

S*pomasz*
NAKŁO

2016





***Our machines are engineered
for 30 years of lifetime!***

Tradition

„Spomasz” – Nakło Sp. z o.o. has been operating on the market since 1945. We boast many years of rich experience and tradition in food processing industry. We produce equipment for mechanical and thermal processing of food. Several generations of catering professionals have been working on our equipment

Durability

The durability of our equipment is almost legendary. If you buy our products, you can be sure that they will function reliably for many years to come, and in this time we ensure servicing and supply of spare parts, even if they are no longer in production. Our machines are engineered for a **lifetime of 30 years!**

Engineering

We sincerely care about the needs of our Clients. Our engineers base their designs on global technological solutions, taking into account the specific requirements of local cuisine. Before being introduced into production, all our equipment is subject to rigorous testing to meet the strictest requirements. Our equipment is engineered to have simple construction which leads to increased reliability and competitive prices.



Information provided in the catalog do not constitute an offer as defined by the Civil Code. The Seller reserves the right to introduce changes to device construction without affecting its function or to withdraw the device from circulation without prior notice.

The photographs in the catalog are for information purposes only, the actual device may vary in appearance or may be provided with additional equipment that is sold separately. Aluminum components must not be cleaned in dishwashers. All rights reserved, partial or full reproduction or copying without permission is strictly prohibited.

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Potato peeler OZ4

Peeler for potatoes and other hard vegetables such as beets or carrots (with optional segments and disc). OZ4 is the smallest of our peelers. Comes equipped with a small table and separator, requires very little space. Powered from a regular 230V socket.



Product Features

- stainless steel construction,
- specially made corundum discs and segments allowing for exact peeling of vegetables without damaging them,
- discs and segments for carrots sold separately,
- drain pipe and extra injector included in set,
- table and peelings separator sold separately,
- basic version fitted with timer switch and solenoid valve,
- simplified version is also available – no safety switch, solenoid valve and timer switch

Catalog number	OZ4
Dimensions WxDxH (mm)	700 x 380 x 490
Dimensions with table and separator WxDxH (mm)	720 x 400 x 995
Single batch (kg)	2–4,5
Weight (kg)	34
Rated power (kW)	0,37
Power supply (V)	230
Capacity (kg/h)	up to 80

Accessories

Peeler table	SOZ4N
Peelings' separator	SO40/SO25
Peeling segments for potatoes	OZ10-1-04/Z
Peeling discs for potatoes	OZ10-5-00/Z
Peeling segments for carrots	OZ10-1-04/M
Peeling discs for carrots	OZ4-5-00/M

see page 11, 12



Potato peeler OZ8N

Potato peeler OZ8N is used for peeling potatoes and other hard vegetables such as beets and carrots (with optional peeling segments and discs). Durable stainless steel construction. Unique, dedicated peeling equipment manufactured at our plant make the OZ8N one of the most reliable device on the market, well adapted to the specific requirements of Polish cuisine.

Product Features

- made of stainless steel
- specially made corundum discs and segments allowing for exact peeling of vegetables without damaging them
- discs and segments for carrots sold separately
- alternatively, the set includes: power supply assembly with socket and engine protection, drain pipe, disc scraper and extra injector
- peelings separator sold separately
- also available in version for marine



Catalogue number	OZ8N
Dimensions WxDxH (mm)	680 x 540 x 850
Single batch (kg)	8-10
Weight (kg)	52
Rated power (kW)	0,55
Power supply (V)	3 x 400
Capacity (kg/h)	250-300

Accessories

Peelings separator	SO25
Peeling segments for potatoes	OZP15.4-1-09/Z
Peeling disc for potatoes	OZP15.4-7-00/01/Z
Peeling segments for carrots	OZP15.4-1-09/CM
Peeling disc for carrots	OZP15.4-7-00/01/CM

see page 11, 12

Onion peeler OZ8C

Onion peeler OZ8C is dedicated for peeling onions. Special abrasive surfaces of the drum and the abrasive disc allow to gently peel onions without damaging them. Larger peelings outlet quickly removes them from the drum.



Product Features

- made of stainless steel
- special, fine abrasive surfaces ensure gentle peeling
- larger peelings outlet for quick cleaning of peeled vegetables
- the set includes: power supply assembly with socket and engine protection, disc scraper and extra injector
- peelings separator sold separately

Catalog number	OZ8C
Dimensions WxDxH (mm)	735 x 530 x 850
Single batch (kg)	5-7
Weight (kg)	52
Rated power (kW)	0,55
Power supply (V)	3 x 400
Capacity (kg/h)	250-300

Accessories

Peelings separator	SO25
Peeling segments for onions	OZP15.4-1-09/CM
Peeling disc for onions	OZP15.4-7-00/01/CM
see page 11, 12	

Potato peeler with washer OZP15.5

Peeler for hard vegetables (potatoes, beets, carrots-with optional segments and disc) OZP15.5 uses the same, reliable peeling system known from the popular OZ8N model, it is fitted with an extra pre-wash chamber for vegetables – "a rinser". It eliminates the need to clean the batch manually before peeling, which improves working speed and efficiency. The device is also available in stainless steel casing under the catalog no. OZP15N

Product Features

- duraluminum casing
- corundum discs and abrasive segments ensure exact peeling of vegetables without damaging them
- the disc and segments for potatoes and carrots are sold separately
- wall mounted power supply unit with socket is included in the set along with engine protection, drain pipes, disc scraper, extra injector
- peelings separator sold separately



