

# CATALOG

*product range*



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# Presentation

"STORM S" S.A. was established in 1990 in Gabrovo, Bulgaria and has manufactured machines and equipment for food processing industry for more than 20 years. The enterprise has two production bases – in Gabrovo and Plovdiv, Bulgaria. The main headquarter of the company is in Plovdiv.

"STORM S" S.A. offers full range of services, technologies, machines and equipment for food processing industry - consulting, technological projects, modernization, introducing of new technologies.

Thanks to its 20-year history, our company is able to offer complete decisions based on experience, contemporary technologies and tempting financial terms.

Engineering and design work of the company aims to develop high-technological machines with low energy consumption based on its own patents, thereby providing high quality world-class self-engineering production.



Two patents of the company were awarded with medals in 2001 in Pittsburgh, USA at the 17th World Salon of INPEX Innovations:

- gold medal:

for automatic cutting of carcasses into halves with no waste for the needs of conveyor systems in slaughterhouses;

- silver medal:

for energy saving method and equipment for pressing raw materials into briquettes.

The same year, at "Euro Intellect" exhibition in Sofia, Bulgaria these patents were awarded again. The two gold medals proved again the world level of the company.

On March 1st 2010 in Paris, France our company was awarded with GOLDEN EUROPEAN AWARD FOR QUALITY 2010 in recognition for business success and quality of production.

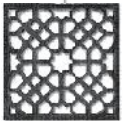
The company complies with ISO 9001:2008, , GOST.



STORM S S.A. company has two modern equipped production bases. In the recent years the company has made large investments to modernize its machinery park.



WATERJET CNC 3D



BENDING CNC 3D PRESSBRAKE



GUILLOTINE CUTTING  
LASER CUTTING

PRECISE ARGON WELDING



LATHE CNC 4 AND 5-AXES  
VERTICAL CENTRES

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GUILLOTINE FOR FROZEN MEAT CUTTING – SK 150  
80.0115.00



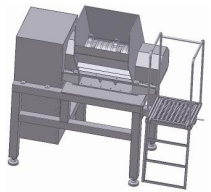
10

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The STORM S S.A. company informs that individual differences may appear between the machines shown in this catalogue and those offered for sale due to either design changes or the individual orders of our customers

# MEAT PROCESSING EQUIPMENT

Our company produces a wide range of meat processing equipment.

Our specialists can help you choose the necessary equipment consistent with your specific technical requirements and possibilities. Meat processing technology can also be developed to meet your needs and requirements.

STORM S SA offers its own patent developments of meat processing machines.

Our equipment is entirely made of stainless steel 1.4301(AISI 304) which is permitted in food industry.

Machines comply with the Council Directives No. 2006/42/EC and 2006/95/EC and USDA regulations.

ISO 9001:2008



Machines comply with standards HACCP, EN 1672-2, the Council Directives No. 2006/42/EC and 2006/95/EC and USDA regulations.



## GUILLOTINE FOR FROZEN MEAT CUTTING – SK 150 80.0115.00

This machine is designed for longitudinal and transverse cutting of frozen meat. The temperature of the raw-materials must be from -3° up to -28° .

It is made entirely of stainless steel, 1.4301 DIN (AISI 304) grade with permission for contact with food - according to the standard.

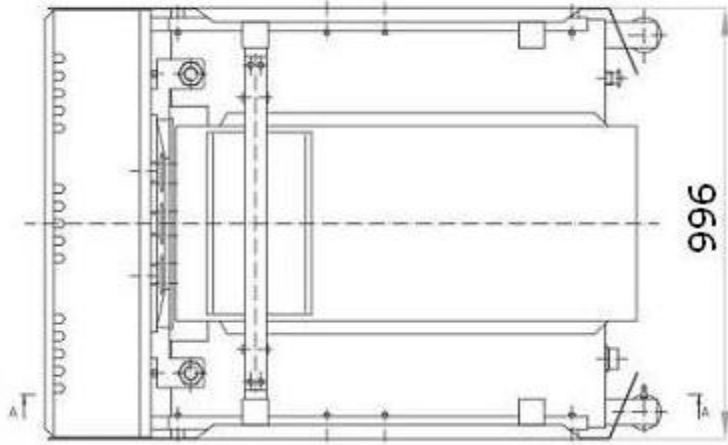
The machine complies with the Council Directives No.2006/42/EC and 2006/95/EC and USDA regulations.

