Skyfood Equipment LLC

# PRODUCT CATALOGUE 2018

10 YEARS 2008 . 2018 SKYFOOD EQUIPMENT

Skyfood | KitchenAid | Easy Weigh | VACMASTER®

The NAFEM Show

AUTOQUOTES

1 800 503 7534 | sales@skyfood.us | www.skyfood.us

# SUMMARY

## CONTACTS AND POLICIES


SALES REPRESENTATIVES.....4

TERMS AND CONDITIONS OF SALE | SKYFOOD'S LIMITED WARRANTY .....5


## EQUIPMENT


SLICERS.....6
- ECONOMY SLICERS ..... 6
- SLICERS ..... 7
- AUTOMATIC SLICERS ..... 8

SCALES.....9
- ELETRONIC SCALES ..... 9

BLENDERS.....14
- HIGH SPEED BLENDERS .....14
- FOOD BLENDERS .....16

PEELERS & DRYERS .....18
- VEGETABLE AND POTATO PEELERS .....18

FOOD PROCESSORS & CUTTER MIXERS.....19
- FOOD PROCESSORS .....19
- CUTTER MIXERS ..... 22

SHREDDERS & GRATERS.....23
- CHEESE SHREDDERS AND GRATERS .....23

MEAT PROCESSING EQUIPMENT .....26
- MEAT TENDERIZERS .....26
- MEAT GRINDERS .....28
- MEAT AND BONES SAWS .....32
- MEAT MIXERS .....35
- SAUSAGE STUFFERS .....36

BAKERY EQUIPMENT.....37
- PLANETARY MIXERS .....37
- DOUGH ROLLERS .....40
- DOUGH DIVIDERS .....41
- DOUGHBALL OPENER, FLATTNER AND FORMER.....42

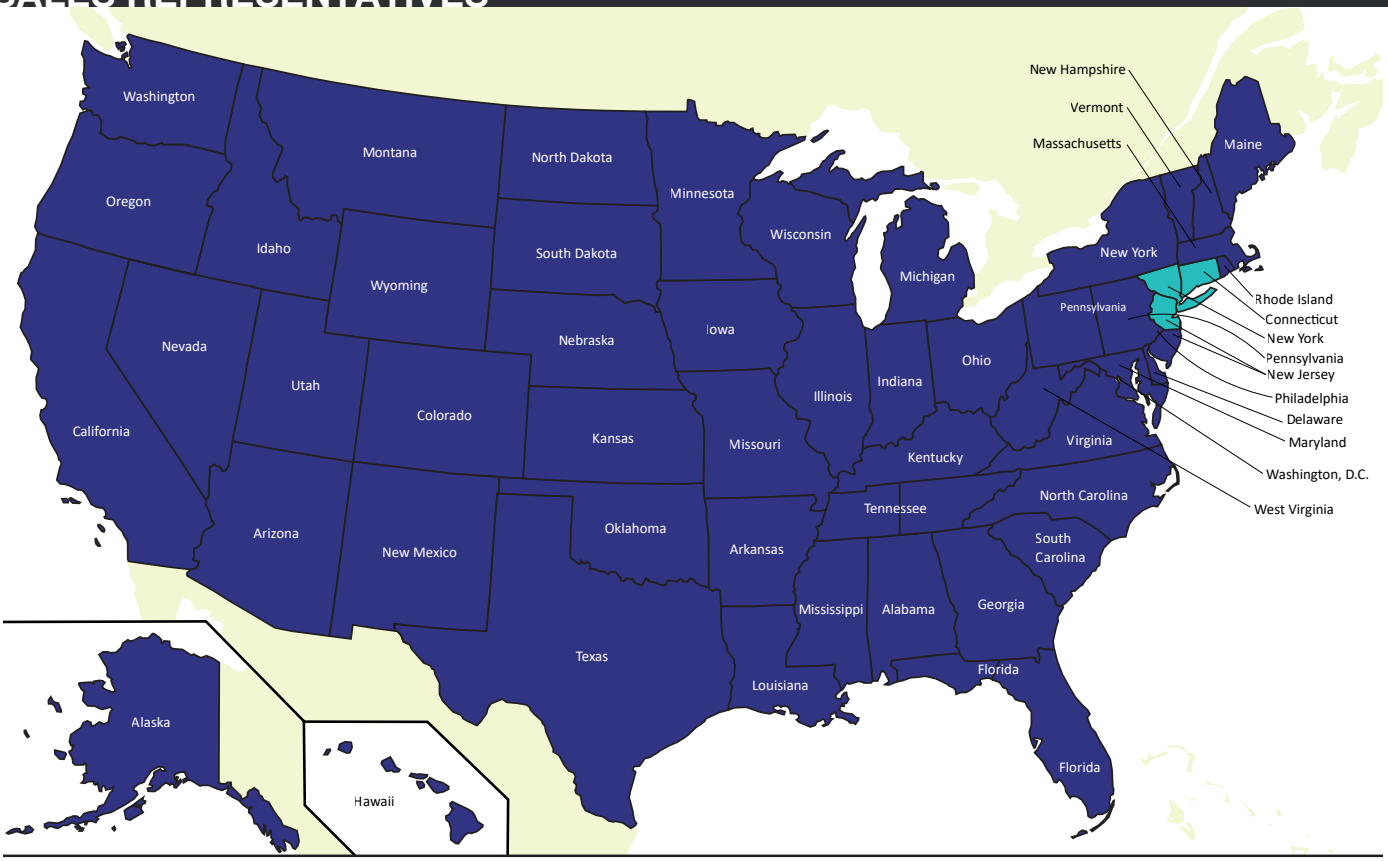
## EQUIPMENT


**JUICERS & DRINK MIXERS ..... 43**
- JUICE EXTRACTORS ..... 43
- DRINK MIXERS ..... 44

**VACUUM PACKAGING MACHINES ..... 45**
- VACUUM PACKAGING MACHINES ..... 45

**ELECTRIC COOKING & HOT FOOD EQUIPMENT ..... 49**
- ELECTRIC FRYERS ..... 49
- HOT FOOD DISPLAYS ..... 50

**NOTES ..... 54**




# SALES REPRESENTATIVES

**NEW YORK METRO**
**New York (Poughkeepsie And South), New York City Metro, New Jersey,(North of Trenton), Fairfield County & Connecticut**
**DMM ENTERPRISES**
Phone: 201-525-1433
Fax: 201-252-1037
Contact: Ro Doyle
E-mail: ro@dmmreps.com

**OTHER TERRITORIES**
**SKYFOOD EQUIPMENT LLC**
Phone: 800-503-7534 / 305-868-1603
Fax: 305 866 2704
Email: sales@skyfood.us

NISSCO Restaurant Dealer Group

**Only Products under Skyfood brand are eligible for NISSCO program.**

Skyfood KitchenAid Easy Weigh VACMASTER®

## SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free**: 1-800-503-7534**, or visit the Customer Service section at **www.skyfood.us**.

## TERMS AND CONDITIONS OF SALE

**Terms of Sale**
Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

**Orders Acceptance**
All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC ("SKYFOOD") Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

**Shipping**
TERMS – All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. **SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason whatsoever when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the shipping.**

**Free Shipping**
Orders of $3,000.00 or more, with a minimum of 2 pieces (mixed or matched), shipped to the same address in the continental United States will have free shipping.

**Rush Order**
Rush order, when available and shipped to the same address in the continental United States, is subject to a "Rush Order Fee", in the amount of $25.00. Please check lead times prior to ordering. If the due date is not met, the "Rush Fee" will be refunded.

**Tax Information**
Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

**Interest**
Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

**Minimum Advertised Pricing - MAP**
Our MAP pricing policy is intended for consumers to purchase from other resellers based on loyalty and customer care expectations. The MAP policy shall work under the following guidelines:
The Minimum Advertised Price for all SKYFOOD products can be found on our current Price List.
The MAP policy applies to all advertisements of SKYFOOD products in any and all media, including, but not limited to, flyers, posters, coupons, mailers, inserts, newspapers, magazines, catalogs, mail order catalogs, Internet or similar electronic media, television, radio, and public signage.
The MAP policy is not applicable to: 1) Any in-store advertising that is displayed only in the store and not distributed to any customer(s) outside of their store. 2) Any email newsletters sent to your customer database.
MAP applies only to advertised prices and does not apply to the price at which the products are actually sold or offered for sale to an individual consumer within the dealer's retail location or over the telephone.
MAP does not establish maximum advertised prices. All dealers and sales representatives may offer SKYFOOD products at any price in excess of the MAP.
SKYFOOD's MAP policy does not in any way limit the ability of any dealer to advertise that "they have the lowest prices" or, they "will meet or beat any competitors price", that consumers should "call for a price" or phrases of similar import as long as the price advertised or listed for the products is not less than MAP.
**At the sole discretion of Skyfood, failure to comply with MAP, intentional and/or repeated failure to abide, it reserves the right to put reseller's account on hold until prices are adjusted.**

**Return Policy**
All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at **305-868-1603, or by fax at 305-866-2704, or via e-mail at buyersupport@skyfood.us** in order to request a Return Authorization number ("RA") providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.
All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.

**SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.**

These **Terms and Conditions** were last updated on May 7th, 2018.

## SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **SKYFOOD** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.
This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories**. In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.
All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.
Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.
This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty**.
**No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the SKYFOOD brand.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

**SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.**
**Updates**

These **Terms and Conditions** were last updated on May 2nd, 2016.

# SLICERS

## ECONOMY SLICERS

Skyfood

ETL LISTED
3146459
CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA C22.2 STD No. 195

**220E**
9” Economy Slicer

**GL250**
10” Economy Slicer

**GL300**
12” Economy Slicer

**312EC1**
12” Heavy Duty Slicer

• **Dual Action Knife Sharpener:**
Stones edge swings clear of blade when not in use. Stones return automatically to exact original position for repeated precision sharpening. Grinding and Honing stone can be used independently or simultaneously.

• **Knife & Knife Motor:**
The solid blade with a hollow ground and high angle non-smear bevel is made from the finest stainless steel alloy obtainable with stain resistant finish. Knife rotates on dual bearing hub for smooth even slicing. Detachable for easy servicing.

• **Feed Chute & Material:**
Ribbed non-smear set at a 30 degree angle on 220E, GL250, GL300 models. 312EC1 model features gravity feed chute set at a 45 degree angle and large food hopper to easily handle various sizes of cheeses and meats. Carriage, gauge plate and knife cover in anodized aluminum.

• **Sanitary Features:**
Streamlined design, rounded corners plus quick disassembling without tools make thorough cleaning practical and easy.

• **Slice Cheese:**
312EC1 powerful motor handles cheese for approximately 3 hours per day.