Catalog number	OZP15.5
Dimensions WxDxH (mm)	1140 x 600 x 990
Single batch (kg)	8–10
Weight (kg)	85
Rated power (kW)	0.55
Power supply (V)	3 x 400
Capacity (kg/h)	250–300

Accessories

Peelings separator	SO35
Peeling segments for potatoes	OZP15.4-1-09/Z
Peeling disc for potatoes	OZP15.4-7-00/01/Z
Peeling segments for carrots	OZP15.4-1-09/CM
Peeling disc for carrots	OZP15.4-7-00/01/CM
Washer disc	OZP15.4-7-00/2

see page 11, 12

Potato peeler with rinser OZP15N

Peeler for hard vegetables (potatoes, beets, carrots-with optional segments and disc) OZP15N uses the same, reliable peeling system known from the popular OZ8N model, it is fitted with an extra pre-wash chamber for vegetables – "a rinser". It eliminates the need to clean the batch manually before peeling, which improves working speed and efficiency. The device is also available in duraluminum casing under the catalog no. OZP15.5

Product Features

- made of stainless steel
- corundum discs and abrasive segments ensure exact peeling of vegetables without damaging them.
- the disc and segments for potatoes and carrots are sold separately
- wall mounted power supply unit with socket is included in the set along with engine protection, drain pipes, disc scraper, extra injector and
- peelings separator sold separately

automated pre-washing

Catalog number	OZP15N
Dimensions WxDxH (mm)	1140 x 600 x 1050
Single batch (kg)	8–10
Weight (kg)	90
Rated power (kW)	0,55
Power supply (V)	3 x 400
Capacity (kg/h)	250–300

Accessories

Peelings' separator	SO35/SO25
Peeling segments for potatoes	OZP15.4-1-09/Z
Peeling disc for potatoes	OZP15.4-7-00/01/Z
Peeling segments for carrots	OZP15.4-1-09/CM
Peeling disc for carrots	OZP15.4-7-00/01/CM
Washer disc	OZP15.4-7-00/2

see page 11, 12

Potato peeler OZ15x2

Double potato peeler for hard vegetables (potatoes, beets, carrots – with optional peeling segments and disc OZ15x2 makes for two devices in one casing. For a reasonable price you get performance of up to 500 kg/h of peeled vegetables.

The device is also available in stainless steel casing under the catalog no. OZ15Nx2

Product Features

- duraluminum casing
- corundum discs and abrasive segments ensure exact peeling of vegetables without damaging them
- discs and segments for peeling potatoes and carrots sold separately
- the set includes: power supply assembly with socket and engine protection, drain pipes, disc scraper, extra injector
- peelings separator available separately

!

500 kg/h

Catalog number	OZ15x2
Dimensions WxDxH (mm)	960 x 720 x 990
Single batch (kg)	2 x 10
Weight (kg)	95
Rated power (kW)	0,55
Power supply (V)	3 x 400
Capacity (kg/h)	~500

Accessories

Peelings separator	SO35
Peeling segments for potatoes	OZP15.4-1-09/Z
Peeling disc for potatoes	OZP15.4-7-00/01/Z
Peeling segments for carrots	OZP15.4-1-09/CM
Peeling disc for carrots	OZP15.4-7-00/01/CM

see page 11, 12



Our machines are engineered for 30 years of lifetime!

Potato peeler OZ15Nx2

Double potato peeler for hard vegetables (potatoes, beets, carrots – with optional peeling segments and disc) OZ15Nx2 makes for two devices in one casing. For a reasonable price you get performance of up to 500 kg/h of peeled vegetables.

The device is also available in duraluminum casing under the catalog no. OZ15x2.

Product Features

- made of stainless steel
- corundum discs and abrasive segments ensure exact peeling of vegetables without damaging them
- discs and segments for peeling potatoes and carrots sold separately
- the set includes: power supply assembly with socket and engine protection, drain pipes, disc scraper, extra injector
- peelings separator available separately



Catalogue number	OZ15Nx2
Dimensions WxDxH (mm)	980 x 680 x 925
Single batch (kg)	2 x 10
Weight (kg)	95
Rated power (kW)	0,55
Power supply (V)	3 x 400
Capacity (kg/h)	~500

Accessories

Peeling separator	SO35/SO25
Peeling segments for potatoes	OZP15.4-1-09/Z
Peeling disc for potatoes	OZP15.4-7-00/01/Z
Peeling segments for carrots	OZP15.4-1-09/CM
Peeling disc for carrots	OZP15.4-7-00/01/CM

see page 11, 12

Peeler accessories

Peeling separator

For use with:





-  OZ4 (with legs)
-  OZ8N
-  OZ8C
-  OZ15Nx2
-  OZP15N
-  OZ15x2
-  OZ4



Catalog number	S025
Dimensions WxDxH (mm)	585 x 335 x 355
Weight (kg)	8,5

Double peeling separator

For use with:

-  OZP15.5
-  OZP15N
-  OZ15x2
-  OZ15Nx2



Catalog number	S035
Dimensions WxDxH (mm)	825 x 335 x 355
Weight (kg)	11

Peeler table



For use with:

-  OZ4

Catalog number	OZ10-5-00 (M)
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Peeler accessories

Peeling segments for potatoes (set)

For use with:

-  OZ8N
-  OZP15.5
-  OZP15N
-  OZ15x2
-  OZ15Nx2



Catalog number

OZP15.4-1-09/Z

Peeling disc (potatoes)

For use with:

-  OZ8N
-  OZP15.5
-  OZP15N
-  OZ15x2
-  OZ15Nx2



Catalog number

OZP15.4-7-00/01/Z

Peeling segments (onions and carrots) set

For use with:

-  OZ8C
-  OZ8N
-  OZP15.5
-  OZP15N
-  OZ15x2
-  OZ15Nx2



Catalog number

OZP15.4-7-00/01/CM

Peeling disc (onions and carrots)

For use with:

-  OZ8C
-  OZ8N
-  OZP15.5
-  OZP15N
-  OZ15x2
-  OZ15Nx2





Catalog number

OZP15.4-7-00/01/CM

Rinser disc

For use with:

-  OZP15.5
-  OZP15N



Catalog number

OZP15.4-7-00/02

Peeling segments (potatoes/carrots) set

For use with:

-  OZ4



Catalog number

OZ10-1-04/Z/M

Peeling disc (potatoes)

For use with:

-  OZ4



Catalog number

OZ10-5-00/Z

Peeling disc (carrots)

For use with:

-  OZ4



Catalog number

OZ10-5-00/M

Meat grinder W70N

The meat grinder is dedicated for grinding all types of raw and cooked meat. The device features simple and reliable construction. Easy disassembly allows for convenient cleaning after operation and use of acid-resistant materials ensures proper level of hygiene is maintained. Set includes 3 different screens with mesh size Ø8 / Ø5 / Ø3,2 mm



Catalog number	W70N
Dimensions WxDxH (mm)	472 x 448 x 460
Mesh size (mm)	70
Weight (kg)	26
Rated power (kW)	0,75
Power supply (V)	230
Capacity (kg/h)	80–200

Accessories

The device is compatible with attachments for cutting chops and slicing tripe for the multifunction machine NMK55, sold separately



MKF5/55
tripe cutting
attachment

p. 23



MKS50/55
chops cutting
attachment

p. 22

Multifunction kitchen machine drive NMK110

The NMK110 drive constitutes the main component of the multifunction machine, with appropriate attachments, it is able to complete any task at hand related to mechanical food processing in a professional kitchen, replacing many different devices. For full convenience and mobility we recommend a movable-stand (sold separately).



movable stand NMK-SP
(sold separately)

Catalog number	NMK110
Dimensions while on support legs WxDxH (mm)	470 x 260 x 400
Dimensions on stand WxDxH (mm)	730 x 720 x 900
Weight (kg)	27
Rated power (kW)	1,1
Power supply (V)	3 x 400
Rpm (min.⁻¹)	170

Accessories

Movable stand	NMK-SP
Support legs for drive	NMK-NN
Set of lugs for the drive	NMK-LP



set of lugs NMK-LP
for connecting to the countertop
(sold separately)



support legs for NMK-NN
(sold separately)

Selection of attachments



MKM82S/110
Meat grinding attachment.
3 meshes and shredder included
p. 17



MKJ250/110
Vegetable mincing attachment with
selected 9 discs
p. 18



MKJ210/110
Attachment for – vegetable
mincing 17 selection of cutting
discs
p. 19



MKW250/110
Attachment for cutting cured meat
and bread
p. 17



MKP25/110
Whisking and light dough
kneading attachment
p. 22



MKT150/110
Cheese grating attachment
2 grates to choose from
p. 23



MKF5/110
Tripe cutting attachment
p. 23



MKS50/110
Chops cutting attachment
p. 22



MKO200/110
Tool sharpening attachment
p. 22



MKOZ3N/110
Attachment for peeling potatoes
and hard vegetables
p. 21



MKZ20/110
Purée attachment 2 meshes to
choose from
p. 21

See the following pages for detailed information on the attachments

Multifunction kitchen machine drive NMK55

The NMK55 drive is the smallest model for our multifunction machines, excellent for smaller kitchens where provided with a selection of attachments it is up to any task which call for mechanical food processing in a professional kitchen, replacing many different devices. For full convenience and mobility, we recommend a movable stand (sold separately).

NMK55 drive



support legs
for NMK-NN drive
(sold separately)

Catalog number	NMK55
Dimensions on support legs WxDxH (mm)	455 x 260 x 370
Dimensions on stand WxDxH (mm)	730 x 720 x 870
Weight (kg)	27
Rated power (kW)	0,55
Power supply (V)	3 x 400
Rpm (min. ⁻¹)	170

Accessories

Movable stand	NMK-SP
Support legs for drive	NMK-NN
Set of lugs for the drive	NMK-LP



set of lugs NMK-LP
for connecting to the countertop
(sold separately)



support legs for NMK-NN
(sold separately)



NMK-SP movable support
(sold separately)

Selection of attachments



MKM70S/55

Meat grinding attachments,
3 meshes included

p. 17



MKJ250/55

Vegetable mincing attachment with
selected 9 discs

p. 18



MKJ210/55

Vegetable mincing attachment,
selection of 17 discs

p. 19



MKW250/55

Bread and meat product slicing
attachment

p. 17



MKT150/55

Cheese grating attachment
2 graters to choose from

p. 23



MKF5/55

Tripe cutting
attachment

p. 23



MKS50/55

Chops cutting
attachment

p. 22



MKO200/55

Tool sharpening attachment

p. 22

See the following pages for detailed
information on the attachments

Multifunction kitchen machine drive NMK75x2

NMK75x2 drive features two slots for installing attachments with different output revolution speed. This allows for a high degree of flexibility in choosing lower or higher speed, depending on the attachment and characteristics of the processed goods. The device uses the same selection of attachments as the popular NMK55 model, as they share the same mounting system.

