



**Complete your business
with quality food
preparation equipment
from Brice**



Berkel

**Brice & Berkel
an exclusive
Australian
partnership**

**A new exciting
range of slicers
has arrived!**



Slicers

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What do the symbols mean?

HC Heavy Duty Continuous
H Heavy Duty

M Medium Duty
L Light Duty

B Belt drive
C Chain drive

G Gear drive
M Manual

S Semi Automatic
A Fully Automatic

D Direct drive
W Hand Powered

12 months warranty on all new equipment (unless stated otherwise) All electrical equipment is single phase 240V unless otherwise stated

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Slicers

Belt Driven Slicers



GPR Series Slicers

The GPR range of gravity feed slicers offer precision slicing for caterers, restaurants, small/medium kitchens.

All the GPR series feature:

- Stainless steel and anodised aluminium construction to resist corrosion
- Designed for light to moderate workload environments
- Low voltage switching
- NVR*

- Built-in blade sharpener
- Blade ring guard
- Adjustable slice thickness up to 15mm
- Blade diameter: 220mm, 250mm, 300mm
- Safety cutout switches for motor overload
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning (GPR300 only)



OG Series Slicers

The performance of the OG series of belt-driven gravity feed slicers is ideal for small shops and restaurants, caterers, small/medium kitchens.

- Manufactured in anodised aluminium and stainless steel
- Constructed for easy and fast cleaning
- Adjustable slice thickness up to 15mm

- NVR*
- Removable product holder for models OG25E and OG30E
- Blade ring guard
- Built in blade sharpener
- Blade diameter: 220mm, 250mm, 300mm, 350mm
- CE approved



Redline Slicers

Red Line encompasses all the technology of a professional Berkel meat slicer in a compact unit. This professional electric slicer is elegant and lightweight and is made of a special aluminium alloy.

- Blade diameter: 220mm, 250mm or 300mm
- Special aluminium alloy structure
- Adjustable slice thickness up to 12mm
- Built-in blade sharpener
- Extremely compact in size

- Food grade aluminium blade cover
- Chromed steel blade with professional profile reduces waste and ensures even slices
- Professional motor for amazing results
- Fixed blade guard for safe cleaning
- Professional push-button panel with LED indicators
- Removable meat carriage for easy cleaning
- CE approved



BEG30/35 Black Series Slicers

The BEG30/35 slicers are belt-driven, heavy duty slicers ideal for busy commercial kitchens.

- Built-in blade sharpener
- Adjustable slice thickness up to 14mm
- Forced ventilation to motor
- NVR*

- Blade ring guard
- Blade diameter: 300mm, 350mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Large meat tray
- CE approved



IX Series "Smarty" Slicers

The IX Series "Smarty" gravity feed manual slicers are heavy duty machines designed for slicing a range of meat products. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.

- Big receiving plate permits greater freedom in slice accumulation
- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids
- Blade diameter: 250mm, 300mm, 350mm
- Adjustable slice thickness up to 16mm

- Built-in blade sharpener
- Forced ventilation to motor
- Belt driven blade uses super-quiet Poly-V drive belt
- Full-shield blade ring guard for operator safety
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed (350IX), tilted (250IX, 300IX) for cleaning
- NVR*
- CE approved



JB/IB Series Slicers

The heavy duty IB/JB Series of gravity feed slicers have been designed to handle meats of all kinds. Their reduced dimensions make both an excellent choice for busy small kitchens. Powerful motors and robust construction are hallmarks of strong machines.

- Blade diameter: 250mm (JB) or 300mm (IB)
- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids
- Adjustable slice thickness up to 16mm

- Built-in blade sharpener
- Forced ventilation to motor
- Belt driven blade uses superquiet Poly-V drive belt
- Full-shield blade ring guard for operator safety
- Mechanical safety interlock to prevent the blade being exposed when the carriage is tilted for cleaning
- NVR*
- CE approved

Gear Driven Slicers



SLC330 Slicer

The SLC330 gear driven slicer takes the hard work out of slicing and is perfect for medium to large sized kitchens, restaurants, delicatessans or catering businesses.

- Manufactured in stainless steel and anodised aluminium
- Constructed for easy cleaning
- Adjustable slice thickness up to 24mm
- Integrated and removable sharpening device

- Safety cutout switch for blade cover
- Narrow band blade for high cutting performance
- Gear-driven blade, Blade diameter: 330mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade ring guard
- NVR*
- CE approved.



C35E Slicer

The performance of the C35E gear-driven gravity feed slicer is ideal for restaurants, caterers, medium/large kitchens and delicatessans.

- Manufactured in anodised aluminium
- Constructed for easy and fast cleaning
- Gear-driven blade
- Adjustable slice thickness up to 14mm
- Designed for heavy-workload environments
- Built-in blade sharpener
- Forced ventilation to motor
- Safety cutout switch for blade cover

- Low Voltage Switches – Safe for operator, reduced voltage switching (24 volts)
- Blade diameter: 350mm
- Teflon coating optional
- Blade removal system is available as an optional extra
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade ring guard
- NVR*
- CE approved



PEG350 Platinum Series Slicer

The PEG350 gear driven slicer takes the hard work out of slicing and is perfect for medium to large sized kitchens, restaurants, delicatessans or catering businesses.

- Manufactured in stainless steel and anodised aluminium
- Constructed for easy cleaning
- Adjustable slice thickness up to 14mm
- Integrated and removable sharpening device
- Centre plate fitted with a low voltage safety switch

- Gear-driven blade, Blade diameter: 350mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade ring guard
- Superglide feature
- Detachable stainless steel last slice device
- NVR*
- CE approved.

Gear Driven Slicers



330IK Slicer

The 330IK manual, gear-driven gravity feed slicer is ideal for restaurants, caterers, medium/large kitchens and delicatessens.

- Manufactured in stainless steel and anodised aluminium
- Gear-driven blade
- Adjustable slice thickness up to 24mm
- Built-in blade sharpener
- Fan-Cooled Motor
- NVR*

- Fully guarded blade and meat tray
- Blade diameter: 330mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is tilted for cleaning
- Also available in a semi-auto version (IKSA)
- Optional extras: Raised edge blade for cheese; Stainless steel sneeze guard
- CE approved

Vertical Slicers



BEM35/37 "Black Edition" Belt Driven Slicer

The BEM35/37 "Black Edition" slicer has been designed for commercial use. The meat press arm, mounted on a liftable double plate, allows slicing of fresh meats.

The BEM35 can withstand the stress of a continual work cycle in restaurants, delicatessens and butcher shops.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids
- Constructed for easy and fast cleaning
- Adjustable slice thickness up to 22mm

- Integrated and removable sharpening device
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Forced ventilation to motor
- Blade diameter: 350mm
- Blade ring guard
- Low voltage switching
- NVR*
- CE approved.



