



**QUALITY
IN EVERY DETAIL**



model 612p
MODERNIZED VERSION

**Food
processing machines**

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Electric gravity slicers - model 110p



110p

Slicer for cold cuts

- ◉ ideal for slicing meats :hard, soft and dry
- ◉ designed for use in small catering establishments (nurseries, kindergartens, schools), catering, hotels, cafeterias, pizzerias and fast food
- ◉ innovative design with a suspended running track table
- ◉ presser product integrated in the handle of the table
- ◉ innovative solution fitting lid of the knife
- ◉ has a large space for receiving cut product
- ◉ small, light cutter occupying a small usable space
- ◉ Easy to carry, moving and lifting
- ◉ equipped with an optional knife sharpener
- ◉ Simple and easy to use
- ◉ easy to clean
- ◉ Tilting the feeding table 25°
- ◉ feeding table dimensions 200 x 200 mm
- ◉ thickness of slices 0 - 8 mm
- ◉ 230 V and 50 Hz, motor power 120 W



110pT

Slicer for cheese

- ◉ ideal for cutting hard cheese, soft and smoked
- ◉ knife blade cover and the supporting plate coated with Teflon



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Electric gravity slicers - model 210p



210p Slicer for cold cuts

- ◉ intended for use in stores, catering and gastronomy
- ◉ ideal for slicing cold cuts
- ◉ made of stainless steel materials
- ◉ slanting knife with a diameter 250mm
- ◉ ideal bend feed table in relation to knife is 45°
- ◉ feed table dimensions 220 x 200mm
- ◉ slice thickness 0 - 16mm
- ◉ built-in sharpening
- ◉ quiet work of drive



210pT Slicer for cheese

- ◉ intended for use in stores, catering and gastronomy
- ◉ ideal for slicing cheese
- ◉ made of stainless steel materials
- ◉ knife, knife cover and gauge plate are teflon coated
- ◉ slanting knife with a diameter 250mm
- ◉ ideal bend feed table in relation to knife is 45°
- ◉ feed table dimensions 220 x 200mm
- ◉ slice thickness 0 - 16mm
- ◉ built-in sharpening
- ◉ quiet work of drive



Electric gravity slicers - model 310p2



310p2 Slicer for cold cuts

- ◉ intended for use in stores, catering and gastronomy
- ◉ ideal for slicing cold cuts
- ◉ made of stainless steel materials
- ◉ slanting knife with a diameter 250mm
- ◉ ideal bend feed table in relation to knife is 45°
- ◉ feed table dimensions 220 x 200mm
- ◉ slice thickness 0 - 16mm
- ◉ built-in sharpening
- ◉ reliable worm gear



310p2T Slicer for cheese

- ◉ intended for use in stores, catering and gastronomy
- ◉ ideal for slicing cheese
- ◉ made of stainless steel materials
- ◉ knife, knife cover and gauge plate are teflon coated
- ◉ slanting knife with a diameter 250mm
- ◉ ideal bend feed table in relation to knife is 45°
- ◉ feed table dimensions 220 x 200mm
- ◉ slice thickness 0 - 16mm
- ◉ built-in sharpening
- ◉ reliable worm gear



Electric gravity slicers - model 612p



612p Slicer for cold cuts

- ◉ intended for use in large stores, supermarkets, catering, gastronomy and catering establishments
- ◉ ideal for slicing cold cuts and meat without bones
- ◉ made of stainless steel materials
- ◉ slanting knife with a diameter 300mm
- ◉ ideal bend feed table in relation to knife is 45°
- ◉ feed table dimensions 300 x 250mm
- ◉ slice thickness 0 - 28mm
- ◉ built-in professional sharpening
- ◉ professional worm gear



612pT Slicer for cheese

- ◉ intended for use in large stores, supermarkets, catering, gastronomy and catering establishments
- ◉ ideal for slicing cheese
- ◉ made of stainless steel materials
- ◉ knife, knife cover and gauge plate are teflon coated
- ◉ slanting knife with a diameter 300mm
- ◉ ideal bend feed table in relation to knife is 45°
- ◉ feed table dimensions 300 x 250mm
- ◉ slice thickness 0 - 28mm
- ◉ built-in professional sharpening
- ◉ professional worm gear



