



LUMIX PROCUT
Food Processing Solutions

Machinery & Spare Parts

2020/21

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Our aim is to continue the work with butchers, food manufacturers, and meat enthusiasts in providing quality products and solutions, backed by our experienced and passionate team.



About Lumix Procut

Combining a 40-year legacy in the meat & poultry industry with an experienced service team. LUMIX PROCUT offers high quality machinery and parts from Europe and America with the addition of exceptional after sales care, through service and preventative maintenance plans. With the newly extended showroom, we have more machinery on display, more knives and cutlery to choose from, a specialised stand with all your knife sharpening needs. We are also continuing to expand our ingredients range with high quality blends from Spain and Germany. This brochure is designed to give you an overview of what we have on offer. Including, around the clock mincer plates and blade sharpening. Ask about our mincer plate loyalty program next time you are in the showroom.



VACUUM MACHINES

Henkelman offers the most complete range of professional vacuum packaging machines. From the smallest table-top model up to the largest heavy duty double chamber model.

Fit for food packaging and non-food packaging. A vacuum packaging machine enables you to extend the shelf life of food products, and to protect and preserve the quality of both food and non-food products. Henkelman offers a packaging solution for your specific application.



WE STOCK

- Henkelman Jumbo 42
- Henkelman Boxer 52
- Henkelman Polar 80
- Henkelman Polar 2 - 85
- Henkelman Titaan 2- 90
- Diptank 100



CE AND ETL CERTIFIED

Henkelman equipment is ETL certified and compliant with UL, CSA, NSF and CE standards



BUSCH

All Henkelman machines are equipped with Busch vacuum pumps that are the highest quality available.



3 YEAR WARRANTY

Henkelman offers a 3 years warranty on parts including the Jumo, Boxer, Polar, Titan and Diptank series.

MINCER PLATES & KNIVES



LUMIX PROCUT BRANDS

We now have our own range of butchers blades including Mincer plates & Knives, Cut off blades, Grid set knives, Slicer blades & Skinning blades

WE STOCK

Bandsaw Blades

- Atlanta Bandsaw Blades

Handsaw Blades

- Atlanta kamlock Handsaw frames
- Atlanta Kamlock Handsaw blades

Mincer Knives & Plates

- Lico Swiss, Turbocut, L & W & Speco



BUTCHERS KNIVES & STEELS

Butcher's knives tend to be super sharp, thick and made of heavy duty steel.

This durability helps prevent chipping and really allows you to get between the meat and bone to break it apart. A good butcher knife is also very useful for trimming meat. They easily slice away fat and silverskin with ease and will be an excellent addition to your butchery.

We stock the following Brands:


VICTORINOX

 **DICK**
Traditionsmarke der Profis

SWIBO

DEXTER
THE EDGE SINCE 1818

I.O.SHEN
MASTERGRADE
KNIVES



Kebab Machines

EMSENS

Emsens range of kebab skewering machines is wide. Emsens offers skewering solutions for all kind of products, square/ rectangular kebabs, kebabs on flat skewers.

Emsens skewering machines are well known on the market. With Emsens production lines, you can produce all kinds of kebabs according to the model used (home-made looking kebabs such as the ones made at home, on round skewers, on stainless steel skewers, Asian type kebabs, saté on tepon skewers...). Our range offers lots of possibilities with a high flexibility.

Emsens machines are easy to clean with a design adapted to the food industry requests, they suit your needs as regards production rates and fit to your room configuration. The machines are equipped with touch screens and easy defect detection device. With Emsens, you enter the new world of industrial production of food products.

WE STOCK

- Emsens ESA
- EAB01
- ELB01
- KAP - Stick Loader



Filleting Machines

Ebaki provides high grade meat filleting machinery that is perfect for your business. Contact us today to enquire about prices.



Horizontal chicken breast filleting machine with alternating blade movement system. Evenly-cut chicken fillets. Minimal waste due to flattening of chicken breast during filleting, therefore obtaining fillets of practically the same weight.



