



PRODUCT CATALOGUE 2025





ABOUT ARGUS

Argus has established an enviable market leadership reputation in design, manufacture and distribution of its high quality specialist hand tools for the meat and food processing industries. Argus proudly represents world renowned brands of meat and food processing equipment, consumables and instrumentation to meet the many complex demands of our customers.

By providing and stocking an extensive and comprehensive product range, Argus are able to offer customers "service excellence" where speed, reliability, user friendliness and hygiene are of prime importance.

Our New Zealand Distribution Centre and Support Office is located in Penrose, Auckland.

We also have representatives across Australia.

"To be recognised as the leaders in connecting the best brands and products to customers"

- Argus Mission Statement



PRODUCT CATALOGUE

2025

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HAND TOOLS

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ARGUS RC20 SCISSOR

The RC20 is a compact cutter, light weight hand tool designed for the removal of beef tails and sheep, lamb, and pig hocks. Anti tie down.



TECHNICAL DATA

Weight	4.82kg
Blade Opening	61mm
Blade Reach	90mm
Length	381mm
Height.....	190mm
Width	180mm



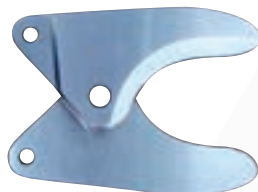
MODEL OPTIONS

RC20-1312



Standard Blades
Replacement Blades
140-205101-A

RC20-1315



Small Blades
Replacement Blades
140-205102-A

ASSOCIATED EQUIPMENT



Endo EW-05X Spring Balancer
E8802



Air/Oil Intensifier
RC50-3410

RC21 SMALL SCISSOR



The RC21 is a compact, light weight hand tool designed to remove sheep, lamb, bobby calf, and pig hocks.

While very close in size and weight to the RC20, the RC21 is designed for heavier duty use. The extra power, stronger construction and full hydraulic return are particularly beneficial to operators who process more mature animals and bobby calves. Anti tie down. Available with pneumatic or hydraulic return.



TECHNICAL DATA

Weight	4.95kg
Blade Opening	60mm
Blade Reach	88mm
Length	376mm
Height.	190mm
Width	185mm

MODEL OPTIONS

RC21-1412



Standard Blades
Replacement Blades
140-215101-A

RC21-1415



Small Blades
Replacement Blades
140-215102-A

ASSOCIATED EQUIPMENT



Endo EW-05X Spring Balancer
E8802



Air/Oil Intensifier
RC50-3410



Termet Sheep Scissor
RC21/ RC22 Sterilizer
TE-1608



RC22 MEDIUM SCISSOR

The RC22 is a medium-duty hand tool designed to remove sheep and lamb heads, hocks and horns.

It is also suitable for pork, deer and goats and beef at the joint. Anti tie down.

TECHNICAL DATA

Weight	7.56kg
Blade Opening	95mm
Blade Reach	102mm
Length	454mm
Height	190mm
Width	202mm



MODEL OPTIONS

RC22-1112



Standard Blades
Sheep & Lamb Necks/Hock
Replacement Blades
140-225101-A

RC22-1111



Pincer Blades
Sheep & Goat Horns
Replacement Blades
140-225106-A

RC22-1113



Long Blades
Beef Back Bones
Replacement Blades
140-225103-A

RC22-1115



Hooked Blades
Sheep & Lamb Necks
Replacement Blades
140-225105-A

ASSOCIATED EQUIPMENT



Endo EW-09X Spring Balancer
E8804



Air/Oil Intensifier
RC50-3410



Hock Grabber*
200-225201



Power Pack
RC100-50

* Hock Grabber - double acting hydraulic only

RC25 MID SIZE HOCK NECK

The RC25 is a heavy-duty medium sized hand tool designed to remove sheep and lamb heads, hocks and horns.

It is also suitable for deer, goats, and beef hind hocks from on the legging stand. The RC25 is designed for heavy-duty use. The extra power and stronger construction are particularly beneficial to operators who process more mature animals and deer. Anti tie down.



TECHNICAL DATA

Weight	8.51kg
Blade Opening	95mm
Blade Reach	102mm
Length	448mm
Height.....	210mm
Width	215mm

MODEL OPTIONS

RC25 - 1212



Standard Blades
Neck & Hock Cutter
Replacement Blades
140-225101-A

RC25 - 1213



Long Blades
Beef Back Bones & Hind Hocks
Replacement Blades
140-225103-A

RC25-1111



Pincer Blades
Sheep & Goat Horns
Replacement Blades
140-225106-A

RC25-1115



Hooked Blades
Sheep & Lamb Necks
Replacement Blades
140-225105-A

ASSOCIATED EQUIPMENT



Endo EW-09X Spring Balancer
E8804



Hock Grabber*
200-225201-A



Power Pack
RC100-50

* Hock Grabber - double acting hydraulic only

RC30 LARGE SCISSOR

The RC30 is a heavy duty full sized hand tool designed to remove beef hocks and horns.

Configurations are also available for the removal of sheep heads, pig heads, sheep or goat horns, and beef horn nubs. Anti tie down.



TECHNICAL DATA

Weight	18.28kg
Blade Opening	120mm
Blade Reach	170mm
Length	770mm
Height.....	310mm
Width	172mm

MODEL OPTIONS

RC30 - 1111



Pincer Blades
Sheep and Goat Horns
Replacement Blades

140-305106-A

RC30 - 1112



Standard Blades
Beef Hocks and Horns
Replacement Blades

140-305101-A

RC30 - 1113



Hog Head Blades
Hog Head Cutter
Replacement Blades

140-305104-A

RC30 - 1116



Sheep Head Blades
Sheep Head Cutter
Replacement Blades

140-305105-C

ASSOCIATED EQUIPMENT



Endo EWF-22X Spring Balancer
E8808



Hock Grabber*
200-305201



Power Pack
RC100-50

* Hock Grabber - Double acting hydraulic only

RC31 BRISKET SCISSOR - ANTI TIE DOWN CONTROL

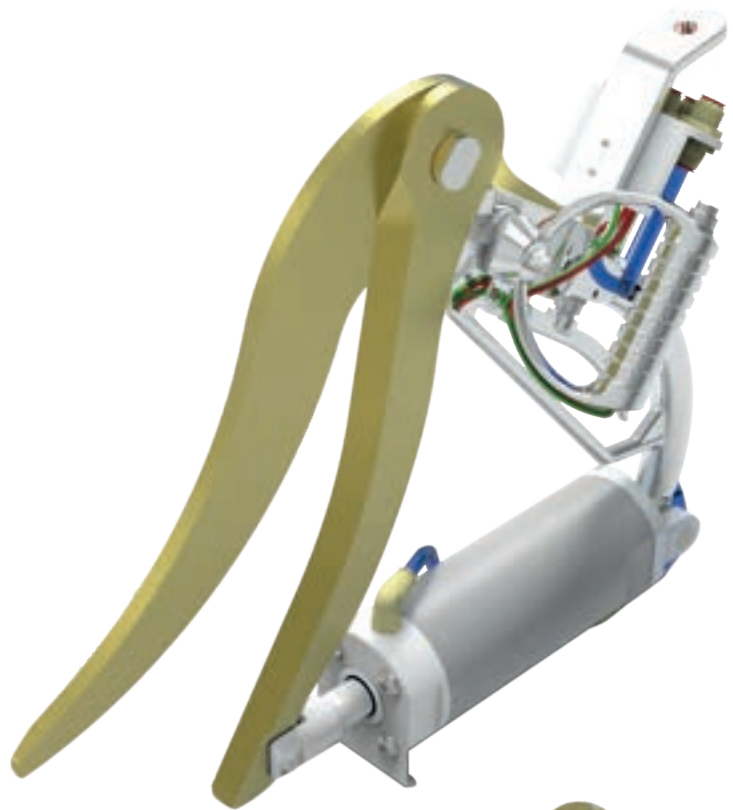


The RC31 is a pneumatically operated, full sized hand tool designed for the opening of sheep and lamb briskets. It can also be used on hogs. This hand tool is anti tie down and requires a control box to operate.

TECHNICAL DATA

Weight	13.75kg
Blade Opening	150mm
Blade Reach	335mm
Length	515mm
Height	620mm
Width	180mm

RC31-1105



Replacement Blades
140-315107-A



ASSOCIATED EQUIPMENT



Endo EWF-15X Spring Balancer
E8806



RC31 Sterilizer
TE-RC31S



RC31 Control Box
RC31-AT

RC33 PNEUMATIC WOOL SHEAR

The RC33 is a pneumatically operated wool shear for dagging of sheep, lamb and cattle.

Also used to trim the Y-cut and for crutching.



TECHNICAL DATA

Weight 1.53kg
 Width 72mm
 Height..... 95mm
 Length..... 315mm

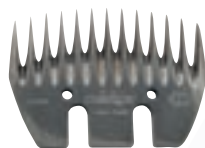


MODEL OPTIONS

RC33-1000



Moving Blades
 Replacement Blades
210-714-010



Fixed Comb Blades
 Replacement Blades
210-714-020

RC45 BEEF HEAVY DUTY HORN CUTTER

The RC45 is a heavy duty full sized hand tool intended for the removal of beef horns.



TECHNICAL DATA

Weight	29.15kg
Blade Opening	130mm
Blade Reach	168mm
Length	765mm
Height.....	236mm
Width	250mm



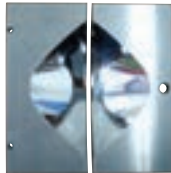
MODEL OPTIONS

RC45 -1215



Standard Blades
Beef Horn Cutter
Replacement Blade
Fixed - 140-455108-A
Moveable - 140-455109-A

RC45 -1217



Scalloped Blades
Beef Horn Cutter
Replacement Blade
Fixed - 140-455112-A
Moveable - 140-455111-A

ASSOCIATED EQUIPMENT



Endo EWF-30X Spring Balancer
E8810



Power Pack
RC100-50

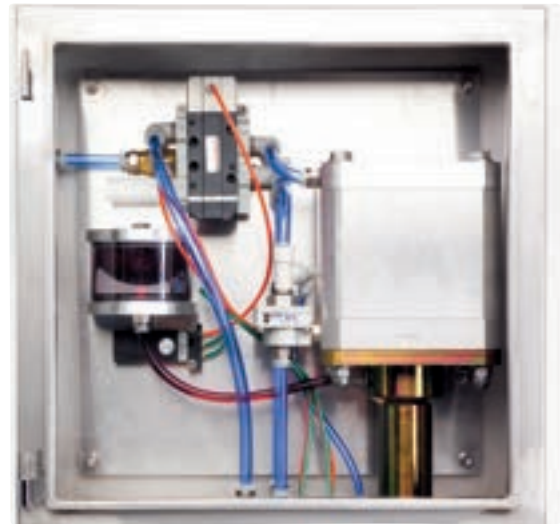
RC50 AIR/OIL INTENSIFIER

The RC50 is a heavy duty hydraulic accumulator intended to provide hydraulic pressure to the RC20, RC21, and RC22 hand tools.



TECHNICAL DATA

Weight	13.75kg
Height.....	620mm
Width.....	180mm
Depth.....	1132mm
Air Pressure.....	90-110Psi/6.5-7.85Bar
Hydraulic Pressure.....	2200Psi/157Bar
.....	@110Psi/7.85Bar



MODEL OPTIONS

Air/Oil Intensifier
 Pneumatic Return
 Anti Tie Down
 RC21, RC22
RC50-3410

ASSOCIATED EQUIPMENT



Sheep Hock Cutter
RC20



Sheep Hock Cutter
RC21



Sheep Neck/Hock Cutter
RC22



RC100 HYDRAULIC POWER PACK

The RC100 is a heavy duty three phase hydraulic power pack intended to provide hydraulic pressure for all of the Argus hand tools from the RC21 to the RC45. Other motors and hoses are available on request to suit your local requirements.

TECHNICAL DATA

Weight	120kg (Nett. no oil)
Length	600mm
Width	470mm
Height	800mm
Motor	3Ph, 5.5Kw
Voltage	380-420VAC, 50Hz, 10.4a
Air Pressure	90-110Psi/6.5-7.85Bar
Hydraulic Pressure Preset	2000Psi/157Bar
Maximum Pressure	3000Psi/201Bar
Standard Hose	2.7mm x 5m
Anti tie down pneumatic controls	



RC100-50

ASSOCIATED EQUIPMENT



Sheep Hock Cutter
RC21



Sheep/Neck Hock Cutter
RC22



Sheep Scissor
RC25



Hock/Horn Cutter
RC30



Beef Horn Cutter
RC45

FOOD GRADE TOOL BALANCERS



The Endo range of food grade balancers are designed to suspend tools and heavy loads, eliminating the need for the tool operator to support the weight of machinery while performing repetitive tasks. This range of Endo balancers has been developed specifically for the food processing industry, offering increased resistance to harsh cleaning compounds and a high standard of hygiene.



Description EW-3X
 Weight Range 1-3kg
 Travel 1.3m

E8800

Description EW-5X
 Weight Range 2.5-5kg
 Travel 1.3m

E8802



Description EW-9X
 Weight Range 4.5-9kg
 Travel 1.5m

E8804

Description EW-15X
 Weight Range 9-15kg
 Travel 1.3m

E8806



Description EW-22X
 Weight Range 15-22kg
 Travel 1.5m

E8808

Description EW-30X
 Weight Range 22-30kg
 Travel 1.5m

E8810



Description EW-40X
 Weight Range 30-40kg
 Travel 1.5m

E8812

* Other models available on request

For over a century, FREUND has specialised in the development and manufacturing of machines and equipment designed for efficient meat production and processing. With expertise in product development and design, FREUND has established itself as a global leader in slaughtering and cutting technology.

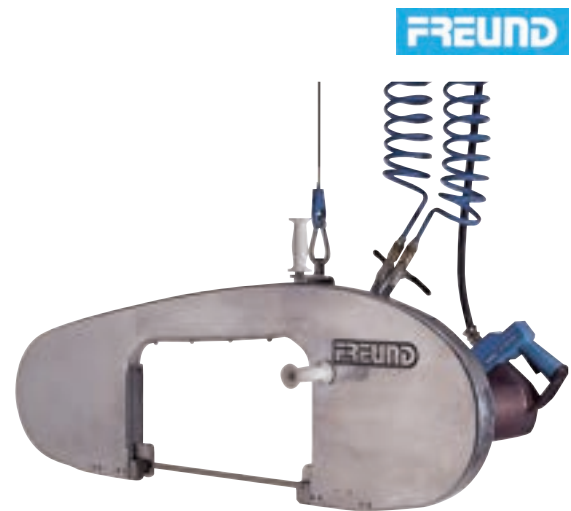


SPLITTING BANDSAW

Electronically powered bandsaw for splitting cattle in industrial plants.

- Automatic (hydraulic) tensioning-system for accurate blade-tension
- Automatic blade twisting for fast blade change
- MSS Machine-Safety-Switch on housing cover
- Water-hose assembly and waste water drain connection
- Weight: 65kg
- Cutting height: 500mm (19 3/4")
- Power: 2.3kW (3.1HP)

SB50-08

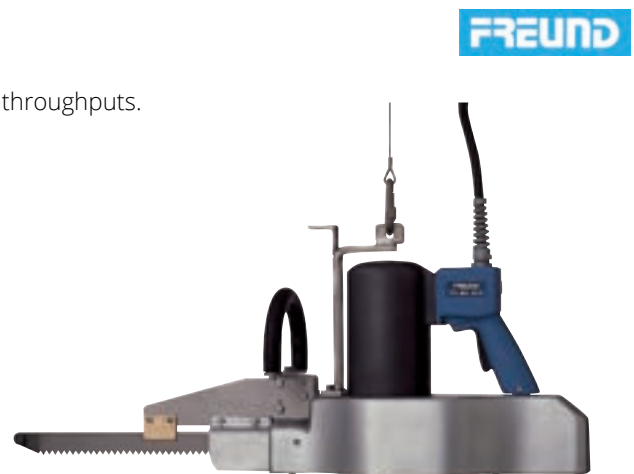


RECIPROCATING BRISKET SAW

Breastbone-Reciprocating-Saw for cattle and mother pigs at high throughputs.

- Saw blade fine tooth
- Spiral cable
- Round handle
- Weight: 18.5kg
- Saw blade length: 300mm
- Cutting height and depth: 300mm
- Power: 3 phase, 42V. Output: 1300W – 1.8hp

BBH30-03



BBKM25-06 CIRCULAR BREASTBONE SAW

Circular-Breastbone-Knife for medium and industrial pig and sheep slaughterlines.

- Knife-guard prevents from cutting into organs
- Weight: 21kg
- Blade diameter: 250mm
- Cutting depth: 185MM
- Power: 3 phase, 400V. Output: 1800W – 1.8hp
- Additional blade options available

BBKM25-06D



K23-03 CIRCULAR BREAKING SAW



Circular-Breaking-Saw for general cutting purposes for medium and high throughput plants.

- One hand cutting-depth control 15-75mm
- Saw blade stops in less than 3 seconds after switch-off (EU-Norm)
- Weight: 13kg
- Blade diameter: 230mm (9")
- Cutting depth: 15-75mm (1/2"-3")
- Power: 3 phase, 400V. Output: 1300W-1.8hp
- Additional blade options available



K23-03

CIRCULAR BREAKING SAW



Circular Breaking Saw for general cutting purposes in high throughput plants.

- Single hand adjustable cutting-depth control
- Mechanical motorbrake (MMB)
- Sawblade stop in less than 3 seconds after switch-off (EU-Norm)
- Circular sawblade gross toothed KGZ
- Spiral cable SK
- Round handle R (D-Type)
- Blade diameter: 230mm
- Cutting depth: 15-75mm
- Weight: 19kg
- Additional blade options available



K23-06

CIRCULAR BREAKING SAW PNEUMATIC



Single-Hand Circular-Breaking-Saw, air operated for general purposes.

- Single hand adjustable cutting-depth control
- Powerful 800W pneumatic-motor "Made in Germany"
- Stainless steel saw blade-cover and depth-control
- Balanced load protects the wrists of the operator
- Robust and low-wearing gearing
- Additional blade options available



K16-P4

ADAPTIVE TRIMMER



German high-quality trimmers – designed for the highest level of performance and low maintenance costs. Hand piece is non-slip with integrated pneumatic motor for compressed air operation at 6bar. Trimmer handpieces are ergonomically shaped, abrasion-free, and hygienic.