H Series Gear Driven Slicer

The H Flatbed slicer has been designed especially for slicing fresh meat. With its large capacity meat table, the versatile H Series can handle any meat product.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids
- Adjustable slice thickness up to 14mm (Option 6 slices up to 25mm)
- Built-in blade sharpener
- Forced ventilation to motor
- Safety cutout switch for blade cover

- Blade diameter: 250mm, 300mm, 350mm, 370mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade removal system is available as an optional extra
- Low voltage switching
- Blade ring guard
- NVR*
- Superglide feature
- CE approved

Vertical Slicers



L Series Gear Driven Slicer

The L Series Flatbed slicer has been designed especially for slicing cured meats of all kinds, and copes particularly well with larger portions. With its large capacity meat table, the versatile L Series can handle any cured meat product, no matter how big the piece.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids
- Adjustable slice thickness up to 14mm
- Built-in blade sharpener
- Forced ventilation to motor
- Blade diameter: 300mm, 350mm, 370mm
- Safety cutout switch for blade cover

- Gear driven blade
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Semi automatic version available - only in 350mm
- Blade removal system is available as an optional extra
- Low voltage switching
- Blade ring guard
- NVR*
- Superglide feature
- CE approved



TS37N Bacon Slicer

The TS37N belt driven bacon slicer takes the hard work out of slicing and is perfect for medium to large sized kitchens, restaurants, delicatessans or catering businesses.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids
- Constructed for easy cleaning
- Large receiving tray
- Adjustable slice thickness up to 15mm
- Integrated and removable sharpening device
- Belt driven blade
- Blade diameter: 370mm

- Removable product carriage when the slice thickness control is set to zero
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- NVR*
- CE approved.



The Brice Service Advantage

Brice Australia is proud of its products and backs each one with a nationwide service and maintenance network of trained, knowledgeable technicians and factory-original spare parts. Service centres in each State can comprehensively support Avery, Bron Coucke, Celme, FAMA, LaMinerva, Mainca, Manconi, Omas, Scharfen, Tecnovac, Ubert and Wanzl access control systems.

Semi-Automatic Slicers



OGESA Belt Driven Slicers

The OGESA Series semi automatic slicers provide reliability and functionality for small to medium shops, restaurants, caterers and commercial kitchens.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids
- Low voltage switches
- Adjustable slice thickness up to 14mm (300mm slicer) up to 20mm (350mm slicer)

- Integrated and removable blade sharpening device
- Safety switch on centreplate
- Blade ring guard
- Blade diameter: 300mm, 350mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Can be operated in manual or semi-automatic modes
- NVR*
- CE approved.



GLM300 Belt Driven Slicer

The GLM300 belt-driven food slicer has been designed for high volume use in larger restaurants, supermarkets and delicatessens. The automatic carriage return feature makes for fast slicing in the busiest environment.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids
- Adjustable slice thickness up to 14mm
- Safety switch on centreplate
- Built-in blade sharpener
- Low voltage switches

- Forced ventilation to motor
- A simple knob allows the slicer to be switched between automatic and manual operation
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade diameter: 300mm
- Blade ring guard
- NVR*
- CE approved



330IKSA Gear Driven Slicer

The 330IKSA semi-auto gear-driven slicer is a heavy duty machine designed for high volume use in supermarkets and deli's.

- Manufactured in stainless steel and anodised aluminium
- Ergonomic, low-profile chassis
- Adjustable slice thickness up to 24mm
- Built-in blade sharpener
- Auto-off feature for extra safety – optional
- Two independent motors – blade motor fan-cooled and carriage motor fully sealed
- Brushless motor carriage drive for smooth carriage movement
- Blade ring guard

- Three programmable stroke length and stroke speed settings for maximum flexibility. Up to 50 slices per minute.
- Can be switched to manual operation
- Blade diameter: 330mm
- Slice counter
- NVR*
- Mechanical safety interlock to prevent the blade being exposed when the carriage is tilted for cleaning
- Optional extras: Raised edge blade for cheese; Stainless steel sneeze guard
- CE approved

Semi-Automatic Slicers



CX Series Gear Driven Slicer

The CX Series of semi-automatic slicers are gear driven, heavy duty machines that take the hard work out of slicing. An ideal slicer for hotels restaurants, caterers, medium/large kitchens and delicatessens.

- Variable Speed Automatic Carriage – 45-100 slices per minute allows the operator to slice at a speed to suit the product
- Two independent fan-cooled motors
- Low voltage switches
- Adjustable slice thickness up to 14mm

- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Built-in blade sharpener
- Can be switched to manual operation
- Blade diameter: 300mm, 350mm
- Blade removal device available as an option.
- Blade ring guard
- Safety switch on centreplate
- NVR*
- CE approved



CX35E Opt92 Slicer

The CX35E Opt92 semi-automatic slicer is a gear driven, heavy duty machine that takes the hard work out of slicing. Built-in scale with programmable portion control.

- Variable Speed Automatic Carriage – 45-100 slices per minute allows the operator to slice at a speed to suit the product
- 4 main mode functions: slicing by selected slice count; slicing by selected slice count in repeat cycle; slicing by selected weight; slicing by selected weight in repeat cycle
- Two independent fan-cooled motors
- Low voltage switches

- Adjustable slice thickness up to 14mm
- Built-in blade sharpener
- Can be switched to manual operation
- Blade removal device available as an option
- Blade ring guard
- Safety cutout switches for blade operation and blade cover
- Teflon coating available
- NVR*
- CE approved



Brice annual Support Agreement

Keep your equipment operating at peak efficiency by signing up for an annual Support Agreement. Covering a large range of food processing equipment and scales, there is a level of cover to suit all businesses – large or small and you can choose from terms of 1-5 years. From two onsite visits annually in our basic cover through to full premium cover which includes all parts and labour at no additional charge. Contact your nearest Brice office and ask for a brochure outlining all the details.

Fully-Automatic Slicers



VA2000 Automatic Slicer

The VA2000 food slicer is fully automatic, programmable, fast, clean and efficient. Ideal for large kitchens, delicatessens and processed meat works. This machine slices, collects, stacks or shingles products, all in one operation. Pre-programmable push button operation. All components coming in contact with the product being sliced are manufactured in stainless steel, the ultimate in food safety.

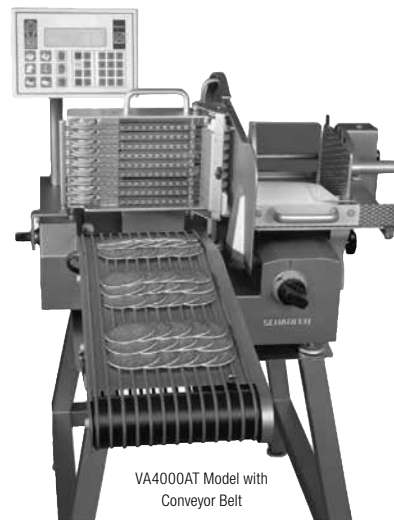
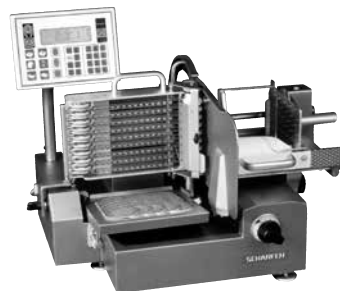
- Combined End Piece Holder and Meat Comb to reduce waste
- Fully automatic slicing and stacking operations
- Programmable slicing, stacking and shingling operations

- Machine can be programmed for unattended operation
- Detachable sharpening device
- Adjustable slice thickness up to 10mm
- Gear Driven blade for maximum power
- Chain Driven meat carriage
- High performance fan-cooled motor for increased efficiency
- Separate push-button ON, OFF and START switches for safety
- Teflon blade available as an optional extra
- Blade ring guard
- CE approved

VA4000 Automatic Slicer

The VA4000 food slicer is fully automatic, programmable, fast, clean and efficient. Ideal for large kitchens, delicatessens and processed meat works. This machine slices, collects, stacks or shingles products, all in one operation. Depending on the product width, two or more pieces may be loaded on the meat table for one slice operation, increasing productivity. All components coming in contact with the product being sliced are manufactured in stainless steel, the ultimate in food safety.