• **Motor:**
Equipped with thermal overload protection.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Blade | Cutting (H x W) | Max. Slice | Plug |
|---|---|---|---|---|---|---|---|---|---|
| 220E | 110 V | 2 | 1/4 HP | 11” x 16” x 14” | 31 lb x 40 lb | 9” | 6” x 7” | ½” | 5-15P |
| GL250 | 110 V | 3 | 1/3 HP | 18” x 20” x 15” | 49 lb x 56 lb | 10” | 7-7/8” x 7-1/2” | ½” | 5-15P |
| GL300 | 110 V | 4 | 1/3 HP | 21” x 23” x 16” | 51 lb x 61 lb | 12” | 10” x 10” | ½” | 5-15P |
| 312EC1 | 110 V | 4 | 1/2 HP | 24” x 19 1/4” x 24” | 75 lb x 82 lb | 12” | 7/8”x 11-1/2” | 9/16” | 5-15P |

# SLICERS

Skyfood

**SSI-12E**
12” Slicer 1/3 HP

**SSI-12I**
12” Slicer 1/2 HP

**SSI-14I**
14” Slicer 1/2 HP

- These sturdy belt-driven gravity Slicers are made in Italy and designed under the most recent safety and sanitation US standards.
- Anodized aluminum construction with clean lines for easy cleaning and sanitation.
- Chromium plated hardened steel knife guarantees long life.
- Feature red plastic knobs.
- Decimal thickness regulator is highly reliable and precise.
- Carriage mounted on ball bearings allow for an exceptionally smooth and quiet operation.
- Built-in dual action blade sharpener easy to use.
- Fixed rear ring guard.
- Readily removable clear Plexiglas protection on product carriage.
- On/Off switch with indicator light.
- Large handle on carriage to assist in slicing.
- Powerful motor allows for cutting sausages, cold cuts, fishes, compact meats and even cheeses on an intermittent way all day long.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Blade | Cutting (H x W) | Max. Slice | Plug |
|---|---|---|---|---|---|---|---|---|---|
| SSI-12E | 115 V | 3.3 | 1/3 HP | 25 5/8” x 19 1/2” x 17 5/16” | 50 lb x 55 lb | 12” | 8-5/8” x 8-5/8” | 5/8” | NEMA 5-15P |
| SSI-12I | 115 V | 4 | 1/2 HP | 30 5/16” x 21 1/4” x 18 5/16” | 66 lb x 82 lb | 12” | 8-5/8" x 10-1/4" | 5/8” | NEMA 5-15P |
| SSI-14I | 115 V | 4 | 1/2 HP | 35” x 23” x 18 7/8” | 80 lb x 100 lb | 14” | 10-1/4” x 12-1/4” | 5/8” | NEMA 5-15P |

# SLICERS

## MEAT SLICER

Skyfood

**The Widest Cut In The Industry**

**FC-350**
14” Vertical Slicer ½ Hp – Stainless Steel Body

• Heavy duty straight feed Slicer FC-350 is perfect for slicing large pieces of boneless raw and fresh meat. Its stainless steel body, top permanently mounted sharpener and dual sliding carriage make slicing meats easy and convenient.

• Powerful 1/2 HP motor and 14” blade are ideal for cutting oversized products.

• Perfect for medium to large size Restaurants, Supermarkets, Butchers, Deli’s and Catering industry to slice boneless raw and fresh meat and ham.

• Cuts up to 1-1/2” (40mm) wide, the widest cut in the industry.

• 14” chromium coated hardened steel blade.

• Push button switch with plastic wet cover.

• Safety interlock in blade cover and fixed rear guard.

• Stainless steel body, naval aluminum plate and carriage.

• Removable carriage and blade cover for easy cleaning.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Blade | Cutting (H x W) | Max. Slice | Plug |
|---|---|---|---|---|---|---|---|---|---|
| FC-350 | 110 V | 4 | 1/2 HP | 30 1/8” x 28 1/8” x 20 3/4” | 115 lb x 141 lb | 14” | 10-1/4” x 12-1/4” | 1-1/2” | NEMA 5-15P |

# SLICERS

## AUTOMATIC SLICERS

**1212E**
12'' Automatic Slicer

- Manual or Automatic Slicer.
- 45º gravity feed stainless steel blade. Can slice cheese for approximately 3 hours per day.
- Full stroke carriage provides 45 slices per minute on automatic operation.
- Hands-free operation. Food fence holds small and large pieces firmly on product carriage.
- Two motors one for blade and a second for chain driven carriage insures easy slicing without loss of power.
- Stainless steel and anodized aluminum construction.
- Removable built-in sharpener sharpens knife in a few seconds.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Blade | Cutting (H x W) | Max. Slice | Plug |
|---|---|---|---|---|---|---|---|---|---|
| 1212E | 110 V | 9.5 | 1/2 HP | 19 1/4" x 24" x 24" | 19 1/4" | 12" | 8 ½" x 11 ½" | ½" | NEMA 5-15P |

# SCALES

## SCALES – PX SERIES

Easy Weigh

ALL SCALES ARE LEGAL FOR TRADE

**PX SERIES**
Portion Control Scales

- 1/6000 Resolution.
- Large stainless steel removable platter.
- Ultra quick-response weight display.
- Heavy duty design.
- Tough high quality UV-sealed keypad.
- Large size heavy duty platform.
- User- friendly PLU programming.
- Quick operation keypad for high throughput.
- Function keys: G/N/T, Unit, Mode, Tare, & Zero.
- Internal power supply with long AC power cord.
- Large platform size: 12.6 ” x 13.4 ” (320 mm x 340 mm).
- Large LCD display with 6 digit weighing on the operator side.
- Standard AC Cord; no clumsy adapter!
- 7 Units: Pounds, oz, kg, grams, Pieces, Percent, & Pound/ Ounces!
- Built-in rechargeable battery: over 100 hours of continuous use!
- Comparator feature for Hi-Lo Check Weighing.
- Customizable hold feature for high-motion weighing.

| Item | Voltage | Dimensions (W x D x H) | Weight (Ship) | Capacities and Graduations | Platter Size Width | Platter Size Length |
|---|---|---|---|---|---|---|
| **PX-6** | 120 V | 12.6” x 13.4” x 4.5” | 13 lb | 6 x 0.001 lb | 11.8” | 8.9” |
| **PX-12** | 120 V | 12.6” x 13.4” x 4.5” | 13 lb | 12 x 0.002 lb | 11.8” | 8.9” |
| **PX-30** | 120 V | 12.6” x 13.4” x 4.5” | 13 lb | 30 x 0.005 lb | 11.8” | 8.9” |
| **PX-60** | 120 V | 12.6” x 13.4” x 4.5” | 13 lb | 60 x 0.01 lb | 11.8” | 8.9” |

# SCALES

## SCALES – CK PLUS SERIES
## SCALES – CK-P PLUS SERIES

ALL SCALES ARE LEGAL FOR TRADE

Easy Weigh

### CK-P PLUS SERIES
Price Computing Scales - Pole Display

- 1/6000 Resolution, Legal for Trade (CC# 04-055).
- Stainless steel platter and ABS plastic sub-platter.
- Ultra quick-response weight display.
- Portable design: easily used in any location.
- Tough high quality UV-sealed keypad.
- Compact medium-sized footprint design.
- User- friendly PLU programming.
- Quick operation keypad for high throughput.
- External AC adapter with long power cord.

### CK PLUS SERIES
Price Computing Scales

- High Resolution, NTEP Approved class III.
- Standard large LCD display with 6 digit weighing on both sides, front and rear.
- AC adapter included
- Non-Pole models: 4 direct PLU keys programmable with tare and unit price!
- Pole models: 34 direct PLU keys programmable with tare and unit price!
- Built-in rechargeable battery: over 100 hours of continuous use!

| Item | Voltage | Dimensions (W x D x H) | Weight (Ship) | Capacities and Graduations | Platter Size W x L | Max. Tare | Direct PLU Keys |
|---|---|---|---|---|---|---|---|
| **CK-30Plus** | 120 V | 12.6" x 13.4" x 4.5" | 13 lb | 30 x 0.005 lb | 11.8" x 8.9" | 30 lb | 4 |
| **CK-P30Plus** | 120 V | 12.6" x 13.4" x 22.6" | 16 lb | 30 x 0.005 lb | 11.8" x 8.9" | 30 lb | 34 |
| **CK-60Plus** | 120 V | 12.6" x 13.4" x 4.5" | 13 lb | 60 x 0.01 lb | 11.8" x 8.9" | 60 lb | 4 |
| **CK-P60Plus** | 120 V | 12.6" x 13.4" x 22.6 " | 16 lb | 60 x 0.01 lb | 11.8" x 8.9" | 60 lb | 34 |

# SCALES

## SCALES – PC SERIES

Easy Weigh

ALL SCALES ARE LEGAL FOR TRADE

**PC-100-NL**
Advanced Price Computing Scale

- Standard Display: Model PC-100-NL.
- Pole Display: Model PC-100-PV.
- Rugged design for years of maintenance-free operation.
- Heavy gauge stainless steel platter.
- Quick-response weight display.
- POS / Check-Stand option through RS-232 port.
- Tough high quality UV-sealed keypad.
- Compact medium-sized footprint design.
- Standard PC-Style removable power cord.
- User- friendly PLU programming.
- Quick operation keypad for high throughput.
- Optional RS-232 port & Interface cable.
- Compatible with most PCs and Cash Registers.

**PC-100-PL**
Advanced Price Computing Scale - Pole Display

- Proportional Tare & up to 100 Indirect PLUs.
- POS / PC / Cash Registration Interface (option).
- Bright Vacuum Fluorescent Displays.
- Percent tare feature!
- 6 Digit Total & Unit Pricing.
- Direct PLU keys: 6 (Standard) or 38 (pole).
- PLUs Can Store Tare, Price, & Percent Tare Data!

| Item | Voltage | Dimensions (W x D x H) | Weight (Ship) | Maximum Capacity | Maximum Graduation | Platter Size W x L | Max. Tare |
|---|---|---|---|---|---|---|---|
| **PC-100-NL** | 115 V | 14.4" x 14.4" x 6.3" | 24 lb | 60 lb | 0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb | 13.8" x 10.6" | 60 lb |
| **PC-100-PL** | 115 V | 14.4" x 14.4" x 18.5" | 24 lb | 60 lb | 0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb | 13.8" x 10.6" | 60 lb |

# SCALES

## SCALES – LS SERIES

Easy Weigh

ALL SCALES ARE LEGAL FOR TRADE

**LS-100**
Price Computing and Printable Scale

- Heavy gauge Large Stainless Steel platter.
- Quick-Response Weight display.
- Standard 1000 PLU built-in Flash Memory with memory with Battery-Backup with 672 Characters per PLU!
- Tough high quality UV-sealed keypad.
- Alphanumeric LCD display for easy programming with Backlight.
- Extensive Label Format Library & design up to 16 custom formats.
- Menu-driven simple scale programming.
- Quick operation keypad for high throughput.
- Standard RS-232 serial port for connection to a PC or another LS-100.

- Can Print Ingredients & Safe Handling labels.
- Bright red LED Displays for Weight & Pricing.
- 60 Large Direct PLU Keys with Removable Template!
- Cassette Loaded High Speed Thermal Printer.
- Advanced Windows Scale Software!
- Comes standard with an universal power supply and a removable cord.
- High Speed Printing & Weighing Using a state-of-the-art high speed 100mm/sec (4”/sec) durable thermal print head, the LS-100 was built with the most demanding “prepack” applications in mind.
- With our innovative cassette drawer mechanism, the LS-100 can be loaded with labels quickly & easily.
- With a larger label roll capacity than most printing scales, the LS-100 allows for the most productivity with minimal down-time.
- We combined all these great features with an extensive Label Format Library© containing the most popular label formats as well as many of our own custom label styles. With this much flexibility, the LS-100 can be easily adapted to replace any scale without having to change your current label stock!
- You can even design up to 16 of your own custom label formats! With display & printer support for many languages (English, Korean, Spanish…) and ingredients, safe handling, By-weight, By-count, or even simple label printing, you can never go wrong with the LS-100

| Item | Voltage | Dimensions (W x D x H) | Weight (Ship) | Maximum Capacity | Platter Size W x L | Max. Tare |
|---|---|---|---|---|---|---|
| **LS-100** | 85 Volts to 240 Volts | 18.1” x 18.1” x 19.3” | 32 lb | 0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb | 16.3” x 10.2” | 29.99 lb |

# SCALES

## SCALES – LS SERIES

Easy Weigh

**LS-100-N**

Networking - Price Computing and Printable Scale

- Standard RS-232 serial port.
- Can Print Ingredients & Safe Handling labels.
- Bright red LED Displays for Weight & Pricing.
- 60 Large Direct PLU Keys with Removable Template!
- Cassette Loaded High Speed Thermal Printer.
- Advanced Windows Networking Scale Software!
- Comes standard with an universal power supply and a removable cord.
- High Speed Printing & Weighing Using a state-of-the-art high speed 100mm/sec (4”/sec) durable thermal print head, the LS-100N was built with the most demanding “prepack” applications in mind. With our innovative cassette drawer mechanism, the LS-100N can be loaded with labels quickly & easily.
- With a larger label roll capacity than most printing scales, the LS-100N allows for the most productivity with minimal down-time.
- We combined all these great features with an extensive Label Format Library© containing the most popular label formats as well as many of our own custom label styles.
- With this much flexibility, the LS-100N can be easily adapted to replace any scale without having to change your current label stock!
- You can even design up to 16 of your own custom label formats! With display & printer support for many languages (English, Korean, Spanish…) and ingredients, safe handling, By-weight, By-count, or even simple label printing, you can never go wrong with the LS-100N!
- Actual maximum number of scales is only limited by IP address; 32 scales is mentioned here as a practical limit.
- 10/100 Ethernet TCP/IP Network built-in to connect 32* or more scales together.
- Heavy gauge Large Stainless Steel platter.
- Quick-Response Weight display.
- Standard 4000 PLU built-in Flash Memory with memory with Battery-Backup with 672 Characters per PLU!
- Tough high quality UV-sealed keypad.
- Alphanumeric LCD display for easy programming with Backlight.
- Extensive Label Format Library & design up to 16 custom formats.
- Menu-driven simple scale programming.
- Quick operation keypad for high throughput.