NMK75x2 drive



support legs
for NMK-NN drive
(sold separately)

Catalog number	NMK75x2
Dimensions on support legs WxDxH (mm)	455 x 260 x 455
Dimensions on stand WxDxH (mm)	730 x 720 x 955
Weight (kg)	32
Rated power (kW)	0,75
Power supply (V)	230
Rpm (min.-)	200/370

Accessories

Folding stand NMK-72x2-5
Support legs for drive NMK-NN
Set of lugs for the drive NMK-ŁP



set of lugs NMK-ŁP
for connecting to the countertop
(sold separately)



support legs for NMK-NN
(sold separately)



folding stand NMK-75x2-5
(sold separately)

Selection of attachments



MKM70S/55
Meat grinding attach., 3 meshes
included

p. 17



MKJ250/55
Vegetable mincing attachment with
selected 9 discs

p. 18



MKJ210/55
Vegetable mincing attachment with
a selection of 17 discs

p. 19



MKW250/55
Bread and meat product slicing
attachment

p. 17



MKT150/55
Cheese grating attachment
2 graters to choose from

p. 23



MKF5/55
Tripe cutting
attachment

p. 23



MKS50/55
Chops cutting
attachment

p. 22



MKO200/55
Tool sharpening
attachment

p. 22

Detailed information on attachments
is given in the following pages

Meat grinding attachment MKM82S

One of a kind, patented construction of stainless steel attachment with three meshes, a shredder and two sets of knives, allows to effectively grind meat with very high capacity up to 300 kg/h.

Catalog number:

version for NMK110 **MKM82S/110**

version NMK55/75x2 not available

Dimensions WxDxH (mm) 415 x 242 x 270

Mesh diameter (mm) 81,5

Knife diameter (mm) 72

Bowl dimensions (mm) 350 x 242 x 95

Rpm (min.⁻¹) 170

Capacity (kg/h) 150–300

set includes:

- one sided knife
- two sided knife
- shredder
- mesh Ø3, Ø5, Ø8

optional:

- sausage funnel
Ø20, Ø25, Ø32, Ø38
- adjustment ring



~~110~~ ~~55~~ ~~75x2~~

Meat grinding attachment MKM70S

Efficient, patented attachment made of stainless steel, fitted with three meshes, it allows to achieve excellent results at capacity up to 200 kg/h. Just like our other equipment, it is designed to operate for many years.

Catalog number:

version for NMK110 not available

version NMK55/75x2 **MKM70S/55**

Dimensions WxDxH (mm) 354 x 242 x 265

Mesh diameter (mm) 70

Knife diameter (mm) 60

Bowl dimensions (mm) 350 x 242 x 95

Rpm (min.⁻¹) 170/200*

Capacity (kg/h) 80–200

set includes:

- one-sided knife
- mesh Ø3.2, Ø5, Ø8

optional:

- sausage funnel
Ø20, Ø25, Ø32, Ø38
- adjustment ring

*) including drive NMK75x2



~~110~~ ~~55~~ ~~75x2~~

Slicing attachment MKW250

Attachment for cutting all types of cured meat and bread into slices from 1 to 16 mm. Made of stainless steel. Mobile table is fitted with a pusher and protective guard to prevent injury.

Catalog number:

version for NMK110 **MKW250/110**

version for NMK55/75x2 **MKW250/55**

Dimensions WxDxH (mm) 425 x 410 x 340

Circular knife diameter (mm) 250

Capacity bread (kg/h) 20–60



~~110~~ ~~55~~ ~~75x2~~

Vegetable dicing attachment MKJ250

Simple, durable attachment for dicing all kinds of vegetables. Made of polished aluminum with stainless steel components.

The set includes 7 discs:

- grating disc: fine, medium, coarse
- disc with falcate knife, 2mm slices
- disc for mincing potatoes and sugar beets
- disc with adjustable knife – slices 0–8 mm
- disc for cutting into slivers 6x6mm

110 55 75x2



Catalog number	Version	Dimensions WxDxH (mm)	Weight (kg)	Diameter discs (mm)	Rpm (min. ⁻¹)	Capacity
MKJ250/110	NMK110 no discs	305 x 420 x 315	12	250	170/200*	40–60
MKJ250/110T	NMK110 with 7 discs	305 x 420 x 315	12	250	170/200*	40–60
MKJ250/55	NMK55/75x2 no discs	305 x 420 x 315	12	250	170/200*	40–60
MKJ250/55T	NMK55/75x2 with 7 discs	305 x 420 x 315	12	250	170/200*	40–60

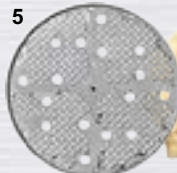
*) with NMK75x2 drive

Selection of discs available for MKJ250

All discs are made of duraluminum and stainless steel, no plastic components.

Discs 1–7 are included with the attachments with a full set of 7 discs.

