MAGURIT - your cutting machines specialist for fresh and frozen products.
As a world leader and only specialist in the process of cutting frozen products we offer our clients efficiency and productivity at the highest level, and have recent years further developed our know-how in the processing of fresh products.

Since the foundation of the company 160 years ago it was based in the city of Remscheid, and only in 2017 moved to Hückeswagen, about 7km away into our new premises. What began with a simple idea gives work today to about 65 employees. As a company with traditional values we produce our modern equipment in our own facility, from development to engineering to manufacturing. Throughout the world we have supplied equipment to more than 120 nations.
MAGURIT Machinery portfolio

Machines manufactured by MAGURIT reduce frozen blocks or fresh product for the food, pet-food and pharmaceutical industries throughout the world. You will find in our portfolio an individual solution for your requirements, and one of our strength is, that we adapt our machines to your demands and products. Our machines are designed for quick change of the knife setup, if e.g. different cutting results are requested; we will also consider components of your preferred suppliers, and naturally adapt to local standards and norms. Our variety of lifting and handling equipment for the primary product as well for the cut product enables ergonomic and continuous product flow.

FROMAT
042
053
063

STARCUTTER
312
314/344
318/348 &”L”
STARCUTTER LN

UNICUT
550/555
584 2D
584 3D
545 SC

DICECUT
DICECUT® 502
DICECUT® 506

PRECUT & DRUMCUT
PRECUT 328
PRECUT 330
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DRUMCUT 329

GALAN
GALAN 920
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Lifters and conveyors
MAGCON
MAGURAFFE
UNI-PALLI
The specialist in frozen and fresh cutting

Here you will find the perfect solution for your application:

- Cutting of meat for the production of any kind of sausage and meat products
- Cutting of fish or poultry in strips, cubes or slices
- Reduction of fruits and fruit concentrates for jam, fruit juice, and dairy fillings production
- Process of meat and offals for the pet food industry
- Cutting of chocolate, caramel, marzipan or butter for the candy and confectionary industry
- Cutting of frozen-blood-plasma bags and bottles for the pharmaceutical industry

The equipment we manufacture is designed to handle and cut hard, frozen and fresh products pretty much of any kind, into piece size ideal for your further processing, or directly into cubes, strips or dices for final products like in ready meal, convenience food and snack productions.
Meat and sausage industry

Efficient production of most delicious products
Ideal for the further processing in bowl chopper or grinder: MAGURIT machines cut frozen meat very cleanly and exactly into ideal sizes for your production. We can also offer equipment for the production of convenience foods.

Fish reduction
MAGURIT offers you the appropriate machines for the reduction of frozen or fresh fish. Whether you need machines for further processing (e.g. fish-burgers) or for ready meals (e.g. fish salad, microwaveable dishes).

Poultry Best cut
MAGURIT offers a wide variety of machines for cutting fresh and frozen poultry products. Whether you want to further process your products (burgers, formed products…), or produce a final product (toppings, ready meals…), we supply appropriate machines to meet your specific cutting requirements.

Fruits/fruit juices Various applications
Whether your process starts with IQF fruits, or products frozen in barrels (fruit cells or–pulps), MAGURIT offers the ideal solution.

Pet food Continuous high production
The unique DICECUT®-system from MAGURIT cuts meat and offals into chunks or dices for the production of wet pet food. Whole pallets of frozen raw material can be depalletized and continuously further processed with little or no labour involved. We also supply solutions for the processing of fresh raw materials at high volumes.

Sweets of any kind
The high productive MAGURIT machines reduce blocks of chocolate, marzipan, or any other ingredient (e.g. butter) in the confectionary industry, at any temperature, as long as the product has a hard rigidity.

Dairy products
MAGURIT machines cut your dairy products into appropriate pieces for further processing, like butter for melting, or cheese for grading, or fruit for yoghurt fillings and milk shakes.

Vegetables
Whether your task is to cut large blocks of vegetables or IQ frozen vegetables for the production of soups, slurries, mashes, ready meals or baby food, MAGURIT offers you the right pre-cutting equipment.

Pharmaceuticals
Human blood-plasma, frozen in bags or bottles, needs to be removed from the packaging under highest hygienic circumstances. Our PLASCUT series are the right solution for this challenge.
Pre-Breaking of frozen blocks with a guillotine cut for further production in bowl-cutter, grinder, mixer or cooker; for meat, fruit, vegetables…

FROMAT 042

The FROMAT 042 comes in two versions, eco and profi, mainly different in cutting capacity, with 800 kg/h (1.760 lbs/h) for the FROMAT 042 eco, and 1500 kg/h (3300 lbs/h) for the FROMAT 042 profi. Both are designed for the reduction of all commonly used standard blocks like EURO- or US-60lbs.