*Actual maximum number of scales is only limited by IP address; 32 scales is mentioned here as a practical limit.

| Item | Voltage | Dimensions (W x D x H) | Weight (Ship) | Maximum Capacity | Platter Size W x L | Max. Tare |
|---|---|---|---|---|---|---|
| **LS-100-N** | 85 Volts to 240 Volts | 18.1” x 18.1” x 19.3” | 32 lb | 0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb | 16.3” x 10.2” | 29.99 lb |

# SCALES

## SCALES – BX SERIES

Easy Weigh

ALL SCALES ARE LEGAL FOR TRADE

**BX-Series**
Simple Bench Scales

- Quick operation keypad for high throughput.
- Function keys: G/N/T, Unit, Mode, Tare, & Zero.
- Internal power supply with long AC power cord Large size heavy-duty cast aluminum platform Quick operation keypad for high throughput Function keys: G/N/T, Unit, Mode, Tare, & Zero Internal power supply with long AC power cord.
- High Resolution: 1/6000 NTEP Approved class III.
- High Capacities: 120 lb, 300 lb and 600 lb (60 kg, 120 kg and 300 kg).
- 1/6000 Resolution, Legal For Trade.
- Large stainless steel removable platter, 16.2 " x 20.5 " (420 mm x 520 mm).
- Ultra quick-response weight display.
- Heavy Duty design, IP-65 Rating.
- Tough high quality UV-sealed keypad.
- Large size heavy-duty cast aluminum platform.
- Tilt and Swivel Display Indicator head.
- User- friendly PLU programming.
- Large LCD display with 6 digit weighing.
- Standard AC Cord; no clumsy adapter!
- 7 Units: Pounds, oz, kg, grams, Pieces, Percent, & Pound/Ounces.
- Built-in rechargeable battery: Over 100 hours of continuous use!
- Comparator feature for Hi-lo Check Weighing.
- Customizable Hold feature for high-motion weighing.

| Item | Voltage | Dimensions (W x D x H) | Weight (Ship) | Maximum Capacity | Platter Size W x L | Max. Tare |
|---|---|---|---|---|---|---|
| **BX-120Plus** | 120 V | 16.5" x 20.5" x 37" | 39 lb | 120 x 0.02 lb | 16.5" x 20.5" | 120 lb |
| **BX-300Plus** | 120 V | 16.5" x 20.5" x 37" | 38 lb | 300 x 0.05 lb | 16.5" x 20.5" | 300 lb |
| **BX-600Plus** | 120 V | 16.5" x 20.5" x 37" | 38 lb | 600 x 0.1 lb | 16.5" x 20.5" | 600 lb |

# BLENDERS

## HIGH SPEED BLENDERS

Skyfood

### LI-1.5 / LT-1.5 / LV-1.5 / LI-2.0

- Ideal for making smoothies & juices with fresh or frozen fruits.
- Commercial rated motor.
- Easy fitting container for quick mounting.
- Drive coupling, four blades and base all made of stainless steel to last.
- Pulse/ON/OFF push-button switch.
- Cover with filler-cap for easy filling.

### TA-4.0MB

- Ideal for kitchens, bars and juice houses.
- Stainless steel seamless container.
- Conic shape container continually forces mixture down into the blades for a perfect blending.
- Easy fitting container for quick mounting.
- Drive coupling, four blades and base all made of stainless steel to last.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Capacity | Container Material | RPM |
|---|---|---|---|---|---|---|---|---|
| **LI-1.5** | 110 V | 3 | 800 W | 7 1/2" x 7 1/8" x 15 3/8" | 5.3 lb x 8.6 lb | 48 oz | STAINLESS STEEL | 18,000 |
| **LT-1.5** | 110 V | 3 | 800 W | 7 1/2" x 7 1/8" x 15 3/8" | 4.8 lb x 8.2 lb | 48 oz | POLYPROPYLENE | 18,000 |
| **LV-1.5** | 110 V | 3 | 800 W | 7 1/2" x 7 1/8" x 15 3/8" | 6.6 lb x 10.4 lb | 48 oz | GLASS | 18,000 |
| **LI-2.0** | 110 V | 3 | 800 W | 7 7/8" x 7 7/8" x 16 1/2" | 5.5 lb x 8.8 lb | 64 oz | STAINLESS STEEL | 18,000 |
| **TA-4.0MB** | 110 V | 4.6 | 1200 W | 9" x 7 7/8" x 21 5/8" | 8 lb x 18 lb | 1 gal | STAINLESS STEEL | 22,000 |

# BLENDERS

## HIGH SPEED BLENDERS

Skyfood

### Ideal for making:

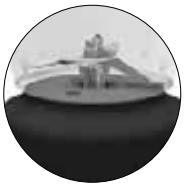
- ☑ Smoothies
- ☑ Fresh Fruit Juices
- ☑ Juices with Pieces of Frozen Fruits
- ☑ Juices with Pieces of Frozen Fruits Pulp
- ☑ Cocktails and Similar Drinks

- SKYFOOD offers a Blender for all jobs. Stainless steel, glass and polypropylene containers available.
- The LI series are equipped with a stainless steel container, the LV with a glass container and LT with a clear polypropylene container.
- All containers interchange with power base.
- Reinforced stainless steel clutch prevents slipping and insures high speed blend.
- All units have on/off/pulse switch.
- All LI, LT and LV models have double welded stainless steel blades with screw off bases, which allows for cleaning and quick blade changing if needed.

# BLENDERS

## FOOD BLENDERS

Skyfood



Knife Assembly

STAINLESS STELL BASE

**LAR-15LMB / LAR-25LMB**
Food Blenders
Floor Models

**LAR-4MBS / LAR-6MBS / LAR-8MBS / LAR-10MBS**
Food Blenders
Table Top Models

• SKYFOOD offers a Food Blender for any size of operation. Six different capacities are available to best suit your needs.

• Low rotations per minute are perfect for making salsa and other recipes with cold or hot ingredients up to 140 F (60 C).

• Stainless steel seamless container with four pressed internal ribs and stainless steel base ensure proper mixing and easy cleaning.

• 4 stainless steel blades positioned close to the bottom and sides of the container create a perfect vortex and optimize results.

• Robust square base provides for greater stability on the Table Top models. Floor model units feature tilting container for easy discharge of product.

• No-spill rubber cover with filler-cap allows for adding more ingredients during operation.

• All metal coupling system designed to last.

• Floor models feature stainless steel base/legs.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Capacity | RPM |
|---|---|---|---|---|---|---|---|
| **LAR-4MBS** | 110 V | 11.4 | 1/2 HP | 11 3/8" x 11" x 26" | 19.2 lb x 28.9 lb | 1 gal | 3,500 |
| **LAR-6MBS** | 110 V | 11.4 | 1/2 HP | 12 7/32" x 12" x 28 5/16" | 19.6 lb x 29.7 lb | 1 1/2 gal | 3,500 |
| **LAR-8MBS** | 110 V | 11.4 | 1/2 HP | 13" x 12 3/8" x 29 1/2" | 21.8 lb x 32.6 lb | 2 gal | 3,500 |
| **LAR-10MBS** | 110 V | 11.4 | 1/2 HP | 13 3/8" x 13" x 30 32/4" | 22.7 lb x 34.1 lb | 2 1/2 gal | 3,500 |
| **LAR-15LMB** | 110 V | 18.6 | 1 1/2 HP | 14 1/8" x 20 5/8" x 41 5/8" | 42 lb x 80 lb | 4 gal | 3,500 |
| **LAR-25LMB** | 110 V | 18.6 | 1 1/2 HP | 16 1/8" x 20 5/8" x 46 3/8" | 45 lb x 86 lb | 6 1/2 gal | 3,500 |

# FOOD BLENDERS

Skyfood

LAR-4MBS

LAR-6MBS

LAR-8MBS

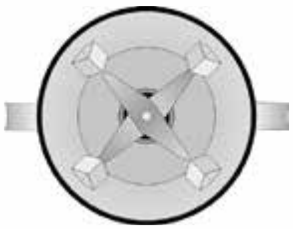
LAR-10MBS

LAR-15LMB

LAR-25LMB

## Ideal for making:

- ☑ Salsa
- ☑ Sauces and Creams
- ☑ Crepe Dough
- ☑ Mayonnaise
- ☑ Mashed Potatoes and Similar Recipes with Cooked Vegetables
- ☑ Creamy or Liquid Soups
- ☑ Fresh Fruit Juices (little fruit pieces may be present in final product)


View from top of cup

Floor model units feature tilting container for easy discharge of product.

# PEELERS & DRYERS

## VEGETABLE AND POTATO PEELERS

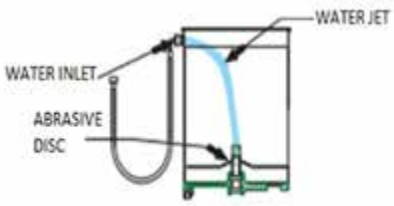
Skyfood

**DB-6**
Potato Peeler

**EL-10**
Potato Peeler

- Designed to peel potatoes and similar vegetables like carrots, beet, radish and others as long as they are similar in size and shape. Rotating abrasive disc made in carbon steel sheet coated with non-toxic aluminum oxide and running water gently remove peels from potatoes and similar vegetables.
- DB-6 is constructed in stainless steel and cast aluminum. EL-10 is entirely made in stainless steel.
- Hinged cover with inspection holes.
- Units are equipped with safety switch to stop motor when cover is lifted up.
- 7-minute timer allows for un-attended operation and prevent wastage of products.
- Processing time as little as 1:30 to 2 minutes.

**DAL-6 (Garlic)**
Garlic Peeler




- Specially designed to make the day to day operation of commercial kitchens easier. DAL-6 Garlic Peeler is practical and easy to operate. It peels and washes 9 lb of garlic cloves at once in less than five minutes, leaving it ready for consumption.
- Stainless steel construction makes it easy to clean.
- Hinged cover with inspection holes.
- 7-minute timer allows for un-attended operation and prevent wastage of products.
- Safety switch stops motor when cover is lifted up.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tank Capacity | Production |
|---|---|---|---|---|---|---|---|
| **DB-6** | 110 V | 6.3 | 1/4 HP | 13 7/16" x 17" x 17" | 36 lb x 53 lb | 12 lb | 159 lb/h approx. |
| **EL-10** | 110 V | 9.5 | 1/2 HP | 18 3/8" x 22 7/8" x 28 3/8" | 53 lb x 83 lb | 22 lb | 350 lb/h approx. |
| **DAL-06** | 110 V | 6.3 | 1/4 HP | 13 5/8" x 13" x 21 1/2" | 36 lb x 51 lb | 9 lb | 106 lb/h approx. |

# FOOD PROCESSORS

Skyfood

**MASTER SKY**
Food Processor

**MASTER SS**
Food Processor

• **Food Processors are an essential piece of equipment in any kitchen, for:**

Shredding
Slicing
Soft Slicing
Grating
Dicing
French Fry
Julienne Cutting
Waved Slicing

**MP-6**
**MP-6-S**

**MP-3**

• MASTER SS housing is made of stainless steel. Disc chamber is cast aluminum.