- New on/off safety system with a stop lever on the handpiece
- Improved gearing, tool-less blade-changing system and enhanced blade life
- Can be combined with blades of different diameters and shapes
- Ring blade with a diameter of 35-128mm
- Integrated handpiece suspension

APPLICATIONS

- Deboning/cleaning
- Removal
- Removal of fat/trimming
- Slicing



FN928-PNM
Trimmer Motor Only

RING BLADE OPTION

Type	35	52	69	90	128
A (Straight)	•	•	•	•	
B (Hooked)	•	•	•	•	
C (Flat Short)				•	
D (Flat Long)					•

FN928-020-P35 FN928-020-P52 FN928-020-P69 FN928-020-P90 FN928-020-P128

CIRCULAR BREAKING SAW



Circular Breaking Saw for general purposes in medium sized plants.

- Integrated electronic motor brake (standstill in 3 seconds)
- Single hand adjustable cutting depth control
- Round handle (D Type)
- Spiral cable SK
- Weight: 6.3kg
- Blade diameter: 180mm
- Cutting depth: 15-65mm
- Additional blade options available



FN-K16-P4

K18-01

HAND SKINNER



Pneumatic Hand Skinner for easy skinning of pork halves, pig and lamb sections (cold fat trimmings).

- Quick blade change system for tool free blade change
- High degree of operational safety
- Easy to maintain, simple disassembly, all parts of the roller can be replaced
- Easy to clean
- No dead spaces where dirt can accumulate
- Stable design
- Stainless steel scraper
- Low-noise operation
- Suitable for right and left handers
- Direct compressed air connection to the motor



FN929-001-100
Pneumatic Motor

FN929-000-100
Hand Skinner Head

HSK8-P3

TERMET SHEEP SCISSOR RC21 / RC22 STERILIZER



Made from stainless steel, this sterilizer features an automatic start with inductive sensor. The cycle duration and temperature for sterilization can be set up according to the production line speed, saving water and energy. This sterilizer will clean the scissor between carcasses. The nozzle will spray the hot water on all surface of the scissor in contact with the animal.

- Cleaned product: RC21, RC22 scissors for sheep
- Height: 289mm
- Width: 235mm
- Depth: 267mm
- Watertightness: IP66
- Cycle duration: 10s to 60s
- Raw material: stainless steel



TE-1608

TERMET TRIMMERS STERILIZER R-TRIM



Made from stainless steel, this sterilizer features an automatic start with inductive sensor. The cycle duration and temperature for sterilization can be set up according to the production line speed, saving water and energy. This sterilizer will clean the trimmer between carcasses. The nozzle will spray the hot water on all surface of the trimmer in contact with the animal.

- Cleaned product: trimmers
- Height: 280mm
- Width: 270mm
- Depth: 165mm
- Watertightness: IP66
- Cycle duration: 10s to 60s
- Raw material: stainless steel



TE-8627

SCISSOR RC31 STERILIZER

Made from stainless steel, this sterilizer features an automatic start with inductive sensor. The cycle duration and temperature for sterilization can be set up according to the production line speed, saving water and energy. This sterilizer will clean the scissor between carcasses. The nozzle will spray the hot water on all surface of the scissor in contact with the animal.

- Cleaned product: RC31
- Height: 650mm
- Width: 390mm
- Depth: 600mm
- Watertightness: IP66
- Cycle duration: 10s to 60s
- Raw material: stainless steel



TE-RC31S



KNIVES

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New Zealand made since 1927. Made with the finest quality German steel. Proven and trusted by processing plants throughout Australia and New Zealand for over 90 years.



HANDLE NO. OPTIONS



Note: Colours are not available for all knives. MOQs and leadtime may apply.

HOLLOW GROUND

- Easier to sharpen
- Less frequent stoning to remove the shoulder
- Gives a very fine cutting edge



BONING KNIFE - CURVED

V270013115	13cm White	V270015200PK	15cm Pink
V270013200B	13cm Blue	V270015200BK	15cm Black
V270013113G	13cm Green	V270015113R	15cm Red
V270013113R	13cm Red	V270017115W	17cm White
V270013113W	13cm White	V270017115B	17cm Blue
V270013113SB	13cm Blue	V270015HG200PK	15cm Hollow Ground Pink
V270013115BK	13cm Black	V270015HG115W	15cm Hollow Ground White
V270013200B	13cm Blue	V270015HG200B	15cm Hollow Ground Blue
V270015113W	15cm White	V270017HG200B	17cm Hollow Ground Blue
V270015200B	15cm Blue	V270017HG115W	17cm Hollow Ground White
V270015115W	15cm White		
V270015113G	15cm Green		
V270015200OR	15cm Orange		



BONING KNIFE - CURVED ROUND TIP

V221313115W	13cm White
V221313115BK	13cm Black
V221313113B	13cm Blue
V221313200B	13cm Blue
V221313113G	13cm Green
V221313HG115W	13cm Hollow Ground White
V221313HG200B	13cm Hollow Ground Blue



BONING KNIFE - NARROW CURVED



V272010115W	10cm White	V272015200R	15cm Red
V272013115W	13cm White	V272013HG115W	13cm Hollow Ground White
V272013200B	13cm Blue	V272013HG200B	13cm Hollow Ground Blue
V272013200BK	13cm Black	V272013HG114W	13cm Hollow Ground White
V272013200Y	13cm Yellow	V272013HG200G	13cm Hollow Ground Green
V272013200OR	13cm Orange	V272013HG200OR	13cm Hollow Ground Orange
V272015115BK	15cm Black	V272015HG200R	15cm Hollow Ground Red
V272015200Y	15cm Yellow	V272015HG115W	15cm Hollow Ground White
V272015200W	15cm White	V272015HG200B	15cm Hollow Ground Blue
V272015200BK	15cm Black		



BONING KNIFE - NARROW CURVED RUNNING TIP



V372112200B	12cm Blue
V372112113SB	12cm Blue
V372112115W	12cm White
V372112113W	12cm White
V372112200OR	12cm Orange



BONING KNIFE - ROUND TIP



V273113200B	13cm Blue
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BONING KNIFE - SHORT CURVED/POULTRY



V272010202OR	10cm Orange
V272010202PK	10cm Pink
V272010115W	10cm White
V272010200B	10cm Blue



BONING KNIFE - STRAIGHT



V271015115W	15cm White
V271015HG115W	15cm Hollow Ground White



BONING KNIFE - WIDE STRAIGHT



V222317115W	17cm White
V222317HG115W	17cm Hollow Ground White



BONING KNIFE - 15° ANGLED GUIDE



- Curved boning knife
- 15° steeling guide, ideal for training
- Useful when steeling knife

V272015115D	15cm
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BLADING KNIFE

V220212115W 12cm White



BREAKING KNIFE

V250120113W 20cm White



BULLNOSE BUTCHERS KNIFE

V260020111W 20cm White
V260022111W 22cm White
V260025111W 25cm White
V230830111W 30cm White (also refer to fish)



CARBON STEEL RANGE

V260020110WD 20cm Wooden Bullnose Butcher Knife
V171015110WD 15cm Wooden Boning Knife Curved
V110015110WD 15cm Wooden Skinning Knife



RIBBING KNIFE

V220415115W 15cm White
V220415115BK 15cm Black
V220415200PK 15cm Pink



SHEEP SKINNING KNIFE

V220113115W 13cm White	V220115115BK 15cm Black
V220113113S 13cm Blue	V220117200B 17cm Blue
V220113200B 13cm Blue	V220117115W 17cm White
V220115113G 15cm Green	V220117113SB 17cm Blue
V220115115W 15cm White	V220115HG200B 15cm Hollow Ground Blue
V220115200B 15cm Blue	V220115HG115W 15cm Hollow Ground White
V220115113S 15cm Blue	V220117HG200B 17cm Hollow Ground Blue
V220115115B 15cm Blue	V220117HG115W 17cm Hollow Ground White



SHEEP SKINNING KNIFE - PJ SPECIAL

- V221015200B 15cm Blue
- V221015115W 15cm White



SKINNING KNIFE

- | | |
|-------------------------|--|
| V210014115W 14cm White | V210017113B 17cm Blue |
| V21001500B 15cm Blue | V210015HG200B 15cm Hollow Ground Blue |
| V210015115BK 15cm Black | V210015HG115W 15cm Hollow Ground White |
| V210015115W 15cm White | V210015HG113S 15cm Hollow Ground White |
| V210015115Y 15cm Yellow | V210015HG115Y 15cm Hollow Ground Yellow |
| V210015200B 15cm Blue | V210015HG115B 15cm Hollow Ground Blue |
| V210015113SB 15cm Blue | V210015HG16115W 15cm Hollow Ground White |
| V210015115BK 15cm Black | V210017HG113W 17cm Hollow Ground White |
| V210017115BK 17cm Black | V210017HG115W 17cm Hollow Ground White |
| V210017115W 17cm White | V210017HG200B 17cm Hollow Ground Blue |
| V210017115B 17cm Blue | V210018HG16115W 18cm Hollow Ground White |
| V210017116W 17cm White | V210018HG16200B 18cm Hollow Ground Blue |
| V210017200B 17cm Blue | V210018HG200PK 18cm Hollow Ground Pink |



SKINNING KNIFE - ROUNDED TIP

- V230113200PK 13cm Pink
- V230113200BK 13cm Black



STEAK KNIFE

- V250022111W 22cm White
- V250025111W 25cm White
- V250025212SBK 25cm Black



TRIMMING KNIFE

- V221213200B 13cm Blue
- V221213115W 13cm White



Y-CUT KNIFE

- | | |
|------------------------|--|
| V220715115W 15cm White | V220717115W 17cm White |
| V220715200B 15cm Blue | V220715HG115W 15cm Hollow Ground White |
| V220715200PK 15cm Pink | V220717HG115W 17cm Hollow Ground White |



BONING KNIFE - CURVED

- DIOGA110 15cm Black



BONING KNIFE - NARROW CURVED

VN5660312	12cm Black
VN5660315	15cm Black
VN5660812	12cm Yellow
VN5660815	15cm Yellow
VN5660112	12cm Red
VN5660115	15cm Red
VN5660212	12cm Blue
VN5660215	15cm Blue



BONING KNIFE - NARROW STRAIGHT

VN5630315	15cm Black
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BONING KNIFE - WIDE CURVED

VN5650315	15cm Black
VN5650215	15cm Blue



BONING KNIFE - SAFETY GRIP

VN5660815M	15cm Yellow
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LAMB SKINNING KNIFE

VN5790312	12cm Black
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SKINNING KNIFE

VN5770315	15cm Black
VN5770318	18cm Black



BONING KNIFE - CURVED NARROW

SW20513	13cm Stiff Blade Orange
SW20516	16cm Stiff Blade Orange



BONING KNIFE - CURVED NARROW

V472313SAFBK	13cm Black
V472315SAFBK	15cm Black



F.Dick is renowned worldwide for producing high-quality tools that have been trusted for their reliability and durability since 1778. GS & NSF approved with a slip-resistant handle, designed for comfort and to reduced fatigue. These knives also feature an extra wide thumb rest, highly visible safety colour, polished durable stainless steel blade, superior edge retention and sharpening, no separation of blade to handle.



BONING KNIFE - CURVED

- D8298113** 13cm Flexible Blade ErgoGrip Blue
- D8298115** 15cm Flexible Blade ErgoGrip Blue
- D8298213** 13cm Semi Flex Blade ErgoGrip Blue
- D8298215** 15cm Semi Flex Blade ErgoGrip Blue
- D8299113** 13cm Stiff Blade ErgoGrip Blue
- D8299115** 15cm Stiff Blade ErgoGrip Blue
- D82991131-01** 13cm Stiff Blade ErgoGrip Black
- D82991151-01** 15cm Stiff Blade ErgoGrip Black
- D8299113HG** 13cm Stiff Blade Hollow Ground ErgoGrip Blue
- D8299115HG** 15cm Stiff Blade Hollow Ground ErgoGrip Blue
- D82881131-53** 13cm Flexible Blade MasterGrip Orange
- D8288215-53** 15cm Semi Flex Blade MasterGrip Orange
- D82882101-53** 10cm Semi Flex Blade MasterGrip Orange
- D82891131-54** 13cm Stiff Blade MasterGrip Yellow
- D82891131-53** 13cm Stiff Blade MasterGrip Orange
- D82891151-54** 15cm Stiff Blade MasterGrip Yellow
- D8289115-53** 15cm Stiff Blade MasterGrip Orange



BONING KNIFE - STRAIGHT

- D82868151-53** 15cm Stiff Blade MasterGrip Orange
- D82868151-54** 15cm Stiff Blade MasterGrip Yellow
- D8298015** 15cm Flexible Blade ErgoGrip Blue



BONING KNIFE - SCANDINAVIAN CURVED

- D8227815** 15cm Stiff Blade ErgoGrip Blue



BONING KNIFE - SCANDINAVIAN STRAIGHT

- D8227718** 18cm Stiff Blade ErgoGrip Blue
- D8227714** 14cm Stiff Blade ErgoGrip Blue



BONING KNIFE - NARROW

D8236810	10cm Stiff Blade ErgoGrip Blue
D8236813	13cm Stiff Blade ErgoGrip Blue
D8236815	15cm Stiff Blade ErgoGrip Blue
D8298018	18cm Stiff Blade ErgoGrip Blue


DICK


BONING KNIFE - WIDE BLADE

D8225913	13cm Stiff Blade ErgoGrip Blue
D8225915	15cm Stiff Blade ErgoGrip Blue
D8225918	18cm Stiff Blade ErgoGrip Blue


DICK


SKINNING KNIFE

D8226415	15cm ErgoGrip Blue
D8226418	18cm ErgoGrip Blue


DICK


LAMB LEGGING KNIFE

D8226013	13cm ErgoGrip Blue
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DICK


SPECIAL KNIFE

D8243121	21cm ErgoGrip Blue
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DICK


GUT AND TRIPE KNIFE

D8213915	15cm ErgoGrip Blue
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DICK


BUTCHERS KNIFE- BULLNOSE



- D8238521** 21cm ErgoGrip Blue
- D8238526** 26cm ErgoGrip Blue
- D8238530** 30cm ErgoGrip Blue



BUTCHERS KNIFE - STRAIGHT



- D8234821** 21cm ErgoGrip Blue



BREAKING KNIFE - CURVED



- D8242521** 21cm ErgoGrip Blue
- D8242526** 26cm ErgoGrip Blue
- D8242521-01** 21cm ErgoGrip Black



BREAKING KNIFE - SCALLOPED



- D8242521K** 21cm ErgoGrip Blue
- D8242526K** 26cm ErgoGrip Blue



STEAK KNIFE - POINTED



- D8225326** 26cm ErgoGrip Blue
- D8225330** 30cm ErgoGrip Blue



STICKING KNIFE



- D8200715** 15cm ErgoGrip Blue
- D8200718** 18cm ErgoGrip Blue



STICKING KNIFE - DOUBLE EDGE



- D8235721** 21cm ErgoGrip Blue



KITCHEN CLEAVER

Quality forged stainless steel.

- Kitchen/butcher cleaver
- 23cm blade
- 17cm handle
- 1.2kg

D9202323



AJAX CURVED CLEAVER

Quality forged stainless steel.

- Kitchen/butcher cleaver with curved blade
- 22cm blade
- 36.5cm overall
- 0.43kg

D81922222



CLEAVER-ARCOS

A cost effective pressed stainless steel cleaver.

- Stainless steel
- 750g

CHOPARCOS-B 24cm Black
CHOPARCOS-Y 24cm Yellow

ARCOS



SANTOKU CHEFS KNIFE

V2500018200BK 18cm Black
V2500018200PK 18cm Pink



CHEFS KNIFE

V2500220200BK 20cm Black
V2500220200PK 20cm Pink



KITCHEN KNIFE

- Paring knife

D82607070 Single
D8520004 Pack of 30



FILLETING KNIFE - BROAD

V280222115W 22cm White



FILLETING KNIFE - CURVED

V250525115W 25cm White



FILLETING KNIFE - EXTRA NARROW

V215122115W 22cm White
V215125115W 25cm White



FILLETING KNIFE - NARROW

V250622115W 22cm White
V250622200PK 22cm Pink
V250625115W 25cm White



FILLETING KNIFE - STRAIGHT

V250820115W 20cm White



FILLETING KNIFE

D8241721 21cm Stiff Blade ErgoGrip Blue
D8241718 18cm Semi Flex Blade ErgoGrip Blue
D8237521 21cm Semi Flex Blade ErgoGrip Blue



FILLETING KNIFE

VN5370316 16cm Black



FILLETING KNIFE - ROUND NOSE

DIOGA150 22cm Black



FILLETING KNIFE - CHISEL EDGE

DIOGA151 22cm Black



FISH/CABBAGE KNIFE

V230830111W 30cm White



FISH SPLITTER

V231030111W 30cm White



HEADING KNIFE

V230717115W 17cm White
V230722111W 22cm White
V230730111W 30cm White



HEADING KNIFE - SERRATED

V234122111W 22cm White



FISH SCALER

VTI01 24cm



CLAM KNIFE

V360609101W 9cm White



MUSSEL KNIFE

V360308101W 8cm White



OYSTER KNIFE - SINGLE EDGE

V260108115W 8cm White



OYSTER KNIFE - DOUBLE EDGE

V260210116W 10cm White



SCALLOP KNIFE

V592011117BK 11cm Black



OUTDOORS KNIFE SET

- Steel 6"
- Outdoors knife
- Leather scabbard

V130215200BK-SET Carbon Steel Set
V230215200BK-SET Stainless Steel Set



CHEFS KNIFE GIFT SET

- Victory Santoku Chefs Knife 18cm
- Victory Chefs Knife 20cm
- Victory Gift Box

V-ARGUS GIFT SET
V-ARGUS GIFT SET PK

Black
Pink



FISH FILLETING KNIFE GIFT SET

- Victory Narrow Filleting Knife 22cm White
- S4 Plastic Sheath
- Victory Gift Box

V-ARGUS FILLET SET

White



LIGHT WEIGHT HUNTER SET

- Victory Droppoint 10cm
- Leather S10 Sheath

V-ARGUS HUNTER SETB
V-ARGUS HUNTER SET

Blue
Pink



WRAP SET

Pink Set Includes

- Cambrian Steel 12" No.8 Polish Pink
- Victory 5 Pocket Wrap
- Victory Knives German Skinning 18cm Pink
- Victory Knives Boning Hollow Ground 13cm Pink
- Victory Knives Curved Boning 15cm Pink
- Victory Knives Short Curved Boning 10cm Pink

Blue Set Includes

- Cambrian Steel 12" No.8 Polish Blue
- Victory 5 Pocket Wrap
- Victory Knives German Skinning 18cm Blue
- Victory Knives Boning Hollow Ground 13cm Blue
- Victory Knives Curved Boning 15cm Blue
- Victory Knives Rabbits Knife Blue

V-ARGUS WRAP SET
V-ARGUS WRAP SETB

Pink
Blue





PACKING KNIFE

- Flat blade tip for safety
- Fixed blade with injection moulded handle

V220605114W 5cm White



CURVED PACKING KNIFE



V330506202SB 9cm Blue



LOPPERS

- Loppers used for removing hocks etc

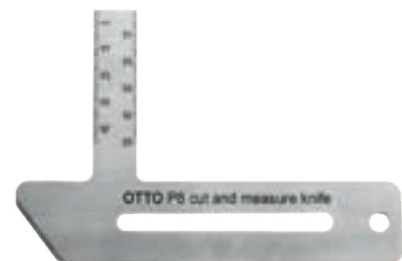
WAS-LA



MEAT GRADING KNIFE - BEEF

- Grading knife for beef

GRAD8



MEAT GRADING KNIFE - LAMB & MUTTON

- Grading - lamb and mutton
- Option without black handle available

GRAD15



HÖCKER KNIFE DISINFECTOR

For knife disinfection with hot water. Stainless steel pool body, material no. 1.4301, double-walled version with integrated insulation.