- Combined End Piece Holder and Meat Comb to reduce waste
- Fully automatic slicing and stacking operations
- Programmable slicing, stacking and shingling operations – Up to 99 PLU's
- Machine can be programmed for unattended operation
- Detachable sharpening device
- Adjustable slice thickness up to 10mm
- Chain Driven meat carriage
- High performance fan-cooled motor for increased efficiency
- Separate push-button ON, OFF and START switches for safety
- A range of optional components, including conveyors, are available.
- VA4000 Optional extras: 530mm meat tray; 600mm meat tray
- VA4000AT Optional extras: 1500mm conveyor
- CE approved



VA4000AT Model with
Conveyor Belt

Traditional Vintage Style Slicers



S 9M Flywheel Slicer

The S 9M is a high precision slicer perfect for producing very thin slices of hams and cured meats. This slicer is hand operated in manual mode but is complimented by a semi-auto function for volume slicing.

- Precise slice thickness from 0-4mm
- Extra large 370mm tempered and chromium-plated blade
- Twin-support arm ensures perfectly cut slices particularly suitable for large or irregular sized products

- Optional extra – Vintage style stand
- Electronic slice thickness adjustment to hundredths of a millimetre
- Built-in blade sharpener
- Blade ring guard
- NVR*
- CE Approved



LV300 Flywheel Slicer

The LV300 Slicer is an unpowered hand operated precision slicer.

- Quality vintage style unpowered slicer with 300mm blade.
- Constructed from aluminium, stainless steel with a high gloss enamel finish.
- Fully incorporated sharpening device and blade ring guard
- Slice thickness: 0-1.5mm
- Removable carriage plate and receiving tray
- Removable stainless steel slice deflector.

- Colours available:
- Dark Red (RAL3003),
Black, Ivory
- Options: High gloss
enamel vintage style stand.
- Receding feet.



LH319 Flywheel Slicer

The LH319 Heritage Flywheel Slicer is an unpowered hand operated precision slicer.

- Quality vintage style unpowered slicer with 319mm blade.
- Constructed from aluminium, stainless steel with a high gloss enamel finish.
- Fully incorporated sharpening device and blade ring guard
- Slice thickness: 0-1.5mm
- Removable carriage plate and receiving tray.
- Removable stainless steel slice deflector.

- Sliding blade ring guard for easy cleaning.
- Foldable handle on flywheel.
- Colours available: Dark Red/Gold,
Black/Silver, Ivory/Green
- Options: High gloss enamel
vintage style stand.
- Receding feet.



*LH319 Heritage
on Stand*

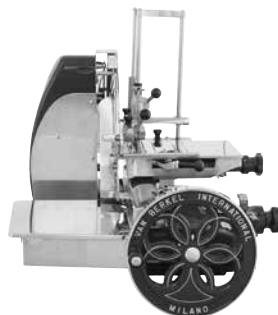


Volano B114 Flywheel Slicer

The Volano B114 is a hand-powered traditional flywheel slicer.

- Constructed from aluminium and stainless steel with a high gloss red or black finish
- Precise slice thickness from 0-1.5mm
- 319mm Blade
- Standard colours available: Red or Black
- Fully incorporated sharpening device
- Blade ring guard

- Unpowered
- Optional extra
– Vintage style stand
- CE Approved

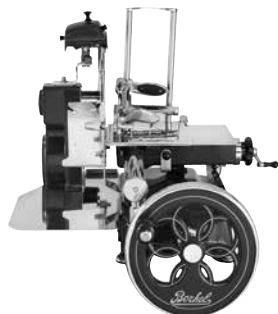


Volano B116 Flywheel Slicer

The Volano B116 is a hand-powered traditional flywheel slicer.

- Constructed from aluminium and stainless steel with a high gloss red or black finish
- Precise slice thickness from 0-4mm
- 370mm Blade
- Standard colours available: Red or Black
- Fully incorporated sharpening device
- Blade ring guard

- Unpowered
- Optional extra
– Vintage style stand
- CE Approved



Volano Tribute Flywheel Slicer

The Volano B114 is a hand-powered traditional flywheel slicer.

- Constructed from aluminium and stainless steel with a high gloss red or black finish
- Precise slice thickness from 0-1.5mm
- 300mm Blade
- Standard colours available: Red or Black
- Fully incorporated sharpening device
- Blade ring guard

- Unpowered
- Optional extra
– Vintage style stand
- CE Approved



B114 on Stand



Food Processing Equipment

Benchtop Food Processors



CHEF Food Slicer & Grater

The Chef food slicer & grater has been designed for moderate to high volume use in larger restaurants, supermarkets, delicatessens and pizza shops. Convenience features include fast blade change and dual inlet chutes make for fast and efficient slicing of any kind of fruit or vegetable in the busiest environment; 1 x E Plate supplied with machine; Starter kit of four selected blades – slicing (E6, E8), chipping (B6, B8), shredding (Z4) and julienne (H4) - is an optional extra.

- Constructed for easy cleaning
- Manufactured in anodised aluminium or stainless steel to resist the corrosive effects of salts and acids
- Full range of cutting, slicing, and grating discs available
- Fan cooled motor
- Safety cut off switch on lid and main pusher
- CE approved



EXPERT Food Slicer & Grater

Heavy duty vegetable processor. Disc diameter: 205mm; Cutting speed: 300rpm. Fast blade change and dual inlet chutes, which make for fast and efficient slicing of any kind of fruit or vegetable; Safety interlock switches prevent operation if the machine is opened or the feeder handle is not closed; 1 x E Plate supplied with machine; Starter kit of four selected blades – slicing (E6, E8), chipping (B6, B8), shredding (Z4) and julienne (H4) - is an optional extra.

