



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

29. April 2024

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Did you know that you can order **samples** right here online? It is easy and only takes a few minutes. After we have received your sample order, we are getting in touch with you to discuss shipping and possible documentation needed for your clearing.

Please have a close look at our **Service Section**. At your fingertips, brochures are available for free download.

Our **library of production recipes** is available to all visitors without prior registration or log-in. Many recipes are at your disposal in convenient MS Excel® format that allows you to change the total recipe weight according to your individual batch.

**Shipping** is done by sea freight, air freight and ups® worldwide service at preferred rates. We organize the transport to your nearest port unless you prefer to pick-up the goods from our warehouse in Hamburg.

We do not believe in **minimum order quantities**. 1 unit can be ordered from every item in our webshop, unless clearly specified.

With your initial order, we will suggest **payment terms** to you that will suit your business.

Sincerely,

**friedrich ingredients gmbh**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

**PS.** Don't forget to check out our latest addition **fiSundries**. Knives-shoes-boots-clothing and many more. World-wide shipping by ups® at preferred rates, or at no extra charge with your ingredients order.

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## Your category **Food Processing Machines**

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<b>73.401</b>	<b>ABM Compact</b> <i>Batter - Breeding Table-Top Machine</i>	<b>from 12,896.00 €/pcs</b>
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Stainless-steel table-top machine for easy batter and breading.  
Single-phase compact unit

Please refer to ABM's video and brochure for details of this machine :



1 pcs                      12,896.00  
                                 €/pcs

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<b>73.201</b>	<b>ABM F 1000 Burger Patty Former Machine</b> <i>1 single drum included (please specify)</i>	<b>from 7,090.00 €/pcs</b>
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Ideal burger patty machine for startups and first-time-users, for test-kitchen, food service, catering, and innovative supermarkets.High productivity: up to 1,500 patties per hour (single drum).

Please refer to ABM's video and brochure for details of this machine :



1 pcs                      7,090.00  
                                 €/pcs

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<b>73.221</b>	<b>ABM F 2000 PLUS Burger Patty Former Machine</b> <i>1 drum included (please specify)</i>	<b>from 10,835.00 €/pcs</b>
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Ideal burger patty machine for professional burger manufacturers.High productivity: up to 3,500 patties per hour.

Please refer to ABM's video and brochure for details of this machine :



1 pcs                      10,835.00  
                                 €/pcs

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<b>88.017</b>	<b>ABM HD 4000 PLUS Burger Patty Former Machine</b> <i>1 drum included (please specify)</i>	<b>from 20,705.00 €/pcs</b>
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Professional burger patty machine for professional burger manufacturers.High productivity: up to 4,000 patties per hour.

Please refer to ABM's video and brochure for details of this machine :



## Your category **Food Processing Machines**

<b>88.017</b>	<b>ABM HD 4000 PLUS Burger Patty Former Machine</b> <i>(continued)ded (please specify)</i>	<b>from 20,705.00 €/pcs</b>
		1 pcs 20,705.00 €/pcs
<b>73.011</b>	<b>ABM TP 12</b> <i>Horizontal Table Top Meat Slicer</i>	<b>from 8,700.00 €/pcs</b>
	<p>Compact table top meat slicer. Designed to cut chicken breast and other meat chunks into 3 slices of 6 mm, or 4 slices of 5 mm each.</p> <p>Please refer to ABM's video and brochure for details of this machine :</p>	 <p>1 pcs 8,700.00 €/pcs</p>
<b>73.001</b>	<b>ABM UNI 350 G COMFORT</b> <i>Semi-Automatic Slicer</i>	<b>from 4,290.00 €/pcs</b>
	<p>Semi-automatic, high precision slicer for startups, test-kitchen, food service, catering, and innovative supermarkets.</p> <p>Please refer to ABM's video and brochure for details of this machine :</p>	 <p>1 pcs 4,290.00 €/pcs</p>
<b>73.002</b>	<b>ABM UNI 350 GA</b> <i>Semi-Automatic Slicer</i>	<b>from 6,160.00 €/pcs</b>
	<p>Semi-automatic, high precision slicer for professional user, including supermarkets, innovative retailers and food service companies.</p> <p>Please refer to ABM's video and brochure for details of this machine :</p>	 <p>1 pcs 6,160.00 €/pcs</p>
<b>88.003</b>	<b>FREY Burger Head BH4 Starter Set</b> <i>SP #98001200</i>	<b>from 1,720.00 €/pcs</b>

## Your category **Food Processing Machines**

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<b>88.003</b>	<b>FREY Burger Head BH4 Starter Set (continued)</b> <i>SP #98001200</i>	<b>from 1,720.00 €/pcs</b>
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Burger Head for semi-industrial manufacturing of burgers and minced meat. Ideal for startups and pilot plant use.

