

**FOOD**  
TECHNOLOGY  
THIELEMAN

# FOOD PROCESSING EQUIPMENT



[www.tfoodtechnology.com](http://www.tfoodtechnology.com)





## CONTENT

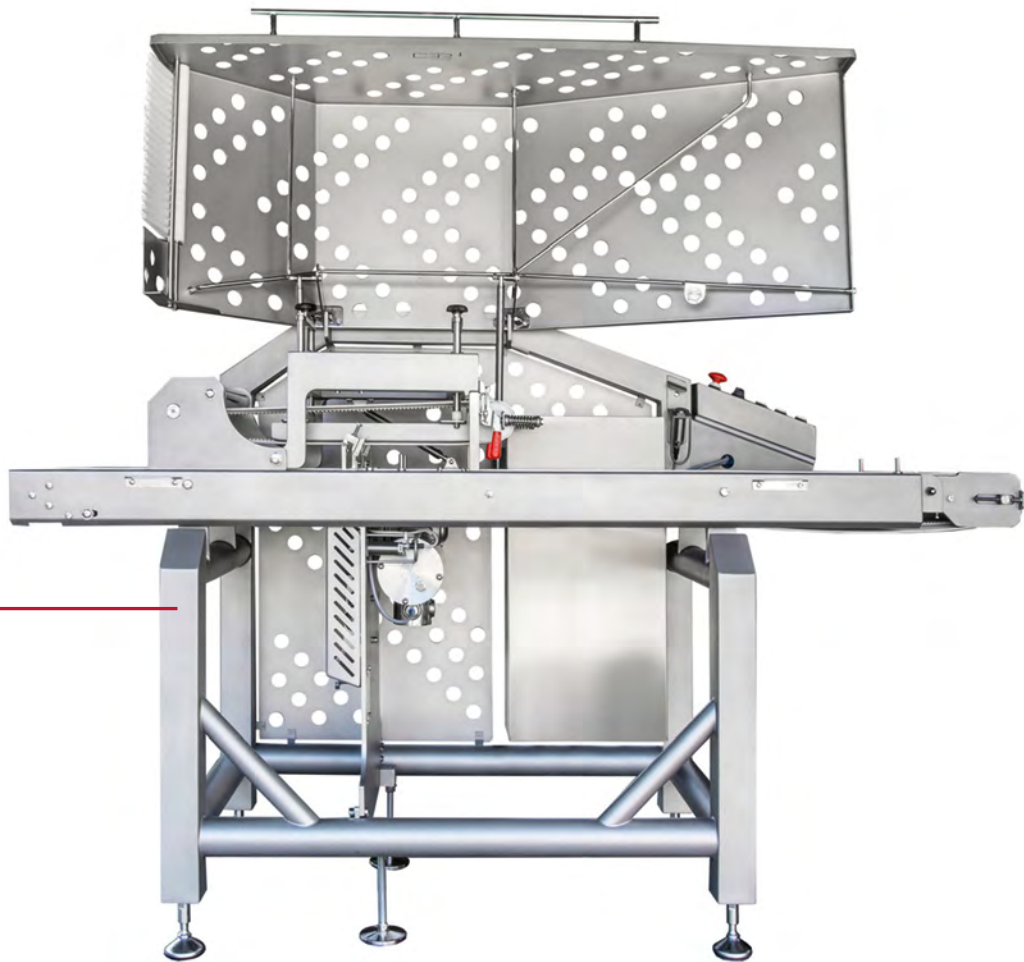
CBS 1	4
CBS 2 & CBS 3	5
Slicing and Packaging	6-7
Pulled Meat Shredder	8-9
Wrapping Machine	10-11
Flattening	12-13
Multiblade Slicers	14-15
Tying machines	16-17
Food grade Twine	18
Pop-up Timers	19



# POULTRY BREAST FILLETS IN SUPERIOR SLICING QUALITY !

Convincing attributes of the CBS line are highest process reliability, outstanding performance and consistent slicing quality. Whether blade life, flexibility, hygiene or handling, let yourself be inspired by our CBS line of single, double and triple lane poultry slicing.