• Both units feature two feeding throats, one oblong (big) and other round shaped (small) to allow for a wide variety of foods to be processed.

• Continuous feed operation.

• Machines and discs are sold separately. This enables users to choose discs to better suit their needs.

• 20 different discs available, with combinations that make it possible to obtain 28 different types of cuttings. Dicing and French Fries cutting discs are among the available options. Please refer to page 21 for all disks available.

• Convenient 3 and 6-blade packages are also available with pre-selected discs.

• Easily removable cover to grant fast access to the disc chamber for a complete and easy cleaning.

• Fast, easy and safe disc changing for high efficiency.

• Two safety interlock switches installed on cover and pusher automatically shut down units when cover is open or pusher is lifted.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Disc Diameter | Round Chute Diameter | Oblong Chute Dimensions | Production |
|---|---|---|---|---|---|---|---|---|---|
| **MASTER SKY** | 110 V | 10.8 | 3/4 HP | 9 7/8" x 24" x 17 3/8" | 49 lb x 71 lb | 8" | 2" | 2 ¾" x 5 ¾" | 600 to 800 lb/h |
| **MASTER SS** | 110 V | 9.6 | 3/4 HP | 11" x 18 1/2" x 20 7/8" | 44 lb x 68 lb | 8" | 2 3/8" | 2 7/8" x 5 ¾" | 600 to 800 lb/h |

# FOOD PROCESSORS

Skyfood

**PA-7**
Food Processor

**• Food Processors are an essential piece of equipment in any kitchen, for:**

Shredding (Z3, Z5, Z8)
Slicing (E1, E3, E5, E10)
Soft Slicing (EH3, EH7)
Grating (V)
Julienne Cutting (H2.5, H3, H7)
Waved Slicing (W2, W3, W4)
Please refer to page 21 for discs illustrations.

• Compact in size but not in ability. Extra large feeding chute can handle large pieces of vegetables.

• 16 optional discs are available for different types of cuts, such as: Shredding, Slicing, Soft Slicing, Grating, Julienne Cutting, Waved Slicing.

• Excellent cost-benefit in food Processing.

• Continuous feed operation.

• Precise and uniform cutting.

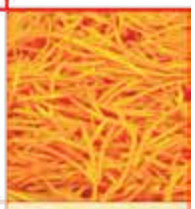
• Stainless steel construction with curved lines for better sanitation.

• Easily removable parts for cleaning.

• Two safety interlock switches installed on cover and pusher automatically shut down unit when cover is open or pusher is lifted.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Disc Diameter | Oblong Dimensions | Round Chute Diameter | Production |
|---|---|---|---|---|---|---|---|---|---|
| **PA-7** | 110 V | 5.5 | 1/2 HP | 11 3/16" x 20 7/8" x 20 1/2" | 50 lb x 58 lb | 8" | 7 3/8" x 6 ¼" | 1 7/8" | 552 lb/h |

# FOOD PROCESSORS

| DISC | MODELS | CUT THICKNESS | | |
|---|---|---|---|---|
| Crimping Slicer (juliene) | H2,5<br>H3<br>H7 | 1/16"<br>1/8"<br>9/32" | |  |
| Grater | V | | | |
| Scallop Cut | W2<br>W3<br>W4 | 1/16"<br>3/16"<br>5/32" | | |
| Shredder | Z3<br>Z5<br>Z8 | 1/8"<br>3/16"<br>5/16" | | |
| Slicers | E1<br>E3<br>E5<br>E10 | 1/32"<br>1/8"<br>3/16"<br>3/8" | | |
| Soft Slicers | EH3<br>EH7 | 1/8"<br>9/32" | | |
| Dicing | GC8<br>GC12<br>GC16 | 5/16"<br>1/2"<br>11/16" | | |
| French Fry | GP | 3/8" | | |

# CUTTER MIXERS

Skyfood

**CR-4L-N**
Cutter

**MSB Blade Available for CR-4L-N**

• SKYFOOD Cutter combines technology with simplicity. Excellent tool in any commercial kitchen. It cuts, chops, mixes and blends any type of product in a few seconds. Stainless steel blade is perfectly positioned inside the bowl to guarantee excellent processing results, leaving little or no unprocessed product at the bottom of the bowl.

• Indicated for preparing purees, pâtés, sauces, hummus, creams, jams, bread crumbs and vinaigrettes.

• Pulled pork and chicken can be obtained with the optional blind blade model MSB (sold separately).

• Cover, bowl and blade are easily removable.

• Safety switch stops motor when cover is removed.

• Clear cover makes it for an easy visualization of the product during operation.

• Bowl in stainless steel.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Bowl Capacity |
|---|---|---|---|---|---|---|
| **CR-4L-N** | 110 V | 5 | 1/2 HP | 11 1/4” x 11 1/4” x 16 1/2” | 40 lb x 50 lb | 4 qt |

## CHEESE SHREDDERS AND GRATERS

**PA-11S**
Cheese And Vegetable Shredder

- The powerful PA-11S makes short work of all types of cheese both soft and hard.
- Designed for high volume cheese shredding and vegetable shredding and slicing.
- Perfect for shredding and slicing cabbage, lettuce and similar vegetables.
- Vertical feed chute allows for half blocks of cheese to be shredded in seconds.
- Heavy stainless steel pusher for stability during heavy use.
- Motor housing and feed chute made of stainless steel and top housing made of anodized aluminum.

- 7 Oversized 11” Optional Blades Available:

**Shredding:**
11S-Z3 - Shredding Disc 1/8” (3 mm)
11S-Z5 - Shredding Disc 3/16” (5 mm)
11S-Z8 – Shredding Disc 5/16” (8mm)
**Slicing:**
11S-E1,5 - Slicing Disc 1/16” (1.5 mm)
11S-E3 - Slicing Disc 1/8” (3 mm)
11S-E6 - Slicing Disc 1/4” (6 mm)
**Hard Grating**
11S-V - Hard Grating Disc

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Chute Dimensions | Production |
|---|---|---|---|---|---|---|---|
| **PA-11S** | 110 V | 14.4 | 1 HP | 15” x 17” x 30 1/2” | 54 lb x 72 lb | 3” x 4” | 550 lb/h |

## CHEESE SHREDDERS AND GRATERS

Skyfood

### PA-141

Heavy Duty Bulk Cheese and Vegetable Shredder

• This floor model Heavy Duty Cheese and Vegetable Shredder-Slicer features a large hopper that easily holds whole pieces of mozzarella and block type cheeses as well as large vegetables.

• It slices, shreds and grates up to 880 lb per hour. Powerful 1-1/2 HP motor guarantees power to oversized 17" shredding, slicing and grating discs. Oversized catch bucket allows continuous use. Heavy weighted pusher shreds cheese effortlessly. Easily comes apart for cleaning.

• Powerful 1-1/2 HP Motor.

• Floor model for perfect working height.

• Heavy stainless steel feed chute and pusher.

• Top easily removable for cleaning.

• Oversized 17" slicing, shredding and grating discs.

• 7 Oversized 11" Optional Blades Available:

**Shredding:**
141-Z3 Shredding Disc 1/8" (3 mm)
141-Z5 Shredding Disc 3/16" (5 mm)
141-Z8 Shredding Disc 5/16" (8 mm)

**Slicing:**
141-E1,5 Slicing Disc 1/16" (1.5 mm)
141-E3 Slicing Disc 1/8" (3 mm)
141-E6 Slicing Disc 1/4" (6 mm)

**Hard Grating**
141-V Hard Grating Disc

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net/Ship) | Chute Dimensions | Production |
|---|---|---|---|---|---|---|---|
| **PA-141** | 110 V | 18.9 | 1 1/2 HP | 21 1/4" x 27 5/8" x 54" | 160 lb x 209 lb | 5 1/8" x 5 1/8" | 880 lb/h |

## CHEESE SHREDDERS AND GRATERS

Skyfood

**RQ-150**
Power Shredder

• Compact unit designed for shredding and grating cheeses and vegetables.

• The RQ-150 makes short work of all types of cheese both soft and hard, such as mozzarella and parmesan cheese.

• ¾ HP motor drives a 6” blade at 485 RPM.

• Unit comes standard with catch pan and four blades: three shredding 1/8”, 3/16”, 5/16” and one hard grating blade.

• Motor housing in stainless steel. Enamel finish aluminum feed chute.

• Slid in and out hinged feed door allows for fast disassembly and assembly and easy cleaning.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net/Ship) | Production | Blade Rotation |
|---|---|---|---|---|---|---|---|
| **RQ-150** | 110 V | 9.6 | 3/4 HP | 8 1/2” x 22 11/16” x 15 3/4” | 36 lb x 60 lb | 55 / 66 lb/h approx. | 485 rpm |

# MEAT PROCESSING EQUIPMENT

## MEAT TENDERIZERS

Skyfood

**ABS**
Meat Tenderizer

**ABI**
Meat Tenderizer

**Acessories for ABI**

**KES-ABI 10**
Strip cutter / Fajita Blade
Set 3/8" ABI

**KES-ABI 12**
Strip cutter / Fajita Blade
Set 1/2" ABI

• **Model ABI** – Rolls and Retrieving Rolls Hook system. The hooks provided are for placing, adjusting and taking the rolls out of the tenderizer for cleaning purposes.

**Acessories for ABS**

**KES-ABS10**
Strip cutter / Fajita Blade
Set 3/8" ABS

• Compact in size but not in ability. These sturdy and powerful Meat Tenderizers are ideal for small butcheries and meat shops.

• Meat Tenderizers are designed to tenderize boneless beef steaks (Cattle meat only). Steaks should be free from fat, skin and bones.

• It easily allows user to use a medium quality slice of red meat and tenderize to a tasty and tender piece of meat. Hundreds of tenderizing blades go into muscle fibers cutting sinews. The result is a tender piece of meat, which will cook quicker and be tender and chewable.

• Model ABS features stainless steel construction with cast aluminum rolls support. ABI features stainless steel food chute and receiving tray with cast aluminum motor housing and rolls.

• Great production capacity.

• Safety switch shuts down unit when feeding chute is removed.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Steak Thickness | Production (approx.) | Feeding Chute (L x W) |
|---|---|---|---|---|---|---|---|---|
| **ABI** | 110 V | 4.7 | 1/3 HP | 15 3/8" x 7 3/4" x 16 3/8" | 35 lb x 44 lb | 1/2" | 880 lb/h | 6 7/8" x 1 1/8" |
| **ABS** | 110 V | 5.7 | ½ HP | 10 ¼" x 19 5/8" x 18" | 60 lb x 56 lb | 1/2" | 880 lb/h | 5 7/8" x ¾" |

# MEAT TENDERIZERS

Skyfood

**INT90S**
Heavy Duty Meat Tenderizer

**Acessories for INT90S**

**KES-ABNHD10**
Strip cutter / Fajita Blade
Set 3/8" INT90S

**KES-ABNHD12**
Strip cutter / Fajita Blade
Set 1/2" INT90S

• Meat Tenderizers are designed to tenderize boneless beef steaks (Cattle meat only). Steaks must be free from fat, skin and bones.

• INT90S is a heavy duty Meat Tenderizer ideal for butcheries, restaurants, grocery stores and meat markets.

• Equipped with safety switch on the cover. When the cover is removed the motor shuts down immediately.