Removable knife holder made of plastic, for holding approximately 6 knives with a blade length of approximately 210mm.

Fresh water is supplied via a 10mm inlet pipe welded to the outside of the tank body. The overflow pipe is firmly welded in and ends below the basin as a pipe socket with a 1/4 " external thread.

To drain the basin, an additional drain socket with 3/8" ball valve welded into the pool floor. For attachment to a solid building wall, the basin is equipped with two mounting brackets on the back.

H5060 10N



TERMET TOTAL CLEAN STERILIZER

This knife sterilizer has two different compartments so you always have one clean knife on hand. The cycle duration and temperature for sterilisation can be set according to the production line speed, saving water and energy. The knife position allows cleaning without damaging the edge of the knife, while also cleaning the handle.

Cleaned product All kind of knives
 Weight 2.75kg
 Height 530mm
 Width 180mm
 Depth 170mm
 Watertightness IP66
 Cycle duration Adjustable
 Raw material Stainless steel

TE-1348

TERMET



IMPULS' CLEAN STERILIZER

This knife sterilizer uses water spray, starting from 65°C. Two options available for either 2 or 4 knives. Adjustable height depending on blade size.

Max blade length 250mm
 Weight 2.75kg
 Height 405mm
 Width 169mm
 Depth 170mm
 Water consumption 6 L/min
 Cycle duration 3 to 8 s
 Raw material Stainless steel
 Number of knives 2 (Option for 4 knives)

3 running modes available

- Start with a sensor
- Manual start with presto
- Controlled by a PLC

TE - 3803

TERMET





SHARPENING EQUIPMENT

CONTENTS

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The ideal partner for your F.Dick knife. An expanded range which includes new stainless steel models. Manufactured by F. DICK, producing quality products since 1778.



DICKORON CLASSIC - SAPPHIRE CUT

D7598130 30cm/12" Round
D7598330 30cm/12" Oval
D7598135 35cm/14" Round



DICKORON MICRO - SUPER FINE CUT

D7500330 30cm/12" Oval



DICKORON POLISH - POLISHED

D7550330 30cm/12" Oval



DICKORON HYGIENIC COMBI - SAPPHIRE, STAINLESS

D7596130 30cm/12" Round - Combi Ultra Fine & Regular



DICKORON HYGIENIC - SAPPHIRE, STAINLESS

D7597130 30cm/12" Round
D7597330 30cm/12" Oval



DICKORON DUO DIAMOND & CERAMIC

• 2 in 1 oval steel

D79302252 25cm/10" Square



DICKORON MULTIRON - FINE & REGULAR

• 2 in 1 oval steel

D7650330 30cm/12" Oval



DICKORON TITAN - AGGRESSIVE STEEL

D7910330 30cm/12" Oval



DICKORON COMBI - SAPPHIRE, POLISHED

D7598230 30cm/12" Square



MULTICUT - 7 IN ONE

D7650428 24cm/11" Flat



DICK 2000 - DICK 2000 FLAT STEEL, FINE CUT

D7200028 28cm/11" Flat



FINE CUT

D7388325-66 25cm/10" Oval
 D7357330-66 30cm/12" Oval
 D7357130-66 30cm/12" Round



SHARPENING STEEL REGULAR CUT

D7317125-63 25cm/10" Round
 D7317330-63 30cm/12" Oval
 D7317130-63 30cm/12" Round
 D7317135-63 35cm/14" Round



CERAMIC SHARPENING STEEL FINE CUT

D78121202-63 20cm/8" Oval



REGULAR CUT

D7654130 30cm/12" Round
 D7654330 30cm/12" Oval



BUTCHER SHARPENING STEEL - REGULAR CUT

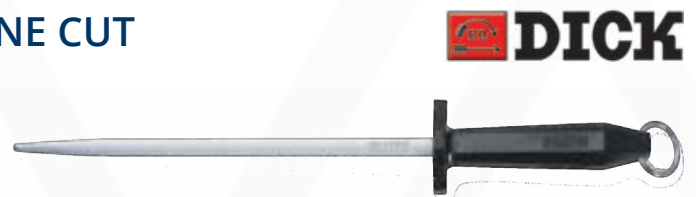
D7655130 30cm/12" Round
 D7655330 30cm/12" Oval
 D7655135 35cm/14" Round



DIAMOND - DIAMOND COATED

D7320325-75 25cm/10" Oval



SIMPLEX REGULAR CUT**D7510130** 30cm/12" Round**BUTCHERS SHARPENING STEEL (STAINLESS STEEL) POLISHED****D7469125** 25cm/10" Round**SHARPENING STEEL EURO CUT - REGULAR CUT****D7755130** 30cm/12" Round**BUTCHERS SHARPENING STEEL - FINE CUT****D7470125** 25cm/10" Round**POLIRON - POLISHED****D7389325-66** 25cm/10" Oval**COMBI - 2 SIDES FINE CUT, 2 SIDES POLISHED****D7388225-66** 25cm/10" Square**SHARPENING STEEL EURO CUT - FINE CUT****D7756130** 30cm/12" Round**SCANDIC - 2 SIDES FINE CUT, 2 SIDES REGULAR CUT****D7371225-66** 25cm/10" Square

Cambrian, established in 1925, have a well known reputation for quality, reliability and longevity. Argus stock a full range of Cambrian steels including nitrided steels complete with replacement handles.



Cambrian Nitride Steels

The nitriding treatment process is widely used as a corrosion prohibitor for carbon steel. While other methods like chrome plating applies a corrosion resistant metal (chrome) to the surface of carbon steel, nitriding penetrates the steel and does not rely on adhesion properties. Tests show when nitride and chrome steel are added to water, the chrome plated steel showed the first signs of rust after a week while the nitride steel did not rust. Field trials have shown that the nitride steels appear sharper and hold their edge much longer. The nitriding process hardens the steel, providing a harder contact surface against the knife. This is why it lasts longer than standard chrome steels.

Things you can expect from the nitride steel comparing to a traditional chrome plated steel

- Better performance
- Product lasts longer
- Corrosion resistance far outweighs that of a traditional plated steel

KNURLED COARSE CUT

VIS2SK3 12" Coarse



COARSE SERIES GRADE 3

VIS123 12" Coarse
VIS143 14" Coarse



MEDIUM SERIES GRADE 4

VIS124 12" Medium
VIS144 14" Medium



FINE SERIES GRADE 5

VIS125 12" Fine
VIS145 14" Fine



* Scale 1=Coarse 8=Fine

REPLACEMENT HANDLES



White **VISHANDLE** Black **VISHANDLE-BK** Green **VISHANDLE - GREEN** Pink **VISHANDLE - PK** Red **VISHANDLE - RED** Yellow **VISHANDLE - YEL**

FINE CUT GRADE 6

VIS116 10" Extra fine
VIS126 12" Extra fine

Cambrian
 ENGINEERING COMPANY LIMITED



POLISH CUT GRADE 8

VIS110 10" Polish
VIS120 12" Polish

Cambrian
 ENGINEERING COMPANY LIMITED



DUAL CUT GRADE 5/8

VIS158 12" Dual cut

Cambrian
 ENGINEERING COMPANY LIMITED



BLACK NITRIDE STEEL NO 8

Extra superfine polishing steel

VIS120-BK 12" Polish

Cambrian
 ENGINEERING COMPANY LIMITED



BLACK NITRIDE STEEL NO 4

Medium polishing steel

VIS124-BK 12" Polish

Cambrian
 ENGINEERING COMPANY LIMITED



BLACK NITRIDE STEEL NO 5

Fine polishing steel

VIS125-BK 12" Polish

Cambrian
 ENGINEERING COMPANY LIMITED



BLACK NITRIDE STEEL NO 6

Extra fine polishing steel

VIS126-BK 12" Polish

Cambrian
 ENGINEERING COMPANY LIMITED



PROFESSIONAL RIBBED HANDLE NO 4 FINE



VTI43BK 30cm/12" Round



PROFESSIONAL NO 4 FINE



VTI43B 30cm/12" Round



MEDIUM NO 3



VTI38 30cm/12" Round



FINE NO 4



VTI39 30cm/12" Round



SUPERFINE NO 5



VTI40 30cm/12" Round



SUPERFINE MICROFINE



VTI50W 30cm/12" Oval



POLISHED NO 6



VTI41 30cm/12" Round



DUAL CUT SUPERFINE / POLISHED



VTI42 30cm/12" Round



RAPID STEEL HYPERDRILL

With superfine tension rods for straightening and smoothing the cutting edge.

- Material: Plastic and stainless steel
- Ultra sharp results
- Will sharpen even the dullest knife in seconds
- Easy to use - save on training
- Reduced injury risk

Replacement Parts

Rods (3pcs) - D9006116

Plastic Bolts Set - D90081130-05

Mechanism Box Spring Left - D90081320

Mechanism Box Spring Right - D90081330

D9008100



RAPID STEEL POLISH

With polished rods for straightening and smoothing the cutting edge.

- Material: Plastic and stainless steel
- Easy to use
- Ergonomically designed
- Polished rods for straightening and smoothing

Replacement Parts

Rods (3pcs) - D90061200

Plastic Bolt Set - D90081130-12

Mechanism Box Spring Left - D90081320

Mechanism Box Spring Right - D90081330

D9008000



RAPID STEEL ACTION

Stainless steel sharpening rods with a wear-resistant, ultra-hard special coating for high abrasion.

- Dimensions: 520(H) x 50(W) x 35(D)mm
- Material: Plastic and stainless steel
- Weight: 500g
- Ultra sharp results
- Will sharpen even the dullest knife in seconds
- Easy to use

Replacement Parts

Rods (3pcs) - D9007116

Plastic Bolt Set - D90081130-03

Mechanism Box Spring Left - D90091330

Mechanism Box Spring Right - D90091320

D9009100



RAPID STEEL STANDS

- Fits all F.Dick Rapid Steels



D9008106-05



D9008106



MAGNETO STEEL HYPERDRILL



Superfine tension rods for straightening and smoothing. The integrated magnets guide the knife into the grinding unit with angular accuracy. The result is a precise cutting edge with optimum angle. Stainless steel protective plates prevent pieces of plastic getting into the meat.

D9008400

Replacement Parts

Rods (3pcs) - D9006116

Plastic Bolt Set - D90081130-05

Mechanism Box & Right Spring - D90082320

Mechanism Box & Left Spring - D90082330



MAGNETO STEEL POLISH



Polished rods for straightening and smoothing. The integrated magnets guide the knife into the grinding unit with angular accuracy. The result is a precise cutting edge with an optimum angle. Stainless steel protective plates prevent pieces of plastic getting into the meat.

D9008500

Replacement Parts

Rods (3pcs) - D90061200

Plastic Bolt Set - D90081130-12

Mechanism Box & Right Spring - D90082320

Mechanism Box & Left Spring - D90082330



SILVER STEEL HYPERDRILL



Superfine tension rods for straightening and smoothing. The hardened stainless steel makes this sharpening steel device ideal for the butcher sector as there is no risk of product material being cut off. Double the sharpening performance is achieved thanks to the four sharpening rods.

D9008600

Replacement Parts

Rods (2pcs) D90086160



STAINLESS STEEL EXTENSION & HOLDER



Can be used with both the Silver Steel Hyperdrill and Master Steels.
Comes in two parts.

D9008602 Extension
D9008202 Holder



MASTER STEEL POLISH



Master Steel Polish with polished sharpening rods for straightening and smoothing.

- Fast and safe to use as a hand-held unit or in a holder
- Reduced injury risk
- Consistent results time after time
- Polished rods for straightening and smoothing the cutting edge

D9008300

Replacement Parts

Rods (3pcs) - D908304
Protection Rods (2pcs) - D900802030
Mechanism Box & Right Spring - D90081130-12
Mechanism Box & Left Spring - D90082330



MASTER STEEL HYPERDRILL



Master Steel HyperDrill with superfine rods for honing and smoothing.

- Fast and safe to use as a hand-held unit or in a holder
- Reduced injury risk
- Consistent results time after time
- Superfine rods for smoothing the cutting edge

D9008200

Replacement Parts

Rods (3pcs) - D908204
Protection Rods (2pcs) - D90081130-05
Mechanism Box & Right Spring - D90082320
Mechanism Box & Left Spring - D90082330



RS-75

Sharpening and honing, ideal for small butcher shops or kitchens.

- Fast, safe and efficient
- Effective sharpening with minimal knife consumption
- Resistant diamond sharpening wheels

D9806000

Replacement Parts

Diamond Sharpening Wheels - D982103482




RS-150 DUO

- Dual grinding and honing machine
- Easy and safe to operate
- Counter rotating wheels for precision sharpening

D98050000

Replacement Parts

Diamond Sharpening Wheels - D982103482

Honing Wheels - D982090251




SM-110

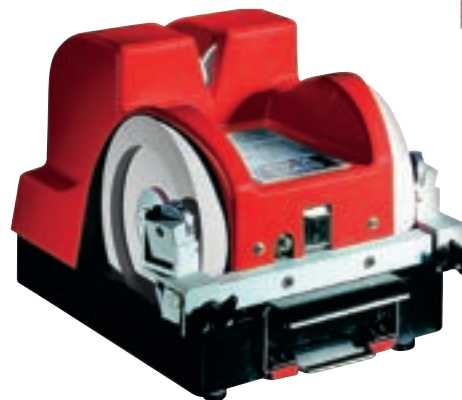
- Heavy-duty grinding and honing machine
- Water-cooled slow turning grinding wheels
- Precision preset angles for enhanced knife life

D9820000

Replacement Parts

Grinding Wheels - D982090029

Honing Wheels - D982090251

SM-111

- Heavy-duty grinding and honing machine
- Water-cooled grinding wheels
- Adjustable holding magnets for safety and precision grinding
- Reduced material removal – long lasting cutting edge
- Low grinding costs
- Buffing wheel for highest demands

D98210000

Replacement Parts

Honing Wheels - D9820900251

Grinding Wheels - D982090029

Buffing Wheel - D982190320




SHARPENING MACHINE

E1600

- Sharpenset whetstone sharpening machine
- Water cooled flat surface grinding
- Multiple attachments for sharpening a range of knives and tools

E1618

- Replacement stones and faceplate
- Grit: 150



KNIFE SETTER

Developed with features to make it easy to use and maintain.

- Two independent clamping jaws - this allows the user to sharpen any blade shape
- Secure clamping force - the technology used in this machine achieves a total of 240kg clamping force to ensure the knife will not slip
- Alternate 'fences': allow for variable dressing angles from 10°, 15° & 20°. Vertical mounting operation: pedestal or bench mounted
- 100% stainless steel construction: meets all necessary hygiene standards



STMF-FM (FLOOR MOUNT)
Pedestal Knife Setter



STMF-BM (BENCH MOUNT)
Knife Setter

GUIDE PLATE STANDARD 3 SLOT

- For bench and floor knife setter

STMF-203-047



BUTCHERS BUDDY

Butchers Buddy Knife Sharpening System - stainless steel stoning rods and clamping jaws. Zinc plated mild steel body. Includes 400 grit stone - 600 & 150 stones also available.

STMF-BB



KNIFE SETTER STONING ROD

Uses split stones

STMF-ROD



WIDE KNIFE SETTER STONING ROD

Uses full stones

STMF-ROD- WIDE

STMF-205 008

Knob

STMF-203-010

Washer

***STONE NOT INCLUDED**



MOUNT BLOCK FOR DIAMOND STONES

- Fits in a stoning rod and can have a diamond stone attached
- Only for use with diamond stones

MET-STODIABLCK



Rod not included



KC MEASURE KIT

Angle tags for knife sharpening training

KCMEASURE



HOLLOW GRINDER

- Controllable grind depth - user defined
- Adjustable gap grinding wheels allows user to adjust the width and depth of each grind
- Self tension belt: no need to manually adjust tension
- Water cooled cutting: no loss of temper in steel
- Removes grindings: prolongs life of grinding stones
- Robust, stainless steel construction
- Key immobiliser: increased security
- Removable grinding wheels: easy replacement

STMF-HG

Hollow Grinding Machine

STMF-GW-P

Replacement Grinding Wheels



DIA-SHARP® BENCH STONES

	GRIT
STODIA-D6X - 6" Extra Coarse	220
STODIA-D6C - 6" Coarse	325
STODIA-D6F - 6" Fine	600
STODIA-D6E - 6" Extra Fine	1200
STODIA-D8F - 8" Fine	600
STODIA-D8C - 8" Coarse	325



DUOBASE® BENCHSTONE BASE

- Rubber feet
- Ample height for knuckle clearance

B8250	Benchstone Base
B8250-MBA	Benchstone with Magnabase Adapter



BLUE NON-SKID MAT 8" x 2.625"

To prevent your sharpening stone from sliding off your sharpening surface.