Starter Kit includes:

Basic unit BH4

Potation axle BH 4

Flange 73

Form D90/H17/G110

Standard round burger form inclusive



1 pcs      1,720.00  
                 €/pcs

Watch manufacturer's brochure and video:

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<b>88.030</b>	<b>FREY F-LINE F40 Vacuumfiller</b> <i>for Sausages, Burgers and Kebaps</i>	<b>from 35,600.00 €/pcs</b>
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Sausage stuffer, burger former and Kebap Maker in one

Load volume: 20-litre

Cylinder, piston, cover and housing completely made of stainless steel. Swinging cover and multifunctional operating bar. Movable.



More than 10,000 units sold in 20 years! Practically maintenance-free

1 pcs      35,600.00  
                 €/pcs

Watch manufacturers brochure and video:

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<b>89.034</b>	<b>FREY OSCAR 20 Hydraulic Stuffer</b> <i>for Sausages, Burgers and Kebaps</i>	<b>from 7,200.00 €/pcs</b>
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Sausage stuffer, burger former and Kebap Maker in one

Load volume: 20-litre

Cylinder, piston, cover and housing completely made of stainless steel. Swinging cover and multifunctional operating bar. Movable.



More than 10,000 units sold in 20 years! Practically maintenance-free

## Your category **Food Processing Machines**

<b>89.034</b>	<b>FREY OSCAR 20 Hydraulic Stuffer (continued)</b>	<b>from 7,200.00 €/pcs</b>
	<i>for Sausages, Burgers and Kebaps</i>	

Watch manufacturers brochure and video:

1 pcs 7,200.00  
€/pcs

<b>88.004</b>	<b>FREY OSCAR 20 Kebap-Maker 2014</b>	<b>from 450.00 €/pcs</b>
	<i>Accessory kit for Frey's Hydraulic Stuffer</i>	

Kebap Head for semi-industrial manufacturing of kebaps. Ideal for startups and pilot plant use.

Watch manufacturer's brochure and video:



1 pcs 450.00 €/pcs

<b>89.056</b>	<b>INTERVAC Vacuum Packaging Machine INV 25/25</b>	<b>from 20,270.00 €/pcs</b>
	<i>Double Chamber Vacuum Machine on Wheels</i>	

Double-chamber vacuum machine for professional use and high output. Robust construction - with stainless steel wheels for maximum production flexibility.

Please refer to INTERVAC's video and brochure for details of this machine:



1 pcs 20,270.00  
€/pcs

<b>89.068</b>	<b>Knife Robocut H 7000 by Potis</b>	<b>from 530.00 €/pcs</b>
	<i>Rotating Knife for Doner, Gyros, Shawarma &amp; Co.</i>	

Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.

Cutting capacity up to 60 kg per day

Fully automatic washing programme

Functional, ergonomic design. Waterproof

Nominal speed: 7,000 rpm

Power: 120 W

Handset weight: 900 g

Cutting depth: 0-10 mm, continuously adjustable

Each unit supplied includes

spare knife

sharpening tool





grease for moving

1 pcs

530.00 €/pcs

12 months parts warranty

Available Systems

Robocut H 7000 for 60 kg daily capacity

Robocut H 8000 for 90 kg daily capacity

Robocut R 9000 for 200 kg daily capacity

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**89.066 Knife Robocut H 8000 by Potis**

**from 729.00 €/pcs**

*Rotating Knife for Doner, Gyros, Shawarma & Co.*

Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.