5



Potato grating disc

Catalog number:
MKJ250-4

1



Fine grater

Catalog number:
MKJ250-5

6



**Adjustable
knife 0–8 mm**

Catalog number:
MKJ250-12

2



Medium grater

Catalog number:
MKJ250-6

7



**Slivers cutter
6x6 mm**

Catalog number:
MKJ250-11

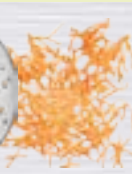
3



Coarse grater

Catalog number:
MKJ250-7

8



**Extra fine grater
3x1 mm**

Catalog number:
MKJ250-15

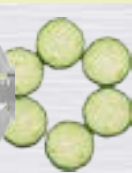
4



Slices 2 mm

Catalog number:
MKJ250-14

9



**Wavy slices – adjustable
knife 0–8 mm**

Catalog number:
MKJ250-13



MKJ210 with top extension

MKJ210
with inlet funnel

110 55 75x2

Vegetable dicing attachment MKJ210

Vegetable dicing attachment MKJ210 is made of duraluminum and stainless steel. As a standard it is fitted with top extension with a pusher and an inlet funnel for processing large amounts of goods. Cutting discs are sold separately.

Catalog number:

version for NMK110	MKJ210/110
version for NMK55/75x2	MKJ210/55
Dimensions WxDxH (mm)	345 x 275 x 430
Disc diameter (mm)	210
Disc revolutions (min. ⁻¹)	227/493*
Capacity (kg/h)	30–150

*) with NMK75x2 drive

Selection of discs available for MKJ210

All discs are made of duraluminum and stainless steel, no plastic components.

The dicing tool must not be used with:

- bulb-shaped vegetables (e.g. onion, leek),
- delicate products (e.g. peppers, mushrooms)
- pickled cucumbers

Due to high loads, it is not recommended to use the dicing tool with NMK55 and NMK75x2. drives

Slicing disc 4 mm



Catalog number:
MKJ210-9

Slicing disc 10 mm



Catalog number:
MKJ210-12

Slicing disc 6 mm



Catalog number:
MKJ210-10

Slicing disc 2 mm 2 blades, stainless



Catalog number:
MKJ210-30

Slicing disc 8 mm



Catalog number:
MKJ210-11

Slicing disc 2 mm 3 blades, stainless

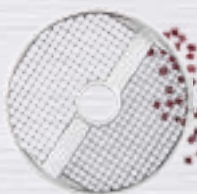


Catalog number:
MKJ210-31



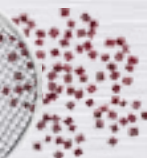
**Disc for shavings
3x1.5 mm**

Catalog number:
MKJ210-33



**Dicing tool
8x8x10 mm***

Catalog number:
MKJ210-27



* requires cutting assembly
MKJ210-26 for operation



**Disc for shavings
5x2.5 mm**

Catalog number:
MKJ210-34



**Dicing tool
10x10x10 mm***

Catalog number:
MKJ210-28



* requires cutting assembly
MKJ210-26 for operation



**Disc for shavings
8x4 mm**

Catalog number:
MKJ210-35



**Dicing tool
16x16x10 mm***

Catalog number:
MKJ210-29



* requires cutting assembly
MKJ210-26 for operation



**Disc for shavings
10x5 mm**

Catalog number:
MKJ210-36



**Cutting assembly
for dicing tools***

Catalog number:
MKJ210-26

* The cutting assembly is required
for all dicing tools. A single assembly
is enough for 3 different tools



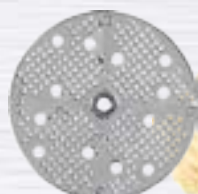
**Disc for shavings
12x6 mm**

Catalog number:
MKJ210-37



**Disc for cutting into slivers
4x4 mm**

Catalog number:
MKJ210-15



Potato grating disc

Catalog number:
MKJ210-32



**Disc for cutting into slivers
6x6 mm**

Catalog number:
MKJ210-16



Potato peeling attachment MKOZ3N

The attachment is used for peeling potatoes and other hard vegetables such as carrots or beets (special peeling segments and disc are required for carrots, available separately). Made of stainless steel and fitted with a corundum disc and peeling segments which allow for quick and effective peeling of potatoes without damaging them.

Catalog number:

version for NMK110	MKOZ3N/110
version for NMK 55/75x2	not available
Dimensions WxDxH (mm)	460 x 330 x 465
Disc revolutions (min. ⁻¹)	280
Single batch (kg)	3-4
Capacity (kg/h)	60-100



~~110~~ ~~55~~ ~~75x2~~

Purée attachment MKZ20

The attachment is used for grating soup ingredients and sliced, cooked vegetables as well as preparing potato purée. It is made of stainless steel and polished duraluminum. Only available for NMK110 drive.

set includes:

- full size grater
- Ø330 mm diameter sift with Ø6 mm mesh size

optional items:

- Ø330 mm diameter sift with Ø3 mm mesh size
- catalog number MKZ20-5-00



Catalog number:

version for NMK110	MKZ20/110
version for NMK55/75x2	not available
Dimensions WxDxH (mm)	500 x 340 x 470
Mesh diameter (mm)	6 und 3(Optional)
Container capacity (dm ³)	20
Grater revolutions (min. ⁻¹)	128

~~110~~ ~~55~~ ~~75x2~~



Our machines are engineered for 30 years of lifetime!

Chops cutting attachment MKS50

Made of stainless steel and duraluminum the MKS50 chops cutter facilitates easy preparation of meat chops, its multi-legged rollers lead to much softer meat which is marinated more quickly and at the same time is not crushed as much as in traditional processing method preventing dripping.

Catalog number:

version for NMK110	MKS50/110
version for NMK55/75x2	MKS50/55
Dimensions WxDxH (mm)	340 x 165 x 310
Knife diameter (mm)	54
Rpm (min.-1)	170/370*
Capacity (szt./h)	300

*) with NMK75x2 drive



110 55 75x2

Dough kneading and whisking attachment MKP25

The attachment is used for whisking cream and eggs, mixing all types of creams, mayonnaise, etc. as well as kneading light dough such as layer cakes, pancakes etc.