SR009-8



ALIGNER PROKIT WITH RUGGED CARRY CASE

Prokit includes three 4" Diamond Whetstones™ and a Fine Diamond Serrated Knife Sharpening Accessory to hone serrated edges all neatly stored in it's compact container. Kit includes: three diamond whetstones in the following grits: coarse diamond, Fine diamond and extra fine diamond.

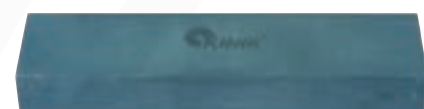
SA-PROKIT



EXTRA FINE SHARPENING STONE

- Grade: Extra fine C500
- Colour: Grey
- Type: Water
- Grit: 500

STOKINXF	Whole
STOKINXF-SMALL	Split



KINIK

FINE SHARPENING STONE

- Grade: Fine C400
- Colour: Grey
- Type: Water
- Grit: 400

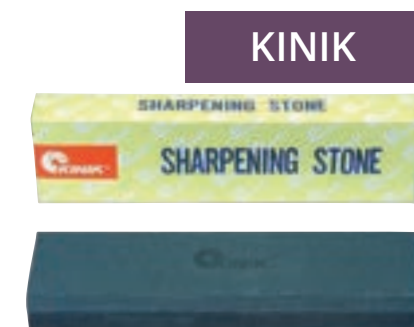
STOKINF Whole
STOKINF-SMALL Split



MEDIUM SHARPENING STONE

- Grade: Medium C320
- Colour: Grey
- Type: Water
- Grit: 320

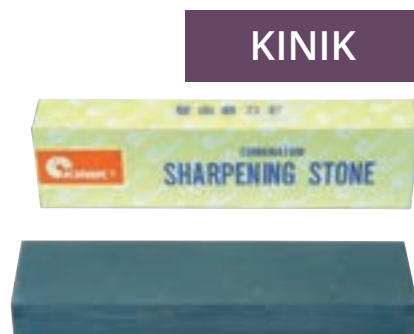
STOKINM Whole
STOKINM-SMALL Split



COMBI SHARPENING STONE

- Grade: Combination C220/C120
- Colour: Grey
- Type: Water
- Grit: 120/220

STOKINCOM Whole
STOKINCOM-SMALL Split



FINE SHARPENING STONE

- Grade: Fine
- Colour: Grey
- Type: Water
- Grit: 180

STONORW63 Whole



VERY FINE SHARPENING STONE

- Grade: Very Fine
- Colour: Grey
- Type: Water
- Grit: 600

STONORW28 Whole



FINE SHARPENING STONE

- Grade: Fine
- Colour: Grey
- Type: Water
- Grit: 320

STONORFJB8 Whole
STONORFJB8-SMALL Split

NORTON



MEDIUM SHARPENING STONE

- Grade: Medium
- Colour: Grey
- Type: Water
- Grit: 180

STONORMJB8 Whole
STONORMJB8-SMALL Split

NORTON



COARSE SHARPENING STONE

- Grade: Coarse
- Colour: Grey
- Type: Water
- Grit: 120

STONORCJB8 Whole
STONORCJB8-SMALL Split

NORTON



COMBI SHARPENING STONE

- Grade: Combination Fine/Coarse
- Colour: Orange/Grey
- Type: Oil
- Grit: 150/400

STONORIB8 Whole
STONORIB8-SMALL Split

NORTON



FINE SHARPENING STONE

- Grade: Fine
- Colour: Orange
- Type: Oil
- Grit: 320

STONORFB8 Whole
STONORFB8-SMALL Split

NORTON



FINE SHARPENING STONE

- Grade: Fine
- Colour: Brown
- Type: Water
- Grit: 1000

STOSUNT Whole
STOSUNT-SMALL Split

SUN TIGER



COMBI SHARPENING STONE

- Grade: Combination
- Colour: Grey/Dark Grey
- Type: Water
- Grit: 100/220

STOSUNT30 Whole
STOSUNT30-SMALL Split

SUN TIGER



150 SHARPENING STONE - AS-9

- Sharpening/Polishing
- Grit: 150
- Size: 1/4" X 1" x 6"

STOAS-9-150

BORIDE



400 SHARPENING STONE - AM-2

- Sharpening/Polishing
- Grit: 400
- Size: 1/4" X 1" x 6"

STOAM-2-400

BORIDE



600 SHARPENING STONE - AM-8

BORIDE

- Sharpening/Polishing
- Grit: 600
- Size: 1/4" x 1" 1 x 6"

STOAM-8-600



600 SHARPENING STONE - AS-9

BORIDE

- Sharpening/Polishing
- Grit: 600
- Size: 1/4" x 1" 1 x 6"

STOAS-9-600



120 ROUGHOUT SHARPENING STONE

BORIDE

- Sharpening/Polishing
- Grit: 120
- Size: 1" x 1" 8"

STOAM-029551



320 SHARPENING STONE

BORIDE

- Sharpening/Polishing
- Grit: 320
- Size: 1/4" x 1" x 6"

STOAS-9-320



900 GENERAL PURPOSE SHARPENING STONE

BORIDE

- Sharpening/Polishing
- Grit: 900
- Size: 1/4" x 1" 1 x 6"

STOAM-2-900



Anago Limited is a technology company based in Hamilton, New Zealand, that specialises in products that improve safety and production performance, primarily in the food processing industry. Anago invented and commercialised knife sharpness testing technology that has been instrumental in the improvement of knife sharpness levels and sharpening skills throughout the United States, Australasia and Europe.



ANAGO SHARPNESS TEST

The Anago knife sharpness tester allows you to measure the effectiveness of your current sharpening process. Your knife trainer can identify who can maintain a sharp knife and who would benefit from additional training, they can then work with specific staff to improve their technique.

The Anago machine works by running the cutting blade through the Anago test media and measuring the cutting force required along the length of the blade. The machine then gives you a score for the overall blade and produces an easy-to-understand graph that shows the sharpness of the blade along its entire length. This allows you to pinpoint exactly where the knife is being maintained or sharpened well and where it needs improvement.

Health and safety benefits

- Reduce overuse (MSD) injuries
- Fewer slips and cuts
- Identify those at risk before it's too late
- Reduce discomfort and fatigue

Operational benefits

- Production output
- Production yield
- Product evaluation
- Return on investment

Note: Sharpness tester spare parts and servicing are available on request.

KST230

The Anago KST230 provides an easy to use, accurate, objective and reliable way of monitoring your sharpening program.

- For blades up to 12" (30cm long)
- No laptop required
- Knife testing and scoring data is now in one unit



KST-230E

KST300

The Anago KST300 provides an easy to use, accurate, objective and reliable way of monitoring your sharpening program.

- For blades up to 12" (30cm long)
- Cleaner more accurate cuts with less force
- Improves yeild - more meat off the bone



KST-300E

SHARPNESS TEST MEDIA

Each roll tests approximately 80-120 knives, depending on blade length and gap left between tests.

- Pack of 5

NZ: ST-TM-5-NZ
AU: ST-TM-5-AU





BUTCHER ACCESSORIES

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HANDBSAWS & BLADES	62
ACCESSORIES	64
CLEANING EQUIPMENT	65

STEEL CHAIN LINK

- 1/2" Welded stainless steel link chain

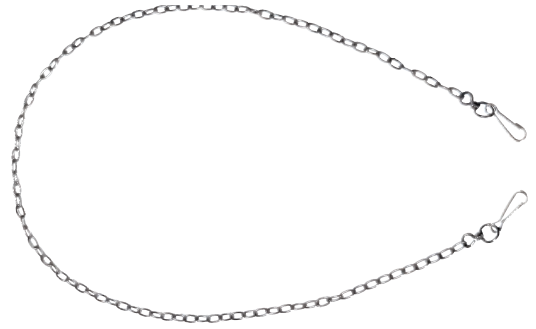
BELTCHAIN48 48"

BELTCHAIN54 54"

BELTCHAIN60 60"

Note: clips are sold separately

BELTCLIP



PVC BELT

BELTPVC48 48"

BELTPVC54 54"

BELTPVC60 60"



CHAIN SLING

- Billet hooks on both ends
- Welded stainless steel link chain

BELTCHAINSL



STEEL GUARD

- Rubber steel guard
- Food grade rubber US FDA approved

STGDR



ARM BANDS

- Argus arm bands
- Moulded with memory

AG White
AGBLUE Blue



STEEL HOLDER WITH BELT SLOT

- 6.5 x 3cm

BRA-SH01



Made of stainless steel and hardened to a spring temper, supplied by the world's largest manufacturer of boning hooks; a model for virtually every requirement.

Unique PersonaGrip handles can be reshaped to fit each individual in 3 simple steps.

- Dip in hot water to soften PersonaGrip
- Grip to shape
- Cool for perfectly formed handle

Ergonomic design, no more pressure points: The ultimate in comfort

- Remoldability and endless opportunities: total design freedom
- New way of grasping tool: "Gearing Effect" using leverage, no longer relying on friction for control
- Less slip: injury compensating and vibration canceling

OPEN GRIP BONING HOOK

- Open grip boning hook
- Fitted with PersonaGrip handle
- Designed to reduce mesh glove damage
- Overall length: 6"

HOOK OG



STANDARD T-BAR BONING HOOK

- Standard T bar boning hook
- Fitted with PersonaGrip handle
- Overall length: 6"

HOOK PG



OPEN GRIP BONING HOOK

- Open grip boning hook
- Fitted with flat handle
- Designed to reduce mesh glove damage
- Overall length: 5 3/4"
- Weight: 165g

HOOK OGF



STANDARD T-BAR BONING HOOK

- Standard T-bar boning hook
- Fitted with flat handle (not PersonaGrip)

HOOK FH 4"

HOOK FH-B 3"



ROUND HANDLE BONING HOOK

- 4 1/2" Open grip hook, round ribbed handle, 1/4" diameter
- Overall length: 8 1/2"

HOOK OGR



NODE INSPECTION HOOK

- Hook length: 5 1/2"
- Overall length: 10 3/8"
- Rode size: 3/16"

HOOKNODE



INSPECTION HOOK

- Hook length: 6"

HOOKNODE6



OPEN MOULDED GRIP BONING HOOK

- Orange
- Hook length: 6.2"

HOOK OG-A



OPEN GRIP BONING HOOK

- Open grip boning hook
- Fitted with flat handle
- Designed to reduce mesh glove damage
- Overall length: 5 3/4"
- Weight: 225g

HOOK OGF-A



FLAT HANDLE BONING HOOK

- Red
- Overall length: 6.69"

HOOK FH-A



MOULDED GRIP HANDLE BONING HOOK

- Orange
- Overall length: 6.1"

HOOKPG-A



OPEN GRIP BONING HOOK

- Fluro orange
- Overall length: 6.1"

HOOKOGF-B



BONING HOOK STAINLESS STEEL

- 4" Hook

BHSS



OPEN GRIP BONING HOOK

- Blue
- Hook length: 5"

HOOK BLUE



DOUBLE TAKE APART KNIFE SCABBARD - CLEAR FRONT

- Clear front
- Take apart knife scabbard
- Accommodates 2-4 knives
- 200mm or 250mm long

- SCSDC-PRO** 200mm White
- SCSDC250-PRO** 250mm White
- SCSD-PRO-PK** 200mm Pink



DOUBLE TAKE APART KNIFE SCABBARD

- Take apart knife scabbard
- Accommodates 2-4 knives

- SCSD-PRO-WH** 200mm White



SINGLE TAKE APART KNIFE SCABBARD

- Clear removable front
- Single take apart scabbard
- 200mm long
- Accommodates 1-2 knives

- SCST** 200mm White



ERGO TRIPLE SCABBARD

- Ergo scabbard
- Clear front
- Easily detachable for cleaning
- Accommodates up to 3 knives

- SCETC** 200mm Clear front/white
- SCETC-F** 200mm Clear front/white
- SCETW** 200mm White front/white



ERGO TRIPLE SCABBARD

- Ergo scabbard
- Red tinted front faceplate for use spinal cord removal room
- Easily detachable for cleaning
- Accommodates up to 3 knives

SCETR

SCETR-F Front Only



D-BOX SCABBARD

- Removable centre divider
- Box length: 26.5cm

SCS15



STAINLESS STEEL SCABBARD

- Take apart scabbard
- Highly durable
- Stainless steel

SCSD-SS 145mm x 385mm x 25mm

SCSD-SSL 165mm x 380mm x 15mm



SCSD-SS



SCSD-SSL

FILLETING KNIFE SCABBARD

- Filleting knife scabbard with belt loop and drain holes
- Fits knife size up to 22cm

SCS4



SMALL UTILITY KNIFE SCABBARD

SCS8PK Pink

SCS8 Blue



HYGIENIC KNIFE AND STEEL HOLDER

For hygienic and practical storage

- Stainless steel
- Robust construction for long durability
- Lockable
- For 4-10 knives, 2 sharpening steels and 1 glove
- Easy to clean
- Special suspension system for mesh gloves
- Hygienic plastic inserts



HKC-4



HKC-10

MEAT HANDSAW



Superior quality stainless steel handsaw with toughened frame and comfortable plastic handle.

- 19.5" (50cm) stainless steel framed handsaw

D9100750 19.5"



REPLACEMENT BLADES

- 19.5" stainless steel blades
- Packs of 10

D9100852 19.5"



MEAT HANDSAW

WELL SAW

- 20" aluminium framed
- Well Saw meat saw

WELLSAW20 20"



REPLACEMENT BLADES

- 18" blades
- 20" blades
- Stainless steel

WELLBLADE18 18"

WELLBLADE20 20"



MEAT HANDSAW

KAMLOCK

- 17.5" & 20" stainless steel frame, plastic handle meat saw

KAM17.5SS 17.5"

KAM20SS 20"

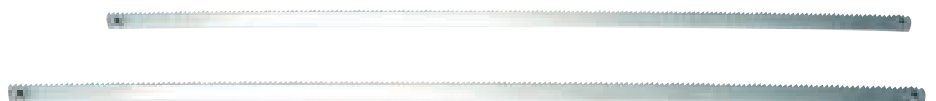


REPLACEMENT BLADES

- 17.5" blades
- 20" blades
- Stainless steel

KAM17.5BLADE 17.5"

KAM20BLADE 20"



SKINNING AND DE-RINDING BLADES

Custom blade sizes available for all major brands of skinning and de-rinding machines. Including but not limited to:

- Nock

NCK-B520/20/1 - Skinner Blade 520mm x 20mm x 1mm

- Grasselli

GR-COSB-2 – Skinner Blade 517mm x 22mm x 0.7mm

- Townsend

CRES510-20-01-0N 510mm x 20mm x 1mm Skinner Blade
CRES517-22-07-1NL 517mm x 22mm x 0.7mm Skinner Blade Left Notch
CRES517-22-07-1NR 517mm x 22mm x 0.7mm Skinner Blade Right Notch
CRES517-22-07-2N 517mm x 22mm x 0.7mm Skinner Blade Double Notch

Available with single, double and no notches on the end of the blade, depending on the machine.



BANDSAW BLADES

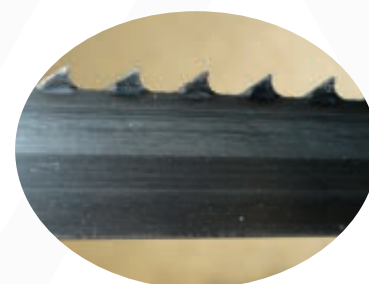
Meatkutter and Carcasskutter Bandsaw Blades, ideal for high speed cutting of all types of fresh or frozen meat or fish with or without bone. Meatkutter and Carcasskutter blades feature ground teeth for faster, more accurate cuts, long blade life and minimal wastage.

Features and Benefits:

- Ground teeth assure faster, more accurate cuts
- High carbon steel body hardened and tempered to 45
- Rockwell C hardness for optimum fatigue strength
- Geometry guarantees minimal meat residue at the tooth gullet
- Ideal for high speed cutting without any interruption
- Suitable for all types of meat and fish, with or without bone
- Cuts fresh or frozen meat with equal ease

For meat, fish and poultry bandsaw machines. These blades are .018"-.022" (0.46-55mm) thick, so they produce minimal meat loss

BS-3150-5/8-4 Bandsaw Blade 3150mm (124") - 12 Pack
BS-3150-16-3 UW Bandsaw Blade Meat Cutting UW - 12 Pack
BS-3150X16X4TPI Bandsaw Blade 3150 x 16 x 4 TPI - 12 Pack
BS-3873X16X3TPI Bandsaw Blade 3873 x 16 x 3 TPI - 12 Pack
BS-3873X16X4TPI Bandsaw Blade 3873 x 16 x 4 TPI - 12 Pack
BSA-3204-5/8-4 Bandsaw Blade 3204mm -12 Pack
BSA-3290-5/8-3 Bandsaw Blade 3290mm 5/3 3TPI -1 2 Pack
BSA-4045-5/8-3 Bandsaw Blade 4045mm - 12 Pack



CUTTING BOARD

- Type HY63 white cutting board
- USFDA Title 21 approved material, suitable for food industry
- 20mm thick
- Pro-rata size rates available - made to order

PE20CUSTOM

- Type HY63 white cutting board
- Standard board size 500mm x 300mm x 20mm

PE500 330



BITE STICK

- 20cm

BITSTI



BELT CLIP

- Comes in a pack of 50, can be purchased singularly
- Billet hook 4cm, total length 7cm

BELTCLIP



KEYRING

- 1 1/4" Round

KEYRING 1 1/4



DETAIN FORCEPS

- Stainless steel
- 3 Point

Z188 160mm

Z188B 180mm



MAGNETIC KNIFE RACK

Magnetic Knife Rack perfect for keeping your knives and steels off the bench and out of draws.