Cutting capacity up to 90 kg per day

Fully automatic washing programme

Functional, ergonomic design. Waterproof



1 pcs

729.00 €/pcs

Nominal speed: 7,000 rpm

Power: 200 W

Handset weight: 910 g

Cutting depth: 0-10 mm, continuously adjustable

Each unit supplied includes

spare knife

sharpening tool

grease for moving

12 months parts warranty

Available Systems

Robocut H 7000 for 60 kg daily capacity

Robocut H 8000 for 90 kg daily capacity

Robocut R 9000 for 200 kg daily capacity

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**72.101 MADO MEW 710 Manual Mincer**

**from 2,695.00 €/pcs**




*For Professional Mincing*

Powerful manual mincer with a theoretical capacity of 150 kg per hour. Cutting set made by Unger.

Please refer to MADO's video and brochure for details of this machine:



## Your category **Food Processing Machines**

<b>72.101</b>	<b>MADO MEW 710 Manual Mincer (continued)</b> <i>For Professional Mincing</i>	<b>from 2,695.00 €/pcs</b>
		1 pcs 2,695.00 €/pcs
<b>72.106</b>	<b>MADO MEW 718 Manual Mincer</b> <i>For Professional Mincing</i>	<b>from 10,685.00 €/pcs</b>
	<p>Powerful manual mincer with a theoretical capacity of 1,000 kg per hour. Cutting set made by Unger.</p> <p>Please refer to MADO's video and brochure for details of this machine:</p>	 <p>1 pcs 10,685.00 €/pcs</p>
<b>72.121</b>	<b>MADO MEW 721 Automatic Mincer</b> <i>For Professional Mincing</i>	<b>from 19,535.00 €/pcs</b>
	<p>Powerful automatic mincer with a theoretical capacity of 1,200 kg per hour. Cutting set made by Unger.</p> <p>Please refer to MADO's video and brochure for details of this machine:</p>	 <p>1 pcs 19,535.00 €/pcs</p>
<b>72.102</b>	<b>MADO MEW 713 Manual Mincer</b> <i>For Professional Mincing</i>	<b>from 3,830.00 €/pcs</b>
	<p>Powerful manual mincer with a theoretical capacity of 400 kg per hour. Cutting set made by Unger.</p> <p>Please refer to MADO's video and brochure for details of this machine:</p>	 <p>1 pcs 3,830.00 €/pcs</p>
<b>72.109</b>	<b>MADO MEW 717 Manual Mincer</b> <i>For Professional Mincing / Desk version</i>	<b>from 6,300.00 €/pcs</b>

## Your category **Food Processing Machines**

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<b>72.109</b>	<b>MADO MEW 717 Manual Mincer (continued)</b> <i>For Professional Mincing / Desk version</i>	<b>from 6,300.00 €/pcs</b>
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Powerful manual mincer with a theoretical capacity of 1,000 kg per hour. Cutting set made by Unger.

Please refer to MADO's video and brochure for details of this machine:



1 pcs                      6,300.00  
                                 €/pcs

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<b>72.201</b>	<b>MADO MNS 630 D Sharpening Machine</b> <i>For Professional Sharpening</i>	<b>from 1,500.00 €/pcs</b>
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State-of-the-art sharpening machine. 0.55 kW powerful motor.

Please refer to MADO's video and brochure for details of this machine:



1 pcs                      1,500.00  
                                 €/pcs

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<b>72.005</b>	<b>MADO MSK 760 H-II Table Top Bowl Cutter 35 l</b> <i>For Professional Cutting &amp; Emulsifying</i>	<b>from 27,950.00 €/pcs</b>
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Powerful bowl cutter with 35 l bowl capacity, 2 speed levels, 3.2 / 11.0 kW powerful motor, 4-piece knife set. Table-top or with (optional) supporting trolley.

Please refer to MADO's video and brochure for details of this machine:



1 pcs                      27,950.00  
                                 €/pcs

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<b>72.001</b>	<b>MADO MTK 661 Table Top Bowl Cutter 13 l</b> <i>For Professional Cutting &amp; Emulsifying</i>	<b>from 10,725.00 €/pcs</b>
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Powerful bowl cutter with 13 l bowl capacity, 1.7 / 2.2 kW powerful motor, 3-piece knife set. Table-top or with (optional) supporting trolley.