- Manufactured in anodised aluminium or stainless steel to resist the corrosive effects of salts and acids
- Constructed for easy cleaning
- Full range of cutting, slicing, and grating discs available
- Forced ventilation to motor for long life
- Safety cut off switch on lid and main pusher
- CE approved

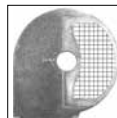
CHEF & EXPERT QUICK DISC GUIDE



Slicing Disc
(E Series)



Chipping Disc (B
Series - to be used
with E Series blade)



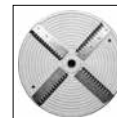
Cubing Disc (D
Series - to be used
with E Series blade)



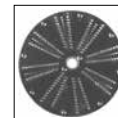
Shredding Disc
(H Series)



Slicing Disc
(ES Series)



Grating Disc -
Julienne (PZ Series)



Grating Disc
(Vegetables -
Z Series)



Grating Disc (Hard
Cheese - V Series)

Floor Mounted Food Processor

Magnum TV330 Cutter

The Magnum TV 330 is a vegetable preparation machine for large restaurant and catering kitchens, pizzerias and dairies. Its key features make it easy to use:

- Choice of 4 feeder types
- Large range of cutting discs (disc diameter: 330mm)
- 3-phase power
- Optional variable speed model available

- Strong, two-speed motor allows high-performance vegetable and cheese cuts
- Machine and discs may be washed after use without opening the cover
- Safety switching on chute and feeder when removed
- Safety switching on double, cheese and round feeder arms
- CE approved

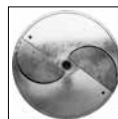
QUICK DISC GUIDE



Dicing grid for dicing cheese or vegetables. (MD & MC)



Cheese slicing disc (MEF)



Vegetable slicing disc (ME)



Grating disc (MV)



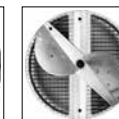
Vegetable shredding disc (MZ)



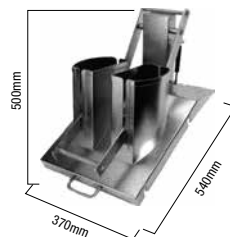
Cheese Shredding disc (MPZ)



Matchstick disc (MH)

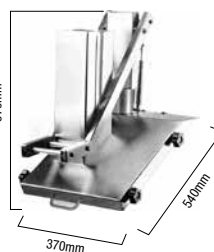


Dicing grid for use with Double Hopper (MDG & MC)

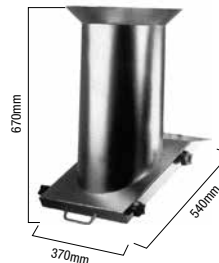


FEEDER TYPES

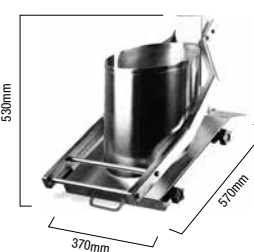
Double Feeder (used with MC double blade sets)



Cheese (or single) feeder



Hopper (for loose potatoes, etc.)



Large Round Feeder (for large soft vegetables, such as cabbage)

Cutters/Mixers



FP Cutters

The Model FP35 and FP50 cutters are equipped with heavy duty electric motors for fast and efficient chopping, slicing, emulsifying and kneading.

- Bowl capacity (Solids) – 3.5 litres (FP35) or 5 litres (FP50)
- Bowl capacity (Liquids) – 2 litres (FP35) or 3 litres (FP50)
- Blade speed – 225 rpm
- Chops all types of meat, pate, terrine, meatloaf etc.
- Slices all types of vegetables: onions, carrots, garlic, etc.

- Emulsifies all types of mayonnaise, puree, sauce, cream, etc.
- Bowl can be taken directly from machine to cooktop
- A security function switches the machine off if the bowl and safety cover are not in place
- Stainless steel components designed for easy cleaning
- Safety cut off switch on lid
- CE approved



LM5/8 Cutters

The Model LM series Cutters are equipped with heavy duty motors for fast and efficient chopping, emulsifying and slicing.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids.
- Bowl capacity (Solids) – 5 litres (LM5) or 8 litres (LM8)
- Bowl capacity (Liquids) – 3 litres (LM5) or 5 litres (LM8)
- Blade speed – 1420 up to 2840 rpm
- Pulse button

- All parts in contact with food are made of stainless steel
- Fast, easy cleaning
- Safety interlock switches shut down the machine if the bowl and safety cover are not in place
- Chops all types of meat, paté, terrine, meatloaf, etc.
- Slices all types of vegetables
- Emulsifies all types of mayonnaise, puree, sauce, cream, etc.
- CE approved



BG80 Bread Crumber



- Bread grater and crumber; Anodised aluminium and stainless steel construction; High volume and throughput; Bread hopper may be reloaded while the machine is in operation; motor thermal overload cut-off switch; bi-directional switch for forward and reverse running (to clear blockages); Powerful, 800W direct-drive motor.
- CE approved



BRIVC Manual Vegetable Cutter



The Brice Vegetable Cutter is intended for use in cutting vegetables and fruit, such as pumpkin, marrow, water melon, rock melon, etc. 20kg

Cheese Graters



CEGF

GF Series Graters

Range of professional graters for small to large production. Ideal for grating Parmesan and other hard cheeses, bread and almonds. Suitable for use in restaurants, delicatessens, pizzerias, and fast food outlets. Single phase motors from 1.5 to 2.0Hp, and three phase motors from 3 - 5.5Hp. A stainless steel container is available as an option.

■ Manufactured in AISI 304 stainless steel

- Large inlet and grid-free outlet for clog-free operation
- Container fitted with safety cut-out sensor and shield
- Powerful motors (1.5Hp to 5.5Hp) with electronic brake
- Low voltage (24 V) N.V.R. switching for operator safety
- CE approved



CEGF2



CEGF3



CEGF5

Removable inlet on all models (except CEGF3)



BRICC Manual Cheese Cutter

This traditional-style manual cheese cutter slices through soft cheeses from small blocks to complete wheels (NB: not suitable for hard cheeses).

■ Base manufactured from tough high-density polyurethane

- Bow made of bright chrome-plated steel secured by a stainless steel hinge pin
- Cutting wire is .9mm diameter food grade 304 stainless steel

What do the symbols mean?



Heavy Duty Continuous



Heavy Duty



Medium Duty



Light Duty



Belt drive



Chain drive



Gear drive



Manual



Semi Automatic



Fully Automatic



Direct drive



Hand Powered

Potato Peelers



5kg Bench Mounted Peeler

FP Series Potato Peelers

The FP series of belt-driven Potato Peelers are perfectly suited for restaurants and commercial kitchens. Easy to operate, clean and maintain.

- Bench mounted peeler 5kg capacity
- Floor mounted peeler 5, 10, 18kg capacities
- Production: 5kg Bench/Floor Mounted (150kg/ph), 10kg (300kg/ph), 18kg (500kg/ph)
- Manufactured in AISI 304 stainless steel
- Safety micro switch fitted on the cover and chute

- Heavy duty transparent plastic cover
- Digital and user friendly control panel
- Multi function digital timer
- Manual discharge button
- Belt driven transmission
- Filtered waste drawer (floor mounted only)
- CE approved



5kg Floor Mounted Peeler



10kg Floor Mounted Peeler



18kg Floor Mounted Peeler



Parts? Oh yes, we have parts!

In fact, we carry over a million dollars of spare parts inventory for our current equipment ranges, superseded models and even other manufacturers' equipment. And, if your machine isn't listed here, there's still a chance that we have parts for it anyway! Our inventory includes Avery, Bron Coucke, Celme, FAMA,

LaMinerva, Mainca, Manconi, Omas, Scharfen, Tecnovac, Ubert and Wanzl.

Contact your nearest Brice office today for expert advice on parts for your slicer, mixer, blender, food processor, mincer, scale or customer guidance gate.

Stick Blenders & Planetary Mixers



FM Light Duty Series

Light duty stick blender is available in both fixed speed (VF) and variable speed (VV). The shaft base is sealed with ceramic and rubber seals to prevent liquid entering motor housing. High quality food grade plastic moulded frame. Digital display on handle. Push button speed change (VV range only).