### Construction advantages:

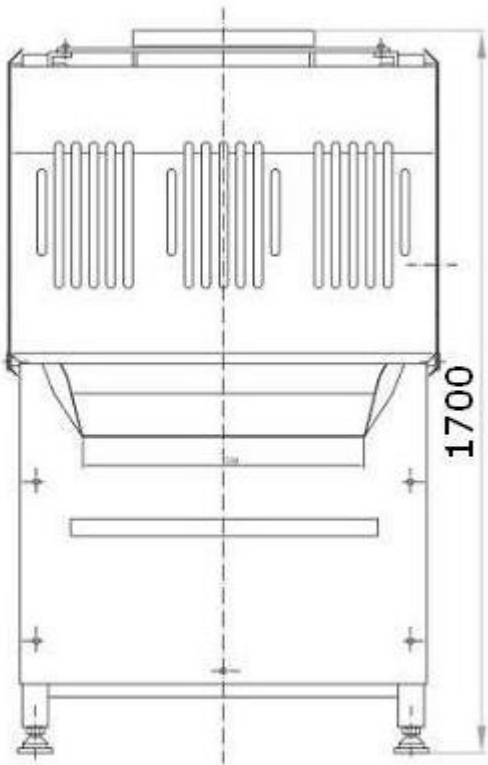
- ✓ made entirely of stainless steel
- ✓ safety covers protecting the moving parts
- ✓ lifting loading chute
- ✓ 3 pcs frontal knives



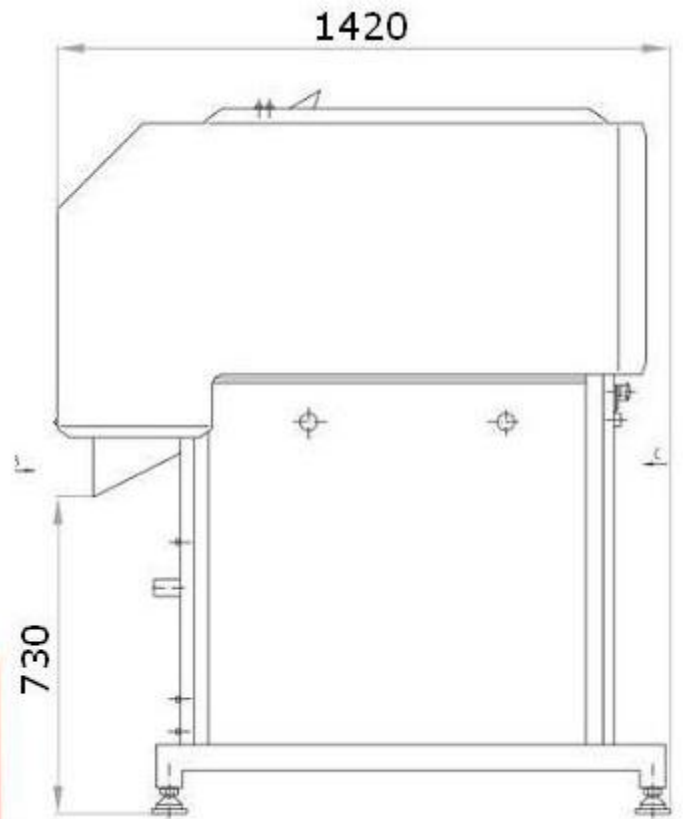
above



in front



sidewards



## Technical data:

Total installed power	kW	4
Power supply	V - Hz	3x400 - 50;
Rated current		9,2
Air pressure		0,4 ÷ 0,6
Hydraulic working pressure	bar	80
Hydraulic station capacity	L	80
Cutting knife force	kN	26
Dimensions:		
- length L	mm	1420
- width B	mm	996
- height H	mm	1700
Output	kg/h	up to 1500
Total weight of the machine together with hydraulic oil	kg	640