• Rolls Support System. This model features a roll support sytem where the complete roll support (with the rolls inside) can be easily taken out of the machine for cleaning purposes. This systems allows for an easier and faster placement/adjustment and removal of the rolls.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Steak Thickness | Production (approx.) | Feeding Chute (L x W) |
|---|---|---|---|---|---|---|---|---|
| **INT90S** | 110 V | 11.7 | 3/4 HP | 18 3/4" x 9 1/2" x 21 1/4" | 55 lb x 70 lb | 5/8" | 1100 lb/h | 7 x 7/8" x 3/4" |

# MEAT PROCESSING EQUIPMENT

## MEAT GRINDERS

Skyfood

ETL LISTED
3146459
CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA C22.2 STD No. 195

**SMG12**
Meat Grinder
# 12 Hub

**SMG22**
Meat Grinder
# 22 Hub

- These compact and sturdy SKYFOOD Meat Grinders are intended for medium duty work in any commercial kitchen.
- Strict compliance with hygiene and safety standards.
- Energy-efficient motor and precision gear drive.
- Compact size, no sharp corners or seams make cleaning easy.
- Forward & reverse switch.
- Designed for easy maintenance.
- Come standard with two plates (1/4” and 5/16”), one knife and one funnel.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Feeding Hole Diameter | Production | Plug Configuration |
|---|---|---|---|---|---|---|---|---|
| **SMG12** | 115 V | 8 | 1 HP | 10” x 16 1/8” x 16 1/8” | 66 lb x 69 lb | 2 1/8” | 265 lb/h | NEMA 5-15P |
| **SMG22** | 115 V | 16 | 1 1/2 HP | 12” x 19 3/4” x 19 3/4” | 121 lb x 128 lb | 2 1/8” | 530 lb/h | NEMA 5-20P |

# MEAT PROCESSING EQUIPMENT

## MEAT GRINDERS

ETL LISTED
3146459
CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA C22.2 STD No. 195

Skyfood

**ASSEMBLE ORDER: WORM, KNIFE AND PLATE**

**PSE-12**
Meat Grinder
# 12 Hub

• These table top Meat Grinders are perfect for medium duty operations: rugged, reliable, compact, easy to clean. They are powered by an over sized motor and gear driven transmission.

• Ideal for Butcher Shops, Restaurants and Super Markets. Both units come standard with one knife and two plates 1/8” and 3/16”.

• All stainless steel motor housing ensures long life and standard # 12 cast iron grinding device ensures fresh grinding.

• Safety device disconnects power when pan is removed. Large guarded feed throat for fast feeding.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Production | Tray Dimensions (W x D x H) | Plug Configuration |
|---|---|---|---|---|---|---|---|---|
| **PSE-12** | 110 V | 18 | 1 1/2 HP | 11 5/8” x 26 3/8” x 16 1/2” | 77 lb x 93 lb | 440 lb/h | 11 3/4” x 18” x 2” | NEMA 5-20P |

# MEAT PROCESSING EQUIPMENT

## MEAT GRINDERS

Skyfood

ETL LISTED
3146459
CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA C22.2 STD No. 195

ASSEMBLE ORDER: WORM, KNIFE AND PLATE

**PCI-21G**
Meat Grinder
# 22 Hub

**PCI-22G**
Meat Grinder
# 22 Hub

• These table top Meat Grinders are recommended for medium to large sized markets and meat operations. Rugged, reliable, compact and easy to clean. These units are an essential piece of equipment for Butcher Shops, Restaurants, Super Markets and Meat Processors.

• Meat Grinder model PCI-21G is powered by a 1-1/2 HP motor and PCI-22G by an oversized 2 HP motor, both are gear driven transmission. Heavy duty gear box and standard # 22 cast iron grinding device ensures fresh grinding, Stainless steel motor housing and pan guarantee long life.

• Head and pan easily removable for cleaning. Grinds 11-14 pounds per minute. Come standard with one knife and two plates 1/8" and 3/16".

• Safety device disconnects power when pan is removed. Large guarded feed throat for fast feeding.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Production | Tray Dimensions (W x D x H) | Plug Configuration |
|---|---|---|---|---|---|---|---|---|
| **PCI-21G** | 110 V | 18 | 1 1/2 HP | 15" x 29 3/8" x 17 3/8" | 90 lb x 106 lb | 660 lb/h (approx.) | 13 3/8" x 22" x 2" | NEMA 5-20P |
| **PCI-22G** | 110 V | 24.4 | 2 HP | 15" x 29 3/8" x 17 3/8" | 90 lb x 106 lb | 660 lb/h (approx.) | 13 3/8" x 22" x 2" | NEMA L5-30P |

# MEAT PROCESSING EQUIPMENT

## HEAVY DUTY MEAT GRINDERS

ETL LISTED
3146459
CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA C22.2 STD No. 195

Skyfood

**ASSEMBLE ORDER: WORM, PRE-CUT PLATE, KNIFE AND PLATE**

**PSE-32HD**
Heavy Duty Meat Grinder
# 32 Hub

• This table top Meat Grinder is perfect for large production: rugged, reliable, compact, easy to clean. PSE-32HD is recommended for Butcher Shops, Restaurants, Super Markets and Meat Processors.

• Meat Grinder model PSE-32HD features dual cut grinding system that eliminates having to grind meat twice, product passes thru 2 plates making a fresher and cleaner looking product, cuts grinding time in half. Powered by an over sized motor and gear driven transmission.

• Heavy duty gear box and # 32 cast iron grinding device ensure fresh grinding.

• Safety device disconnects power when pan is removed.

• Large guarded feed throat for fast feeding.

• Head and pan easily removable for cleaning. Grinds 14-18 pounds per minute.

• Comes standard with one knife and two plates 1/8” and 3/16”.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Production | Tray Dimensions (W x D x H) | Plug Configuration |
|---|---|---|---|---|---|---|---|---|
| **PSE-32HD** | 220 V | 15.5 | 3 HP | 15 3/8” x 31 1/2” x 19” | 125 lb x 125 lb | 990 lb/h (approx.) | 13 3/8” x 22” x 2 3/8” | NEMA 6-20P |

# MEAT PROCESSING EQUIPMENT

## MEAT AND BONE SAWS

Skyfood

ETL LISTED
3146459
CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA C22.2 STD No. 195

**MSKE**
Table Top Meat and Bone Saw

**MSKLE**
Table Top Meat and Bone Saw
All Stainless Steel

**Safety Features Include:**

- Blade Guide Guard above the cutting zone.
- Emergency Button.
- Electric Control System prevents the machine from turning back on automatically after a power shortage.

**Extra blades available for purchase:**

**SB74586TPI**
Hard Saw Blade 74" Long 5/8" Wide 6Tper Inch

- Designed for mid sized Butcher Shops, Grocery Stores and Restaurants.
- Model MSKE is constructed of steel with painted finish and stainless steel in food zones. MSKLE is all stainless steel.
- Ideal for those commercial places with limited space but requiring a saw capable of cutting small pieces of fresh meats and bones.
- These sturdy compact units come standard with movable feeding table and thickness gauge plate to help ease the operation.
- Upper and Lower Doors equipped with a safety sensor that will stop motor when open. Motor with Thermal Protection ensures long life.
- Easily removable Upper and Lower Doors, Wheels, Movable and Stationary Tables and Blade for sanitation purposes.
- ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195)

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Blade (L x W ) | Cutting (H x W) | Plug Configuration |
|---|---|---|---|---|---|---|---|---|
| **MSKE** | 115 V | 8.5 | 1/2 HP | 31" x 28" x 40" | 137 lb x 185 lb | 74" x 5/8" | 6 7/8" x 8 1/4" | NEMA 15-15P |
| **MSKLE** | 115 V | 8.5 | 1/2 HP | 31" x 28" x 40" | 137 lb x 185 lb | 74" x 5/8" | 6 7/8" x 8 1/4" | NEMA 15-15P |

# MEAT AND BONE SAWS

ETL LISTED
3146459
CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA C22.2 STD No. 195

Skyfood

## SKEX
Meat and Bone Saw

**Extra blades available for purchase:**

**SB99584TPI**
Hard Saw Blade 99” Long 5/8” Wide 4Tper Inch

## SKGE
Meat and Bone Saw

**Extra blades available for purchase:**

**SB124344TPI**
Hard Saw Blade 124” Long 3/4” Wide 4Tper Inch

• SKYFOOD Meat and Bone Saws are designed for Butcher Shops and Grocery Stores.

• Both Models are constructed of steel with painted finish and stainless steel in food zones.

• These sturdy units can handle all types of fresh and frozen meats with bones. Units come standard with sliding feeding table and thickness gauge plate to help ease the operation

• **Safety Features include:**
Blade Guide Guard above the cutting zone.
Emergency Button.
Electric Control System prevents the machine from turning back on automatically after a power shortage.
Upper and Lower Doors equipped with a safety sensor that will stop motor when open.
Column Blade Guard equipped with a safety sensor that will stop motor when removed.

• **Cleaning:**
Easily removable Upper and Lower Doors, Blade Wheels, Sliding and Stationary Tables and Blade Guard allow for better sanitation.
Easily removable large lower scrap pan to catch bone dust.

• **Durability:**
Motor with Thermal Protection.
ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Blade (L x W ) | Cutting (H x W) | Plug Configuration |
|---|---|---|---|---|---|---|---|---|
| **SKEX** | 115 V | 14 | 1 HP / 730 W | 32 3/4” x 34” x 67 1/4” | 229 lb x 332 lb | 98” x 5/8” | 10” x 9 3/8” | NEMA 5-20P |
| **SKGE** | 230 V | 12 | 2 HP / 1470 W | 42 1/8” x 36 1/4” x 72 7/8” | 264 lb x 407 lb | 124” x 3/4” | 14 1/8” x 12 3/16” | NEMA 6-20P |

# MEAT PROCESSING EQUIPMENT

## MEAT AND BONE SAWS

Skyfood

ETL LISTED
3146459
CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA C22.2 STD No. 195

**SI-282HD-1 (single-phase)**
**SI-282HD-2 (three-phase)**
Heavy Duty Meat and Bone Saw

**Extra blades available for purchase:**

**SB112344TPI**
Hard Saw Blade 112" Long 3/4" Wide 4Tper Inch

**SI-315HD-1 (single-phase)**
**SI-315HD-2 (three-phase)**
Heavy Duty Meat and Bone Saw

**Extra blades available for purchase:**

**SB124344TPI**
Hard Saw Blade 124" Long 3/4" Wide 4Tper Inch

• SKYFOOD Heavy Duty Meat and Bone Saws are designed for Butcher Shops and Grocery Stores to handle large volume of products. All Models are entirely constructed of stainless steel. These sturdy units can handle all types of fresh and frozen meats with bones. Units come standard with sliding feeding table and thickness gauge plate to help ease the operation.

• **Safety Features include:**
Blade Guide Guard above the cutting zone.
Emergency Button.
Electric Control System prevents the machine from turning back on automatically after a power shortage.
Upper and Lower Doors equipped with a safety sensor that will stop motor when open.
Column Blade Guard equipped with a safety sensor that will stop motor when removed.

• **Cleaning:**
Easily removable Upper and Lower Doors, Blade Wheels, Sliding and Stationary Tables and Blade Guard allow for better sanitation.
High quality components approved for food contact to ensure easy cleaning.

• **Durability:**
Motor with Thermal Protection.
ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Blade (L x W ) | Cutting (H x W) | Plug Configuration |
|---|---|---|---|---|---|---|---|---|
| **SI-282HD-1** | 230 V | 9.5 | 2 HP / 1470 W | 36 1/4" x 38 5/8" x 73 5/8" | 240 lb x 339 lb | 112" x 3/4" | 12 3/4" x 10" | NEMA 6-20P |
| **SI-282HD-2** | 230 V | 5.6 | 2 HP / 1470 W | 36 1/4" x 38 5/8" x 73 5/8" | 240 lb x 339 lb | 112" x 3/4" | 12 3/4" x 10" | N/A |
| **SI-315HD-1** | 230 V | 14.7 | 3 HP | 42 1/8" x 36 1/4" x 72 7/8" | 264 lb x 407 lb | 124" x 3/4" | 14 1/8" x 12 3/16" | NEMA 6-20P |
| **SI-315HD-2** | 230 V | 8.7 | 3 HP | 42 1/8" x 36 1/4" x 72 7/8" | 264 lb x 407 lb | 124" x 3/4" | 14 1/8" x 12 3/16" | N/A |

# MEAT MIXERS

**MMS-50I**
Meat Mixer

**Stainless steel tilting bowl, shafts and blades.**

• Designed for mixing meats and seasonings to enhance flavour, our SKYFOOD Meat Mixer meets the needs of small to medium sized meat processing applications. Ideal for butcheries and meat processing operations for the preparation of the meat for sausages and similars, hamburguers and seasoned minced meat.