- Stainless steel
- Length: 400mm
- Wall mounted with hidden screws (incl)

VT103



PORK SCORER

ARGPSP



GENERAL PURPOSE ANTI-BACTERIAL WIPES

- Ideal for all food contact zones, thermometer probes and incidentals
- MAF/Agriquality/NZFSA approved
- Kills ecoli, staphylococcus, listeria and other pathogenic bacteria
- Ideal for supermarkets, meat, fish and game premises, food manufacturing, dairy industry and coolstores
- Supplied in tubs of 90 wipes (140mm x 205mm) or a box of 20 tubs
- Tub holders also available
- Copies of MSD sheets and product approvals are available on request

HYSY-ANTIBAC

SYGNET



BAMBOO WIPES

- 120 wipes, 12 per carton, Wipe size 140mm x 200mm
- Bio-degradable, made in NZ
- Compostable, flushable, 100% plant fibre
- Covid-19 approved, Halal approved
- For use on all common hard surfaces, including touch points

HYSY-ANTIBAC-B

ARGUS



TE-570 TURBO CLEANER

- Superior cleaning and hygiene for the food industry
- Powerful cleaning, utilising water and air
- Minimise water consumption
- Cleans mesh gloves, aprons, machinery and tools
- Uses mains water pressure
- Air requirements: max 80psi (10m³/hr)
- Weight: 650g

TE-570



LIQUID DISPENSER

- Stainless steel material no. 1.4301
- Includes empty cylinder
- Screws supplied for optional wall mounting
- Weight: 1.135kg
- Dimensions: 280mm x 105mm x 90mm
- Cylinder: 1 litre capacity

MMBR-LD

MMBR-LDPB Dispenser Bottle



*Lockable version available **MMCU-LD**



INSTRUMENTATION

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CALIBRATION

Argus can offer a complete return to base calibration and repair service for all instrumentation sold. All calibration work carried out is IANZ accredited according to the international ISO 17025 standard. General turn around time is 5 days for a straight forward calibration, while repairs can take up to 10 days depending upon the specific job requirements. Please advise Argus if an urgent repair is required when requesting this service.

REPAIRS

Where possible Argus will endeavor to offer a repair service for all brands of thermometers, pH meters, data loggers or other related instrumentation returned to us. Labour is charged in 0.5 hour periods and all parts are charged at the normal wholesale price. Depending upon the brand and instructions being available, a calibration service will also be offered if requested when repairs are carried out.

Please note a minimum inspection charge will apply to all jobs.

THERMOMETER WITHOUT PROBE

EBRO TFX & TFF Series. The benchmark for quality assurance. Accurate, reliable and recognised worldwide.

- Ebro Thermometer 410 without probe
- Measuring range: -50° C to +300° C
- Accuracy: $\pm 0.3^{\circ}$ C
- Multiple probe options available
- Operating temperature -25 to +50 ° C
- Protection class: IP 67
- 3.0 V lithium battery
- 3 point factory calibration certificate

ITEB-TFX410C



THERMOMETER WITH CABLE PROBE

- Ebro Thermometer 410 with TPX400 probe
- Pointed probe, L = 120mm, \varnothing 3mm
- Pt 1000 with 60cm silicon cable and handle
- 60cm cable
- Lemos size 0 connector
- Measuring range: -50° C to +300° C
- Accuracy: $\pm 0.2^{\circ}$ C
- Different probes available
- Operating temperature -25 to +50 ° C
- Protection class: IP 67
- 3.0 V lithium battery
- 3 point factory calibration certificate

ITEB-TFX410-1C



POINTED PROBE WITH CABLE

- Pointed probe, L = 120mm, \varnothing 3mm
- 150cm silicon cable for TFX410

ITEB-TPX400-120-SP



THERMOMETER WITH CABLE PROBE

- Certified calibrated thermometer
- EBRO official calibration certificate
- Measuring range: -50° C to +200° C
- Accuracy: $\pm 0.2^{\circ}$ C
- Complete with Pt1000 pointed probe (L = 120mm, \varnothing 3mm)
- 60cm silicone cable
- Operating temperature -25 to +50 ° C
- Protection class: IP 67
- 3.0 V lithium battery
- Acceptable for official calibration

Note: non stock item. Indent order only

ITEB-TFX422 CAL



THERMOMETER WITH CABLE PROBE

- Ebro Thermometer TFX420 with TPX400 probe
- Measurement range: -50°C...+400°C (-58 °F...+752 °F)
- Battery: 3.0 V lithium, replaceable
- Different probes available
- 3-point factory calibration certificate
- Accuracy: $\pm 0.3^{\circ}$ C
- Protection class: Waterproof (IP67)
- Lemosa size 0 connector
- Pointed probe with 60cm silicone cable and grip, needle length = 120 mm, \varnothing 3mm
- Operating temperature: -25°C...+50°C

ITEB-TFX420



THERMOMETER WITH FIXED PROBE

- EBRO TFX430 + TPX130 PT100 blunt probe
- High accuracy for precision thermometer for reference measurement
- Hold & min/max
- Measuring range: -100° C to +500° C
- Accuracy: $\pm 0.1^{\circ}$ C from -50°C to +100°C, remaining range $\pm 0.2^{\circ}$ C
- Operating temperature: -20° C to +50° C
- Probe length: L = 120mm, \varnothing 3mm
- Protection class: IP67

ITEB-TFX430 - 1 Blunt Probe
ITEB-TFX430 - 2 Point Probe



EBRO RECORDING SYSTEMS



Ebro are a well-known manufacturer of precision recording equipment, manufacturing a range of thermometers, data loggers and hard wired systems.

These units set the benchmark for accuracy, performance and reliability. Combined with Ebro's versatile software options, maximum flexibility is afforded for a wide range of operational requirements.

- Waterproof IP68 rated
- High accuracy
- Suitable for autoclaving, pasteurisation, sterilisation and F value calculation
- Hospital sterilisation validation according to DIN EN 554/2 85
- Temperature re/pressure formats also available for wide range uses
- Monitoring bottle cleaning
- CO2 measurement in breweries and beverage industries
- Calculation of PE and PU values



EBI-85A & EBI-125A Waterproof Data Loggers

THERMOMETER PROBE WITH CABLE



- Length: 120mm Ø3mm pointed probe with
 - 60cm silicon cable for TFX410
 - 120cm silicon cable for TFX410
- Length: 70mm Ø3mm pointed probe with
 - 60cm silicon cable for TFX4

- ITEB-TFX430 - 1** Blunt Probe
- ITEB-TFX430 - 2** Point Probe
- TPX400-120-SP** Pointed Probe



Infrared thermometers provide the ideal solution for reading temperatures where no contact is desired. Ideal for a wide range of engineering and industrial applications.

INFRARED THERMOMETER PROFESSIONAL

- Robust unit designed for industry with thousands sold worldwide
- Single point laser sighting
- Temperature range -40°C to +550°C
- Operating range 0° to 50°C
- Accuracy + 1% or 1°C
- Resolution 0.1°C
- Response time 500mSec
- D:S ratio 12:1 target size to distance
- 2x AA batteries
- Includes carry case



FLUKE

ITRA-FK561

FOODPRO INFRARED THERMOMETER

- Cost effective unit developed for the food industry
- Laser sighting
- Temperature range: -30°C - 200°C
- Accuracy 1-1.5% depending on conditions
- Resolution: 0.5°C
- Operating range: 0°C to 50°C
- Emmisivity: 0.97
- Distance to spot: 2.5:1
- Minimum target size: 12mm
- Working distance: 25mm to 250mm



FLUKE

ITRA-FOODPRO

DELTA TRAK 15004

- Precise non-contact forehead temperature measurements
- Guaranteed for 40,000 measurements
- Selectable °celsius or °fahrenheit
- Forehead heat detection
- Selectable body or surface modes
- Alarm settings
- Memory holds 32 points of temperature data
- Automatic data hold
- Automatic power off
- Automatic selection range
- Display resolution 0.1°C (0.1°F)
- Backlight LCD display
- Certifications: FDA, CE, FCC



ITDE-15004

INFRARED THERMOMETER



- With adjustable emissivity
- Fast measurement
- Replaceable battery
- Laser pointer
- Measuring Range -60°C...+550°C
- Accuracy: $\pm 1.45^{\circ}\text{C}$
- Resolution: 0.1°C
- IP Rating: IP 20
- Distance to spot: D:S 12:1
- Battery lifetime: 14hrs continuous use
- Factory calibration certificate



ITEB-TFI260C

T-BAR POCKET THERMOMETER



- Robust T-Bar thermometer with interchangeable probe options
- Supplied with 100mm penetration probe
- Accuracy of $\pm 0.5^{\circ}\text{C}$ (-20°C to +100°C range) otherwise $\pm 1^{\circ}\text{C}$
- Temperature range -50°C to +275°C
- Resolution 0.1°C
- Splash proof IP65
- Replacement batteries available



ITTE-105

WATERPROOF POCKET THERMOMETER



- Accuracy $\pm 0.5^{\circ}\text{C}$ B/T -10°C to +150°C otherwise $\pm 1^{\circ}\text{C}$
- Temperature range -50° to +200°C
- IP67 waterproof rating – ideal for dishwashers
- Resolution 0.1°C B/T -20° to +200°C otherwise 1°C
- Field calibrated. Min/max memory
- Replaceable battery ITBAT



ITDE-11050

TLC 750 NFC



The TLC 750 NFC has an infrared sensor for surface temperature measurement and a penetration probe for core temperature measurement. The display with backlight can be read from both sides. This combination of features is ideal for incoming goods inspections and storage monitoring.



ITEB-TLC 750 NFC

PRO-DIGITEMP

- 1 second measuring interval
- Watertight IP67
- 90° swivel head display
- Max-min-hold function
- C/F-switchable
- Inkl. protective cover and pocket clips



5020-0554

GT2 FROZEN FOOD THERMOMETER IN T-BAR DESIGN WITH CORKSCREW TIP

- 1 second measuring interval
- Splash waterproof (IP65)
- Max-min function
- Protective cover and pocket clips included
- Auto-off



corkscrew tip for screwing into frozen food





FLASHCHECK NEEDLE PROBE THERMOMETER

- Reduced tip ideal for measuring temperature of thin mass foods such as meat patties, chicken and fish fillets, per FDA Food Code 4-302.12 (B)
- °C/°F switchable scale at the touch of a button
- Needle tip provides fast response time
- Pocket clip for portability

ITDE-11089



- For accurate process monitoring in the factory
- User friendly, reliable and proven
- From single use to multi-use scientific models with large 32K memory for R&D projects
- Temprecord is New Zealand's only IANZ accredited logger manufacturer
- Support New Zealand made without compromising your needs



MON-T2 TEMPERATURE LOGGER

- Applications: monitoring of perishable or temperature sensitive products in transit as part of the cold chain
- Download via standard Temprecord Reader Interface (USB Connection)
- Temperature accuracy is 0.5 °C or 1 °F across the operating range
- Logger operating temperature range: -30 °C to +60 °C or -22 °F to +140 °F
- Reusable
- Case protection: IP67 r NEMA 6
- Fully welded food grade plastic case. FDA approved



ILTE-95MPDYK With LCD Display

ILTE-95MPSYK Without Display

MON-T 2 RH USB TEMPERATURE HUMIDITY LOGGER

- Applications: monitoring of perishable or temperature/humidity sensitive products in transit as part of the cold chain
- Download via mini USB cable or standard Temprecord
- USB reader interface
- Temperature accuracy is 0.5 °C or 1 °F across the operating range
- Relative humidity accuracy is typically ±3% (20% RH to 80% RH), else ±5%
- Logger operating temperature range: -30 °C to +60 °C or -22 °F to +140 °F
- Logger case operating range for relative humidity: 5% to 95%
- Fully welded food grade plastic case. FDA approved
- Reusable
- Case protection: splash proof

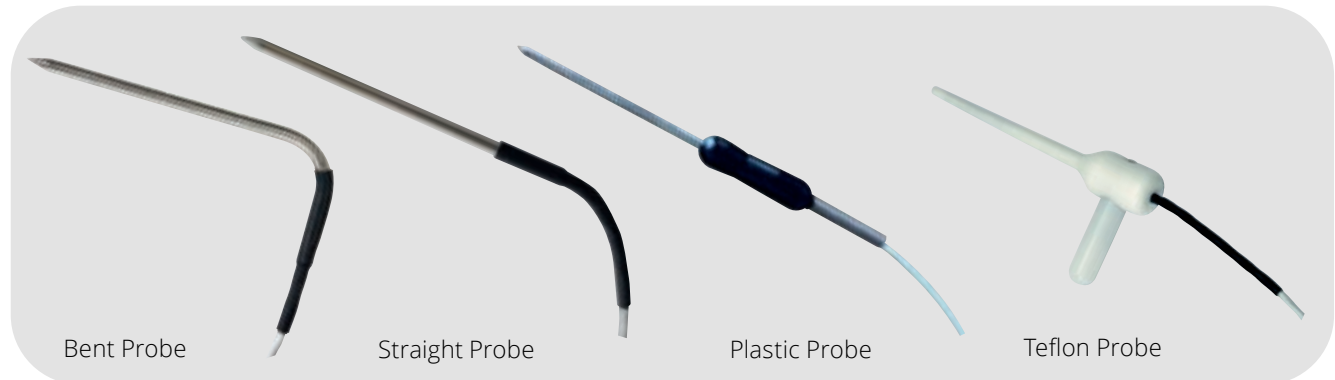


ILTE-95MRDYK With LCD Display

ILTE-95MRSYK Without Display

PROBES

Probes are available in various options and sizes. Standard straight length: 110mm, standard bent length: 150mm; probe lengths can be customised at an extra cost. Please enquire for more information.



G4 MULTITRIP TEMPERATURE DATA LOGGER

- Current temperature
- Time below lowest limit
- Time above upper limit
- Min temperature recorded
- Max temperature recorded
- 12 month Nata certified calibration certificate

ILTE-95GBSGA

Please note a range of probes and cord lengths are available by request.



G4 SCIENTIFIC DATA LOGGER

- Calibrated and corrected at 3 points to ISO/IEC 17025 Calibration Laboratory St
- Free software automatically calculates:
 - MKT/rate of cooling
 - PHI & RI statistics (potential growth of E-Coli)
- 2 year Nata certified calibration certificate
- Comes with 2 year calibration & 1 year recalibration each year after

ILTE-95GASBY

Please note a range of probes and cord lengths are available by request.



G4 SUPERCOOL & DRY ICE TEMPERATURE DATA LOGGER



- Low temperature monitoring when product integrity is critical
- Calibrated and corrected at 3 points to ISO/IEC 17025

ILTE-95GCSBY1PS

Please note a range of probes and cord lengths are available by request.



G4 RH TEMPERATURE DATA LOGGER



- Monitoring of RH and/or temperature sensitive products or equipment in storage, laboratories, production processes or transit. Uses include analysis of weight loss due to inadequate RH environment. Weight loss during storage means a loss in product value.
- Monitoring of process/manufacture environments, HVAC systems within multi-level buildings or labs.
- 32K non-volatile memory (16K temperature and 16K relative humidity)
- Calibrated temperature range is accurate to 0.2°C/0.32°F and relative humidity to 3% RH (logger case temperature range is -25°C to +60° C or -13°F to +140°F)
- Calibrated and corrected at 5-points to ISO/IEC 17025
- Calibration laboratory standards



ILTE-95GESCA

Please note a range of probes and cord lengths are available by request.

READER INTERFACES



- SR 3 Reader Interface & USB cable (including software) which is also available on the internet

ILTE-953188USB



ILDISK & STAPLE

Use in conjunction with the Teflon Probe for PHI monitoring



ILDISK&STAPLE

TAD - REAL TIME MONITORING

Cloud based real time temperature and humidity monitoring.



Features

- Security of access - username and password required
- User levels of access according level of authority
- Reports can be automatically emailed according to schedule, or customised
- Robust hardware
- Hardware options

Alerts can be sent to

- Email
- Text messages
- Alert tower
- Building management systems

Wireless radio communication protocol
LoRa WAN AS/NZ 923

- 920-928 MHz frequency
- Low power consumption
- Long range (LoRa)
- Used worldwide in monitoring systems

DATA LOGGER HOLDER

- Strong durable and waterproof
- Logger LEM limited indicator lights easily visible
- Easy to secure onto chosen surface
- Custom made for Temprecord loggers
- Materials will not discolour
- Material is polycarbonate



ILTE-952183

Ebro has a comprehensive range of loggers and software specially developed for verifying efficiency and process control of steam sterilizers and pasteurisation process. Validated software meeting FDA 21 CFR Part 11 are also available, please contact us for more information.



EBI 20 TE DATA LOGGER WITH PROBE

- EBI 20-T logger with display and probe
- Measuring range/operating temperature: -30°C...,+60°C
- Resolution: 0.1°C
- Memory: 8000 values
- Measuring rate: 1 min...24 hours
- Measuring mode: automatic with loop, start/stop or start only
- Waterproof: IP67

ILEB-1601-0043C



EBI-20 DATA LOGGER

- Logger starter set
- Complete with evaluation software and interface

ILEB-1601-0005 EBI 20 T
ILEB-1601-0007 EBI 20TE1



EBI-20 T1 DATA LOGGER

- EBI 20-T logger with display
- Measuring range/operating temperature: -30°C...,+60°C
- Resolution: 0.1°C
- Memory: 8000 values
- Measuring rate: 1 min...24 hours
- Measuring mode: automatic with loop, start/stop or start only
- Waterproof: IP67

ILEB-1601-0042



MARATHON LOGGER

A battery powered bi-metal chart recorder ideal for easy low cost temperature verification of goods in transit and or storage.

- Easy to use, no computers or gadgets required, just open the lid and pull the tab to start. Factory sealed.
- Various models from 7 to 60 day units available
- Temperature range -25°C to +32.5°C. Accuracy ±1.0°C

ILMA-60DAY
 60 day duration



Available in singles or box lots of 24. Bulk quotes available.

SINGLE USE DATA LOGGER WITH DISPLAY

The TempU08 disposable temperature data recorder is a small, portable device with an LCD screen that is ideal for use in the cold chain. This device is primarily used to monitor and record temperature data in the storage and transit of food, medicine, chemical goods, and other items.

- Built-in USB connector
- Auto PDF/CSV report
- Intuitive LCD indication
- Traceable calibration

TEMPU08



EUTECH WATERPROOF PH SPEAR

The Eutech Waterproof pH Spear is a user-friendly tester ideal for directly measuring solid or semi-solid samples such as cheese, meats, fruits, and bread. It's an easy-to-clean, fuss-free pH tester for food professionals. The open-pore spear tip is ideal for piercing solid or semi-solid food samples. The open-pore junction minimises clogging and delivers fast, stable measurements. The double-junction sensor prolongs the useful life of the electrode with no contamination of samples. Maintenance is easy; simply wash with a mild detergent.