## GUILLOTINES FOR FROZEN MEAT CUTTING

Art. No.	80.0115.00	80.0140.00	80.0150.00	80.1030.00	80.1060.00
Dimensions (L,W,H mm)	1420/996/1700	2600/885/1950	2600/885/1950	1790/1170/2170	2300/1440/2200
Designation	for cutting /breaking/ of deep-frozen meat products	for cutting /breaking/ of deep-frozen meat products	for cutting /breaking/ of deep-frozen meat products	for chopping /breaking/ of deep-frozen meat products	for chopping /breaking/ of deep-frozen meat products
Capacity - kg/h	1500	4000	5000	3000	6000
Cut pieces thickness - mm	35	35	35-80		
Type	knife	knife	Knife-electronic regulation of the pace of the knife and microprocessor control	rotary	rotary
Installed power - kW	4	5,5	8	18,5	30
Power supply- electricity/water/steam/compressed air/drain	3 400V/compressed air	3 400V	3 400V	3 400V	3 400V



## GUILLOTINE FOR FROZEN MEAT CUTTING – SK 400 and SKE 500 80.0140.00 and 80.0150.00

This machine is designated for frozen meat cutting and breaking. Raw-materials temperature must be from  $-3^{\circ}$  up to  $-28^{\circ}\text{C}$ .

It is made entirely of stainless steel, 1.4301 DIN (AISI 304) grade with permission for contact with food - according to the standard.

The machine is our development. All disadvantages of the existing models are escaped and the exploitation performance is optimized.

The machine complies with the Council Directives No.2006/42/EC and 2006/95/EC and USDA regulations.

### Construction advantages:

- ✓ made entirely of stainless steel
- ✓ safety covers protecting the moving parts
- ✓ lifting loading chute
- ✓ simultaneously cutting and breaking
- ✓ adjusting cut pieces thickness (SKE 500)
- ✓ electronic knives movement (SKE 500)
- ✓ adjustment with speed changing
- ✓ front knives for additional breaking
- ✓ microprocessor control (SKE 500)
- ✓ hydraulic leading