It is made of stainless steel and duraluminum and fitted with a two-gear transmission.

Catalog number:

version for NMK110	MKP25/110	includes:
version for NMK55/75x2	nicht vorhanden	- mixer
Dimensions WxDxH (mm)	500 x 340 x 550	- whisk
Trough capacity (dm³)	25	- kneader
Whisker rpm (min.⁻¹)	268	
Kneading rpm (min.⁻¹)	149	



110 ~~55~~ ~~75x2~~

Tool sharpening attachment MKO200

This attachment is used for sharpening the cutting surfaces of attachment tools of the "Multifunction kitchen machine", as well as kitchen knives, butchers knives, cleavers, etc. It consists of the main body with a polishing disc on a horizontal roller.

Catalog number:

version for NMK110	MKO200/110
version for NMK 55/75x2	MKO200/55
Dimensions WxDxH (mm)	260 x 230 x 215
Polishing disc diameter (mm)	200
Polishing disc rotation speed (min.⁻¹)	170/370*

*) with NMK75x2 drive



consumables
- polishing disc
catalog number:
MKO200-0-06

110 55 75x2

Cheese grating attachment MKT150

The attachment is used for grating all types of hard cheese as well as small amounts of vegetables and fruit. The casing is duraluminum, shield and grater are made of stainless steel. It is available in variants with Ø3 and Ø4 mm grater.

110 55 75x2



Catalog number	Version	Dimensions WxDxH (mm)	Mesh Ø (mm)	Diameter rasps (mm)	Rpm (min. ⁻¹)	Capacity (kg/h)
MKT150-3/110	NMK110 grater Ø3	320 x 190 x 340	3	150	170	40-60
MKT150-4/110	NMK110 grater Ø4	320 x 190 x 340	6	150	170	40-60
MKT150-3/55	NMK55/75x2 grater Ø3	320 x 190 x 340	3	150	170/200*	40-60
MKT150-4/55	NMK55/75x2 grater Ø4	320 x 190 x 340	6	150	170/200*	40-60

*) with NMK75x2 drive

Tripe cutting attachment MKF5

Attachment for cutting tripe into strips. Sectional casing made of aluminum and stainless steel facilitates easy cleaning.



Catalog number:	MKF5/110
version for NMK110	MKF5/55
version for NMK55/75x2	
Dimensions WxDxH (mm)	340 x 165 x 310
Knife diameter (mm)	58
Strips width (mm)	5,4/4,0
Rpm (min. ⁻¹)	170/370*
Capacity (kg/h)	40-60

*) with NMK75x2 drive

110 55 75x2



Our machines are engineered for 30 years of lifetime!

Vegetable slicer KW350

The KW350 vegetable slicer is an excellent device for mechanical processing of fruit and vegetables. The device also allows to cut vegetables into slices (even wavy slices) of various thickness, grating into shavings, pulping (e.g. potatoes), very effective cabbage shredding, dicing, preparing salads (two specialized cutting discs). Features very high device power and dedicated discs up to 350mm in diameter, with the cost being a fraction of the asking price of competitive equipment with similar capacity. The device is an excellent choice wherever a large amount of meals is prepared. It is recommended for: salad producers, hospitals, penitentiaries, schools, social service, mess halls, wedding houses, etc.

Product features

- robust, made of stainless steel,
- dedicated cutting discs with diameter up to 350 mm
- a selection of 20 work tools,
- capacity up to 500 kg/h!

HIGH CAPACITY
500 kg/h!
at a low price

Disc diameter Ø350 mm!

**SUPER
PRICE!**

Catalog number	KW350
Dimensions WxDxH (mm)	580 x 390 x 700
Dimensions on stand WxDxH (mm)	740 x 720 x 1260
Weight (kg)	52
Rated power (kW)	1,1
Power supply (V)	3 x 400
Rpm (min. ⁻¹)	305
Disc diameter (mm)	350
Capacity (kg/h)	150-500

Slicer discs KW350



**Slicing disc, adjustable
knife 0-8 mm**

**Catalog number:
KW350-10**



Cabbage shredder

**Catalog number:
KW350-7**



Disc for slicing, 10 mm

**Catalog number:
KW350-6**



**Disc for salads
1,7x18 mm**

**Catalog number:
KW350-21**



**Disc for wavy
slices 6 mm**

**Catalog number:
KW350-18/1**



**Disc for salads
1,7x36 mm**

**Catalog number:
KW350-22**



**Disc for wavy
slices 8 mm**

**Catalog number:
KW350-18/2**



Potato grating disc

**Catalog number:
KW350-16**



**Disc for wavy
slices 10 mm**

**Catalog number:
KW350-18/3**



Sliver disc 6x6 mm

**Catalog number:
KW350-17**



Slicer discs KW350 Continue

Disc for shavings
3x1.5 mm

Catalog number:
KW350-11



Disc for shavings
11x5.5 mm

Catalog number:
KW350-15



Disc for shavings
5x2.5 mm

Catalog number:
KW350-12



Dicing tool
10x10 mm*

Catalog number:
KW350-8



* requires dicing knife assembly
for operation, catalog number KW350-9

Disc for shavings
7x3.5 mm

Catalog number:
KW350-13



Dicing tool
20x20 mm*

Catalog number:
KW350-23



* requires dicing knife assembly
for operation, catalog number KW350-9

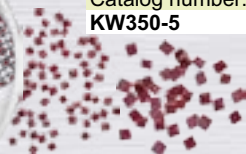
Disc for shavings
9x4.5 mm

Catalog number:
KW350-14



Dicing tool two-sided
8x8 mm / 16x16 mm*

Catalog number:
KW350-5



* requires dicing knife assembly
for operation, catalog number KW350-9

Dicing knife assembly 10 mm

Catalog number:
KW350-9



A knife assembly is necessary to operate the dicing tool.
A single assembly is enough for all dicing tools.

