



CUTTING | KNEADING | FILLING

Simple, quick and hygienic - meat processing with Meaty

Normally meat should be processed easily, simple and hygienic. This should be especially for end-users. Slicers for home use, direct sales and gastronomy, kneading machines in different sizes made from Inox, knives and suitable cutting boards for working hygienically, sausage stuffers/fillers, to produce the perfect handmade sausage from yourself.



Lusso 195 GL CEV



Meaty Slicer Lusso 195 GL CEV

- Beginner model for everyone
- Everyday use
- Industrial obstructed engine with fan
- Die-cast base made from lacquered aluminum
- Blade cover and movable panel made from anodized aluminum
- Special blade is tempered, sharpened and hard chromium plated
- Blade holder shaft mounted on double ball-bearing
- Press appliance made from anodized aluminum
- Removable grinding machine
- Knife diameter: 19,5 cm
- Engine power: 120 W
- Capacity of cut: 10 x 13 cm
- Max. slicing thickness: 15 mm
- Cutting length: 21 cm
- Weight: 11 kg
- Packaging size: 47 x 33 x 32 cm

Part no. 16811 Meaty Slicer Lusso 195 GL CEV 1

Lusso 22 GS CE




Meaty Slicer Lusso 22 GS CE

- Everyday use
- Industrial obstructed engine with fan
- Die-cast base made from lacquered aluminum
- Blade cover and movable panel made from anodized aluminum
- Special blade is tempered, sharpened and hard chromium plated
- Blade holder shaft mounted on double ball-bearing
- Press appliance made from anodized aluminum
- Fixed grinding machine
- Knife diameter: 22 cm
- Engine power: 140 W
- Capacity of cut: 23 x 16,5 cm
- Max. slicing thickness: 15 mm
- Cutting length: 22,5 cm
- Weight: 13 kg
- Packaging size: 53 x 48 x 39 cm



Part no. 16809 Meaty Slicer Lusso 22 GS CE 1



Sanelli Knives

	Part no.	Type	Length	Characteristics
	106614	Boning knife	14 cm	-
	110616	Boning knife	16 cm	-
	109616	Boning knife	16 cm	curved
	106618	Boning knife	18 cm	-
	107618	Boning knife	18 cm	flexible
	101618	Skinning knife	18 cm	-
	100616	Cut-off knife	16 cm	-
	100618	Cut-off knife	18 cm	-
	100622	Butcher's knife	22 cm	-
	100627	Butcher's knife	27 cm	-

Knife sharpener

	Part no.	Type	Length	Characteristics
	114630	Sharpening steel	30 cm	round
	116630	Sharpening steel	30 cm	oval



Cleaver medium




- Sanelli quality cleaver
- 22 cm long
- Perfect for processing and cleaving meat
- Used for slaughtered animals and division along the spine column

Part no. 142222 Cleaver medium  1

Bone Saw Inox



- Ergonomic handle
- Simple change of replacement blades
- Replacement blades available (17067)
- Length: 45 cm
- Simple working

Part no. 17068 Bone Saw Inox  1

Part no. 17067 Replacement blades  1





Cutting boards



Part no.	Type	Dimension	Color
FF1BL	Cutting board	32,5 x 26,5 cm	Blue
FF1GE	Cutting board	32,5 x 26,5 cm	Yellow
FF1GR	Cutting board	32,5 x 26,5 cm	Green
FF1RO	Cutting board	32,5 x 26,5 cm	Red
FF1WE	Cutting board	32,5 x 26,5 cm	White
FF2BL	Cutting board	53 x 32,5 cm	Blue
FF2GE	Cutting board	53 x 32,5 cm	Yellow
FF2GR	Cutting board	53 x 32,5 cm	Green
FF2RO	Cutting board	53 x 32,5 cm	Red
FF2WE	Cutting board	53 x 32,5 cm	White
FF3BL	Cutting board	65 x 53 cm	Blue
FF3GE	Cutting board	65 x 53 cm	Yellow
FF3GR	Cutting board	65 x 53 cm	Green
FF3RO	Cutting board	65 x 53 cm	Red
FF3WE	Cutting board	65 x 53 cm	White