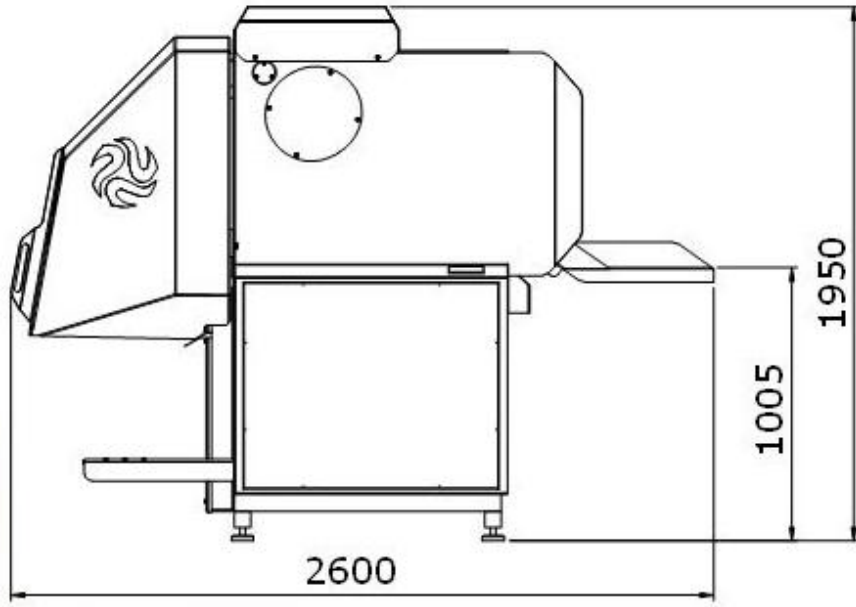
Control panel



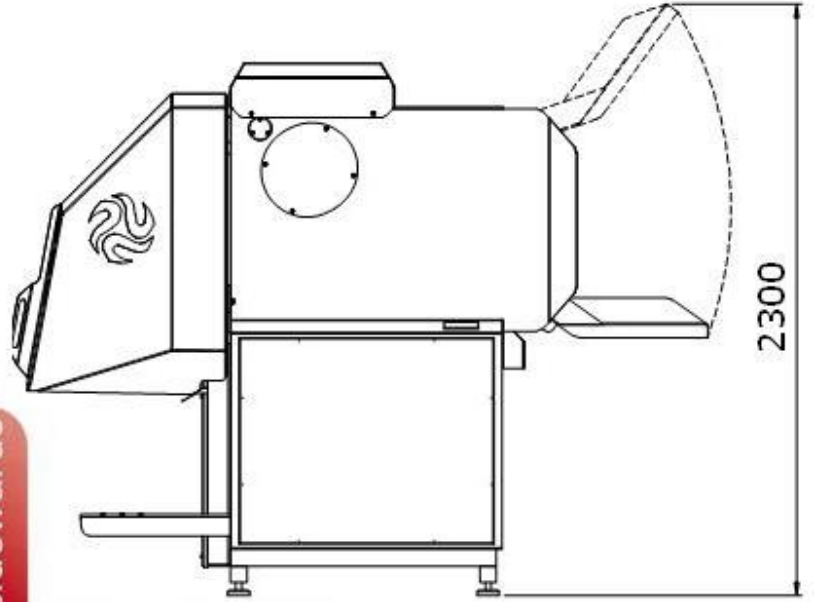
Cutting knives



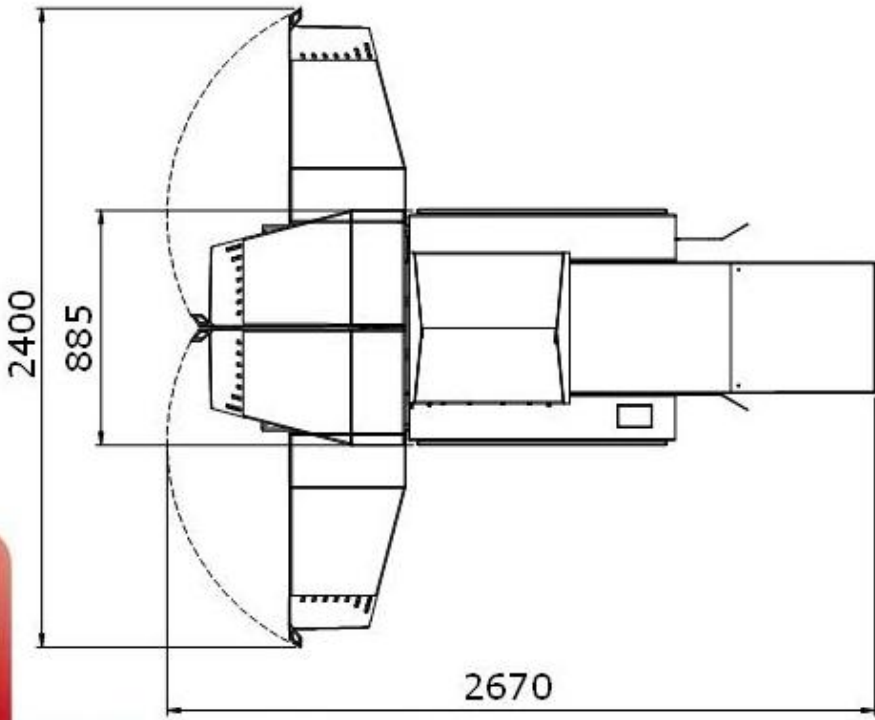
sidewards



sidewards



above



## Technical data:

Knives guillotine for frozen meat -SK 400		
Output	kg/h	4000
Power supply	kW	5.5
Block dimensions max	mm	500x340x750
Block temperature max	°C	-3
Cut pieces fixed thickness	mm	35
Installed power	V/Hz	3x400/50
Front knives for additional breaking	pcs	3
Hydraulic pressing pawl		
Hydraulic leading		

Knives guillotine for frozen meat -SKE 500		
Output	kg/h	5000
Power supply	kW	8
Installed power	V/Hz	3x400/50