- Waterproof IP67
- Push button calibration up to 3 points
- Auto off & hold functions
- Double junction sensor
- Large LCD display
- Provides stable accurate and fast readings

IPEU-PHSPEAR



HIGH PERFORMANCE POCKET SIZED PH METER

- Includes IJ-44 pH sensor
 - Toughened spear membrane for direct penetration
- Double junction with removable sleeve defeats contamination
 - Easy access for cleaning and electrolyte replacement
- Super long life sensor and meter
 - Expect long-term reliable performance from Ionode sensors
 - Up to 200 hours of continual use from battery power
- User selectable electrolyte
 - Easy optimisation to suit sample
- Features of bench top meter (size of a pocket meter)
 - 1 to 3 point calibration
- Automatic detection of buffer solutions (4.0, 7.0, 10.0)
 - Automatic temperature compensation

ionode **i**



IEUT-ELCPX105

PH METER ACCESSORIES

IPEU-PHWPSEN04

- pH spear replacement electrode

IPEU-PHWPSEN03

- Replacement double junction sensor

ITBAT3

- Replacement batteries - 4 pack
- To fit all EutechpH Tester and scan pH meters

WIRELESS PH TESTER

Take the complexity out of testing.

HALO2 Wireless pH Meter with Bluetooth® Smart Technology (Bluetooth® 4.0) features a dual-level LCD and temperature measurement for automatic temperature compensation. HALO2 pH probes can be used virtually anywhere; in the field, laboratory or classroom. The versatility and ease of use will revolutionise the way pH is measured.

HALO2



IP65
Waterproof



Hanna Lab App
Compatible

Compatible with
iOS
Android™

PH CHECK S

- IP65 waterproof
- For testing in container with rim opening size
- One touch auto-calibration
- 1-3 point calibration
- Hold function
- Battery low indicator
- Dual display with automatic temperature compensation



5040-0303

PH 5 FOOD TESTER

- Measurement of pH and °C
- Large LCD display
- Buffers used for calibration indication (L=Low, M=Medium, H=High)
- Measurement stability indicator (Smiley-Symbol)
- Automatic temperature compensation
- 1-, 2-, or 3 calibration points
- 2x 5V AAA batteries for long working time, compatible with rechargeable batteries
- With replaceable spear pH electrode
- Double open pore polymer electrode maintenance free incorporating temperature sensors for fast temperature reading
- pH scale: -2...16pH, Resolution 1.11 pH
- mV function for pH electrode quality test

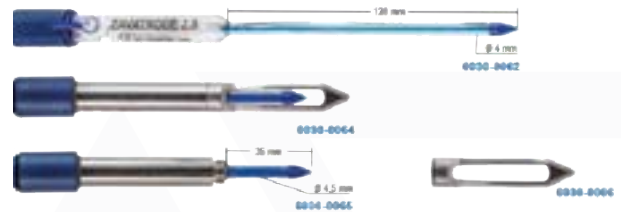


PH 7 VIO FOOD SET / PH 70 VIO FOOD SET

- Displays pH/mV and temperature simultaneously
- Chargeable resolution 0,1/0,01 pH
- Automatic calibration function up to 3 calibration points
- Large display with calibration indicator
- Automatic and manual temperature compensation
- GLP function (at pH 70 Vio FOOD Set)
- CAL DUE: set of calibration frequency for high quality measurement
- Data logger manual and automatic with 500 memory values, with date and time
- USB port for data transfer and power by PC or power-supply (at pH70 Vio FOOD set)
- Including buffer solutions and accessories
- IP 57 waterproof
- DHS function
- Instrument dimensions: 86 x 196 x 33mm (L x W x H)
- Weight: approx 300g

5040-0253 pH7 Vio Food Set

pH-instrument for measuring of pH, mV and °C incl. special insertion electrode for the measurement of meat, ham, cheese and other foodstuff.



JENCO 6011M

- Up to 3 point calibration (pH)
- $>10^{12} \Omega$ input impedance (pH)
- Automatic or manual temperature compensation (pH)
- Each and every unit is hand calibrated and QC'd by at least 2 teams
- CE, RoHS compliant
- Clear, large LCD
- Membrane buttons with tactile feedback on-device memory storage
- IP67 water-tight housing
- Removable, rugged protective case
- Inclined back for table top use

pH/ORP/Temperature Portable meter



SPLASHPROOF ECONOMY PH METER

- Eutech Ecoscan
- Push button calibration
- Auto temperature compensation
- Temperature probe included/range 0° to 100°C
- Auto off & hold function
- No date and time stamp function
- Millivolt function
- pH range 0.00 to 14.00
- Accurate to ± 0.01 pH
- Resolution to ± 0.01 pH
- Rubber protective boot
- pH electrode to be ordered separately

IPEU-ECSC5/01 PH5
IPEU-ECSC6/01 PH6



SPLASHPROOF ECONOMY PH METER

- Eutech Ecoscan pH5 or 6 kit
- Includes
 - Ecoscan pH 5 or 6 meter and temperature probe
 - Carry case
 - Epoxy body single junction liquids pH probe c/w 1m cable
 - Buffer and rinse bottles

IPEU-ESC5/02K PH5

IPEU-ECSC6/02K PH6



PH ELECTRODES

A wide range of electrodes are available depending on your requirements. The most commonly required units are listed but others are available to order.

OPEN PORE SPEAR TIP ELECTRODES

A new range of open pore pH electrodes, that allows more consistent, faster and accurate measurements in many food products.

Plastic Body

- pH range 0.00 to 14.00
- Temperature range 0° to 60°C
- Epoxy body
- Double junction

IPEU-EC620-132



Glass Spear

- pH range 2.00 to 11.00
- Temperature range 0° to 50°C
- Glass body
- Double junction

IPEU-EC620-133



PENETRATION PROBES

The following two formats of probes have consistently been the biggest sellers for many years. These formats are recommended for all semi-solids such as meat, cheese, salami, plus thick high protein liquids.

FC 200 B PENETRATION PROBE

HANNA

- Kynar plastic body
- Glass tip
- Viscolene filled and sealed
- BNC connector with 1 metre cable
- pH range 0-14
- Accuracy ± 0.01 pH*
- Temperature range: 0° to 50°C
- Single junction



IPHA-FC200B

IJ44 PENETRATION PROBE

ionode **i**

- Ionode IJ 44 pH kit
- Polypropylene body
- Glass tip (with protector included)
- KC1 reference refillable
- BNC connector with 1 metre cable
- pH range 0-14
- Accuracy ± 0.02 pH
- Temperature range 0° to 60°C
- Double junction
- Bottle gel electrolyte (included)



IPIO-IJ44KIT

Note: Total system must always be considered as the final measuring value will always be determined by the combined effects of both the meter, cable and probe.

PH METER TEMPERATURE PROBES

- Temperature probe for Ecoscan pH 5/6 and Cyberscan pH 11/110 meter with 1m cable

IPEU-ECSC5TP

- Cyberscan pH 300/310 temperature probe with 1m cable

IPEU-PHWPTM-01W



PH METER TEMPERATURE ACCESSORIES

- pH 4 Buffer solution 480ml

IPEU-PH4BUF

- pH 7 Buffer solution 480ml

IPEU-PH7BUF

- Protein electrode cleaner 480ml. Recommended for cleaning of electrodes where protein build up may be a problem

IPEU-PROELC

- Electrode storage solution

IPHA-HI70300L



* Colour coded buffer solutions now available

PAWKIT WATER ACTIVITY METER

You can't take the lab with you, however you can have Aqualab quality and speed in the palm of your hand. The self-contained battery-operated Pawkit is 10cm long and weighs 115g with an accuracy of $\pm 0.02a_w$. The Pawkit is specially designed for the researcher on the go – for tasks such as quality assurance checks and inspections.

Measurement specifications

Water activity range: 0 to 1.00 a_w

Accuracy: $\pm 0.02a_w$

Resolution: $\pm 0.01a_w$

Measurement time: 5 minutes (typical)

Physical and Interface Specifications

Operating environment: 5 to 50°C (41 to 122°F)

0 to 90% RH (non-condensing)

Measurement sensor: dielectric humidity sensor



Ideal for measuring water activity and moisture content in processed and cured meats.



ULTRASNAP SURFACE ATP TEST

Allows fast determination of effective cleaning on all manufacturing equipment and production lines.

- Hygiena Ultrasnaps™ for Hygiena Systemsure II only
- Quantity: 100 per pack

HYHY-US2020



GLUCOSE & LACTOSE TEST SPOT CHECK



- Hygiena SpotCheck Plus
- Detects presence of glucose and lactose on a surface
- SpotCheck Plus has the same detection capability of SpotCheck with the additional benefit of lactose detection
- Quantity: 100 per pack

HYHY-GL100



PROTEIN TEST

PRO-Clean is a quick and easy way to accurately monitor the cleanliness of food equipment surfaces to help ensure food safety and product quality. PRO-Clean detects protein residues left on a surface after cleaning.



HYHY-PRO100



CALIBRATION KITS

- Hygiena Pi-102 calibration kit

HYHY-CAL1

- Hygiena Systemsure II calibration control kit

HYHY-CAL2



CHLORINE TEST

The eXact® Strip Micro Free Chlorine (DPD-1) incorporates the patented eXact® reagent delivery system created by Industrial Test Systems, Inc. which is ideal for technical and non-technical users.

By dipping the eXact® strip into a photometer cell, the exact amount of reagent is released into the water causing a change in color or turbidity. The change is measured by an eXact® photometer giving the user fast and accurate results.

- Quantity: 100 tests per bottle

IPEU-IONS486638





MARKING EQUIPMENT

CONTENTS

MARKING INK & DYE

88

HALAL CERTIFIED MARKING INKS



- Meat Marking Ink CI 16035
- Suitable for condemned carcass marking
- Quick drying formulation
- MAF and Title 21 approved
- Supplied in 5 litre re-sealable container bottles
- Prepared to the recommendations in MIRNZ815
- All ingredients are HALAL certified

INKMPI-AR5-H Red
INKMPI-GR5-H Green
INKMPI-BR5-H Brown



CONDEMNED MARKING DYE



- High strength green offal dye stain. C144090
- Suitable for denaturing condemned meat product
- Compliant with MPI
- Recommended dilution rate: 1 litre makes 100 litres

OFFAL-1-HS
OFFAL-5-HS



OFFAL DYE STAIN



- Green offal dye stain. CI44090
- Supplied in 5 litre pail pre-mixed ready to use liquid formula
- Suitable for denaturing condemned meat product
- Compliant with MPI

OFFAL5LTR Bottle
OFFAL200L Drum
OFFAL1000L IBC



GREEN OFFAL POWDER

- Green offal powder CI44090
- 3kg powder per box

INKGREEN



PET FOOD STAIN

A black stain ink for purposes of identifying meat and poultry carcasses and products which are intended for pet food and purposes other than human food.

- NZFSA & FDA approved
- Supplied in 5 litre bottles or 208 litre drum

INKBPSTAIN-5LTR 5 Litre



IRONOX PET FOOD STAIN

- Charcoal liquid
- 200L drum
- Gel like substance, can be applied by brush

INKCHSTAIN-DRUM



CLIPS AND BUNGS

CONTENTS

CLIPS & BUNGS

91

Adepts range of meat processing products and accessories are effective, easy to use and their application has become best practice in abattoirs both large and small around the world. All Adept products are manufactured to the highest standards in a cutting-edge manufacturing facility in New Zealand. They meet all country and market requirements for material food contact approvals and traceability. Adept are a partner to the meat processing industry and are committed to supporting their customers through industry leading products and innovation.



BEEF WEASAND CLIPS - LOOSE

The Adept Beef Weasand Clip is the most reliable and cost effective solution to control ingesta during cattle processing. Adept weasand clips are recognised as the global industry standard for ingesta control.



- Closes to form a secure seal around the weasand (oesophagus), preventing leakage
- The weasand (oesophagus is cleared of contents during application)
- Fast and easy to apply
- Proven to reduce contamination
- FDA and EU food contact approved
- 2,000 clips per carton
- Food contact plastic

AD1305-001	White
AD1305-003	Blue
AD1305-007	Black



BEEF WEASAND CLIPS - CARTRIDGE

The Adept Beef Weasand Clip is stacked in 25 clip cartridge. The cartridge allows for quick and easy loading of the Touchless or Manual Clip Dispensers. When combined with Adept Clip Dispenser systems, the Adept Cartridge Clip is the ultimate in hygienic ingesta contamination control.



- Packed in 25 clip cartridge stacks
- Used in Adept Touchless or Manual Clip Dispenser
- Fast and easy to load into dispensers
- The ultimate hygienic ingesta contamination control system
- Eliminates cross-contamination between clips and reduces wastage
- Best practice ergonomically
- 2,000 clips per carton
- Food contact plastic

AD1305-002	White
AD1305-004	Blue
AD1305-005	Black



METAL DETECTABLE BEEF WEASAND CLIPS



The Adept Metal Detectable Beef Clip performs as effectively as the original beef clip in sealing the oesophagus and preventing ingesta leakage. These clips can be detected by metal detection equipment.* With an increased importance now being placed on removing plastics and other non-organic contaminants from pet food savings and rendering raw material, Adepts Metal Detectable Clips can quickly be identified and removed. The metal detectable beef clip is available in both loose and cartridge forms and is compatible with all Adept dispensing systems.

- Closes to form a secure seal around the weasand (oesophagus), preventing leakage
- The weasand (oesophagus) is cleared of contents during application
- Clip can be detected by all industry standard metal detection technology
- Available loose or in 25 clip cartridge stacks
- Proven to reduce contamination
- Compatible with Adept Touchless or Manual Dispenser systems (cartridge only)
- FDA and EU food contact approved
- 2,000 clips per carton



- AD1305-017** Loose
- AD1305-016** Cartridge

* Dependant on machine settings

MANUAL BEEF CLIP DISPENSER



The Adept Manual Clip Dispenser is designed to hygienically store the Adept Beef Cartridge Clips. The dispenser reduces the risk of contamination between clips and improves operator efficiency and access.

- Minimise cross-contamination of clips
- Fast and easy access (squeeze and pull motion)
- Clip is the same orientation every time for operator
- Rotate carousel to load next line of clips
- Quick and easy load
- Reduce clip wastage
- Multiple capacity options available
- Small footprint and easy installation



- AD1020-820** Manual Dispenser 750 Clip
- AD1020-830** Manual Dispenser 500 Clip
- AD1020-840** Manual Dispenser 250 Clip

TOUCHLESS CLIP DISPENSER

The Adept Touchless Clip Dispenser offers contamination free, clip storage and dispensing of Adept Beef and Lamb Cartridge Clips. The dispenser uses infrared technology to detect when an operators hand is in position and instantly delivers a clip. The operator never needs to touch the dispenser, eliminating any potential risk of cross contamination. The Adept Touchless Clip Dispenser ensures maximum operator speed and efficiency while maintaining the highest level of hygiene.



- Touch free clip dispensing
- High speed operation - ultimate process efficiency
- Zero cross-contamination transfer between clips
- Designed for maximum reliability and safety
- Quick and easy to load
- Reduce clip wastage
- Multiple capacity options available
- Compatible with all Adept Beef and Lamb Cartridges



AD1020-850	Touchless Dispenser Base
AD1020-910	Beef TLD Carousel 500 Clip
AD1020-920	Beef TLD Carousel 750 Clip
AD0739-930	Lamb TLD Carousel 1000 Clip

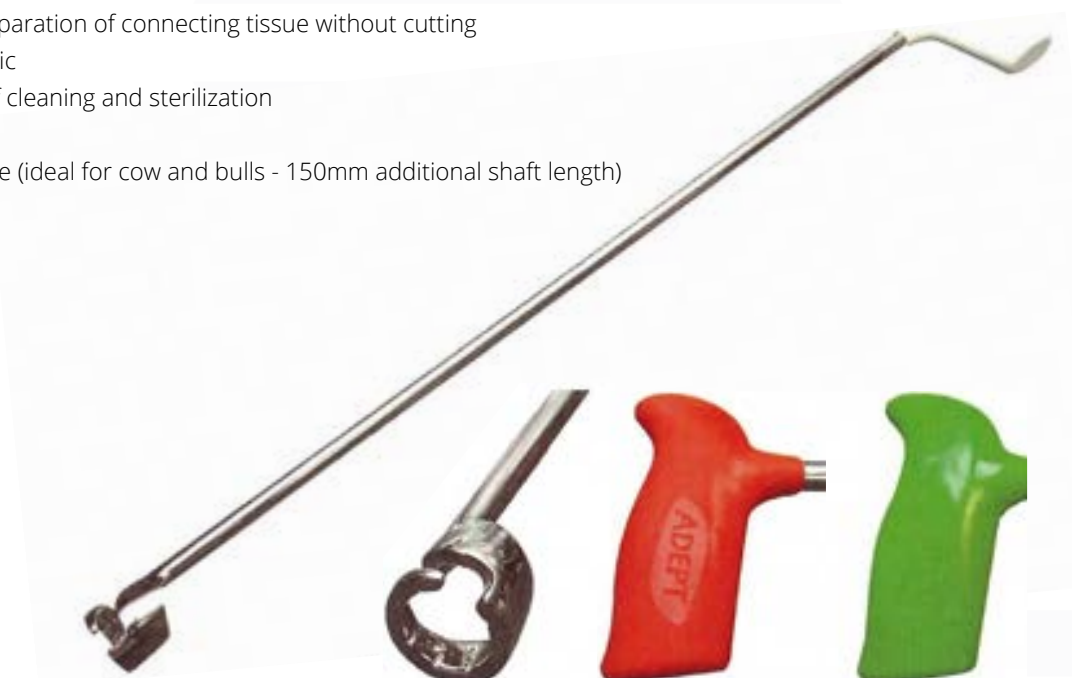
BEEF CLIP RODDER



The Adept Manual Clip Rodder is specifically designed to separate the weasand (oesophagus) away from the trachea and other connecting tissue. The Adept Beef Weasand Clip is then applied and pushed up into position using the Adept Beef Clip Rodder.

- Designed for optimum separation of connecting tissue without cutting
- Lightweight and ergonomic
- Polished finish for ease of cleaning and sterilization
- Fast and easy to use
- Extra long rodder available (ideal for cow and bulls - 150mm additional shaft length)

AD0142-010	White
AD0142-030	Orange
AD0142-040	Green
AD0142-070	Long



BEEF THROAT PLUGS PLASTIC



The Adept Beef Throat Plug can be used to provide temporary oesophagus occlusion (weasand sealing) prior to application of the Adept Weasand Clip. The Adept Beef Throat Plug is fast and simple to insert using the Adept Throat Plug Pusher Tool. The plug delivers effective short term ingesta control.