HORIZONTAL SLICING MACHINE CBS-1



Single track slicer | >55 fillets/min



HORIZONTAL SLICING MACHINE CBS-2



Two-track slicer | >110 fillets/min

4

5

HORIZONTAL SLICING MACHINE CBS-3



Three-track slicer | >165 fillets/min

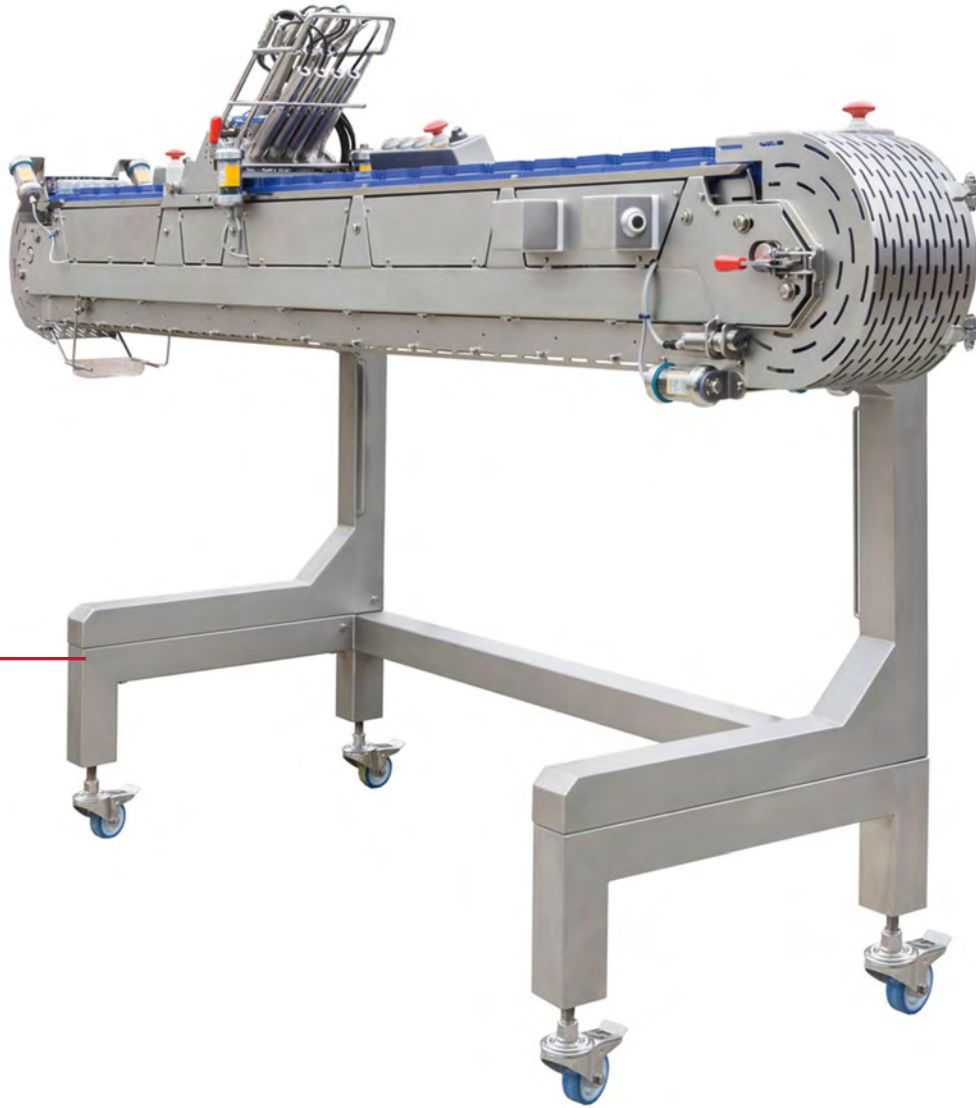




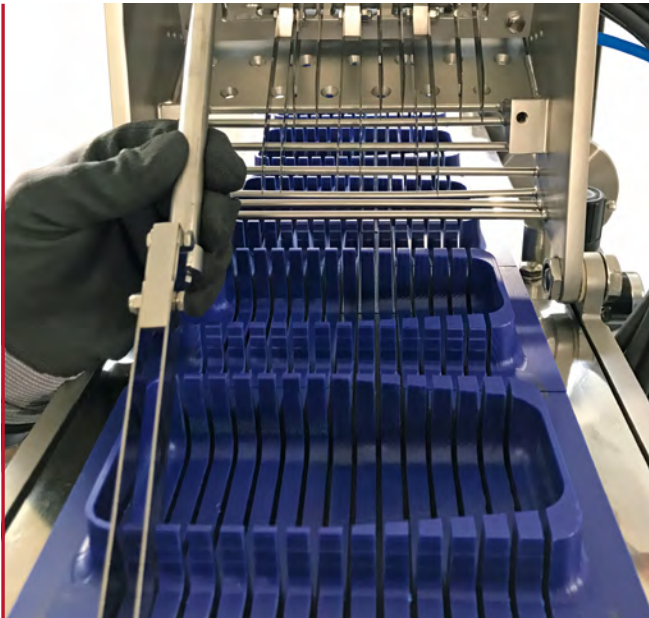


## SLICING AND PACKAGING OF HIGH END COOKED PRODUCTS

MBS - MULTIBLADE SLICER



6  
7



# PULLED MEAT FOR CATERING AND FOOD SERVICE

SH-1 MEAT SHREDDER





## MEAT SHREDDER FOR CONTINUOUS FLOW WITH HIGH CAPACITY

INDUSTRIAL MEAT SHREDDER IMS-6









# WRAPPING MACHINE

ROLLMASTER – RM-1/RM-2



10  
11



## SEMI-AUTOMATIC MEAT PRESS

ALP - MEATPRESS





## AUTOMATIC FLATTENING AND EQUALISING

FLATTENER SPR 320/420/620



12  
13







## MULTIBLADE SLICER FOR SLICES AND STRIPS

F-19S SLICER



OPTIONAL FEEDING PAN

F-19S-2 DOUBLE SLICER