Block dimensions max	mm	500x340x750
Block temperature max	°C	-3
Cut pieces adjusted thickness	mm	35-85
Front knives for additional breaking	pcs	3
Adjustable maximum knives movement	mm	340
Electronic adjustment of the knives movement with speed changing	mm	120-340
Hydraulic pressing pawl		
Microprocessor control		
Hydraulic leading		



## ROTARY GUILLOTINE FOR FROZEN MEAT CUTTING - GR 6000 80.1060.00

This machine is designated for frozen meat cutting and breaking.

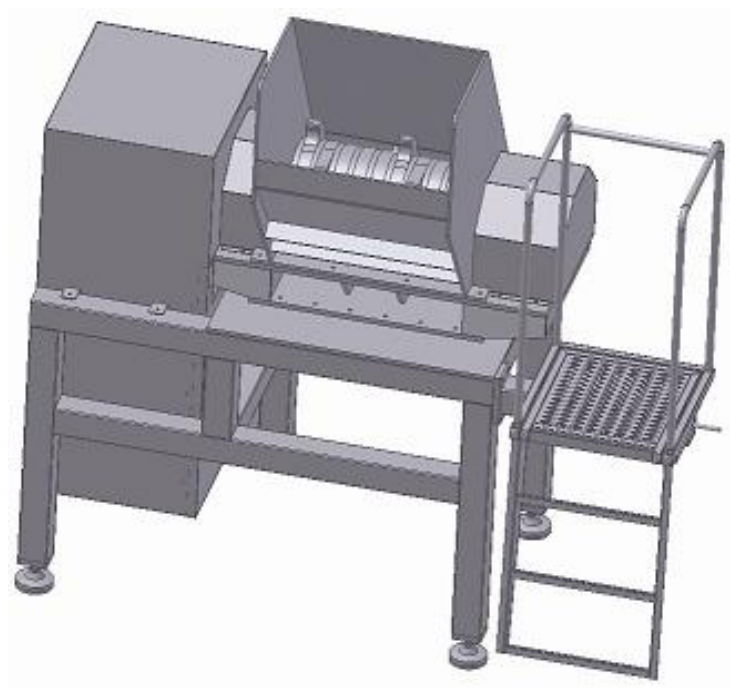
Raw-materials temperature must be from  $-3^{\circ}$  up to  $-28^{\circ}\text{C}$ .

Additional options:

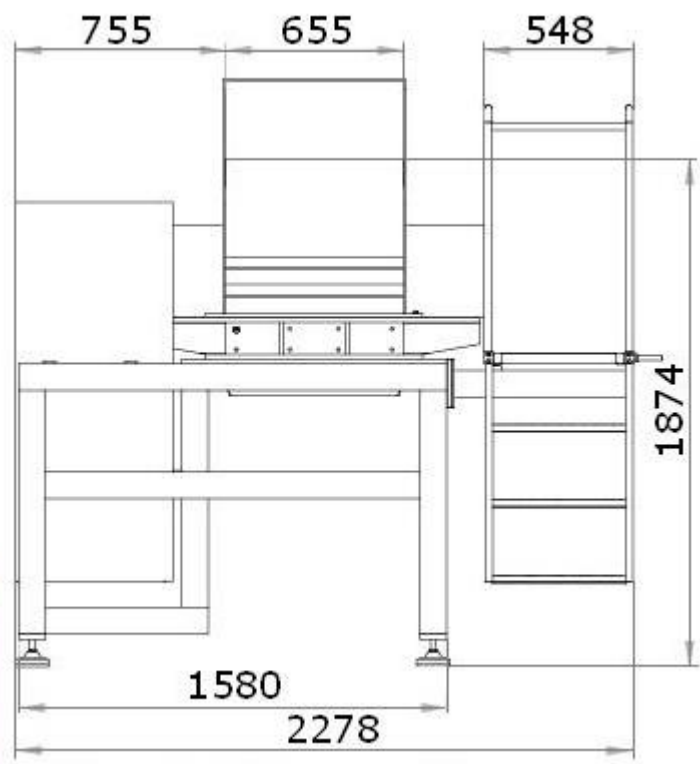
- Possibility for work with 200 l and 300 l buggies
  - Possibility for connection in a line
- Optional loading lifter

It is made entirely of stainless steel, 1.4301 DIN (AISI 304) grade with permission for contact with food - according to the standard.

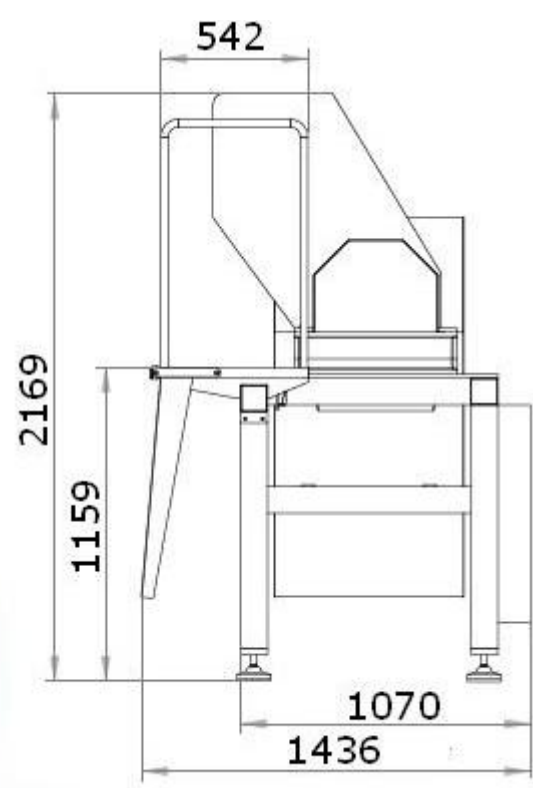
The machine complies with the Council Directives No.2006/42/EC and 2006/95/EC and USDA regulations.