Semi-automatic slicers - model S3-712 with assisted manual mode



S3-712

Slicer for cold cuts

- ◉ built on the latest technology,
- ◉ equipped with a control panel to select 1 of the 4 defined table speeds in semi-automatic and manual mode and set 1 of 4 specified table stroke lengths in semi-automatic mode,
- ◉ equipped with a manual cutting function implemented with Joystick
- ◉ equipped with a lack of cutting material detection mechanism that stops the machine in the semi-automatic cycle,
- ◉ designed for use in large stores, supermarkets, catering, gastronomy and mass caterers
- ◉ extremely simple and easy to use,
- ◉ ideal for cutting meats and cold cuts,
- ◉ a table equipped with mechanisms to ensure the stability of the sliced product,
- ◉ cutting capacity in semi-automatic mode with a minimum of 60 cuts per min, and in manual mode with power assisted maintenance ,
- ◉ made of high-grade stainless steel
- ◉ inclined blade Ø 300mm
- ◉ perfect angle of the 45° knife feed table
- ◉ thickness of cut slice 0 - 24mm
- ◉ built-in sharpener with the most modern material and construction solutions



S3-712T

Slicer for cheese

- ◉ knife, knife cover and cutting plate are teflon coated



Semi-automatic slicers - model A2-812



A2-812 Slicer for cold cuts

- ◉ designed using the latest technology
- ◉ equipped with an electronic counter of cutting slices has features :
 - ◉ counting the slices in automatic mode
 - ◉ turning off the machine if it detects the absence of material to be cut
 - ◉ the maximum number of slices inflicted : 999
 - ◉ after executing the given number of slices the slicer is off automatically
- ◉ intended for use in large stores, supermarkets, catering, gastronomy and catering establishments
- ◉ in automatic mode with a constant pitch cutting and counter of cutting slices is a precision machine which allows cutting cold cuts, meat without bones
- ◉ made of stainless steel materials with a high gloss
- ◉ modes automatic and manual
- ◉ angled blade Ø 300mm
- ◉ ideal feeding table tilt 45 degrees to the blade
- ◉ table with pusher mechanism to ensure the stability of the position of cut product
- ◉ slice thickness 0-24mm
- ◉ built-in sharpener of most modern solution according construction and material



A2-812T Slicer for cheese

- ◉ knife, knife cover and gauge plate are teflon coated
- ◉ increased drive power which enables reliable cheese slicing



Automatic slicer - model A912



A912 slicer for cold cuts and cheese

- ⊙ Equipped in slicers deposition module, which, together with a team of sensors allows you to:
 - ⊙ deposition in a pile of cut slices
 - ⊙ a continuous measurement of stack height
 - ⊙ automatically stop the machine in case of exceeded the stack height
- ⊙ feed drive design is based on modern, reliable stepping motor
- ⊙ equipped with an electronic counter sliced slices features:
 - ⊙ counting slices
 - ⊙ after the completion of a predetermined amount slicer slices off automatically
 - ⊙ the maximum number of selected slices: 999
- ⊙ intended for use in hypermarkets, supermarkets, large stores, catering, foodservice and catering establishments
- ⊙ easy to use
- ⊙ constructed based on the latest technical solutions
- ⊙ is a precision machine that allows slicing product slices of different thickness
- ⊙ slices size 1 - 4mm
- ⊙ table fitted with a pusher ensuring the stability of the position of cut product
- ⊙ made of stainless steel with high smoothnes
- ⊙ inclined blade \varnothing 300mm
- ⊙ ideal ends of feeding table knife 45°
- ⊙ built-in sharpener of most modern solution in the field of construction and materials
- ⊙ Recommended maximum dimension of sliced raw material according the cross-sectional shape:
 - ⊙ rectangle (width x height) 1250mm x 100mm
 - ⊙ circle (diameter) 150mm