Ebaki Mini

Ideal for small industries and butcher's shops. Its alternating blade movement system offers a clean, even cut. No tools are required to dismantle guides and belts, thus facilitating their handling and maintenance.



Ebaki 2W

The Filleting machine with 2 separate high-performance cutting lanes, offers simultaneous cutting of different sizes of product and number of fillets.



Ebaki 3W

The Filleting machine with 3 separate high-performance cutting lanes, offers simultaneous cutting of different sizes of product and number of fillets. It features an automatic raising of the upper part and dismantling of guides and double electrical junction box.



HIGH YIELD

The product is transported to the cutting area via a lower and an upper conveyor belt which holds and flattens the product during filleting, ensuring minimal waste.



EXTREME CUTTING PRECISION

The blades move in opposite directions to each other, so this prevents the product from moving, and provides a very even cut result thus achieving parallel sliced fillets.



VERSATILITY

The cutting lanes and cutting sets are separate, meaning that a different number of blades of different thicknesses can be fitted into each of them, therefore, helping to ensure the equipment's versatility.

We work closely
with our customers
and stakeholders,
consistently providing
the best industrial food
equipment solutions
for the food and meat
processing industry.



Sirman Products

From 50 years Sirman has been manufacturing the finest food processing machines for the professional kitchen



Excelling in the small meat processing and retail industry. Sirman is a leader in the industry thanks to the most comprehensive range of food processing machines, designed with a perfect combination of technology and dependability, innovations and solutions to meet and exceed the demands of restaurants, bars, pizzerias, butcheries, supermarkets, laboratories, collectivities & plants.

WE STOCK

- Slicers
- Grinders
- Sausage Stuffer
- Hamburger Presser
- Tenderizer



MIRRA 300 Y09

Featuring anodized cast aluminium alloy, great distance between blade and motor for easy cleaning, ventilated motor, forged, hardened large thickness blades, carriage running on self-lubricating bushes and lapped pin, stainless steel screws and slice deflector, strong thickness gauge support and cast-in sharpener assembly.





SO 2020 INOX START

Featuring AISI 304 stainless steel structure. Ventilated asynchronous motor IP x5. Self-braking board. Safety micro switches coded with the control unit.



DRAKE

Steak and fish tenderizing and stripes cutting machine. Featuring Stainless steel 304 construction, Wide feeding income & Easily removable cover.



TC 32 COLORADO

Motor-reducer equipped with a double seal for long, trouble-free service. Featuring Convenient, no-tools head lock mechanism and Stainless steel mincing head,



IS 8 X SAUSAGE STUFFER

This body is made from stainless steel. It's gearbox and gears are made from galvanised steel and ground and tempered steel.

FOOD ACCESSORIES

We stock many food accessories or your businesses daily use including:

- Paddle Sticks
- Kebab sticks
- Butchers Trays
- Vacuum pouches
- Trays
- Cutting boards
- Sharpening machines and stones for butcher knives
- Service kits for vacuum chamber machines



The Essential Butcher Setup

SAUSAGE FILLER

The Hall Sausage filler is intelligently designed with decades of experience. The Hydraulic (oil) operated Filler is available in two capacities - 20kg and 27kg. The all Stainless Steel Barrel, Exterior Body, Locking Arms, Lid, Nozzle nut, Nozzles and Plunger are standard with Hall Food Equipment Sausage Fillers.



MINCER MIXER

The 60 kg Mincer Mixer will reward you by mincing and mixing meat and a variety of other products quickly, consistently and efficiently without the need for preservatives to make the product look and remain appealing.



BANDSAW

HT Barnes fully design and manufacture their Barnes MK1 Blademaster bandsaws in Australia. They put their saws through stringent quality assurance checks so they can ensure you'll receive a top-notch product. As a result of such testing, these saws comply fully with the current standards held against meat processing machinery.