■ Shaft lengths 200, 250, 300, 400 and 500mm

- Motor capacity 250 – 400w
- Stainless steel whisk (included with VVC model only)
- Options: Wall mounted brackets; Mixer stabiliser to fit most cooking pots; Stainless steel whisk for variable speed machines only as optional extras
- CE Approved



FM Heavy Duty Series

Heavy duty stick blender is available in both fixed speed (VF) and variable speed (VV). The shaft base is sealed with ceramic and rubber seals to prevent liquid entering motor housing. High quality food grade plastic moulded frame. Digital display on handle. Push button speed change (VV range only).

■ Shaft lengths 300, 400, 500 and 600mm

- Motor capacity 350 – 650w
- Stainless steel whisk (included with VVC model only)
- Options: Wall mounted brackets; Mixer stabiliser to fit most cooking pots; Stainless steel whisk for variable speed machines only as optional extras
- CE Approved



Planetary Mixer

The M20A-CE (20Litre) Planetary Mixer is a versatile medium-duty mixer with the power to handle the toughest mixing jobs.

- All components that come into contact with food stuffs are made of stainless steel
- Hardened gear drive
- 3 mixing speeds to suit every mixing job
- Forced ventilation to motor to prevent overheating
- All bearings are self-lubricating and sealed-for-life
- Locking safety cage

- Agitator drive is gear-driven and gears are contained in a sealed transmission casing
- Safety cutout switches for bowl, bowl lift and safety cage
- Accessories included:
 - Stainless steel bowl
 - Batter beater
 - Dough hook; and
 - Wire whisk



Meat Processing Equipment

Tenderisers



INT90 Meat Tenderiser

The INT90 compact meat tenderiser has been designed to produce "fillet" results from less valued meats. Hundreds of small blades penetrate into the meat, cutting the muscle fibres, making it tender and succulent during the cooking process. A unique Stir Fry cutting optional attachment slices meat into thin strips perfect for Oriental cuisine (available in 4, 6, 8 & 12mm cutting group).

■ Manufactured in anodised aluminium to resist the corrosive effects of salts and acids

- Powerful motor: 400W
- Blades automatically stop when protective cover is raised
- High mouth position and lower blade enclosure ensure operator safety
- Reduces meat cooking time
- A fan cooled motor is available as an option for heavy workload requirements
- Reverse function to clear product blockages
- CE approved

Mincers



TS Series Meat Mincers

The Model TS range of meat mincers – the TS8, TS12, TS22 and the larger capacity TS32 – offer efficient and noiseless mincing thanks to extensive research and design of the cutting group. That means faster, easier cleaning. The type of meat being minced can be changed very quickly as only a very small quantity of meat remains in the cutting group.

The TS range is equally at home in small butcher shops and the largest commercial kitchen.

- Steel and anodised aluminium construction to resist corrosion – the cutting group and funnels are made from high grade stainless steel
- All components radiused and reamed
- Reduction gears running in oil bath
- Reversing switch to clear blockages
- Refrigerated mincers are also available
- Models TS12,22,32 are also available in 3 phase
- CE approved

TP32 Floor Mounted Mincer

Designed for heavy duty mincing. Constructed in high quality stainless steel fitted in a stainless steel housing on wheels. This compact mincer is perfectly suited to high volume processing.

- Stainless steel construction throughout
- Removable hopper and mincing group for easy cleaning
- Reduction gears run in oil bath

- Fan cooled motor for continuous service
- Reversing switch to release meat trapped in the cutting group
- Throughput up to 500kg/h
- Also available in 3 phase, 415V, 50Hz
- CE approved

Mixers/Mincers



CE901 Mixer/Mincer **S** **G** **H**

The CE901 Mixer/Mincer is a versatile and powerful benchtop meat mincer and mixing system. Suitable for use in butcher shops, food processing kitchens and supermarkets.

- Stainless steel casing, mincing assembly, blades and pan
- Two independent motors with reverse
- Silent and maintenance free reduction gear drive

- Mincing assembly and pan easily disassembles for easy cleaning
- Foot control available as an optional extra
- 32/98 Stainless steel head
- Available in 3 Phase
- CE approved



MG-95 Mixer/Mincer **M** **G** **M**

The MG-95 Mixer/Mincer is a heavy duty dual machine perfect for the meat industry. Meat is able to be minced, then returned to the hopper and mixed with seasoning, vegetables and other additives to produce high quality sausages and hamburgers.

- Manufactured from stainless steel
- Floor mounted with ergonomic tilting hopper for ease of loading and emptying of product.

- Capable of programming up to 10 mixing cycles
- Hopper capacity 95Litres (up to 60kg)
- Mixing paddles are easily removed for cleaning
- Optional extras – foot pedal on 3 phase model; swivel lockable castors and portioning device
- CE approved



MM30 Benchtop Mixer **S** **G** **H** **HC**

The MM30 is a benchtop mixer perfectly suited for meat processing kitchens and butchers. It quickly mixes meat, spices and other ingredients to produce an evenly blended mixture for making sausages, hamburgers, meat loaf, etc.

- Stainless steel casing, bowl and blades
- Ventilated motor for continuous operation
- Tip-up bowl for ease of emptying mixed product

- Forward drive stop and reverse
- Electric components housed in a container with IP56 protection rating
- Available in 3 Phase
- CE approved

Band Saws



AE155 Bench Mounted Band Saw

The AE155 is a bench mounted band saw perfectly suited for commercial meat preparation kitchens and small butchers.

- Compact and hygienically designed
- Stainless steel structure, door, worktop, portioning device and blade guard
- Detachable waste pan

- High speed, self ventilated motor
- Low voltage start button
- Safety interlock switch on door
- CE approved



3000JV Floor Mounted Band Saw

The 3000JV floor mounted band saw is designed for safe, simple operation. Ideally suited to high volume meat production.

- Equipped with brake motor operation to stop within 4 seconds of pushing stop button or opening door
- Crevice free for easy cleaning
- Stainless steel construction
- Automatic blade tensioner and waste box

- Hinged tray which can be tilted to allow product to drop into a receiving tub
- 3 phase, 400V, 50Hz
- Half sliding table also available
- Safety interlocking door switch
- Lock in stop switch
- CE approved



The Brice Service Advantage

Brice Australia is proud of its products and backs each one with a nationwide service and maintenance network of trained, knowledgeable technicians and factory-original spare parts. Service centres in each State can comprehensively support Avery, Bron Coucke, Celme, FAMA, LaMinerva, Mainca, Manconi, Omas, Scharfen, Tecnovac, Ubert and Wanzl access control systems.

Patty Makers, Meatball Former & Manual Sausage Filler



CE653 Patty Maker



Fully automatic patty maker. Stainless steel and anodised aluminium construction. Capable of producing 2,100 patties per hour. 23 Litre feeder/hopper. Interchangeable forming rollers with food-safe polyethylene ejector. Conveyor belt. Also available with special forming cylinders, automatic wrapping device, variable speed, large 40 litre feeder/hopper, and foot control.

