER IN INDUSTRIAL HIGH SPEED SLICING EQUIPMENT.

THURNE ARE EXPECTS IN THE SLICING OF BACON, MEAT, DELI, CHEESE AND VEGAN PRODUCTS.



BACON SLICER



MEAT SLICER

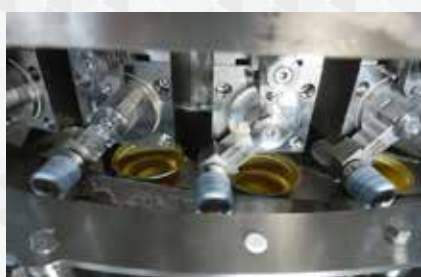


DELI SLICER



FMT

FMT IS AN ITALIAN COMPANY THAT SPECIALISES IN CANNING, CLOSURES AND STERILISATION MACHINERY. FROM FREE STANDING MACHINERY TO TURN KEY LINES THAT CATER FOR CONTAINERS INCLUDING GLASS, METAL AND PET.



NIRO-TECH

WITH OVER 25 YEARS' EXPERIENCE, NIRO-TECH OFFERS FOOD PROCESSING MACHINERY FOR THE MEDIUM SIZED PROCESSING LINE, AS WELL AS HYGIENE AND SLAUGHTERING EQUIPMENT.



FOOD PROCESSING MACHINERY

Through Niro-Tech we can offer

- Flakers
- Vacuum Tumblers 200 – 1200L
- Grinders and Angel Grinders 82-200mm
- Mixers and Vacuum Mixers 90 – 400L.

HYGIENE EQUIPMENT

This range includes Hygiene Stations, boot washers, boot dryers, washing stations, knife steriliser, drains and equipment for the locker room.



SLAUGHTERING EQUIPMENT

This range of European machinery includes equipment to slaughter Pigs, Cattle and Poultry.

The range includes stand alone to full slaughter lines, all made with the welfare of the animal in mind.



REEPACK

AUTOMATIC BENCH TRAY SEALER

REEPACK VACUUM PACKAGING MACHINERY ARE DESIGNED FOR THE MEDIUM TO LARGE OPERATIONS. THESE USER-FRIENDLY MACHINES INCLUDE THERMOFORMERS, TRAY SEALERS AND FLOW WRAPPERS, AND ARE CUSTOM BUILT. FROM THE BENCH MODELS TO A FULLY AUTOMATED LINE REEPACK HAVE THE SOLUTION FOR YOU. THEY HAVE THE FUNCTIONALITY OF THEIR 'COUSINS' IN THE MARKET BUT NOT THE PRICE TAG.



THERMOFORMER



FLOW WRAPPER



FOOD TECHNOLOGY THIELEMANN

FOOD TECHNOLOGY THIELEMAN IS A FAMILY-OWNED COMPANY THAT HAS BEEN IN BUSINESS FOR 30 YEARS.

This solutions-based companies core competency is horizontal chicken slicing, but has grown to meet the needs of the market with the production of value adding machinery for the food industry.

FLATTENER



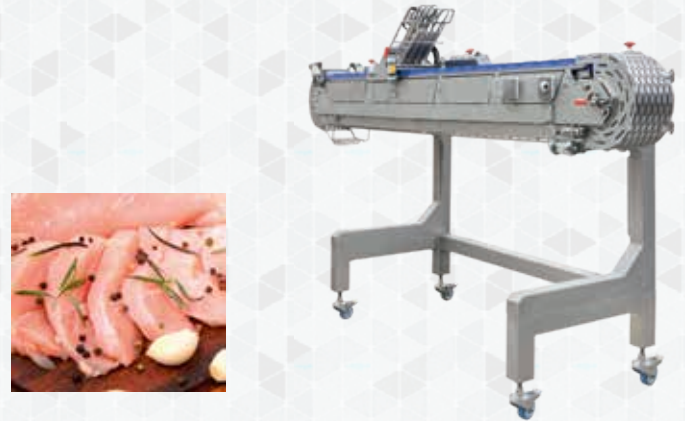
HORIZONTAL SLICER



IMS-6 SHREDDER



MULTI-BLADE SLICER



ROLLMASTER



VIKING FOOD SOLUTIONS

VIKING FOOD SOLUTIONS ARE AN AUSTRALIAN BRAND PROVIDING FOOD PROCESSING MACHINERY AND MATERIALS FOR BUSINESSES OPERATING IN THE FOOD INDUSTRY, AND SPECIALISES IN VALUE ADDING FOR THE BUTCHER INDUSTRY.

Viking offers various preparation to value adding machinery, mainly for small to medium sized production.

The advantage of Viking is that they are Australian based and they hold most of the machinery and parts on stock in Australia.

BOWL CUTTER
BENCH TOP MODEL



AUTOMATIC SLICE



SAUSAGE FILLER



CRUMBER



BENCH TOP GRINDER



BOWL CUTTER – FLOOR MODEL



SCOTNET

THROUGH SCOTNET WE ARE NOW ALSO ABLE TO ACCESS CONSUMABLES AND SCOBIE & JUNOR INGREDIENTS. THE RANGE IS QUITE EXTENSIVE AND INCLUDES BONE PROTECTION PRODUCTS, NETTING, TWINE, SPICE SHEETS AND WET AND DRY INGREDIENTS.





GLOBAL MACHINERY & SUPPLIES AUSTRALASIA

Food Machinery, Imports and Servicing works closely with Global Machinery & Supplies from Australia.

Not only do we support the equipment they have supplied to our New Zealand Customers, through them we have access to the Garos, Nieros and Back Saver range of machinery.



GAROS



With over 30 years in the Industry, Garos has committed itself to meet the needs of the food preparation industry.



NIEROS



Nieros Hygiene equipment is the gold standard of Hygiene equipment and a staple in many New Zealand industries.

This range includes Hygiene Stations, boot washers, boot dryers, washing stations, knife steriliser, drains and equipment for the locker room



BACKSAVER



Backsaver manufactures stainless-steel lifting and tipping equipment for the food industry. Built with Health and Safety in mind Backsavers are simple and user-friendly. They're easy to manoeuvre, and you can operate one from either side. Moreover, each unit has a powerful, deep-cycle battery that eliminates the need for a power cord. So, you can use the Backsaver throughout your facility.

Koncept Tech
Food Machinery Company

SCOTNET
SOLUTIONS

scansteel[®]
foodtech

FMT

NT NIRO-TECH

FOOD
TECHNOLOGY
THIELEMANN

VIKING
FOOD SOLUTIONS

KOMET
VACUUM EXPERTS
SINCE 1950

THURNE

REEPACK[™]