Brands We Stock

EBAK

EMSENS

**ORIGINAL
HENKELMAN**
VACUUM SYSTEMS

turbocut

SIRMAN

VELOX
1929

LICOSWISS

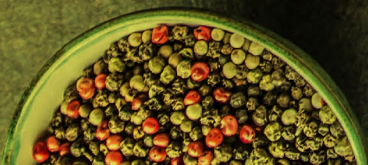
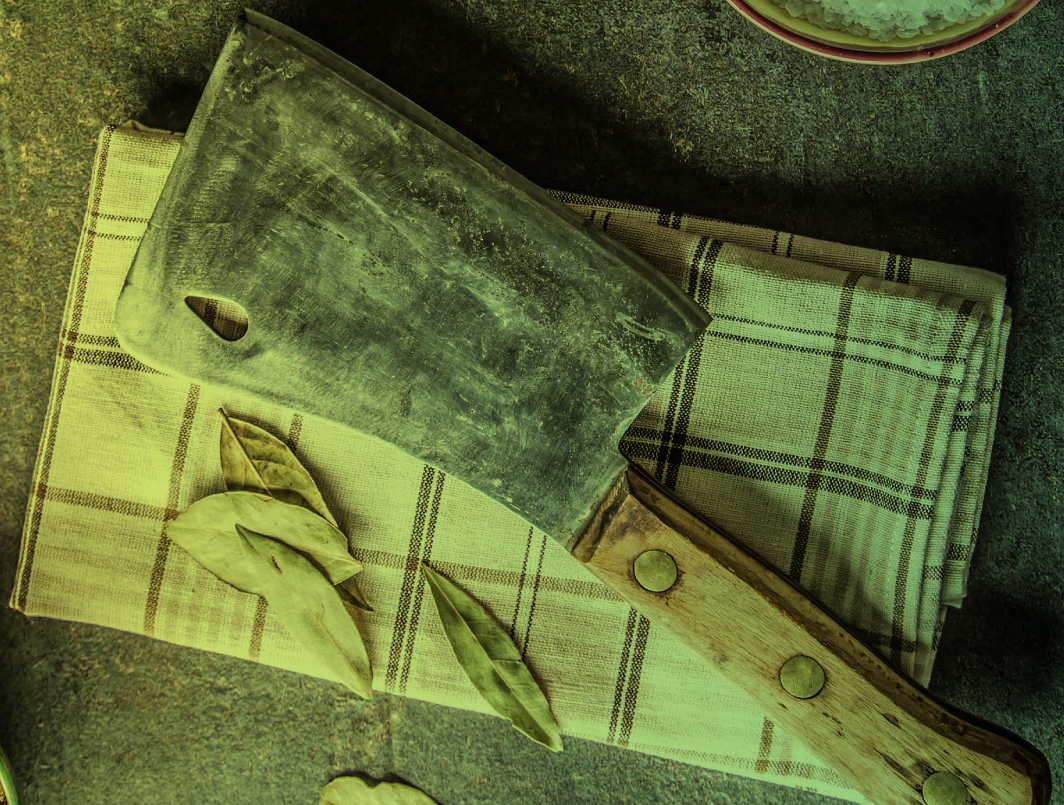
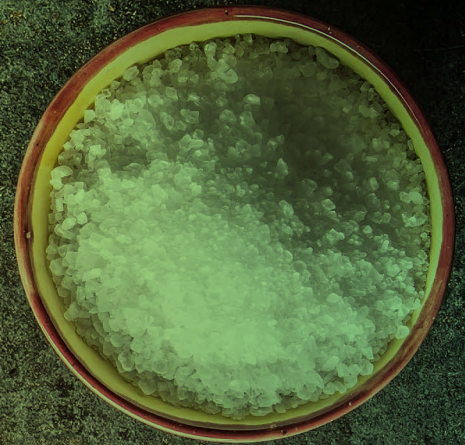
ATLANTIC SERVICE
A STEEL PARTNERS COMPANY

**LUMBECK
& WOLTER**
Qualität ist der Unterschied

CATALINA
Food Solutions

PAPPAS, Inc.
Established 1921

LUMIX PROCUT
Food Processing Solutions



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