- Thickness maybe easily adjusted to obtain desired weight of patty
- Easy to dismantle for cleaning
- Fitted with safety interlock switch for greater operator safety
- Optional 3 Phase available
- Refrigerated model available
- CE approved



CE6539EMBF Meatball Former



Fully automatic meat ball former. Stainless steel and anodised aluminium construction. Capable of producing up to 4,000 meat balls per hour. 23 litre feeder/hoppe. Interchangeable forming rollers with food-safe polyethylene ejector. Conveyor belt. Also available with special forming cylinders, automatic wrapping device, variable speed, large 40 litre feeder/hopper, and foot control, adjustable and removable conveyor belt; roller and counter-roller units can be removed without tools for cleaning and size changeover operations.

- Includes 1 forming set
- Easy to dismantle for cleaning
- Fitted with safety interlock switch for greater operator safety
- Available in 3 Phase
- CE approved



BT Series Patty Machine



The BT series hamburger patty machine is a simple manual operation – it only requires pressure on the lever to compress the meat and, as the lever returns, the press raises and opens to allow easy removal of the patty.

Made of anodised aluminium, the BT will keep its finish permanently. The parts in contact with the meat are made in stainless steel and easily removable for cleaning without tools.

- Patty diameter: 100mm or 130mm.



Manual Sausage Filler



Manual sausage fillers with forward and reverse function available in 2 sizes: 5kg and 12kg.

All stainless steel construction, with cast aluminium and cast iron gears.

- All fillers supplied with 4 funnels: 11mm, 19mm, 25mm, and 35mm.
- Dimensions various
- Weights to 21kg

Automatic Sausage Fillers



FC Series Sausage Fillers

Heavy duty electro-hydraulic sausage fillers in 12, 20, 25, 30 & 50 Litre (10, 18, 23, 28 & 50kg) capacities. Stainless steel and aluminium (stainless steel piston and lid optional). Speed and pressure fully adjustable. Flow rate controlled by ergonomically positioned knee lever. Automatic piston decompression when knee lever is released. Supplied with three nozzles – 15, 20

and 30mm (option: 12, 24 and 43mm). Castors and anti-tilt trolley also available at extra cost. All models available with either single or three-phase power.

■ CE approved

Sausage Portioner & Twist Linker

The PR360 is a heavy duty sausage portioner and twist linker. Used in conjunction with the EM Series Sausage Fillers you are able to portion and twist the casing as you are filling. Adjustable portion size, suitable for natural and collagen casings. Equipped with three stainless steel nozzles: 10, 13 and 15mm.

■ CE approved



Bowl Cutter



CM Series Bowl Cutters

Medium to heavy duty bowl cutters in 14, 22 and 40 litre capacities (9, 15 and 25 kg). Two knife speeds and two bowl speeds. Produces consistent and homogeneous texture in products processed. Ideal for producing emulsions. Suitable for frozen meats.

- Entirely constructed of stainless steel
- Removable knife head

- Full safety equipment including emergency stop button, safety cutout switch on lid and thermal protection for motor
- Digital thermometer for work with frozen and chilled foods
- CM41 features an independent motor cooling fan
- 3 or 4 blades (optional)
- CE approved

Home Range

Mandolines



Chef's Mandoline M L

- Stainless steel construction.
- Slices, juliennes, makes french fries, matchsticks vegetables, waffle cuts.
- Lever adjustment of slice thickness.
- 4 interchangeable julienne blade blocks - 2mm, 4mm, 7mm & 10mm.

- Polycarbonate guard for maximum safety in cutting.
- Non-skid stand.
- W:D:L 135x55x400; 1.7kg



Classic Mandoline M L

- The original mandoline.
- Stainless steel construction.
- Slices, juliennes, makes french fries, matchsticks vegetables, waffle cuts.
- 2-position blade and knife set.

- Lever adjustment of slice thickness.
- Standard 3mm/10mm blade set.
- Polycarbonate guard for maximum safety in cutting.
- Non-skid stand.
- W:D:L 135x45x410; 1.5kg



Vivaldi Mandoline M L

- Stainless steel construction.
- Slices, juliennes, makes french fries and matchsticks vegetables.
- Standard 2mm/10mm blade set.

- Red Polycarbonate guard for maximum safety in cutting.
- Non-skid stand.
- W:D:L 135x55x400; 1.5kg

Home Line Slicer & Vacuum Packer



Home Line 200 Slicer

Home Line 200 is the culmination of know-how from the team of Berkel engineers, functionality requirements and high safety standards. Home Line 200 has been developed from professional Berkel slicer technology.

The tilting meat carriage ensures that perfect cleaning is fast and simple.

- Blade diameter: 195mm
- Special aluminium alloy structure
- Food grade aluminium blade cover
- Chromed steel blade with professional profile

- Slices up to 20mm
- Extremely compact in size
- Blade cover can easily be removed
- Inclined table for effortless cutting
- Professional push-button panel with LED indicators
- Table can be tilted for cleaning
- Blade removal unit included
- 240V, 190w
- CE approved



Home Line Vacuum Packer

Introducing our Home Line Vacuum Packer

Through its unique and unmistakable style, Berkel has transformed an ordinary household appliance into an innovative object with a refined design. The Berkel signature imprinted on the stainless steel enhances the visual impact of Berkel Vacuum Packer, perfect for display in your kitchen.

The Berkel Vacuum Packer perfectly compliments the slicer, guaranteeing the conservation of flavours, freshness and quality of foods, while eliminating unnecessary waste.

- Lit fence display
- Double suction pump for greater duration over time

- Excellent flow rate equal to 18 litre/min
- 3 sealing programmes (dry, humid and very humid foods)
- 2 speed levels for very delicate foodstuffs
- Other functions: sealing, vacuum for containers and rapid marination
- Hygienic stainless steel cover
- ABS case
- Liquid collection tray

Home Range Knives



Adhoc Chef Set 5

Box Set of 5 Knives constructed of forged stainless steel and the handle consists of two scales assembled with aluminium rivets. Knives in Set:

- 26cm Ham Knife ■ 22cm Carving Knife
- 22cm Bread Knife ■ 22cm Kitchen Knife
- 12cm Utility Knife



Adhoc Ham Set 3

Box Set of 3 Knives constructed of forged stainless steel and the handle consists of two scales assembled with aluminium rivets. Knives in Set:

- 26cm Ham Knife ■ 16cm Boning Knife
- 22cm Bread Knife



Adhoc Steak Set 6

Box Set of 6 Knives constructed of forged stainless steel and the handle consists of two scales assembled with aluminium rivets. Knives in Set:

- 11cm Steak Knife x 6



Adhoc Echo Knife Block Set

Knives in Set: ■ 22cm Carving Knife ■ 22cm Bread Knife
■ 20 & 16cm Cook Knife ■ 11cm Paring Knife



Elegance Chef Set 5

Box Set of 5 Knives constructed of forged stainless steel and the handle consists a single piece and assembled using special resistant putties. Knives in Set:

- 26cm Ham Knife ■ 22cm Roast Carving Knife
- 22cm Bread Knife ■ 20cm Kitchen Knife
- 14cm Utility Knife



Elegance Roast Set 3

Box Set of 3 Knives constructed of forged stainless steel and the handle consists a single piece and assembled using special resistant putties. Knives in Set:

- 22cm Roast Carving Knife
- 18cm Carving Fork ■ 20cm Sharpener



Elegance Steak Set 6

Box Set of 6 Knives constructed of forged stainless steel and the handle consists a single piece and assembled using special resistant putties. Knives in Set:

- 11cm Steak Knife x 6



Elegance Bag Knife Block

Elegance Bag Knife Block: Available in Red or Black with Gold Berkel Logo



Berkel

The quality of a professional cutting experience in your hand. Berkel Knives are also available to purchase individually from Brice and we have a full range of knives to suit all needs. See separate Knives Catalogue.