YouTube

Vegetables cutters - model MKJ3-250



MKJ3-250.I

with three phases
power supply

- ⊙ Equipped with emergency disks, separately for disks and cubes.
- ⊙ designed for shredding fruits and vegetables and grinding cheese
- ⊙ intended to use in large and small catering establishments (nurseries, kindergartens, schools, hospitals, military units) catering, hotels, canteens, pizzerias, salad bars, fast-food outlets and small fruit – vegetable plants
- ⊙ hopper and chute, with smooth surfaces and rounded edges, falling most of the products in whole
- ⊙ cutting discs driven directly by a powerful motor with worm gear, ensuring high reliability of the device
- ⊙ easy replacement cutting discs thanks to bayonet lock
- ⊙ a wide range of cutting discs including slices, wave slices, regulated slices, bars, french fries, chips, pulp, cube, falcate blades, fitted with replaceable blades and the abrasive elements made of high quality stainless steel, hardened and precisely sharpened
- ⊙ a wide range of discs allows cut products in cubes, slices, strips, chips and pulp
- ⊙ the product is equipped with a magnetic safety system
- ⊙ made of stainless steel, so as to allow easy cleaning device
- ⊙ simple and easy to use service
- ⊙ Capacity 100 - 250kg per hour
- ⊙ three-phase 400V, 50Hz, motor power 0.55Kw



YouTube



Vegetables cutters - model MKJ3-250



MKJ3-250.2

with single-phase power
and variable speed

- ◉ Equipped with emergency disks, separately for disks and cubes.
- ◉ has a speed control which allows the optimal fit of the type of shredded vegetables, fruit, cheese and at the same time providing high quality of cutting
- ◉ high quality and efficiency of cutting
- ◉ designed for shredding fruits and vegetables and grinding cheese
- ◉ intended to use in catering establishments (restaurants, hotels, hospitals, canteens, pizzerias, snack bars military units) in salad bars, fruit processing plants - vegetables and catering kitchens
- ◉ equipped in - hopper and chute, with smooth surfaces and rounded edges, falling most of the products in whole
- ◉ cutting discs driven directly by a powerful motor with worm gear, ensuring high reliability of the device
- ◉ easy replacement cutting discs thanks to bayonet lock
- ◉ a wide range of cutting discs including slices, wave slices, regulated slices, bars, french fries, chips, pulp, cube, falcate blades, fitted with replaceable blades and the abrasive elements made of high quality stainless steel, hardened and precisely sharpened
- ◉ a wide range of discs allows cut products in cubes, slices, strips, chips and pulp
- ◉ the product is equipped with a magnetic safety system
- ◉ made of stainless steel, so as to allow easy cleaning device
- ◉ simple and easy to use service
- ◉ capacity 150 - 300kg per hour
- ◉ single-phase 230V, 50Hz, motor power 0.55Kw



YouTube



Bone Saw - model PM 1550 S**PM 1550 S** Bone Saw

- made entirely of stainless steel
- ideal for precise cutting fresh, chilled or frozen meat, with the bone or boneless, poultry and fish
- used to portion the meat in supermarkets and stores, butchers, meat processing plants, fish processing plants, large kitchens, restaurants and catering establishments
- precision guide of cutting tape ensures high cutting quality
- a large area of the working table size 370x400mm, ensuring comfort products portioning
- ensures high operational safety through the use of the emergency button, emergency stop
- simple and easy to use,
- provides a hygienic operations by mounted three scrapers of cut tape
- easy to clean and easy to maintain,
- single-phase 230V/50Hz.



Meat mincers



WM12/WM22 Meat mincers

- ◉ designed for continuous work
- ◉ intended for use in large stores, super markets, catering, gastronomy and in collective catering and meat processing plants
- ◉ modern design and the use of a removable throat with a cutting set ensures high quality, reliability, convenient operation, easy maintenance and safety of use
- ◉ body, worm, knife and plate made of stainless steel
- ◉ reliable drive in the form of a steel gearbox filled with semi-fluid grease, which gives a long service life of the transmission and reduces noise
- ◉ adapted to cooperation with „Ma-Ga“ tenderizer modules, which enables universal use both as a meat mincer and tenderizer
- ◉ flexible picking through the ability to choose a machine with one of three types of plates with a mesh thickness of 4.5 mm; 6mm or 8mm
- ◉ the performance to 150kg per hour for WM12 and to 250kg per hour for WM22