- Forms a secure internal seal of the weasand that blocks immediate release of ingesta
- Fast and easy to insert
- Highly effective faecal contamination control across varied stock types and conditions
- Designed for minimal insertion resistance

AD1221-002 Beef Throat Plastic Plug
AD0162-001 Beef Throat Plastic Plug Small



Beef Throat Plug



Beef Throat Plug Small

SOLUBLE BEEF THROAT PLUGS



The Adept Soluble Beef Throat Plug offers the same temporary oesophagus occlusion as the Beef Plug with the added benefit of being water soluble. The plug is made from Adepts water soluble material ADSOL and safely dissolves after use.

- ADSOL is Adepts proprietary water soluble technology, formulated from food grade components
- No need or cost to recover as the plug dissolves inside the paunch (zero impact on paunch waste stream)
- Forms a secure internal seal of the weasand that blocks immediate release of ingesta
- Environmentally responsible
- No requirement to recover after use

AD1221-016 Soluble Beef Throat Plug
AD0162-002 Soluble Beef Throat Plug Small



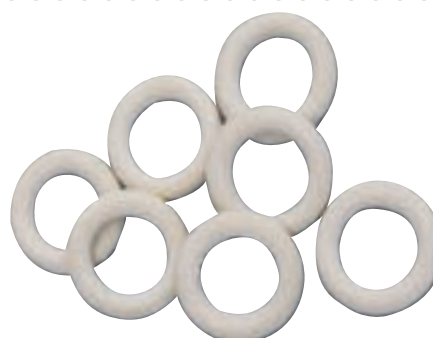
Soluble Beef Throat Plug



Soluble Beef Throat Plug - Small

BUNG RINGS - AUSTRALIA ONLY

LED-CODED - 12mm 2,500 per box
LED-CODED - 15mm 2,000 per box



LAMB WEASAND CLIPS - LOOSE



The Adept Lamb Weasand Clip is the most reliable and cost-effective solution to control ingesta during sheep processing. Adept Weasand Clips are recognised as the international industry standard for ingesta control.

- Closes to form a secure seal around the weasand (oesophagus), preventing leakage
- The weasand (oesophagus) is cleared of contents during application
- Fast and easy to apply
- Proven to reduce contamination
- FDA and EU food contact approved
- Food contact approved plastic
- 5,000 clips per carton

AD0285-001B White
AD0285-002B Blue

AD0285-004 Black
AD0285-005 Brown



LAMB WEASAND CLIPS - CARTRIDGE



The Adept Lamb Weasand Clip is packaged in a 25 clip cartridge. The cartridge allows for quick and easy loading of the Adept Touchless or Manual Clip Dispenser. When combined with Adept Clip Dispenser Systems, the Adept Cartridge Clip is the ultimate in hygienic ingesta control.

- Packed in 25 - clip cartridge stacks
- Used in Adept Touchless or Manual Clip Dispenser
- Fast and easy to load into dispensers
- The ultimate hygienic ingesta contamination control
- Eliminates cross-contamination between clips
- 25 clips per cartridge – 4,000 clips per carton

AD0664-001 White
AD0664-002 Blue
AD0664-003 Brown
AD0664-004 Black



METAL DETECTABLE LAMB WEASAND CLIPS

Adept has developed a Metal Detectable Lamb Weasand Clip that performs as effectively as our original Lamb Clip in sealing the oesophagus and preventing ingesta leakage. The clip can be detected (in its full form) by metal detection equipment.

The Metal Detectable Lamb Weasand Clip is available in both loose and cartridge forms and is compatible with all the Adept dispensing systems.

- Closes to form a secure seal around the weasand (oesophagus), preventing leakage
- The weasand (oesophagus) is cleared of contents during application
- Clip can be detected by all industry standard metal detection technology
- Available loose or in 25 clip cartridge stacks
- Proven to reduce contamination
- Compatible with Adept Touchless or Manual Clip Dispenser systems
- FDA and EU food contact approved

AD0285-007 Loose (MD) / 6,000 QTY per carton
AD0664-007 Cartridge (MD) / 4,000 QTY per carton

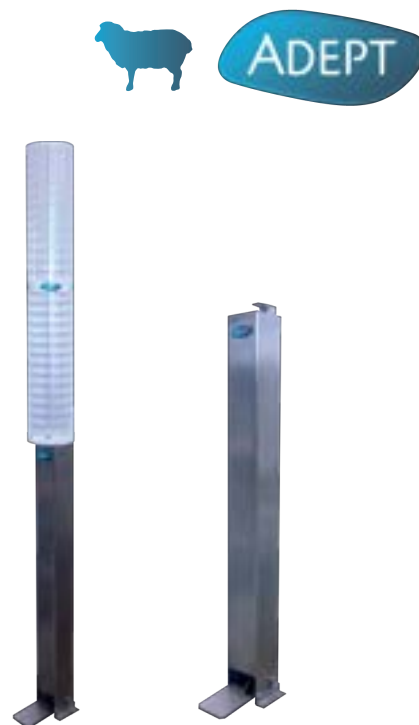


MANUAL LAMB CLIP DISPENSER

The Adept Manual Clip Dispenser is designed to hygienically store the Adept Lamb Cartridge Clips. The dispenser reduces the risk of contamination between clips and improves operator efficiency and access.

- Minimise cross-contamination of clips
- Fast and easy access (squeeze and pull motion)
- Clip is the same orientation every time for operator
- Rotate carousel to load next line of clips
- Quick and easy load
- Reduce clip wastage
- Multiple capacity options available
- Small footprint and easy installation
- Clip stack is simply and quickly rotated to load next line of clips

AD0739-810 Carousel
AD0739-820 Foot Operated Base



LAMB CLIP RODDERS

The Adept Lamb Clip Rodder is used to separate the weasand (oesophagus) away from the trachea and from other connecting tissue. The Adept Lamb Weasand Clip is then applied and pushed up into position using the Adept Lamb Rodder.

- Designed for optimum separation of connecting tissue without cutting
- Optional added blade feature to allow for quick trimming
- Lightweight and ergonomic
- Polished finish for ease of cleaning and sterilisation
- Fast and easy to use

AD0142-050 Lamb Clip Rodder
AD0142-090 Lamb Clip Rodder with Blade



FAECAL CONTROL ANAL PLUGS

TWO FLANGE PLUG - PLASTIC



The Adept Two Flange Plug sets the standard for faecal contamination control. This plug is the outcome of extensive research and development, resulting in a uniquely effective patented design that delivers industry leading results.

- The double flange design offers a dual barrier to prevent leakage. Any material that leaks past the first flange is captured in the cavity between the two flanges
- Fast and easy to insert
- Highly effective faecal contamination control across varied stock types and conditions
- Proven to reduce contamination
- Inserted using the pneumatically assisted F4 Inserter or manually using the Two Flange Plug pusher
- Industry best practice

AD1324-003



TWO FLANGE PLUG - SOLUBLE

The Adept Soluble Two Flange Plug is the outcome of extensive research and development, resulting in a uniquely effective patented design that delivers industry leading results with no environmental impact or recovery cost. The plug is manufactured from food grade material that retains its structural integrity long enough to be effective before completely dissolving.

- ADSOL is Adepts proprietary water soluble technology, formulated from food grade components
- Environmentally responsible
- No requirement to recover after use
- Reduce foreign matter contamination in rendering by-products
- Fast and easy to insert
- Highly effective faecal contamination control across varied stock types and conditions

AD1324-004



F4 TWO FLANGE PLUG INSERTER

The pneumatically powered Adept F4 Two Flange Plug Inserter enables rapid insertion of the Adept Two Flange Plug with greatly reduced operator effort and accurate repeatable plug placement. Developed to maximise speed and consistency of plug insertion, resulting in significantly reduced contamination levels and less operator fatigue.

- Quick and easy loading and insertion of the Adept Two Flange Plug
- Reduced operator fatigue
- Effective on a range of stock types
- Attachment points provided for an optional balancer if required
- Compatible with both Soluble and Plastic Two Flange Plugs

AD1503-810



TWO FLANGE PLUG PUSHER

- Piston grip handle

AD0142 - 060



SHEEP, LAMB AND CALF ANAL PLUG 42

- Sheep, lamb and calf anal plug 42
- 5000 plugs per carton

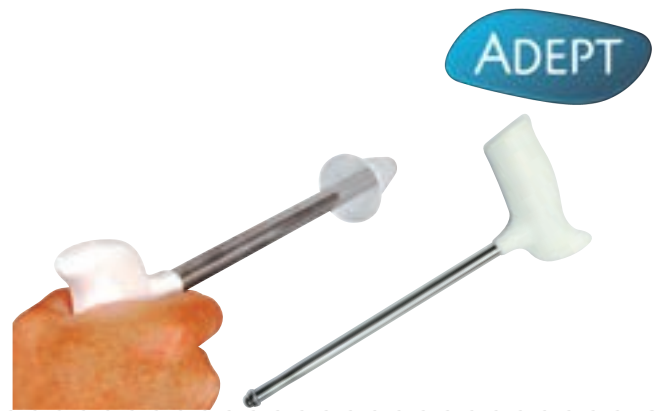
AD0072-002



PLUG 42 PUSHER

- Anal plug 42 applicator
- Pistol grip handle

AD0142-20



LAMB & SHEEP RODDING KNIFE

- Victory weasand rodding knife with run through guard

VRK25L 240MM - Left



VRK25R 240MM - Right





SAFETY

CONTENTS

FACE SHIELD/SAFETY	100
SAFETY	101
FREEZER CLOTHING/GLOVES	106



FACE AND EYE SHIELDS

A medical grade visor; for use where protection from blood splatter, faeces or urine splash is required. Replacement parts available on request.

Washing and care: Wash in warm soapy water or plastic lens recommended cleaner.

Do not use materials likely to scratch surface.

- Full face shield without brow guard
- Thermoformed acetate visor 0.75mm
- High optical qualities
- Anti-fog coated lens/visor
- Wide adjustable headband/foam barrier
- Weight: 0.74kg
- EN166, EN170 approved
- Suitable in the prevention of leptospirosis

FLSHIELD701 Visor - White
FLSHIELD-701-V Replacement Visor



- Full face shield with brow guard
- Increase protection from falling liquids
- Thermoformed acetate visor 0.75mm
- High optical qualities
- Anti-fog coated lens/visor
- Wide adjustable headband/foam barrier
- Weight: 0.74kg
- EN166, EN170 approved
- Suitable in the prevention of leptospirosis

FLSHIELD702 Visor - Black
FLSHIELD-702-V Replacement Visor



ARGUS F515 CUT RESISTANT GLOVES



Cutting gloves for butcher use, offering superior blade, cut, abrasion and tear resistance. Flexible and soft even after laundering.

- Stain and shrink resistant
- Blue colour is easy to spot during processing
- Offers extra protection with extended cuff covers for wrist protection
- Level 5 cut resistance (EN388:2003)
- Food contact safe (EU) No 10/2011
- Wash up to 82°C
- Dry at 65°C

CRG-F515-S	Small	Red Band
CRG-F515-M	Medium	Green Band
CRG-F515-L	Large	Blue Band
CRG-F515-XL	XLarge	White Band
CRG-F515-2XL	2XLarge	Black Band
CRG-F515-3XL	3XLarge	Orange Band



ARGUS SAFA CUT RESISTANT GLOVES



- Complies with EN388:2003 and EN420, level 5 cut resistance standards



CLARG-SGS	Small Yellow Band
CLARG-SGM	Medium White Band
CLARG-SGL	Large Brown Band
CLARG-SGXL	XLarge Grey Band
CLARG-SG2XL	2XLarge Blue Band
CLARG-SG3XL	3XLarge Green Band

MESH GLOVES



Wilcoflex range is the only solution available in the market that allows the food industry not to use plastic tensioners over the gloves.

These gloves are approximately 20% lighter than other mesh gloves (thinner mesh wire diameter). An operator who is wearing a glove 8 hours per day will feel the difference.

Integrated tensioners on top of the glove for self-adjusted chainmail on the fingertips.

- Better dexterity
- 100% stainless steel
- New spring fastening, more resistant
- Covered and protected spring system
- Left (GA) or right handed (DR) glove
- NF EN 1082-1, NF EN 14328, NF EN 1811 + A1 and ISO 13999-1 compliant
- Eliminates the need for mesh support

Size number	Colour of the disc	Size	
2	White	7-7½	S
3	Red	8-8½	M
4	Blue	8-8½	L
5	Yellow	10	XL

WIL-GME-M	Shoulder Sleeve Medium
WIL-GME-L	Shoulder Sleeve Large
WIL-GME-XL	Shoulder Sleeve XLarge

WIL-SCG-S	Glove Short Cuff Small
WIL-SCG-M	Glove Short Cuff Medium
WIL-SCG-L	Glove Short Cuff Large
WIL-SCG-XL	Glove Short Cuff XLarge

WIL-LCG-S	Glove Long 22cm Cuff Small
WIL-LCG-M	Glove Long 22cm Cuff Medium
WIL-LCG-L	Glove Long 22cm Cuff Large
WIL-RCG-L	Glove Long 22cm Cuff Large - Right Handed
WIL-LCG-XL	Glove Long 22cm Cuff XLarge
WIL-LCG-XXL	Glove Long 22cm Cuff 2XLarge

TPT-LS65-56x115	TPlus Tunic 65cm Left Sleeve 56x115
TPT-LS65-64x115	TPlus Tunic 65cm Left Sleeve 64x115





Niroflex mesh safety products are supplied by Europe's premium manufacturer of mesh safety equipment. Certified to meet the highest safety standards, CEN & UL certified.

SIZE	XXSMALL	XSMALL	SMALL	MEDIUM	LARGE	XLARGE	XXLARGE
SIZE NO.	00	0	1	2	3	4	5
COLOUR	brown	green	white	red	blue	orange	olive green

N2000 MESH GLOVES

With its patented metal clasp and its unmatched fit, the niroflex 2000 stands for high wearing comfort and fatigue-free working.

- Unique fit based on ergonomic design without mesh overflow at the fingertips
- Easy handling and no need for spare parts like press buttons, buckles or replacement straps
- Easy cleaning without residue
- Patented metal clasp for easy and adjustable fastening
- Strap is made from ring mesh
- High flexible enforcements for exceptional comfort and to keep the glove from sliding down the arm
- Ambidextrous
- Also available in a detectable version

Niroflex 2000 chainmail gloves are approved in accordance to DIN EN 108201 / ISO 13999-1



WRIST

7.5CM

22CM



WRIST LENGTH GLOVE

N20000052	XXSmall
N2000052	XSmall
N2000152	Small
N2000252	Medium
N2000352	Large
N2000452	XLarge
N2000552	XXLarge
N2000652	3XLarge

7.5 CM EXTENDED CUFF GLOVE

N2000SC02	XSmall
N2000SC12	Small
N2000SC22	Medium
N2000SC32	Large
N2000SC42	XLarge

22 CM EXTENDED CUFF GLOVE

N2000LC002	XXSmall
N2000LC02	XSmall
N2000LC12	Small
N2000LC22	Medium
N2000LC32	Large
N2000LC42	XLarge
N2000LC52	XXLarge

22 CM EXTENDED CUFF (MAGNETIC GLOVE)

N2000SC52	Small
N2000SC62	Medium
N2000SC72	Large
N2000SC82	XLarge

EASYFIT MESH GLOVE

- Five finger mesh glove
- 19cm cuff length
- Ultra hygienic thermo elastomer plastic strap
- Flexible stiffener made of TPU (thermo plastic urethane) for best comfort
- High quality stainless steel mesh for extended durability
- Perfect fit due to ergonomic design
- Made to fit left or right hand, please specify when ordering
- Easy strap replacement (no tools necessary)
- Barcode progressively introduced
- Serial number tag
- Designed and manufactured in Germany
- CE EN420, EN1082-1, & US FDA CFR 21



niroflex®



19CM CUFF

NE19-1	Small
NE19-2	Medium
NE19-3	Large
NE19-4	XLarge

EASYFIT FULL ARM

NE1211000001	XSmall
NE1211100001	Small
NE1211200001	Medium
NW121130001	Large
NE1211400001	XLarge
NE1211500001	XXLarge

FIX MESH GLOVE

The light weight welded stainless steel chainmail, combined with a patented self-adjusting tension spring system, makes these chainmail gloves truly unique.

- Self adjusting patented tension spring system made of stainless steel
- Light weight welded stainless steel chainmail for best hygiene conditions
- Coloured enforcements for quick size identification
- Perfect choice for cleaning in drum washing machines
- Easy to put on and take off
- Ambidextrous
- Serial number tag
- Designed and manufactured in Germany
- CE EN420, EN1082-1, & US FDA CFR 21



Hand Glove

NF3810000000	XXSmall
NF3811000000	XSmall
NF3811100000	Small
NF3811200000	Medium
NF3811300000	Large
NF3811400000	XLarge

19cm Cuff

NF3810019000	XXSmall
NF3811019000	XSmall
NF3811119000	Small
NF3811219000	Medium
NF3811319000	Large
NF3811419000	XLarge

Full Arm

NF3910000000	XXSmall
NF3911000000	XSmall
NF3911100000	Small
NF3911200000	Medium
NF3911300000	Large
NF3911400000	XLarge
NF3911500000	XXLarge
NF3911600000	XXXLarge

MESH PRODUCT REPAIRS

Full repair and reconstruction services for all mesh gloves and aprons.