Manual Can Openers & Bench Mounted Electric Can Openers



540N Manual Can Opener M L

Open any shape of can up to 400mm in height. Nickel-plated. Table clamp. Reversible blade. Blade and cog wheel in hardened steel. Cog wheel, blade and lever demountable for easy cleaning. Guide rod length 550mm.

560X S/S Manual Can Opener M L

Open any shape of can up to 400mm in height. Stainless steel. Table clamp. Reversible blade. Blade and cog wheel in hardened steel. Cog wheel, blade and lever demountable for easy cleaning. Guide rod length 550mm.



PM01 Manual Can Press M L

Easy one hand operation. Wall mounted for convenience. Collection chute. Stainless steel construction.



586XE Two-Speed Electric Can Opener CE M M

Table-mounted electric can opener. Opening head removable (without tools) Powerful 2 speed motor with stainless steel cowling. Up to 80 cans in continuous use.

- Will open round and square cans from 50 – 270mm
- Can turning disc available
- CE approved

590XEC Heavy Duty Electric Can Opener CE M H

Table-mounted electric can opener. Opening head removable (without tools) Powerful 2 speed motor with stainless steel cowling. Up to 400 cans in continuous use.

- 1 Phase or 3 Phase
- Can turning disc available
- CE approved

What do the symbols mean?



Heavy Duty Continuous



Heavy Duty



Medium Duty



Light Duty



Belt drive



Chain drive



Gear drive



Manual



Semi Automatic



Fully Automatic



Direct drive



Hand Powered

Weighing Equipment & Label Printers

Benchtop Scales



FX50

The FX50 is a simple price-computing scale designed to offer all the functions your business needs at a affordable price.

- Available in 15kg x 5g
- Choice of integral or customer tower display
- Up to 50 PLUs (38 indirect, 12 "hot shot")
- Highly portable - power from either a 240V power supply, or

- operate from an internal rechargeable 6V battery
- Backlit front & rear LCD as standard
- Up to 80 hours battery life with backlight off or up to 35 hours with backlight on
- Backlighting programmable for power saving
- CE approved

Xs Series Scales

Xs is the next generation of system scale. Xs can weigh, print receipts, and labels, putting customer's needs first. Available in XS100, 200, 300 and 400.

- Easy-to-use MX-Business software available
- Print impressive labels with custom label formats and logos
- Receipt printing - Add a cash drawer and barcode scanner to make a complete point of sale system
- Standard capacity 15kg AVR. Optional capacities up to 25kg
- Standard interfaces include cash drawer, Ethernet and 2 x USB

- Modular design means it can be easily converted to have the displays and keyboard in different configurations
- Flexible promotions – including automatic price promotions, vouchers, information labels and more
- Mix'n'match promotional pricing
- Nutritional information printing in accordance with Federal legislation
- Optional wireless and memory expansions available
- CE approved



Xs100

Xs200

XTi200



XTi200 is the ultimate all-in-one retail weighing solution from simple weighing whilst in receipt mode, through to complete POS functionality.

- Raised customer display model
- 10" operator touchscreen and 7" customer-facing screen
- Standard capacity 15kg AVR. Optional capacities up to 30kg
- Up to 5 x USB 2.0 ports

- Cassette label/receipt printer in base
- Flexible promotions – including automatic price promotions, vouchers, information labels and more
- Linux operating system
- CE approved



Wrappers

Manual Wrappers



Manual Benchtop Wrapper

The slim line Superwrapper is for use in bakeries, greengrocers, butchers, hospitals and all other food packaging areas. The Superwrapper gives you a great way to display your goods to their best advantage. It is simple to use, requires very little maintenance and is always ready when you need it.

- Separate switches for hot plate and cutting
- Internally fused for full protection
- Easy to use
- Minimises packaging time, maximises output
- Dimensions 660mm x 520mm x 120mm (highest point).

WHILE STOCKS LAST

50% OFF
Shrinkwrap
Film for orders
of 10 or more
rolls

Automatic Wrappers



COPMKII Wrapper

The Model COPMKII film wrapper is built for high volumes and hard work. It can be operated manually or in fully automatic mode. It is fully programmable, electronically controlled, fast, clean, efficient and compact.

- Easy to operate;
- Keeps product fresh;
- Low maintenance and easy to clean;

- Operates in manual mode or continuous mode;
- Products of different thicknesses can be packed;
- Manufactured in stainless steel;
- Processes up to 25 packs per minute;
- Optional extras: - Stand, Receiving Basket
- Dimensions 490mm x 760mm x 420mm



THERMOWRAP Wrapper

THERMOWRAP is a compact, bench top shrink wrapping machine suitable for medium packaging requirements.

- High reliability and performance.
- Easy to use.
- All the functions are displayed and controlled on the digital control panel.

- THERMOWRAP is compliant with the most recent safety and hygiene directives.
- Sealing only and sealing-shrinking functions
- Teflon-coated sealing bar
- Display with 6 selectable programs
- Oversized roll support suitable for standard cellophane rolls
- Dimensions 930mm x 550mm x 580mm

Vacuum Packers



T60

T60/T100 and E60/E100 Vacuum Packers

The T60/T100 and E60/E100 packers are the perfect solution for vacuum packing. They are ideal for packing fresh meat, poultry and vegetables, and suit butchers, greengrocers and supermarket delis. Both models have the option of gas-flushing. This allows modified atmosphere packing of product to extend shelf life.

- Powered by Busch vacuum pump
- Program memory function for up to 10 (T series only) different programs
- Variable vacuum settings

- Larger chamber/smaller footprint than many competitor systems
- Larger chamber capacities available (see below)
- Options: Dual sealing bars (DB) enables faster throughput (not available on the T60 model); Soft air – reinsertion of air prior to sealing bag for fragile product or container; Liquid filter factory fitted option
- CE approved



T100



T520



T720



T800



LAMPACK Series Vacuum Packers

The Lampack6 and 16B vacuum packing machines pack and seal food products in pouches. The body and chamber are constructed from stainless steel and has a clear heavy duty sealing lid.

- Sealing bar on the pistons are removable for cleaning
- Variable vacuum setting
- Digital visual display for timer and sealing times

- LAMPACK6 (Sealing bar 270mm, Chamber dimensions 300mm(W) x 325mm(D) x 95mm+45mm(H)) and LAMPACK16B (Sealing bar 410mm, Chamber dimensions 420mm(W) x 470mm(D) x 120mm+75mm(H))
- CE approved

Ovens & Grills



Panini Grill UPM

The single panini grill is constructed of cast iron and stainless steel and pyroceram;
Adjustable upper plate; Removable drawer for collecting crumbs and grease;
Thermostat for temperature setting up to 300°C; Power: 1 Phase; 15amp, 240V.