Please refer to MADO's video and brochure for details of this machine:





## Your category **Food Processing Machines**

<b>72.001</b>	<b>MADO MTK 661 Table Top Bowl Cutter 13 l (continued)</b> <i>For Professional Cutting &amp; Emulsifying</i>	<b>from 10,725.00 €/pcs</b>
		1 pcs 10,725.00 €/pcs
<b>72.004</b>	<b>MADO MTK 662 Table Top Bowl Cutter 20 l</b> <i>For Professional Cutting &amp; Emulsifying</i>	<b>from 14,395.00 €/pcs</b>
	<p>Powerful bowl cutter with 20 l bowl capacity, 3.2 / 4.0 kW powerful motor, 4-piece knife set. Table-top or with (optional) supporting trolley.</p> <p>Please refer to MADO's video and brochure for details of this machine:</p>	 <p>1 pcs 14,395.00 €/pcs</p>
<b>72.515</b>	<b>VAKONA ESK 850 STL-B</b> <i>ESK® Energy-Saving Cooling Tumbler</i>	<b>from 90,500.00 €/pcs</b>
	<p>Advanced vacuum tumbler with 850 ltr bowl volume. Capacity: 50-600 kg.</p> <p>Please refer to VAKONA's video and brochure for details of this machine:</p>	 <p>1 pcs 90,500.00 €/pcs</p>
<b>72.601</b>	<b>VAKONA Pickle injector PIH17 V</b> <i>automatic pickle injector with 17 needles</i>	<b>from 21,950.00 €/pcs</b>
	<p>Automatic brine injector. Compact design, high injection accuracy. Easy to clean.</p> <p>Please refer to VAKONA's video and brochure for details of this machine:</p>	 <p>1 pcs 21,950.00 €/pcs</p>
<b>72.512</b>	<b>VAKONA VM 1200</b> <i>Vacuum- Mixing- and Tumbling Machines</i>	<b>from 83,250.00 €/pcs</b>

## Your category **Food Processing Machines**

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<b>72.512</b>	<b>VAKONA VM 1200 (continued)</b> <i>Vacuum- Mixing- and Tumbling Machines</i>	<b>from 83,250.00 €/pcs</b>
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Advanced vacuum tumbler with 1,200 l bowl volume. Capacity: 100-950 kg.

Please refer to VAKONA's video and brochure for details of this machine:



1 pcs                      83,250.00  
                                 €/pcs

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<b>72.503</b>	<b>VAKONA VM 125</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 17,250.00 €/pcs</b>
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Advanced vacuum tumbler with 125 ltr bowl volume. Capacity: 10-90 kg.

Please refer to VAKONA's video and brochure for details of this machine:



1 pcs                      17,250.00  
                                 €/pcs

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<b>72.504</b>	<b>VAKONA VM 150</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 18,000.00 €/pcs</b>
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Entry vacuum tumbler with 150 ltr bowl volume. Capacity: 15-110 kg.

Please refer to VAKONA's video and brochure for details of this machine:



1 pcs                      18,000.00  
                                 €/pcs

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<b>88.077</b>	<b>VAKONA VM 220</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 20,950.00 €/pcs</b>
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Professional vacuum tumbler with 220 ltr bowl volume. Capacity: 25-160 kg.

Please refer to VAKONA's video and brochure for details of this machine:



## Your category **Food Processing Machines**

<b>88.077</b>	<b>VAKONA VM 220 (continued)</b>	<b>from 20,950.00 €/pcs</b>
	<i>Vacuum Mixer and Tumbler</i>	

1 pcs	20,950.00 €/pcs
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<b>72.505</b>	<b>VAKONA VM 250</b>	<b>from 29,250.00 €/pcs</b>
	<i>Vacuum Mixer and Tumbler</i>	

Advanced vacuum tumbler with 250 ltr bowl volume. Capacity: 25-160 kg.

Please refer to VAKONA's video and brochure for details of this machine:



1 pcs	29,250.00 €/pcs
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<b>72.501</b>	<b>VAKONA VM 60</b>	<b>from 15,350.00 €/pcs</b>
	<i>Vacuum Mixer and Tumbler</i>	

Entry vacuum tumbler with 60 ltr bowl volume. Capacity: 5-40 kg.

Please refer to VAKONA's video and brochure for details of this machine:



1 pcs	15,350.00 €/pcs
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