

INCOGNEETO™ UNDER-STONE COUNTER MOUNTED BUFFET WARMER

An amazing piece of equipment! See a stone counter-top “magically” become a heated buffet table! The CookTek® Incogneeto™ induction buffet warmer is designed to be installed directly under stone or engineered stone counter tops. Like magic a beautiful piece of stone topped furniture can transform into a buffet warmer, capable of holding food accurately to within +/-2°F (+/-1.2°C). The real key to the system is the patent pending Magneeto™ 2. This trivet-like device is used on the upper surface of the countertop to locate the heat zone (a red LED flashes.) The patent pending Incogneeto™ system is the only sure way to heat through stone safely without damaging the material itself in any way. For more info contact Spyral at 1 800 814 375 or 0403 244 220.



MEC SLICERS AND VEGGIE PROCESSORS

Looking for dough rounders, slicers or processing machines for meat, salami, cheese, vegetables etc.? MEC offers equipment that slices, dices, cubes, grates, fillets and more! Bench model processors with output of 700kg/hr approx and floor model with output of up to 3000kg/hr depending on feedbox. For a complete line of products visit www.mecfoodmachinery.com or call 1800 638 632.



ABP DOUGH ROUNDERS AND DIVIDERS

ABP-Atlas added to their already extensive range of Baker equipment, the NEW Divider Rounders from Rollrex. There is the ROLLREX REX30 a fully automatic divider rounder and the Semi-automatic ROLLREX R30 in the range. The ROLLREX divider rounders represent the best value money can buy. ROLLREX has been designed and built with the baker in mind which is why you can expect to get many years of trouble free operation. To learn more or get a complete guide of products, call +61 3 9878 6900 or visit www.abpatlas.com.au



M33 HEAVY DUTY PIZZA SPRINT

Built like a tank and with no plastic parts! The powerful 370watt motor drives 2 sets of stainless steel core / Delrin coated rollers via stainless steel cogs and chain. No more silicone-rubber belts or nylon cogs and gears to wear out! The M33 flattens pizza, piadina, pita and chapata dough without warming or altering the characteristics of the dough. The patented balance, which does not need any adjustment, accompanies the dough from the upper to the lower rollers. The bottom dough scrapers, dough chute and plate are easily disassembled by hand for thorough cleaning. For more info call Friul at 0438 550 724 or visit www.friulaustralia.com.au.