• Stainless steel construction, tilting bowl, shafts and blades meet sanitation standards.

• Safety bowl cover cuts power when raised or tilted. Pulse switch activates mixer when tilted for ease of unloading.

• Tilting system with sliding ramp for easy discharging of product.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Bowl Capacity |
|---|---|---|---|---|---|---|
| **MMS-50I** | 110 V | 18.7 | 1 HP | 37” x 15 3/8” x 39 3/8” | 176 lb x 227 lb | 110 lb |

# MEAT PROCESSING EQUIPMENT

## SAUSAGE STUFFERS

Skyfood

**3V**
Manual Sausage Stuffer

**7V**
Manual Sausage Stuffer

**15V**
Manual Sausage Stuffer

- All units are made of stainless steel. Features include a metal piston with rubber gasket and breather.
- Easily removable stainless steel cylinder for loading and cleaning.
- Two speed manual gearing for filling and stuffing.
- All units come standard with four different stuffing tubes (1/2”, 3/4”, 1” and 1-1/2”).

| Item | Dimensions (W x D x H) | Weight (Net x Ship) | Capacity |
|---|---|---|---|
| 3V | 12 1/4” x 10 5/8” x 21” | 28 lb x 31 lb | 6 1/2 lb |
| 7V | 12 1/4” x 10 5/8” x 30 3/4” | 35 lb x 37 lb | 15 lb |
| 15V | 16 1/8” x 11 3/4” x 30 5/8” | 48 lb x 51 lb | 30 lb |

# PLANETARY MIXERS

## 8-Qt. Bowl-Lift Commercial Stand Mixer

- 1.3 Hp Motor
- UL and NSF Certified
- Available In 4 Colors:

Empired Red
Onyx Black
White
Dark Pewter

**KSM8990WH**
Commercial Stand Mixer - WHITE

**KSM8990OB**
Commercial Stand Mixer – ONYX BLACK

**KSM8990ER**
Commercial Stand Mixer - RED

**KSM8990DP**
Commercial Stand Mixer - DARK PEWTER

- POWER. VERSATILITY. PERFORMANCE.

- NSF CERTIFIED FOR COMMERCIAL USE.

- OUR MOST POWERFUL, QUIETEST AVAILABLE 1.3HP high-efficiency DC motor* is designed to run longer and delivers optimum torque with less heat buildup. Easily handles recipes requiring longer mixing, kneading and whipping times. The all-metal, precise gear design produces a smooth, quiet sound.

- LARGE CAPACITY easily mixes recipes with up to 16 cups of flour, 13 dozen cookies or kneads dough for 8¼ loaves of bread in a single bowl.

- POWERCORE® TECHNOLOGY feedback control communicates in micro seconds to the motor to ensure optimal power is delivered to the bowl.

- SPEED CONTROL PROTECTION reduces the risk of accidentally turning on the mixer when wiping it clean.

**Accessories for this products:**

**KSMC8QBOWL**
8-Qt. Commercial Bowl

**KSMC7QBOWL**
7-Qt. Commercial Bowl

**KSMC5QBOWL**
5-Qt. Commercial Bowl

**KSMC7QFB**
7-Qt. Commercial Flat Beater

**KSMC7QDH**
7-Qt. Commercial Dough Hook

**KSMC7QEW**
7-Qt. Commercial Whisk

**KAFE7L**
Flat Beater, Burnished

**KAICA**
Ice Cream Maker

**Attachments for all KITCHENAID Stand Mixers:**

**FGA**
Food Grinder

**FPPA**
Mixer Attachment Pack - FGA, FVSP & RVSA

**FT**
Food Tray (Use W/FGA)

**FVSFGA**
Fruit/Vegetable Strainer Set - FFGA & FVSP

**FVSP**
Fruit/Vegetable Strainer Parts (Use W/FGA)

**JE**
Citrus Juicer

**KGM**
Grain Mill

**KICA0WH**
Ice Cream Maker

**KN12AP**
Mixer Attachment Pack - JE, FGA, FT& SSA

**KSMPRA**
Pasta Roller & Cutter Set -Kpsa, Fettuccine & Spaghetti CutterS

**KSMPEXTA**
Gourmet Pasta Press

**KRAV**
Ravioli Maker (Use W/KPSA)

**KGSSA**
Mixer Attach Pack (Includes FGA, RVSA & SSA)

**RVSA**
Rotor Slicer/Shredder (Includes 4 Standard Cones: Coars & Fine Shredder, Thick & Thin Slicer)

**SSA**
Sausage Stuffer Kit (Use W/GA)

| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Bowl Capacity |
|---|---|---|---|---|---|
| KSM8990WH | 120 V | 1.3 HP | 13 1/2" X 15" X 16 1/2" | 25 lb x 30 lb | 8 qt |
| KSM8990OB | 120 V | 1.3 HP | 13 1/2" X 15" X 16 1/2" | 25 lb x 30 lb | 8 qt |
| KSM8990ER | 120 V | 1.3 HP | 13 1/2" X 15" X 16 1/2" | 25 lb x 30 lb | 8 qt |
| KSM8990DP | 120 V | 1.3 HP | 13 1/2" X 15" X 16 1/2" | 25 lb x 30 lb | 8 qt |

# PLANETARY MIXERS

Skyfood

**SPM30**
Planetary Mixer

**SPM20**
Planetary Mixer

- The SKYFOOD Planetary Mixers SPM20 and SPM30 are highly reliable and professional food processing tools in any commercial kitchen.
- Ideal for mixing all types of dough, from light to heavy weight, including eggs, merengue, mayonnaise and similar.
- Feature 3 speeds and special designed mixing tools, which can be selected easily to mix various kinds of foods.
- They are equipped with a powerful motor and a sturdy 100% gear driven system.
- Come standard with a 15-min timer, # 12 hub and safety guard, safety guard, wire whip, dough hook and flat beater.
- These long lasting and trouble-free units will give you the best results in the industry.

**MGA12**
# 12 Meat Grinder Attachment
Shipping Weight: 13 lb

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Bowl Capacity |
|---|---|---|---|---|---|---|
| **SPM20** | 115 V | 10 | 1/2 Hp | 18" x 21" x 32 1/2" | 216 lb x 275 lb | 20 qt |
| **SPM30** | 115 V | 15 | 1 Hp | 22 5/8" x 22 1/2" x 43 1/2" | 407 lb x 495 lb | 30 qt |

# DOUGH ROLLERS

**CLM-300**
Table Top Dough Roller and Sheeter

**CLM-400**
Table Top Dough Roller and Sheeter

• SKYFOOD single pass table top 12” and 16” Dough Rollers are perfect for Bakeries, Pastry Shops, Restaurants and Pizzerias. Powerful motor easily handles your daily operations.

• Stainless steel feed and receiving area, safety guard on feed chute, front mounted thickness control.

• Dual scrapers for both upper and lower rollers.

• CLM-300 features removal receiving area plate for easy cleaning.

• STYLE: Single pass, table top design.

• DRIVE: Gear driven transmission.

• SWITCH: Rocker style front mounted for easy access.

• CYLINDER: 4” diameter, chrome coated.

• BODY: No-Bac baked enamel finish that prevents bacteria growth.

• FOOD ZONES: Stainless steel.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Rolls Speed | Rolls Width | Rolls Opening | Dough Capacity |
|---|---|---|---|---|---|---|---|---|---|
| **CLM-300** | 110 V | 9.5 | 1/2 Hp | 20” x 22” x 21” | 96 lb x 126 lb | 75 rpm | 12” | 3/8” | 4.5 lb/operation |
| **CLM-400** | 110 V | 18.7 | 1 Hp | 24” x 32” x 26” | 192 lb x 278 lb | 80 rpm | 16” | 3/4” | 15 lb/operation |

# DOUGH DIVIDER

Skyfood

**DMS-30**
Manual Dough Divider
30 Piece Capacity

**CCD**
Complete Stand For DMS-30

• SKYFOOD Table top Dough Divider easily divides and evenly cuts into 30 individual pieces from as little as 1.16 oz up to 3.5 oz each.

• The DMS-30 will take variable quantities of dough compressing and cutting the dough into identical pieces that can be taken directly to the next process.

• Simply put in desired amount of dough (from 2.2 up to 6.6 lb), pull handle and individual dough pieces are ready to use. One of the most valuable tools in precision baking today.

• No-Bac baked enamel finish.

• Heavy duty knives made of stainless steel guarantee long life.

• Comes standard with stainless steel pan and knives.

• Optional stand available.

| Item | Dimensions (W x D x H) | Weight (Net/Ship) | Capacity | Activation |
|---|---|---|---|---|
| **DMS-30** | 17 3/4" x 17" x 43 5/16" | 73 lb x 119 lb | 30 pieces | Manual |

## DOUGHBALL OPENER, FLATTNER AND FORMER

Skyfood

Up to 15 ¾”

**AMP-400E**
Doughball Opener, Flattner and Former

Up to 20”

**AMP-500E**
Doughball Opener, Flattner and Former

***No more hard work!***

These innovative Doughball Opener, Flattener and Formers from SKYFOOD offer more convenience for the daily routine of pizzaolos. They allow the process of making pizzas to be more efficient yet keeping the same precision and traditional flavor as those of master pizzaolos. These unique hands-free units open a dough ball, flatten it and form a pizza pie with border in just 5 seconds. Come standard with 5 plates to form a pizza border in different sizes to meet all your needs.

- High-performance – up to 240 pies/hour
- Diameter markings on plate
- Safety switch stops operation when front panel is removed
- Hassle-Free and easy to operate
- Easy cleaning and maintenance
- Anti-Slip and height adjustable legs
- Preserves dough flavor
- Stainless steel construction
- AMP-400E comes with 4 plates in different diameters: 10”, 12”, 14” and 16” (approx.)

- AMP-500E comes with 4 plates in different diameters: 14”, 16”, 18” and 20” (approx.)

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | **Max Pie Diameter Up To** |
|---|---|---|---|---|---|---|
| **AMP-400E** | 115 V | 6.03 | ½ HP | 27 ¾” x 23 ¼” x 29 ¾” | 135 lb x 155 lb | 15 ¾” |
| **AMP-500E** | 115 V | 6.03 | ½ HP | 30 5/8” x 31 7/8” x 25 5/8” | 192 lb x 274 lb | 20” |

# BREAD GRATER

Skyfood

**MFP-SS**
Bread Grater

• Skyfood powerful Bread Grater easily grinds all types of stale breads into perfect ready to use bread crumbs. Table top operation. Top feed chute and side discharge. Screened discharge ensures that the product is evenly grated. Ideal for restaurants and bakeries.

• CAPACITY: Feed chute 5” x 2-3/4” (H x W). Continuous operation can grate up to 66 lb/h.

• CONSTRUCTION: Stainless steel. Grating tool in stainless steel.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | **Estimated Production** |
|---|---|---|---|---|---|---|
| **MFP-SS** | 110 V | 5.5 | 1/2 HP | 12 1/4” x 12 3/8” x 30” | 30 lb x 33 lb | 66 lb / h |

# JUICE EXTRACTORS

Skyfood

## CSE1
Centrifugal Juice Extractor

- Ideal for extracting juice out of fruits and vegetables in seconds.
- Immediate pulp ejection for continuous use
- Compact countertop design.
- Stainless steel juicing parts and motor housing.
- Comes standard with a 135 oz. waste basket and a 34 oz. juice container.