Panini Grill PSING

The single panini grill is constructed of cast iron and stainless steel;
Soft touch handles; Adjustable upper plate; Removable drawer for collecting crumbs and grease; Thermostat for temperature setting up to 300°C; Power: 1 Phase; 15amp, 240V.



Fornochef Pizza Oven

A real restaurant in a small space... it cooks pizza in 120 seconds!

At only 61cm this compact oven fits perfectly in even the smallest of kitchens. Using the two independent oven chambers foods can be cooked in fast succession. The in-built ventilation system makes this oven perfect for front or back of house. Perfect for hotels, bars, clubs and fast food outlets. Fornochef is a compact, free standing pizza oven that can cook pizzas in 120 seconds on a traditional stone base. Stainless steel construction, two independent cooking chambers, two control panels with digital display (up to 4 different programs), temperature setting from 50° – 450°C, acoustic alarm at the end of cooking program, thermo-insulated cold handles on oven doors, extractor hood with active filter at rear of machine. Power: 1 Phase, 15amp

Entry Systems

wanzl

For more than 60 years Wanzl has been writing the history of self service across the globe. In Australia the company's range of customer guidance systems and solutions, including electronic entrance and exit systems, gates, barriers and partitions are an iconic feature of the retail landscape.

Turnstile Systems

Manual Turnstiles



Mechanical swing-out turnstile. Stable post design and proven function, thousands of times a day, all over the world.

- Finished in high gloss chrome or plastic coated
- Stainless steel also available for public baths and other applications requiring moisture-proof material

- Standard double anti-panic feature – when a certain pressure is exerted on the turnstile, its direction of rotation is reversed. At increased counter-pressure, the turnstile pivots back as a unit, creating a 1250mm emergency exit



Sirio Turnstile

Mechanical or motor-driven turnstile with enclosed stainless steel housing. Especially suitable for highly-frequented entrances in interiors or covered outdoor areas. The elegant alternative for buildings with sophisticated architectural demands.

- Available as 2 or 3 arm turnstile
- Freely programmable turnstile control
- Can be adapted to suit individual customer requirements
- Reliable single-person authorisation, high throughput

- Installation option for card reader
- Up to two turnstiles can be connected to an operating panel
- All necessary entries can be made from a keyboard
- Accessories available include: authorisation lamp; guard to prevent climbing; acoustic alarm; sensors for non-contact authorisation; external switch; accumulator battery buffer; guide elements

Entrance and Exit Barriers

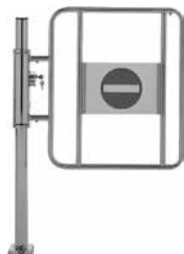


Manual Gates

Mechanical entrance and exit gates. Gate automatically returns to its normal position. Lockable to control opening in one or both directions.

- Finished in high gloss chrome or plastic coated

- Stainless steel also available for public baths and other applications requiring moisture-proof material
- Standard anti-panic feature – when a certain pressure is exerted on the barrier it opens towards the exit



Register Gates

Self-locking check-out barriers. The checkout barriers lock in place – open or closed.

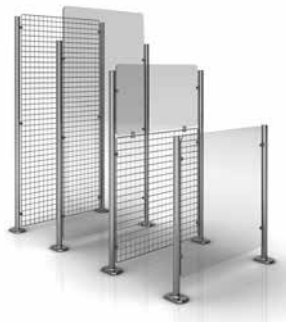
The checkout barrier is unlocked with a key for opening and the barrier pushed back until it locks in place.

- Finished in chrome; stainless steel and/or plastic coated
- Standard anti-panic feature – when a certain pressure is exerted on the barrier it opens towards the exit

- Electronically controlled options available
- Pole mounted, checkout counter mounted, or mountable on rail
- Boom sizes available – 530-730mm, 630-930mm, 800-1200mm

Compact Rail System

The compact rail system is suitable for supermarket entrances.



Partitioning

Elegant partitioning can be configured in wire mesh, perspex or a combination of both.



Access Control Systems



Ecoport Beam/Radar Gate

The Ecoport offers attractive and space-saving entrance solutions. It's elegant and space-saving design is complemented by high quality finishes including high gloss chrome and plastic-powder coating.

- Triggered by infrared light barrier or radar motion detector
- Low service voltage (24V)
- Standard anti-panic function – maintained even if the system is switched off

- Opening time adjustable between 1 and 16 seconds
- Can open from left, right or synchronised
- Power supply from top or bottom
- Model suited for passage of wheelchairs
- Manual boom reset
- Audible alarm optional



Technoport Beam/Radar Gate

The Technoport offers attractive and space-saving entrance solutions. Its elegant design is complemented by high quality finishes including high gloss chrome and plastic-powder coating.

- Triggered by radar or radar and infrared light barrier
- Low service voltage (24V)
- Opening time adjustable between 1 and 15 seconds
- Standard anti-panic function – maintained even if the system is switched off

- Can open from left, right or synchronised
- Power supply from top or bottom
- Model suited for passage of wheelchairs
- Emergency exit function with acoustic alarm and automatic barrier return
- Auto boom reset
- Strobe light optional; Glass boom optional



eGate

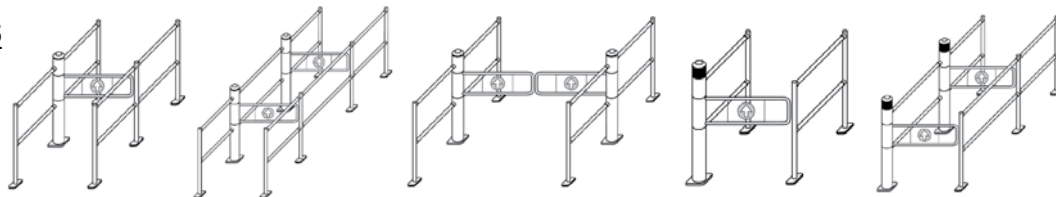
The eGate system represents the cutting edge of technological development and meets even the most demanding needs. With its intelligent sensors and multifunctional high-tech equipment, the system also marks the transition to new worlds of shopping, with self-scanning and self-payment. Whether "entrance" or "exit" – the new eGate generation is a future-proof solution with a strong presence and an effective measure for countering inventory differences.

- Triggered by radar motion detector
- Standard anti-panic function – maintained even if the system is switched off

- All basic functions can be controlled by control panel or remote control
- Integrated PC interface offers unlimited possibilities for exchanging data, as required for connection to the building process control technology or for remote maintenance.
- Glass boom as standard; Lit glass boom optional

Configuration Ideas

At Brice Australia we can customise any access entry system to suit your building plans and needs. Starting with a base customer guidance system Brice can design it to maximise your access and security requirements for any installation large or small.



Make a great entrance with

Brice

TM

wanzl

The electronic eGate is designed to meet the most demanding service requirements.

Wanzl and Brice are the perfect team to help you better manage customer movements and improve security in your store.





MANCONI



SMARTY
Range

**Powerful
& hard-working!**

The Smarty Range of manual heavy duty slicers are perfectly suited to restaurants, caterers, medium/large kitchens and delicatessens.





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