

Meat Grinders

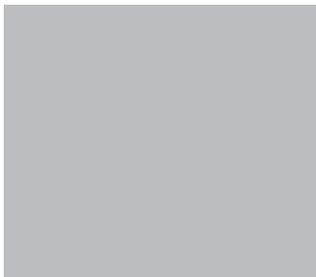
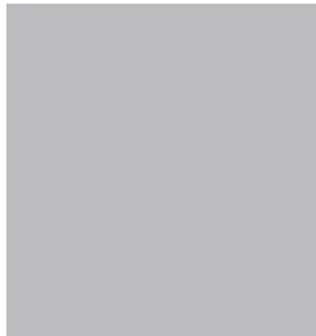
- Manual Grinders
- Automatic Grinders
- Automatic Mixer-Grinders

Bowl Choppers

- Table Top Models
- Floor mounted Models

Band Saws

- Table Top Models
- Floor mounted Models with fixed Table
- Floor mounted Models with sliding Table



The brand name IFOOMA stands for more than 30 years of international experience in developing, manufacturing and marketing of high quality meat processing machines.



With the achievement of know how from many years, we concentrate our activities on the product range of Meat Grinders and Mixer Grinders, Meat and Bone Band Saws as well as Bowl Choppers.

During the development of our high quality machines, the needs and expectations of the endusers out of butchery trade, meat industry, meat packers, retail companies and catering industry are always in the focus of our team.

The fulfillment of our customer's needs on the products, regarding performance, solidity, reliability, flexibility, safety, hygiene and easy to be serviced, are the top priorities in our daily work.

Our major target is to supply to our valued customers high level products, delivered on time with an excellent relation between price and performance and provide on demand a prompt and reliable after sales service.

IFOOMA Machines are fully made from high degree stainless steel. The machine bodies are welded together completely gap free. All CE regulations regarding safety and hygiene are fulfilled.

To secure the quality of our products as well of our working processes we are running a quality management system according to DIN-ISO 9001.

A handwritten signature in blue ink, appearing to read 'Michael Mössmer', written in a cursive style.

Michael Mössmer
(Managing Director)

● TGR 102



● TG 105



● AMG 202



● AG 208



● BC 410



● BS 506



Table Top Grinders	Cutting Set	Tray Volume	Output
TG 100	R70	4 L	150 kg/h
TG 101	H82 / E22	6 L	400 kg/h
TGR 102 refrigerated	H82 / E22	6 L	400 kg/h
TGR 103 refrigerated with front door	H82 / E22	6 L	400 kg/h
TGR 104 refrigerated with portioning device	H82 / E22	6 L	400 kg/h
TG 105	E32 / B98	42 L	600 kg/h
TGR 106 refrigerated	B98 / E32	12 L	600 kg/h
TGR 107 refrigerated with front door	B98 / E32	12 L	600 kg/h
TGR 108 refrigerated with portioning device	B98 / E32	12 L	600 kg/h

Manual operated Grinders	Cutting Set	Tray Volume	Output
FG 150	E32	60 L	1200 kg/h
FG 152	B98	58 L	1000 kg/h
FG 154	D114	80 L	1400 kg/h

Automatic Mixer-Grinders	Cutting Set	Hopper Volume	Output
AMG 200	E32 / B98	70 L	1200 kg/h
AMGR 201 refrigerated	E32 / B98	70 L	1200 kg/h
AMG 202	B98 / E32	120 L	1600 kg/h
AMGR 203 refrigerated	B98 / E32	120 L	1600 kg/h
AMG 204	D114	120 L	2200 kg/h
AG 208 without mixing device	E130 / E52	120 L	2200 kg/h
AG 210 without mixing device	E130 / E52	150 L	3000 kg/h

Industrial Grinders	Cutting Set	Hopper Volume	Output
AMG 300	E130 / E52	280 L	2200 kg/h
AMG 304	G160 / E56	280 L	3500 kg/h
AG 305	G160 / E56	280 L	3500 kg/h
AMG 306	U200 / E66	500 L	8000 kg/h
AG 307	U200 / E66	500 L	8000 kg/h

Band Saws	Cutting Width	Cutting Height	Cutting Speed
BS 502 Table Top Model	190 mm	235 mm	17 m/sec
BS 504 Floor mounted with fixed table	230 mm	290 mm	20 m/sec
BS 505 Floor mounted with fixed table	280 mm	340 mm	22 m/sec
BS 506 Floor mounted with sliding table	280 mm	340 mm	22 m/sec
BS 507 Floor mounted with fixed table	400 mm	410 mm	20 m/sec
BS 508 Floor mounted with sliding table	400 mm	410 mm	20 m/sec

Bowl Choppers	Bowl Volume	No. of Knives	Knife Speed
BC 400 Table Top Model	15 L	3	1400/2800 rpm
BC 402 Table Top Model	20 L	4	1400/2800 rpm
BC 404	40 L	6	1800/3600 rpm
BC 410	40 L	6	500 – 4000 rpm