HEAVY DUTY

## ESBS Super HEAVY DUTY
Heavy Duty Citrus Juice Extractor

- Powerful ½ HP.
- Stainless steel motor housing and juicing head.
- Comes standard w/ 34 oz.
- Container, sieve and two juicing tools in different sizes.
- Sturdy construction for long life.

## EX
Citrus Juice Extractor

- Stainless steel motor housing and one-piece juicing head.
- Comes standard with 34 oz.
- Container, sieve and two juicing tools in different sizes.

## ESBS
Citrus Juice Extractor

- Stainless steel motor housing and juicing head.
- Comes standard w/ 34 oz.
- Container, sieve and two juicing tools in different sizes.
- Sturdy construction for long life.

**Fresh juice is an important part of a healthy lifestyle!**

- All models are ideal for Restaurants, Juice Shops, Convenience Stores, Health Clubs, Spas and Hotels.
- Specially designed Juicers for high efficiency juice production.
- Easily removable parts for cleaning.
- Equipped with anti-skid legs to prevent slipping on wet surfaces.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) |
|---|---|---|---|---|---|
| **CSE1** | 110 V | 9.6 | 1/2 HP | 22 1/8" x 11 3/4" x 23 5/8" | 35 lb x 47 lb |
| **EX** | 110 V | 2.2 | 1/4 HP | 9 1/2" x 7 3/4" x 15 3/8" | 10 lb x 13 lb |
| **ESBS** | 110 V | 2.2 | 1/4 HP | 11 3/8" x 9" x 16" | 11 lb x 22 lb |
| **ESBS SUPER** | 110 V | 3.5 | 1/2 HP | 11 3/8" x 9" x 16" | 22 lb x 33 lb |

## DRINK MIXERS

Skyfood

**BMS**
Single Head

- All purpose drink mixers easily mixes milk shakes, sorbes and cocktails.
- Single head or triple head retro design is space saving and economic for all users.
- Stainless steel and aluminum construction guarantees long life.
- Standard with stainless steel mixing cups.
- Each cup on model BMS-3 works independently.

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | RPM | Cup Capacity |
|---|---|---|---|---|---|---|---|
| **BMS** | 110 V | 1.7 | 500 W | 8 1/4" x 7 1/2" x 20" | 11 lb x 17 lb | 15000 | 27 fl. oz. |

# VACUUM PACKAGING MACHINES

VACUUM PACKAGING MACHINES

## VacMaster®

### VP112S
Vacuum Packaging Machine

The #1 selling chamber vacuum sealer is new and improved. The VacMaster VP112S has been re-engineered with a heavy-duty lid and chamber allowing for repetitive sealing. The VP112S features advanced chamber vacuum technology, allowing you to vacuum package liquids and high moisture foods such as soups and marinades. Now features marinating cycle, which will marinate and infuse meats with deeper flavor. Improved vacuum sensor technology, makes the VP112S even easier to use.

The VP112S has a low-profile design making it easily manageable and countertop friendly.

Ideal for home kitchens, hunters and fisherman and sous vide cooking.

- Redesigned Heavy-Duty Chamber & Lid allows for consistent performance with a 4 mm wide positive seal.
- Low-Profile Design hinged lid tucks neatly towards the back of the machine, making this countertop friendly.
- Marinating Cycle marinates and infuses meats, fruits and veggies; helps penetrate food with deeper flavor.
- Dry maintenance-free 2 cylinder piston pump
- 12 Inch removable seal bar with a 4mm wide positive seal
- Heavy-duty chamber and lid
- Brushed stainless steel body
- Control panel – adjustable vacuum level and seal time, and marinate function
- Includes: 40 assorted chamber pouches and manual

**Includes: (10) 6” x 12”, (10) 8” x 10”, (10) 10” x 13”, (10) 12” x 14” Chamber Vacuum Pouches, User’s Guide**

| Item | Voltage | Amps | Dimensions (W x D x H) | Weight | Chamber Size | Seal Bar Length | Cycle Time | Maximum Bag / Pouch Size |
|---|---|---|---|---|---|---|---|---|
| **VP112S** | 110 V | 6 | 24” x 16” x 9” | 53 lbs | 12” x 11” x 5” | 12” | 30-60 Seconds | 12” x 14” |

# VACUUM PACKAGING MACHINES



## VacMaster®

### VP215C
Vacuum Packaging Machine

Use the VP215C to:

- Vacuum package soups, stews, and marinades.
- Keep game meat and fi sh fresher longer.
- Store meats and fi sh scent-free.
- Eliminate waste of bulk quantities of foods.

The VacMaster VP215C Vacuum Packaging Machine provides the solution to the problem posed by other vacuum packaging machines currently on the market, how to vacuum package liquids and liquid-rich foods?

Current machines on the market are suction machines, meaning the air is vacummed out of a vacuum bag and then the bag is sealed. However, along with air, liquids are also vacuumed out of the bag, leading to partial and even failed seals.

The VP215C Vacuum Packaging Machine uses a different technology to eliminate this problem. When sealing with our chamber machine, the vacuum bag that will be sealed is placed inside the chamber of the machine and the lid is closed. Air is sucked out of the entire chamber, not just the bag itself, allowing air pressure on both the inside and outside of the bag to remain equal and liquids to stay in the bag. The bag is then fully sealed and air is returned back into the chamber.

In addition, our chamber machine can reach a higher level of vacuum than other vacuum packaging machines. The VP215C obtains a 29.7” In.Hg level of vacuum, while other suction machines are only able to obtain a 24”hg - 26”hg level of vacuum.

The VP215C Vacuum Packaging Machine works with commercial vacuum pouches, or “Barrier” Pouches, by eliminating bag respiration and preventing air from re-entering the vacuum pouch over time. Our Barrier Pouches allow the user to attain the benefi ts of a longer shelf life and less freezer burn. And compared to other suction bags, our VacMaster Barrier Pouches save you money and are more economical than any other vacuum pouch currently on the market. The smoky-clear lid makes it easy to see and monitor the vacuum process. 1/4 HP rotary oil pump for long life.

| Item | Voltage | Amps | Dimensions (W x D x H) | Weight | Chamber Size | Seal Bar | Cycle Time | Vacuum Level | Pump |
|---|---|---|---|---|---|---|---|---|---|
| **VP215C** | 110 V | 4 | 20” x 14” x 15” | 84 lb x 95 lb | 11.25” x 15.25” x 5” (including the dome) | 1 bar 10.25” long 1/8” wide | 20-40 Seconds | 29.7” in.Hg | ¼ HP Rotary Oil |

# VACUUM PACKAGING MACHINES

## VACUUM PACKAGING MACHINES

VACMASTER®

**VP320C**
Vacuum Packaging Machine

**VP321C**
Vacuum Packaging Machine

- Stainless steel construction
- Hygienic, easy to clean chamber
- Easy to use, easy to read digital display
- Heavy duty, smoke-color domed lid

Ideal for:
- VP320C ideal for small to medium size processors
- VP321C ideal for medium to large size processors
- Perfect for Sous Vide applications
- Supermarkets
- Restaurants
- HRI
- Labs

VacMaster VP320C and VP321C are our most popular and reliable tabletop vacuum packaging machines designed to meet the demand of medium to high volume commercial and food service operations. Spacious stainless steel chamber. Additional features include: stainless steel construction, domed lid for increased overall chamber height (full 7”), easy to use electronic control panel, and a powerful, effi cient 1.5 HP vacuum pump motor.

Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!

| Item | Voltage | Amps | Dimensions (W x D x H) | Weight (Net x Ship) | Chamber Size | Seal Bar | Cycle Time | Vacuum Level | Pump |
|---|---|---|---|---|---|---|---|---|---|
| **VP320C** | 110 V | 13 | 27 ¾” x 23 ¼” x 29 ¾” | 84 lb x 95 lb | 16 3/4” x 18” x 7” (including the dome) | 1 bar 16” long, 1/8” wide | 20-40 seconds | 29.95” in.Hg | 1.5 HP Rotary Oil |
| **VP321C** | 110 V | 13 | 30 5/8” x 31 7/8” x 25 5/8” | 210 lb x 263 lb | 16 1/2” x 17 1/4” x 7” (including the dome) | 2 bars, 17” long, 1/8” wide | 20-40 seconds | 29.95” in.Hg | 1.5 HP Rotary Oil |

# VACUUM PACKAGING MACHINES



## VacMaster®

### VP540C
Vacuum Packaging Machine

- Two (2) 20” seal bars
- Stainless steel construction
- Hygienic, easy to clean chamber
- Easy to use, easy to read digital display
- Heavy duty, smoke-color domed lid

Ideal for:
- Medium to large size processors
- Perfect for Sous Vide applications
- Supermarkets
- Restaurants
- HRI
- Labs

• VacMaster model VP540C is our most popular and reliable fl oor model vacuum machine designed to meet the demand of medium to high volume commercial and food service operations.

• This model features two (2) 20” seal bars.

• Additional features include: stainless steel construction, domed lid for increased overall chamber height (full 7”), easy to use electronic control panel, and a powerful effi cient 1.5 HP vacuum pump motor.

• Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!

| Item | Voltage | Amps | Dimensions (W x D x H) | Weight | Chamber Size | Seal Bar | Cycle Time | Vacuum Level | Pump |
|---|---|---|---|---|---|---|---|---|---|
| **VP540C** | 110 V | 13 | 25” x 24” x 41” | 315 lb x 350 lb | 21 1/4” x 20 3/4” x 7” (including the dome) | 2 bars, 20” long, 1/8” wide | 20-40 Seconds | 29.95” in.Hg | 1.5 HP Rotary Oil |

# ELECTRIC FRYERS

Skyfood

**FE-10-N**
Electric Fryer – Countertop – Single Well

**FED-20-N**
Electric Fryer – Countertop –Double Well

- SKYFOOD Single and Double Well Electric Fyers are easy to use and clean.
- Can be used to fry different types of foods, such as: chicken, fish, French fries and more.
- Basket, well, control panel and housing are easily removable for cleaning.
- Stainless steel construction.
- Stainless steel cover protects oil when fryer is not in use.
- **Elapsed time to reach Maximum Temperature: 6 minutes.**

| Item | Voltage | Amps | Power Rating | Dimensions (W x D x H) | Weight (Net/Ship) | Well Capacity | Maximum Temperature |
|---|---|---|---|---|---|---|---|
| **FE-10-N** | 115 V | 19 | 2000 W | 11” x 26 3/8” x 11” | 9 lb x 21 lb | 10 lb | 392 F |
| **FED-20-N** | 115 V | 2 x 19 | 2 x 2000 W | 24” x 26 3/8” x 11” | 18 lb x 35 lb | 2 x 10 lb | 392 F |

# HOT FOOD DISPLAYS

Skyfood

**FWDE2-25**
Food Warmer Display Case
Economy Line

**FWDE2-37**
Food Warmer Display Case
Economy Line

SKYFOOD Food Warmer Display Cases - Economy Line - are beautifully designed yet offer the best value for the money. Glass on all sides for better food visualization. These units feature curved tempered glass, polished stainless steel frame and tempered sliding back glass doors. Thermostatically controlled for consistent temperatures to keep foods hot and fresh. FWDE2-25 comes standard with 8 stainless steel trays and FWDE2-37 with 12 stainless steel trays.

- Double shelf.
- Dry heating.
- Curved tempered glass.
- Back tempered glass sliding doors.
- Polished stainless steel frame and trays.
- Thermostatically controlled to keep food warm and fresh.

| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tray Dimensions | # of Shelves x # of Trays | Max. Temperature | Max. Inner Temperature* |
|---|---|---|---|---|---|---|---|---|
| **FWDE2-25** | 110 V | 500 W | 24 3/4" x 13 3/8" x 16 1/8" | 27 lb x 31 lb | 5 ½" x 12.5" x 3/4 " | 2 x 8 | 248 F | 194 F |
| **FWDE2-37** | 110 V | 500 W | 36 5/8" x 13 3/8" x 16 1/8" | 36 lb x 45 lb | 5 ½" x 12.5" x 3/4 " | 2 x 12 | 248 F | 194 F |

* It may vary depending on quantity of food and room temperature.