- All repairs guaranteed
- Quick turn around
- Gloves cleaned with MAF approved sanitiser
- Customised solutions available



MESH GLOVE TENSIONERS

- Mesh glove supporter
- Enhances dexterity and user comfort
- Fits all sizes
- Flexible and strong

niroflex®



NMESHSUPM White
NMESHSUPBLUE Blue

MESH APRON

niroflex®

Type	Measurement	Weight	Height	Chest	Chainmail	Item Code
Ø 7.0 x 0.7	45 x 75 cm	1.1 kg	160 - 172cm	80 - 100cm	7.0 x 0.7mm	N2000AP7545
Ø 7.0 x 0.7	55 x 80 cm	1.3 kg	174 - 186cm	100 - 115cm	7.0 x 0.7mm	N2000AP8055

- Good fit and high comfort are ensured by broad straps
- Aprons are metal detectable
- Easy cleaning without residue
- Blue hygienic TPU-X waist straps
- Wire gauge: 7mm

*Please note all aprons come with an adjustable one size fits all



REPLACEMENT HARNESS

Size	Waist Belt	Cross Harness	Item Code
Standard	39mm x 370-670mm Long	400 - 670mm Long	N2000APSTR-B
Extra Long	39mm x 370-670mm Long	550 - 1000mm Long	N2000APSTR-L

MESH BOLEROS

niroflex®

Type	Bolero Size	Sleeve Length	Weight	Height	Chest	Chainmail	Item Code
Ø 7.0 x 0.7	45 x 80 cm 2SL, 2 sleeves	56cm	2.31 kg	170 - 190cm	80 - 100cm	7.0 x 0.7mm Sleeve 4.2 x 0.55mm	BOLEROTS80X45
Ø 7.0 x 0.7	55 x 90 cm 2SL, 2 sleeves	58cm	2.80 kg	180 - 200cm	90 - 110cm	7.0 x 0.7mm Sleeve 4.2 x 0.55mm	BOLEROTS90X55
Ø 7.0 x 0.7	65 x 100 cm 2SL, 2 sleeves	60 cm	3.50 kg	190 - 220cm	110 - 130cm	7.0 x 0.7mm Sleeve 4.2 x 0.55mm	BOLEROTS100X65
Ø 7.0 x 0.7	55 x 90 cm (no sleeves)	-	1.95 kg	180 - 200cm	90 - 110cm	7.0 x 0.7mm	BOLERO55X90
Ø 7.0 x 0.7	65 x 100 cm (no sleeves)	-	2.42 kg	190 - 220cm	110 - 130cm	7.0 x 0.7mm	BOLERO65X100

- Additional protection for upper part of the body
- Good fit and high comfort are insured by weight distribution in the neck and shoulder area
- Chainmail boleros with sleeves. Additional protection for the upper arm and the forearm
- Provide exceptional ergonomics
- Easy cleaning without residue
- Blue hygienic TPU-X waist strap



ARCTIC GRIP GLOVE



- Super warm and flexible freezer glove with IFX™ technology to keep your hands and fingers warm in harsh conditions
- EN388 & EN511 certified health & safety compliant
- Elasticated cuffs
- Goat leather palm – greater flexibility and durability
- Artery guard – added protection from cuts and damage
- Hollowfibre insulation – traps more air, better warmth, no extra bulk
- High quality fleece lined insulated freezer glove. Warm and flexible



FG-XW-M	Medium	FG-XW-XL	XLarge
FG-XW-L	Large	FG-XW-2XL	2XLarge

605 FREEZER GLOVE



- High quality fleece lined insulated freezer glove. Warm and flexible



FG-W-L	Large
FG-W-XL	XLarge

ACTIVE TOUCH GLOVE



- Glove provides protection from the cold, great grip and high dexterity. The thin but thermal design makes it great to wear in cool temperatures.
- Velcro adjustable cuff
- L/XL



FG-AT-M	Medium
FG-AT-L	Large
FG-AT-XL	XLarge
FG-AT-XXL	2XLarge

ICE BREAKER THERMAL GLOVE



- Two layer thermal glove with latex foam dipped palm suitable for coolstores and winter conditions
- S-2XL

CG-S	Small
CG-M	Medium
CG-L	Large
CG-XL	XLarge
G-2XL	2XLarge



WORKTUFF SMART JACKET



- Ripstop hi abrasion resistant fabric
- Can withstand light rainfall and snowfall
- Long tail for additional warmth
- Large pockets for gloves
- Reduced catch points
- Sizes: S-4XL +6XL

FJ-S	Small	125cm Chest
FJ-M	Medium	130cm Chest
FJ-L	Large	135cm Chest
FJ-XL	XLarge	140cm Chest
FJ-2XL	XXLarge	145cm Chest
FJ-3XL	XXXLarge	150cm Chest
FJ-4XL	XXXXLarge	155cm Chest

FJ-6XL XXXXXX Large 165cm Chest



WORKTUFF BIB TROUSERS



- Ripstop hi abrasion resistant fabric
- Reflective tape
- Two front zip pockets
- Side pockets
- Leg zips
- Adjustable straps
- Sizes: S-4XL

FB-S	Small	115cm Waist
FB-M	Medium	120cm Waist
FB-L	Large	125cm Waist
FB-XL	XLarge	130cm Waist
FB2XL	XXLarge	135cm Waist



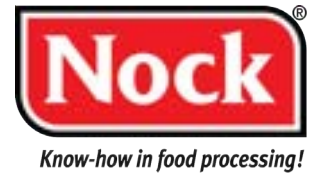


FOOD PROCESSING MACHINERY

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Nock is a German family-owned business that has been operating since 1990, specialising in manufacturing and selling advanced, high-performance machines for the food processing industry. Their product lineup includes derinding machines, membraning machines, doner and gyros cutting machines, circular blade cutting machines, fish skinning machines, poultry skinning machines, and scale ice makers.



MEAT	CORTEX C460	CORTEX C560
Weight	150kg	180kg
Height	1000mm	1000mm
Cutting Width	430mm	500mm
Width	820mm	920mm
Depth	560mm	560mm
Cutting Speed	19m/min	19m/min
Motor	Sew 0.75kw 230/400v 50/60Hz	

We also have units suitable for fish, available with the same specifications.

Open top de-nuding machines, predominantly for hot beef such as topsides/insides, silversides flats/outside flats, silverside eye/durello. Can be used with ICO safety system.



POULTRY	CORTEX CBP496
Weight	210kg
Height	700mm
Cutting Width	430mm
Width	1170mm
Depth	1250mm
Cutting Speed	19m/min
Motor	Sew 0.75kw 230/400v 50/60Hz

Automatic conveyor system available to return the processed product back into the hands of the operator

With the machine positioned against a wall, you can save up to 50% space. A deflector plate is mounted up to the pressure rollers to guide the product back to the operator.

Can also be used for shaving thin slices of primals for kebab making.

Cortex CBXXX - Same as above, but out-feed conveyor is replaced with integrated product return and the product is returned to the operator at the front of the machine. Space saver. Can also be used for shaving thin slices of primals for kebab making.



* Scale ice makers, slicers and fish skinning options are also available.

	CORTEX CB504	CORTEX CB604
Weight	2750kg	290kg
Height	1350mm	1320mm
Cutting Width	500mm	600mm
Width	800mm	900mm
Depth	2350mm	2350mm
Cutting Speed	29m/min	29m/min
Motor	Sew 1.1kw 3 phases 230/400v 50/60Hz	

Conveyorised, for lamb back straps. This machine can be used for either hot or chilled product. Used in the hotel and restaurant/food service industries for bonded eye fillets.



CORTEX JERKY SLICER

- Weight: 330kg
- Height: 1300mm
- Operational width: ca. 400mm
- Blade diameter: 300mm
- Max. throughput height max. 380mm
- Operational width: ca. 400mm
- Available distance grid
- For circular blades (mm) 6 – 7 – 8 – 9 – 10 - 11
- Belt speed: 18 m/min
- Motor: 1.1kW
- Cutting direction: vertical

Circular blade cutting machine with special cutting geometry to slice thin slices from high, fresh meat pieces, e.g. for beef jerky, pork jerky, biltong, milanese, escalope's, roulades etc.

CB598

Other models available: CB798



CORTEX GYROS

- Weight: 240kg
- Height: 1190mm
- Width: 910mm
- Cutting width: 430mm
- Cutting speed: 24mm /min
- Cutting direction: horizontally
- Blade gap: 0.5-8mm infinitely adjustable other thicknesses upon request
- Max. throughput height: 90mm
- Belt speed: 18 m/min
- Motor 0.75 kW

Smaller cutting width to gently cut high-quality slices of meat for doner and gyros meat skewers and stir-fry dishes. The CB 496 has the option to add an integrated return system or a discharge conveyor. This model can also be modular linked for multi-cut lines.

CB496

Other models available.



FOODLOGISTIK DICR CLASSIC 96+



The meat specialist with big chamber - whether red meat or poultry, fresh or frozen, the unique 4 sided pre-compression guarantees the highest cutting quality.

- Strongest dicer of its class - motor power of 2,6kW with unmatched hydraulic performance
- Cutting length - 45mm infinitely adjustable
- Hygiene door - the cut products cannot fall to the ground
- High throughput - up to 560 cuts per minute
- Extremely long grid blades
- Mobile on castors

FMFO-99

***Other models available**



CROZZDICR CAPACITY 150



The top performer in meat processing with enormous throughput rates of up to 4 tons per hour in continuous operation.

- Fully automatic loading – huge infeed hopper
- Hydraulic lifting device for 200 litre trolleys or infeed conveyor belt
- Large LCD display with touch screen, and 99 cutting programs
- Optimum product yield - automatic distribution of the remaining piece reduces wastage
- Superior cutting quality for cubes and strips
 - Optimum compaction of the meat through lateral pre-compression with double-hydraulic drive
 - Adjustable longitudinal pre-compression depending on cutting product
 - Separate working slice-cut knife drive with infinitely variable speed
 - Accurate and precise cutting length adjustment
 - Computer controlled

***Other models available**



RAMON HYDRAULIC SAUSAGE FILLERS/STUFFERS

Established in 1957, TALLERES RAMON, S.L. is a company that specialises in designing and producing high quality European meat-processing machinery.

- Low maintenance, designed for easy cleaning
- Single phase power option available. SC40 & SC50 3 phase only
- Standard cover and piston in aluminum (stainless steel optional)

SC-13/20/25/30/40/50

- Fixed barrel (SC)
- Capacity: 13 to 50 litre
- Power: 0.55 to 1.47kW
- SC40 & SC50 cover and piston in stainless steel



RAMON MINCER SUPERSTAR

- Bench mounted unit, 520mm high
- Totally manufactured in AISI 304 stainless steel
- Compact and very robust design
- Plates and knives included
- Throat removable
- Steel reducer in oil bath
- Push hammer
- Thermal motor protection
- Hand protection in the tray according to CE
- Suitable for all types of meats
- Production: 800 kg/h
- Three-phase motor power 3.5 HP/ 2.57 kW
- Tray dimensions: 400 x 600 x 80mm
- Net Weight: 68kg

RAM5



RAMON MINCER P-32 / P-22

- Compact and robust design
- Stainless steel external body
- Helicoidal gear reduction unit, oversized design made of specially hardened and ground steel, immersed in an oil bath
- Large capacity stainless steel meat loading tray

Options:

- Unger 3: 1 pre-cutting plate, 1 plate 5mmØ and 1 knife (stainless steel)
- Single phase motor (standard 3PH)
- Stainless steel enterprise
- P22: 300kg/hr 1.5HP
- P32: 425kg/hr 2.5HP
- Bench mounted unit, 490mm high
- Aluminum - Enterprise: equipped with 1x plate 5mmØ and 1x knife

P22/P32



MINCER TOP-114

- Fully manufactured in AISI 304 stainless steel
- Compact and very robust design
- Plates and knives included
- Throat removable
- Steel reducer in oil bath
- Push hammer
- Thermal motor protection
- Hand protection in the tray according to CE
- Suitable for all types of meats
- Production: 1,000 kg/h
- Three phase motor power: 5.5 HP/ 4.04 kW
- Tray dimensions: 517 x 759 x 100mm

TOP - 114



RAMON BOWL CUTTERS

- Stainless steel cast bowl
- Stainless steel cover
- Robust design to avoid vibrations
- Anti-noise cover included
- Equipped with electromagnetic safety brake
- Supplied with 3 knives
- Low maintenance
- Bowl speed 12 – 24 rpm
- Knife speed 1500 – 3000 rpm
- Power: 3.25 - 4HP (AS-20) to 16 - 22HP (AS-75)

20, 30, 40 & 75 litre capacities

Equipped standard with 3 knives

Options:

- Head with 6 knives
- Thermometer (standard on AS-40 & 75)
- Discharger on AS-75

AS-20 / 30 / 40 / 75



FREUND CIRCULAR CUTTING/VACUUM SYSTEM



Product development and design expertise have placed FREUND among the world leaders in slaughtering and cutting technology.

Disc Knife Technology

- Practically loss-free cuts in primal cutting and portioning for splitting meat on the bone
- Higher yield: virtually no bone-dust
- Improved hygiene results in extended shelf life
- Extremely long blade life (no wear of saw blades)
- High volume of cuts possible before re-sharpening of micro-toothed blade – savings on bandsaw blades
- Hygienic and space saving design with robust worm and wheel gear-motor
- Numerous models for various installations (stationary, robots, automated machines, semi-automated plants) and applications available
- Replace the primal cuts of your first bandsaw with clean cuts from the Freund disc knife; without the need to redesign the complete cutting line

FREUND PRIMAL CUTTER



- For cutting carcasses traveling on a conveyor belt
- Manual or electric gear-motor for lifting blade 300mm above belt
- Space saving, suspended installation from overhead construction
- 750mm (30") diameter micro-toothed blade
- 1.8kW (2.5HP) gear-motor

A moveable Primal Cutter unit is available with horizontal movement for semi or fully automated systems



FREUND TABLE VERSION



Disk Knife Table Version fixed to a table with integrated rollers

- Compact unit to be installed in front of a lamb or sheep cutting line
- One man operation (similar to a table bandsaw)
- Capacity up to 240 lamb carcasses (5 cuts) per hour (4 per minute) or 320 pig sides per hour (2 cuts) or 160 per hour with 3 cuts
- Simple and easy installation and start up



FREUND VACUUM SYSTEM



BEEF - LAMB - PORK - POULTRY

For the removal of spinal cord, brain, remains of fat and poultry lungs by vacuum

The vacuum system VSS can be assembled from individual components to suit specific applications and building conditions.

The vacuum system VSS generally consists of:

- Stainless steel vacuum tank: volume options 110, 220 or 330 litre
- Conical tank with self opening drain trap
- Connection for 38 and 45mm hoses
- Hand pieces available for different applications
- Highly flexible hoses for hand pieces
- Specifically designed vacuum pump
- Stainless steel separator can (between vacuum tank and pump) installed to protect the pump from ingested material
- Reinforced hoses between the tank - separator can - pump
- Fixed installation or supplied on a trolley for mobile applications
- Lid with holder and additional safety slam down prevention
- Hose connectors separate on the tank - not on the lid
- Hygienic design



INJECT STAR MASSAGE SYSTEM

Inject Star
-BOLESCHAL

Massaging systems from Inject Star are known worldwide for the highest quality, easy and intuitive operation with high quality final products. The horizontal massaging units from Inject Star have been designed considering the same principles and represent itself as the actual state of the art. Thanks to the wave-like motion the products are moved over the curved fin in a very gentle way, which enables the processing of almost all kinds of meat with and without bones. Additionally, the massaging units from Inject Star can be perfectly adapted to the individual and product-specific requirement as well as to the desired production volume.

MASSAGING SYSTEMS ES-2200

Dimensions	2456mm x 1804mm x 1810mm
Required Room Height	1900mm
Net Weight	1150kg
Container Volume	2200
Massaging Capacity	990kg
Rotational Speed	
(Continuously adjustable)	1-9 rpm
Number of Fins	1
Vacuum Pump	1.1 kW
Drive Motor	2.2 kW
Total Power Requirements	3.4 kW



INJECT STAR MEAT INJECTOR

Inject Star
-BOLESCHAL

The requirements on machines for injection of fish and fresh meat increase steadily. Expected is not only fulfillment of highest hygienic standards during the production process but also the technological adaption to product specific details. This is due to the different and sensitive structure of fish and fresh meat compared to other products. Therefore a particularly gentle treatment is required. The injectors from Inject star designed for the injection of fish and fresh meat without bones comply with these requirements and guarantee uniform results at most precisely definable injection rates. This results in high-quality fish and fresh meat specialties, produced in a gentle environmentally friendly way.

INJECTORS IS-300-60

Dimensions	1703mm x 912mm x 1950mm
Net Weight	300kg
Capacity Fish	750 kg/h
Capacity Fresh Meat	2600 kg/h
Injection Rate	Up to 30%
Pump Pressure	1.0-2.5 bar

***Other models available on request**



INJECT STAR MEAT RECOVERY WITH BONE BREAKER

- Bone breaker version "on top" or "stand alone"
- Soft separator
- Charging equipment
- Capacities up to max. 1.500 kg/h
- Processing of red meat bones
- Touch screen computer control
- With 2mm or 8mm hole filter (depending on model)
- Cleaning trolley
- Hygienic design
- Fulfillment of highest safety standards

P-60/150-S

Inject Star®
BOLESCHAL



TWO-ROLL DEHAIRING MACHINE JWE DM 82

The JWE DM 82 is a two-roll dehairing machine for up to 200 pigs an hour.

JWE
BAUMANN
FOODTEC

SPECIFICATIONS:

- Automatically operating
- Machine body steel construction stainless steel
- Closed ejection flap, separating the dirty area from clean area
- Dehairing roll Ø 700mm is equipped with JWE dehairing rubber beater with special metal elements
- Dehairing roll Ø 400mm is equipped with slightly bent JWE dehairing beaters
- Retainer ribs for dehairing pigs weighing more than 25kg

OPTIONS:

Singeing:

The optional singeing with 12 installed gas burners can be used with:

- Natural Gas
- Propane Gas

Bristle Conveyor:

In a scalding and dehairing combination with two-roll dehairing machines a bristle conveyor is installed. The conveyor automatically transports bristles and claws to the front.

Various options available, please contact us for further information.



BAADER 600

A squeezing belt feeds the product to a perforated drum and presses the soft components through the holes of the drum. The solid components remain outside the drum. The ratio between yield and quality can be influenced by means of adjusting the pressure roller. BAADER guarantees the highest yield and superior quality.

A variety of raw products can be refined using this method.

- Desinewing from red meat
- Desinewing from poultry
- Mince recovery from fish
- Puree and juice recovery from fruit and vegetables
- Depacking of products and their contents
- Rollers for an easy, flexible moving
- Adjustable pressure settings
- Easy and time-saving cleaning
- E-polished surface



RANGE OPTIONS



**Top Feed
Tray/Sensor**

**Top Feed Tray/
Pipe Feed**

**Top Feed Tray/
Pipe Feed/Sensor**

**Tilttable Product
Tray/Timer**

Hopper

Hopper/Sensor

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Argus NZ
website



Argus AU
website