Therewith these machines are ideal for smaller or medium size productions.

FROMAT 053

The FROMAT 053 persuades by its continues feeding and cutting method. These machine can optionally be supplied with block lifter and block pusher to guarantee continues production also with difficult products, like pork rind, slightly defrosted or round blocks. With a wide variety of slicing and cross-knife heads this frozen block guillotine can reduce the standard blocks into slices or square pieces.

FROMAT 063

The FROMAT 063 is the frozen block guillotine for high volume and continues production, designed for industrial applications and capacities. Its vertical block lifter allows the loading of several blocks simultaneously. With 630 mm (24 ¾”) cutting width the machine can also reduce plate-freezer blocks.

High volumes are easier to achieve if the product is continuously feed into and discharged from the cutting machine. MAGURIT MAGCON belt- and screw-conveyors offer the right solution.
The STARCUTTER 312 is suitable for small and mid-size producers with up to 8 tons daily production. It is designed to accept all standard Euro- or US block sizes. The blocks, lifted into the cutting area by a manual, self-securing chute, are cut by the rotating cutting drum, with cutting thicknesses between 6 and 20 mm. Product is discharged into standard meat trolleys, which can be placed beneath the cutting area from 3 different sides.

The STARCUTTER 314/344 is an ideal machine for the reduction of frozen meat or other food. Many common European and American block sizes can be processed at temperatures down to -30°C (-6°F). The working table can be used to unpack the product. It is designed at an ergonomical appropriate height. Depending on the requested cutting result, different blade sets can be chosen. 3, 6 or 9 mm (STARCUTTER 314) and 14, 17 or 20 mm (STARCUTTER 344) thickness. Due to the integrated block feeding system up to 4 t/h (8.810 lbs/h) can be cut.

The STARCUTTER models 318, 348 are ideal for the reduction of frozen meat, fruit or other food products on an industrial scale, and are capable of cutting frozen products at temperatures as low as -30°C (-6°F) homogeneously and gently, with cutting thicknesses between 3 and 20 mm, depending on the chosen blades. With a cutting area of 350 x 650 x 820 mm (13 ¾” x 25 ½” x 32 ¼”) these machines are designed to reduce two standard Euro- or US-blocks simultaneously, and can therefore reach up to 8 t/h (17.500 US-lbs).

LN stands for „Low Noise“, and with these machines MAGURIT sets the industries standards with regard to noise reduction on frozen food processing machines. The whole machine is very heavily built, has a direct drive of the cutting drum, a stabilized feeding ram and vibration absorbing guards. Therewith the machine’s weight is more than double from the “normal” execution, because mass is the best noise “killer”. The STARCUTTER LN can be equipped with all MAGURIT standard blades from 3 – 45mm, and all C-CUT blades.
UNICUT 550/555
Ideally used for the production of ready meals! The UNICUT cuts deep frozen, hard or tough products very precise and with perfect edges. So stir fry strips or dices can be cut. Besides this unique feature it can of course also be used for the reduction of blocks for further processing in grinder or bowl chopper.

UNICUT 584 2D
Meat, fish, cheese or chocolate: The UNICUT 584 reduces deep frozen, hard or tough products into various sizes. Whether you want to cut slices strips or cubes, the cutting thickness is infinitely variable. This is due to its unique belt feeding system, which is PLC controlled. With its belt feeding system the UNICUT 584 has an advantage towards all other machines: It can work continuously.

UNICUT 584 3D
The UNICUT 584 3D has been specifically designed for pre-cutting of cheese blocks for graded cheese production. The advantage of the belt feeding system has been combined with a 3 D cutting grid set up.

UNICUT 545 SC
Unique: Cutting frozen pork rind blocks is best done with the MAGURIT UNICUT 545 SC which has been developed just for this application. With its 2D-cutting action standard block frozen pork rind are cut in squares from 15mm and larger.
**DICECUT® 502**

The DICECUT® 502 is designed for a precise cutting of frozen meat blocks into dices or strips, used in ready-meal and pet-food productions. This unit is capable to cut strips and cubes from 10 up to 60 mm (3/8” to 2 ¼”). Frozen meat blocks with maximal dimensions of 420 x 240 x 900 mm (16 ½” x 9 3/8” x 35 3/8”) and a minimal core temperature down to -18°C (0°F) can be processed. The DICECUT® 502 is capable of processing capacities up to 3.0 t/h (6.620lbs/h).