Meat mincers



TC12/TC22

Meat
mincers

- ◉ intended for use in large stores, supermarkets, catering, gastronomy and catering establishments, meat processing establishments
- ◉ ideal for grinding raw meat
- ◉ throat, worm, knife and plate made of stainless steel materials
- ◉ equipped with the self-sharpening knife
- ◉ very high functionality by applying taken throat with cutting set
- ◉ elastic completion through the option of choosing the machine with one from 3 types of plates with eye thickness 4,5 mm, 6 mm or 8 mm
- ◉ possibility of the purchase of the exchangeable sub-assembly of the throat (throat + worm + knife + plate + nut)
- ◉ simple in keeping the cleanness
- ◉ reliable and calm toothed gear transmission working in an oil bath (very quiet)
- ◉ intended to the continuous work, at the full load
- ◉ the performance to 100kg per hour for TC12 and to 200kg per hour for TC22



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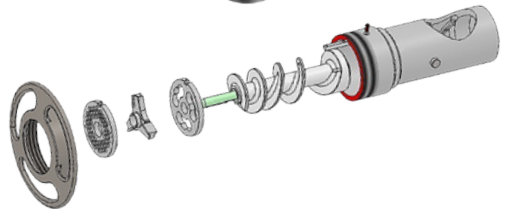


Meat mincers



WM22-UB Meat mincers

- ⊙ Professional device for grinding meat,
- ⊙ Intended for use in hypermarkets, supermarkets, large stores, catering, gastronomy and catering facilities
- ⊙ Removable throat and loading tray, reverse gear
- ⊙ Easy to clean
- ⊙ Equipped with a grinding 3-elements Unger system
- ⊙ Reliable worm gear
- ⊙ One or three-phase power supply
- ⊙ High processing performance
- ⊙ High comfort and safety



Steaker - model KM20



KM20

Meat Steaker

- ◉ a professional device for crushing and softening meat slices,
- ◉ intended for preparing various types of meat for real Polish chops
- ◉ equipped with a set of specially shaped kneading segments made of stainless steel,
- ◉ high usability - effective crushing already in the first crushing cycle
- ◉ inlet adapted to work with large and thick (up to 25 mm) portions of raw material,
- ◉ excellent for use in gastronomy, restaurants, catering, supermarkets, meat shops, meat processing plants,
- ◉ simple disassembly and easy cleaning,
- ◉ easy and quick replacement of the crushing module,
- ◉ cheap exploitation
- ◉ high operational reliability,
- ◉ high work safety,
- ◉ appropriate outlet height guaranteeing high comfort of use,
- ◉ 230 V single phase power supply.

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Steaker - model KM27



KM27

Meat Steaker

- ⦿ high performance device for softening and cutting fibrous mass of meat
- ⦿ equipped with an assembly of specially shaped stainless steel blades ensure precise cutting of the meat
- ⦿ blades spiral deployment on rotating shafts in order to obtain the maximum effect of stretching meat
- ⦿ Ideal for the preparation of roast meat, fried to a short stir-frying, grilling, marinating and vacuum packaging
- ⦿ is used in supermarkets, butchers, meat processing, gastronomy, restaurants, catering establishments and catering
- ⦿ high quality meat processing
- ⦿ easy and quick replacement of the module
- ⦿ silent gear oil
- ⦿ low operating outlays
- ⦿ high reliability in use
- ⦿ operating comfort and high operational safety
- ⦿ functional and comfortable thanks to use the increasing base of the drive
- ⦿ ensuring increase the palatability values as a result of cutting and softening processed meat
- ⦿ single-phase 230V



Accessories and stainless steel furniture



Tables at the slicers and cutters

- perfect for fitting in shops, supermarkets, small and large catering facilities (day nurseries, kindergartens, schools, hospitals, military units), catering, hotels, canteens and small and medium – sized fruit – vegetable processing plants
- perfectly suited to run slicers and vegetable cutters brand Ma-Ga
- dimensions: 600mm x 600mm x 850mm – type SGW at the gravity slicers and vegetable cutters MKJ3-250.1 and MKJ3-250.2
- dimensions: 600mm x 600mm x 750mm – type SGN at the semi-automatic slicers
- made of stainless steel materials
- easy to install
- have the bottom shelf



Hanger Hooks 1,0m and 1,5m

- perfect for fitting in meat shops and supermarkets
- ideal for display of cold meats in the store
- dimensions: 1000mm x 180mm x 120mm
1500mm x 180mm x 120mm
- made of stainless steel materials
- 7 and 10 hooks
- easy to install
- the possibility of longer strings





DISTRIBUTOR:

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