# HOT FOOD DISPLAYS

Skyfood

**FWD2-18B**
Food Warmer Display Case Blue

**FWD2-18O**
Food Warmer Display Case - Orange

**FWD2-18G**
Food Warmer Display Case - Gray

**FWD2-18R**
Food Warmer Display Case - Red

Compact and charming these two SKYFOOD Food Warmer Display Cases are carefully designed with curved tempered front glass and sliding back glass doors. Glass all around and illumination guarantee better food visualization. Thermostatically controlled for consistent temperatures to keep foods hot and fresh.

- Double shelf.
- LED light
- Dry heating.
- Curved tempered glass.
- Back tempered glass sliding doors.
- Stainless steel trays.
- Thermostatically controlled to keep food warm and fresh.
- Available in two different colors: red and blue.

| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tray Dimensions | # of Shelves x # of Trays | Max. Inner Temperature* |
|---|---|---|---|---|---|---|---|
| **FWD2-18B** | 120 V | 250 W | 18 1/2" x 14 3/8" x 17 1/2" | 19 lb x 24 lb | 5 ½" x 11" x 3/4 " | 2 x 6 | 180 F |
| **FWD2-18G** | 120 V | 250 W | 18 1/2" x 14 3/8" x 17 1/2" | 19 lb x 24 lb | 5 ½" x 11" x 3/4 " | 2 x 6 | 180 F |
| **FWD2-18O** | 120 V | 250 W | 18 1/2" x 14 3/8" x 17 1/2" | 19 lb x 24 lb | 5 ½" x 11" x 3/4 " | 2 x 6 | 180 F |
| **FWD2-18R** | 120 V | 250 W | 18 1/2" x 14 3/8" x 17 1/2" | 19 lb x 24 lb | 5 ½" x 11" x 3/4 " | 2 x 6 | 180 F |

* It may vary depending on quantity of food and room temperature.

# HOT FOOD DISPLAYS

Skyfood

c UL us LISTED

**FWD2-22-4P**
Food Warmer Display Case

**FWD2-33-6P**
Food Warmer Display Case

**FWD2-43-8P**
Food Warmer Display Case

Maximum quality for the finest places. These SKYFOOD Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.

SKYFOOD's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.

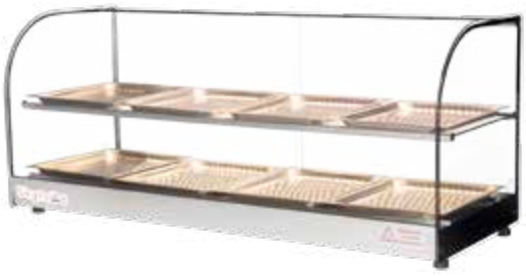
| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tray Dimensions | # of Shelves x # of Trays | Max. Temperature | Max. Inner Temperature* |
|---|---|---|---|---|---|---|---|---|
| **FWD2-22-4P** | 127 V | 506 W | 22 1/2" x 17 3/4" x 19 3/4" | 24 lb x 29 lb | 10" x 12" x 3/4" | 2 / 4 | 248 F | 180 F |
| **FWD2-33-6P** | 127 V | 509 W | 33" x 17 3/4" x 19 3/4" | 42 lb x 49 lb | 10" x 12" x 3/4" | 2 / 6 | 248 F | 180 F |
| **FWD2-43-8P** | 127 V | 762 W | 43 5/16" x 17 3/4" x 19 3/4" | 58 lb x 65 lb | 10" x 12" x 3/4" | 2 / 8 | 248 F | 180 F |

* It may vary depending on quantity of food and room temperature.

# HOT FOOD DISPLAYS

**FWDC2-22-4P**
Food Warmer Display Case

**FWDC2-33-6P**
Food Warmer Display Case



**FWDC2-43-8P**
Food Warmer Display Case

Maximum quality for the finest places. These SKYFOOD Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.

SKYFOOD's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.

| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tray Dimensions | # of Shelves x # of Trays | Max. Temperature | Max. Inner Temperature* |
|---|---|---|---|---|---|---|---|---|
| **FWDC2-22-4P** | 127 V | 506 W | 22 1/2" x 17 3/4" x 19 3/4" | 47 lb x 51 lb | 10" x 12" x 3/4" | 2 / 4 | 248 F | 180 F |
| **FWDC2-33-6P** | 127 V | 509 W | 33" x 17 3/4" x 19 3/4" | 49 lb x 53 lb | 10" x 12" x 3/4" | 2 / 6 | 248 F | 180 F |
| **FWDC2-43-8P** | 127 V | 762 W | 43 5/16" x 17 3/4" x 19 3/4" | 60 lb x 64 lb | 10" x 12" x 3/4" | 2 / 8 | 248 F | 180 F |

* It may vary depending on quantity of food and room temperature.

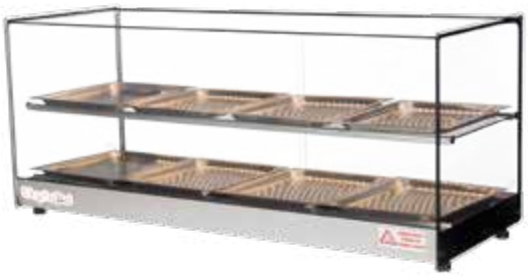
# ELECTRIC COOKING & HOT FOOD EQUIPMENT

## HOT FOOD DISPLAYS

Skyfood

**FWDS2-22-4P**
Food Warmer Display Case

**FWDS2-33-6P**
Food Warmer Display Case



**FWDS2-43-8P**
Food Warmer Display Case

Maximum quality for the finest places. These SKYFOOD Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.

SKYFOOD's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.

| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tray Dimensions | # of Shelves x # of Trays | Max. Temperature | Max. Inner Temperature* |
|---|---|---|---|---|---|---|---|---|
| **FWDS2-22-4P** | 127 V | 506 W | 22 1/2" x 17 3/4" x 19 3/4" | 47 lb x 51 lb | 10" x 12" x 3/4" | 2 / 4 | 248 F | 180 F |
| **FWDS2-33-6P** | 127 V | 509 W | 33" x 17 3/4" x 19 3/4" | 49 lb x 53 lb | 10" x 12" x 3/4" | 2 / 6 | 248 F | 180 F |
| **FWDS2-43-8P** | 127 V | 762 W | 43 5/16" x 17 3/4" x 19 3/4" | 60 lb x 64 lb | 10" x 12" x 3/4" | 2 / 8 | 248 F | 180 F |

* It may vary depending on quantity of food and room temperature.

# HOT FOOD DISPLAYS

Skyfood

**FWD2S6P**
Food Warmer Display Case
Steam Line

**FWD3S9P**
Food Warmer Display Case
Steam Line

**FWD2S8P**
Food Warmer Display Case
Steam Line

**FWD3S12P**
Food Warmer Display Case
Steam Line

SKYFOOD's Food Warmer Display Cases – Steam Line - combines elegance with low maintenance.

- Internal humidifying system keeps humidity to its limit and preserves foods with original texture and flavor.
- Tempered glasses on all sides provide for better visibility. LED lighting highlights your delicacies.
- Tempered glass swing open/close back door for easy access. Adjustable nickel plated shelves and stainless steel trays.
- Thermostatically controlled to keep foods at safe temperature all day long.
- Removable residue drawer at the bottom makes cleaning easy.
- Sturdy anodized aluminum frame and stainless steel base.

These Food Warmer Display Cases – Steam Line - are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.

| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tray Dimensions | # of Shelves x # of Trays | Max. Temperature | Max. Inner Temperature* |
|---|---|---|---|---|---|---|---|---|
| **FWD2S6P** | 127 V | 712 W | 18 7/8" x 18" x 21 7/8" | 49 lb x 53 lb | 5" x 12 3/8" x 3/4" | 2 / 6 | 248 F | 180 F |
| **FWD3S9P** | 127 V | 712 W | 18 7/8" x 18" x 28 3/8" | 44 lb x 49 lb | 5" x 12 3/8" x 3/4" | 3 / 9 | 248 F | 180 F |
| **FWD2S8P** | 127 V | 1012 W | 25 5/8" x 20 7/8" x 21 7/8" | 55 lb x 62 lb | 5" x 12 3/8" x 3/4" | 2 / 8 | 248 F | 180 F |
| **FWD3S12P** | 127 V | 1012 W | 25 5/8" x 20 7/8" x 28 3/8" | 62 lb x 71 lb | 5" x 12 3/8" x 3/4" | 3 / 12 | 248 F | 180 F |

* It may vary depending on quantity of food and room temperature.

# HOT FOOD DISPLAYS

Skyfood

**HMC-PT (Pass – Thru)**
Heated Merchandiser Cabinet – Pass Thru
Steam Line

**IDEAL FOR PIZZA DELIVERY**

- Frame made in anodized aluminum and stainless steel profile.
- Two-sided opening glass door front and back allows for pass-thru operations.
- Carbon steel nickel-plated grids.
- Capillary thermostat.
- Analog thermometer.
- Tubular element in stainless steel 304.
- Drawer vessel type to add water for humidity.
- Silicone-coated internal wiring resistant to 392 F (200ºC) guarantees long life.

| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tray Dimensions | # of Shelves x # of Trays | Max. Temperature | Max. Inner Temperature* |
|---|---|---|---|---|---|---|---|---|
| **FWD3S12PS** | 120 V | 800W | 26" x 19" X 32" | 56 lb x 58 lb | 5 1/2" x 11 7/8" x 3/4" | 3 x 12 | 248 F | 180 F |
| **HMC-PT** | 120 V | 1500W | 31 ½" x 18 ½" x 31 ½" | 62 lb x 75 lb | N/A | 3 x N/A | 248 F | 180 F |

* It may vary depending on quantity of food and room temperature.

# HOT FOOD DISPLAYS

Skyfood

**PD3TS16**
Pizza Display Case
Steam Line

**PD3TS18**
Pizza Display Case
Steam Line

- Unique rotary system.
- Frame made of anodized aluminum and stainless steel profile.
- Tempered glasses all around for better visualisation of products.
- Lighted top display with 3D picture.
- Round aluminium trays; carbon steel nickel-plated rack.
- Capillary thermostat.
- Analog thermometer.
- Drawer vessel type to add water to keep foods fresh for longer periods.
- Stainless steel tubular heating element.
- Silicone-coated internal wiring resistant to 392 F (200ºC) guarantees long life.

| Item | Voltage | Power Rating | Dimensions (W x D x H) | Weight (Net x Ship) | Tray Dimensions | # of Trays | Max. Temperature | Max. Inner Temperature* |
|---|---|---|---|---|---|---|---|---|
| **PD3TS16** | 127 V | 718 W | 19 5/16” x 19” x 28 3/8” | 41 lb x 47 lb | 16” dia. | 3 / 3 | 248 F | 180 F |
| **PD3TS18** | 127 V | 1048 W | 22” x 19” x 31 ½” | 61 lb x 73 lb | 18” dia. | 3 / 3 | 248 F | 180 F |

* It may vary depending on quantity of food and room temperature.

# Skyfood Equipment LLC

# PRODUCT CATALOGUE 2018

VACMASTER® Easy Weigh KitchenAid Skyfood

37132.7 - March, 2018 - Version 01

10 YEARS 2008 . 2018 SKYFOOD EQUIPMENT


**Skyfood Equipment LLC**

11900 Biscayne Blvd. Suite 616

North Miami, FL 33181 - USA

**TOLL FREE**

1-800-503-7534

**www.skyfood.us - sales@skyfood.us**