**DICECUT® 506**

Besides standard block sizes, the DICECUT® 506 is also capable to cut plate freezer blocks with max. size of 610 x 240 x 1.060 mm/ (24” x 9 ½” x 41 ½”), and a min temperature of -18°C (Depending very much on product, cutting size and demanded cutting quality…) and can therefore also be used in the convenience and pet-food industry. The newly developed continuous block loading and the use of servo motors allow hourly capacities of 800 kg to 4.500 kg/h/ (1.750 lbs to 9.900 lbs/h).

The ideal processing temperature for beef, pork and lamb products is between -6°C and -12°C.

Hygienic design:
Within seconds the DICECUT® is ready to be cleaned.
For the reduction of “shedloads” of frozen or hard raw materials we offer the rotation cutters PRECUT 328 and 330. The PRECUT are designed for productions of 8 to/h (17,600 lbs/h) and above, or the necessity of high volumes in very short time, like large batch productions.

With 700 mm (27 ½”) cutting width the PRECUT 328 is designed to reduce standard and plate frozen blocks, while the PRECUT 330, with a cutting width of 1450 mm (57”) mm can reduce also simultaneously several layers of palletised frozen products or combo-box blocks with up to 500 Kg weight. Therewith the PRECUT 330 can reduce up to 25 to/h (55,000 lbs/h) and is the world’s highest output frozen block cutter.

Ideal for the production of fruit juices: DRUMCUT. These machines are designed for the processing of frozen juice concentrates and pulps, and can handle all common barrel forms and sizes. The total system usually consists of the so called crusher DRUMCUT, of roller-conveyor systems for full and empty barrels, poly-liner squeezing technology, and adequate discharge methods like excentric pumps, screw-conveyors or heat exchangers.
GALAN 960
THE GALAN 960 with a cutting width of 610 mm (24”), and the integrated discharge belt, is designed for high volume continues productions, of diced, strip-cut, sliced or shredded products. Unique is the possibility to separate or retain product fines in the process. The GALAN 960 with its 610mm (24”) infeed belt width can also be integrated in continues cook-chill-dice or cook-dice-chill processing lines.

Great hygiene
In a few seconds the machine can be set to cleaning mode. Simply open covers and press cleaning button and the pressure on the belts is released and the down holder moves to its highest position. With almost every surface sloping downwards, detergents and water easily rinse off.

GALAN 930
Versatile fresh cutter for the food and pet food industry.
The GALAN 930 cuts fresh, tumbled, frosted and cooked product from meat, fish, poultry, vegetables and offals. The product can be cut in one or two dimensions, into slices, strips or cubes. All blades cut with a drawing movement. Therefore the product is cut very gently, almost like a hand cut. The cutting dimension can vary from 4 x 4 to 130 x 370 mm (1/6 x 1/6” to 5 1/8 x 14 ½”).

GALAN 920
The GALAN 920 is a cost effective alternative to the larger GALAN 930, which fulfils the same criteria in producing exact and clean cut results, in slices, strips or cubes as the larger GALAN 930. The main application for this equipment is the reduction of fresh, tumbled, chilled or crust frozen products, such as red meat, poultry, fish, vegetables and other products, for the convenience food and “ready meals” industry, with the typical GALAN advantage of a continuous process, and maximum product size of 100 x 230 mm (4 x 9”).
PLASCUT 591 – useable for bags and bottles

Since the different plasma and blood collection centers do not use uniform packaging type and size the blood fractionation companies often require machines that are suitable for various forms and sizes of bags and bottles. For these companies we developed the PLASCUT 591 with revolving feeding system, allowing an installation on minimal space, and with exchangeable product nests for the different sizes required. This machine can cut open up to 1500 unit per hour.

PLASCUT 592
automazic blood-plasma-bag cutting and emptying

In co-operation with blood-plasma fractionation companies over the past years we have also developed a machine to automatically empty blood-plasma-bags. The bags, after being placed on the in-feed conveyor are cleaned from the outside, cut open and the content is squeezed out, with up to 97 % efficiency.
# MAGURIT-Applications

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Lifters and conveyors

MAGCON und MAGURAFFE
The screw conveyors MAGCON are specifically designed for transporting frozen cut products. Thick claddings, diameters of up to 400 mm, strengthened shafts and strong motors guarantee a continues product-and production-flow. The in-feed hopper fits every standard MAGURIT machine.

The space saving MAGURAFFE elevates product up to 3m into further processing equipment, e.g. mixers or grinders.

MAGURIT UNI-PALLI: Whole pallets of raw material are lifted to an ergonomically adequate working height. From there the operator can just slide the blocks into the cutting chamber of MAGURIT machines, after taking packaging material off.

Knife head crane: With the help of the knife head crane the often quite heavy knife heads can be changed over quickly on UNICUT or DICECUT machines, or taken of FROMAT machines for facilitated service.

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