## SEMI-AUTOMATIC STRING TYER

TW-F



TW-S





## FULLY-AUTOMATIC STRING TYER

TW-A



16  
17



## FOOD GRADE TWINE FOR INDUSTRY AND BUTCHER TRADE

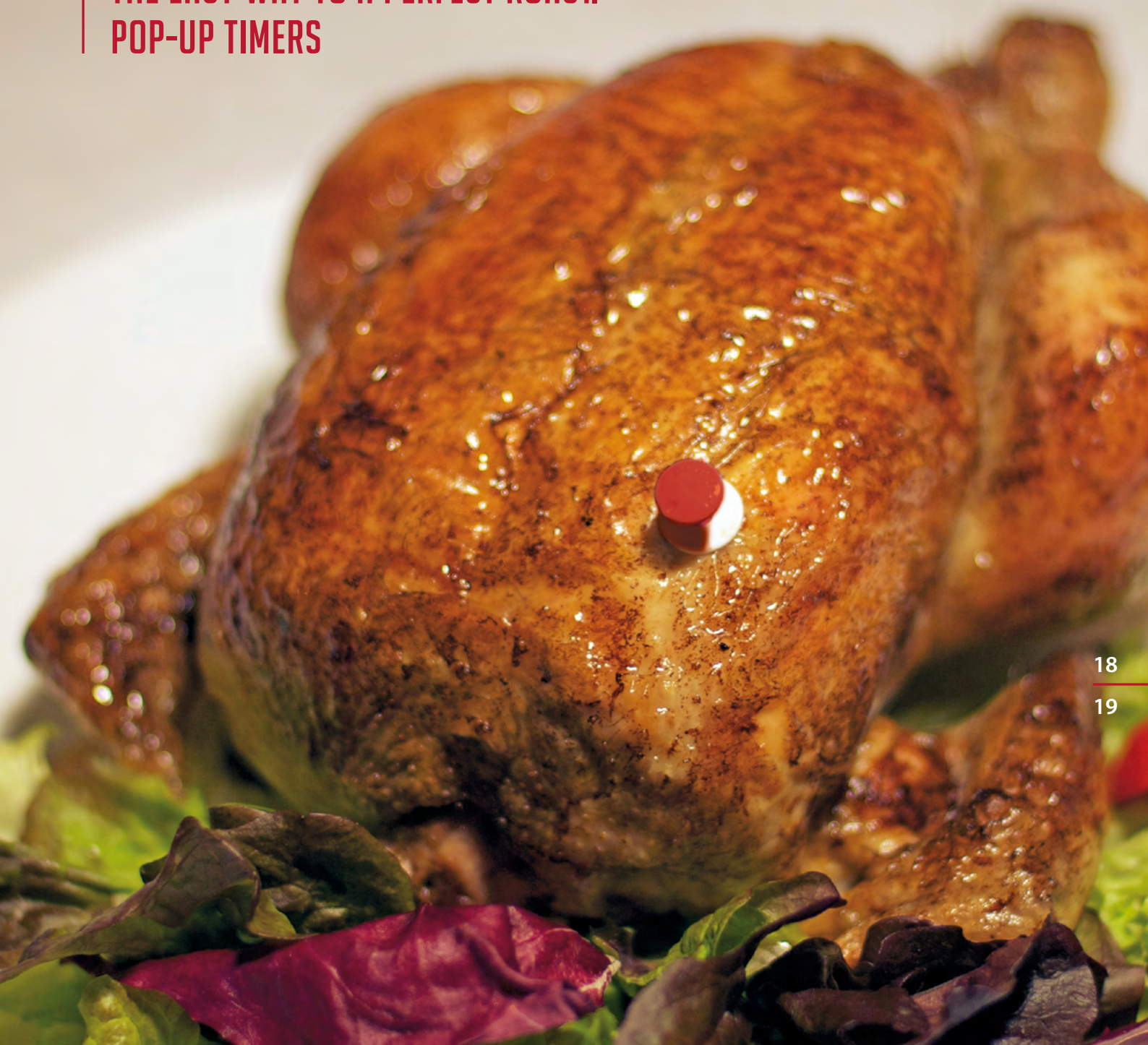
The product range extends from pure cotton twine to synthetic twine made of polyester and rayon and elastic twine made of natural rubber with a polyester covering. All types are available in up to 6 food-safe colours.

The yarns and cords can be used not only for our own machine program, but also for all standard tying machines on the market and offer a perfect solution for every requirement.





## THE EASY WAY TO A PERFECT ROAST. POP-UP TIMERS



18

19



Whether you prefer it rare, medium or well done, a POP-UP-TIMER is available for all tastes and for various temperature levels between 52°C and 85°C.



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