Cabbage shredder SK421

Cabbage shredder SK421 is a specialized, high capacity tool for shredding cabbage. The device is made of stainless steel. Additional, optional discs for salad making and grates for cutting in slivers allow for processing vegetables and expand the operating possibilities. The device can operate on a movable stand or can be fixed to a worktable. Basic version includes a shredded movable stand and disc for shredding cabbage.

Catalog number	SK421
Dimensions WxDxH (mm)	670 x 460 x 680
Dimensions on stand WxDxH (mm)	740 x 720 x 1270
Motor output (kW)	1,1
Power supply (V)	3 x 400
Disc diameter (mm)	420
Disc revolutions (min.⁻¹)	305
Cutting thickness (mm)	1,7
Capacity (kg/h)	1000



Cabbage shredding disc

Catalog number:
SK421-3

disc sold
with the machine



**Cutting disc for making
salads 1.7x18 mm**

Catalog number:
SK421-4

disc sold
separately



Slivers grater fine

Catalog number:
SK421-12

disc sold
separately



**Cutting disc for making
salads 1.7x36 mm**

Catalog number:
SK421-5

disc sold
separately



Slivers grater medium

Catalog number:
SK421-11

disc sold
separately



Our machines are engineered for 30 years of lifetime!

Electric tilting pan PE27

Electric tilting pans are used to prepare dishes such as: chops, fish, scrambled eggs, pancakes, etc.

Models fitted with cast iron and aluminum tubs feature very even distribution of heat over the working surface. Moreover, new solutions allow the PE27N pan with stainless tub to achieve:

- excellent temperature distribution over the working surface – $\pm 10^{\circ}\text{C}$
- short heating time
- reduced energy consumption
- stable, rigid bottom which does not bend during frying.

Product Features

- made of stainless steel
- stainless steel tub for PE27N
- aluminum tub for model PE27A
- cast iron tub fitted with PE27ZL
- the cast iron tub is not suitable for preparing sour dishes
- all pans are fitted with adjustable stands and do not require fixing to the floor.








Catalog number	Tub material	Dimensions WxDxH (mm)	Working surface (m ²)	Capacity (dm ³)	Power (kW)	Supply (V)
PE27A	aluminum	880 x 650 x 880	0,25	25	6	3 x 400
PE27ZL	cast iron	880 x 650 x 880	0,25	25	6	3 x 400
PE27N	stainless steel	880 x 650 x 880	0,25	25	6	3 x 400

Electric tilting pan PE42

Electric tilting pans are used to prepare dishes such as: chops, fish, scrambled eggs, pancakes, etc. Both models are fitted with unique cast iron and aluminum tubs, they feature an excellent, even distribution of temperature over the working surface. By utilizing our pans, you will be able to achieve excellent results in thermal processing, minimizing the

Product Features

-  made of stainless steel
-  aluminum tub for model PE42A
-  cast iron tub fitted with PE42ZL
-  the cast iron tub is not suitable for preparing sour dishes
-  pans are fitted with adjustable stands and do not require fixing to the floor.

PE42A

aluminum tub

PE42ZL

cast iron tub

Catalog number	Tub material	Dimensions WxDxH (mm)	Working surface (m ²)	Capacity (dm ³)	Power (kW)	Supply (V)
PE42A	aluminum	880 x 920 x 880	0,4	40	9	3 x 400
PE42ZL	cast iron	880 x 920 x 880	0,4	40	9	3 x 400

Vegetables and stuffing mixer MP60

MP60 vegetable mixer is used for uniform mixing of vegetable salad ingredients as well as stuffing e.g. meat. It is used in restaurants, salad bars preparing a small amount of salads.

Product Features

- made of stainless steel
- with combined cover
- proximity switch for safety
- robust construction
- automatic rotation reverse



Catalog number	MP60
Dimensions WxDxH (mm)	1000 x 480 x 920
Container dimensions WxDxH (mm)	600 x 454 x 400
Container capacity (m³)	0,1
Single batch (kg)	ok. 25
Mixing time (min.)	3–5
Weight (kg)	59
Rated power (kW)	0,75
Power supply (V)	3 x 400
Mixer rotation speed (min.⁻¹)	28



Vegetable and stuffing mixer MJ750

MPJ750 vegetable mixer is used for uniform mixing of vegetable salad ingredients as well as meat stuffing. It is used in industrial size salad making installations.

Product Features

- made of stainless steel
- with combined cover
- proximity switch for safety
- robust construction
- two operating cycles: operation, unloading
- automatic rotation reverse



Catalog number	MJ750
Dimensions WxDxH (mm)	1280 x 860 x 1170
Container dimensions WxDxH (mm)	750 x 750 x 700
Container capacity (m³)	0,35
Single batch (kg)	50
Mixing time (min.)	4–6
Weight (kg)	140
Rated power (kW)	1,5
Power supply (V)	3 x 400
Mixer rotation speed (min.⁻¹)	28



Vegetable and stuffing mixer MJ1500

MPJ1500 vegetable mixer is used for uniform mixing of vegetable salad ingredients as well as meat stuffing. It is used in industrial size salad making installations, in businesses requiring very large capacity.

Product Features

- made of stainless steel
- with combined cover
- proximity switch for safety
- robust construction
- two operating cycles: operation, unloading
- automatic rotation reverse



Catalog number	MJ1500
Dimensions WxDxH (mm)	2000 x 860 x 1170
Container dimensions WxDxH (mm)	1500 x 750 x 700
Container capacity (m ³)	0,7
Single batch (kg)	100
Mixing time (min.)	4–6
Weight (kg)	184
Rated power (kW)	1,5
Power supply (V)	3 x 400
Mixer rotation speed (min. ⁻¹)	28



Kitchen hoods

Kitchen hoods made of stainless steel are fitted with maze baffle grease traps as well as lighting.

Catalog number	Dimensions D x W x H (mm)
OKP088	800 x 800 x 360
OKP128	800 x 1200 x 360
OKP168	800 x 1600 x 360
OKP208	800 x 2000 x 360



Storage racks

The racks are available in the following variants:

1. with adjustable shelf configuration,
2. with fixed shelves.

The version with adjustable shelf configuration allows:

- changing the number of shelves,
- stepless adjustment of spacing between shelves,
- the possibility to connect racks with equal width.

Racks with fixed shelves comprise of four or five shelves. Shelf width increases by 100 mm.

Standard dimensions

Width (W) (mm)	600–1400	600–1400	600–1400
Depth (D) (mm)	400	500	600
Height (H) (mm)	1800	1800	1800



Waiter trolleys

Made of stainless steel. Fully welded construction. One pair of wheels fitted with brakes

Catalog number	shelves	Dimensions W x D x H (mm)
WK2084	2	840 x 550 x 905
WK2100	2	1000 x 550 x 905
WK3084	3	840 x 550 x 905
WK3100	3	1000 x 550 x 905



Working tables









- 🍎 Working tables, with covers and uncovered, available in many variants with additional equipment such as racks with shelves, drawers, etc.
- 🍎 Made of acid resistant materials.
- 🍎 The products are available in three variants:
 - not reinforced
 - reinforced
 - with shelves
- 🍎 The list of available dimensions is shown in the table below.
- 🍎 On request, the shelf can be fitted with grating.
- 🍎 We also accept requests for nonstandard dimensions.

Dimensions DxWxH (mm)	Catalog number not reinforced	Catalog number reinforced	Catalog number with shelf
600 x 400 x 850	SP604	SP604w	SP604p
600 x 600 x 850	SP606	SP606w	SP606p
600 x 800 x 850	SP608	SP608w	SP608p
600 x 1000 x 850	SP610	SP610w	SP610p
600 x 1200 x 850	SP612	SP612w	SP612p
600 x 1400 x 850	SP614	SP614w	SP614p
600 x 1600 x 850	SP616	SP616w	SP616p
600 x 1800 x 850	SP618	SP618w	SP618p

Work tables with sink



-  Tables with sinks are designed to allow flexibility in configuration: single and double bowl sinks, left side and right side sinks, for separate tap and wall mounted tap.
-  They are made of acid resistant materials.
-  The products are available in three variants:
 - not reinforced
 - reinforced
 - with shelves
-  The list of available dimensions is shown in the table below.
-  On request, the shelf can be fitted with grating.
-  We also accept requests for nonstandard dimensions.

Work tables with single bowl sinks
Catalog number

Dimensions DxWxH (mm)	not reinforced	with reinforcement	with shelf
600 x 600 x 850	Z1K606	Z1K606w	Z1K606p
600 x 800 x 850	Z1K608	Z1K608w	Z1K608p
600 x 1000 x 850	Z1K610	Z1K610w	Z1K610p
600 x 1200 x 850	Z1K612	Z1K612w	Z1K612p
600 x 1400 x 850	Z1K614	Z1K614w	Z1K614p
600 x 1600 x 850	Z1K616	Z1K616w	Z1K616p
600 x 1800 x 850	Z1K618	Z1K618w	Z1K618p
700 x 600 x 850	Z1K706	Z1K706w	Z1K706p
700 x 800 x 850	Z1K708	Z1K708w	Z1K708p
700 x 1000 x 850	Z1K710	Z1K710w	Z1K710p
700 x 1200 x 850	Z1K712	Z1K712w	Z1K712p
700 x 1400 x 850	Z1K714	Z1K714w	Z1K714p
700 x 1600 x 850	Z1K716	Z1K716w	Z1K716p
700 x 1800 x 850	Z1K718	Z1K718w	Z1K718p

Work tables with double bowl sinks
Catalog number

Dimensions DxWxH (mm)	not reinforced	with reinforcement	with shelf
600 x 1000 x 850	Z2K610	Z2K610w	Z2K610p
600 x 1200 x 850	Z2K612	Z2K612w	Z2K612p
600 x 1400 x 850	Z2K614	Z2K614w	Z2K614p
600 x 1600 x 850	Z2K616	Z2K616w	Z2K616p
600 x 1800 x 850	Z2K618	Z2K618w	Z2K618p
700 x 1000 x 850	Z2K710	Z2K710w	Z2K710p
700 x 1200 x 850	Z2K712	Z2K712w	Z2K712p
700 x 1400 x 850	Z2K714	Z2K714w	Z2K714p
700 x 1600 x 850	Z2K716	Z2K716w	Z2K716p
700 x 1800 x 850	Z2K718	Z2K718w	Z2K718p



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