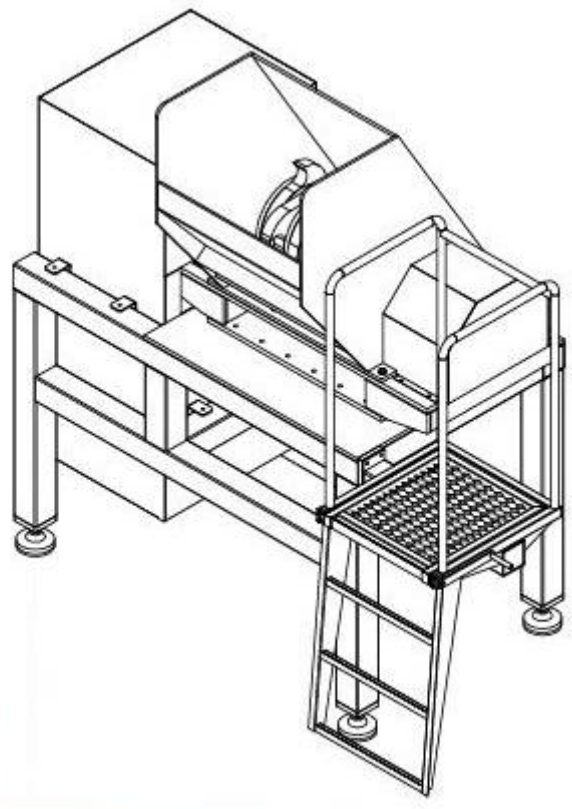
in front



sidewards



sidewards



**ROTARY GUILLOTINE FOR FROZEN MEAT  
CUTTING - GR 6000**  
80.1060.00

Technical data:

Output		g/h	up to 6000
Dimensions:	- length L		2300
	- width B	mm	1440
	- height H	mm	2200
Height of the orifice of hopper		mm	1900
Hopper's width		mm	650
Height of the exit		mm	950
Maximum dimensions of the blocks			900 550 200
Supply voltage		V-Hz	3x400 – 50;
Total installed power		kW	30
Weight		kg	1880

**ROTARY GUILLOTINE FOR FROZEN MEAT  
CUTTING - GR 3000**  
80.1030.00

Technical data:

Output		g/h	up to 3000
Dimensions:	- length L	mm	1790
	- width B	mm	1170
	- height H	mm	2170
Height of the orifice of hopper		mm	1900
Hopper's width		mm	450
Height of the exit		mm	950
Supply voltage		V-Hz	3x400 – 50;
Total installed power		kW	18.5
Weight		kg	1610



## VACUUM TUMBLERS

83.1310.00

The vacuum tumbler is designed for meat tendering. After treatment in vacuum, the products remain tender. The machine is used in the production of ham, quarters, beef fillet, bacon and other products.

The appropriate form of the working element in the drum and the wide range of vacuum, revolutions and operation time adjustment options allow achievement of preset meat quality parameters.

The machine consists of bearing frame, drum, drive station comprising gear motor and chain drive, vacuum system – vacuum pump, automatic electromagnetic valve, vacuum collector, and filter for pump protection against water ingress and contamination.

Machine control is via touchscreen display, by means of a wide range of programs with adjustable times, cycles and phases.

### Options:

- cooling and defrostation;
- double insulated heating jacket.

Machines of volumes 200 to 10 000 dm<sup>3</sup> are available on request.

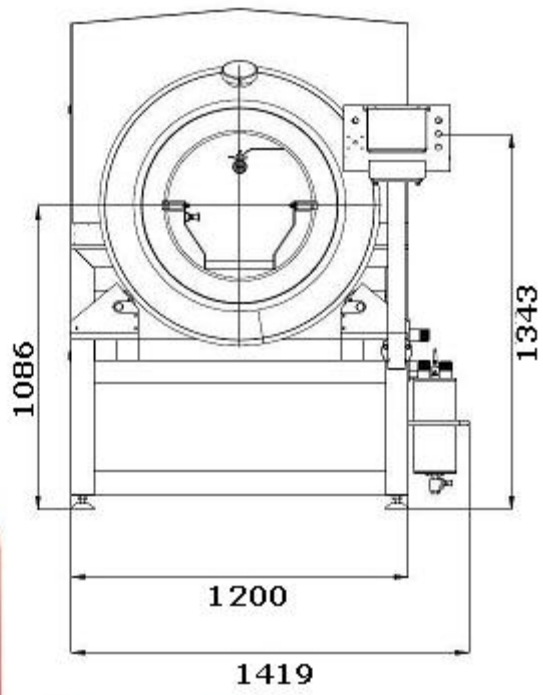
It is made entirely of stainless steel, 1.4301 DIN (AISI 304) grade with permission for contact with food - according to the standard.

The machine complies with the Council Directives 2006/42/ and 2006/95/EC and USDA regulations.

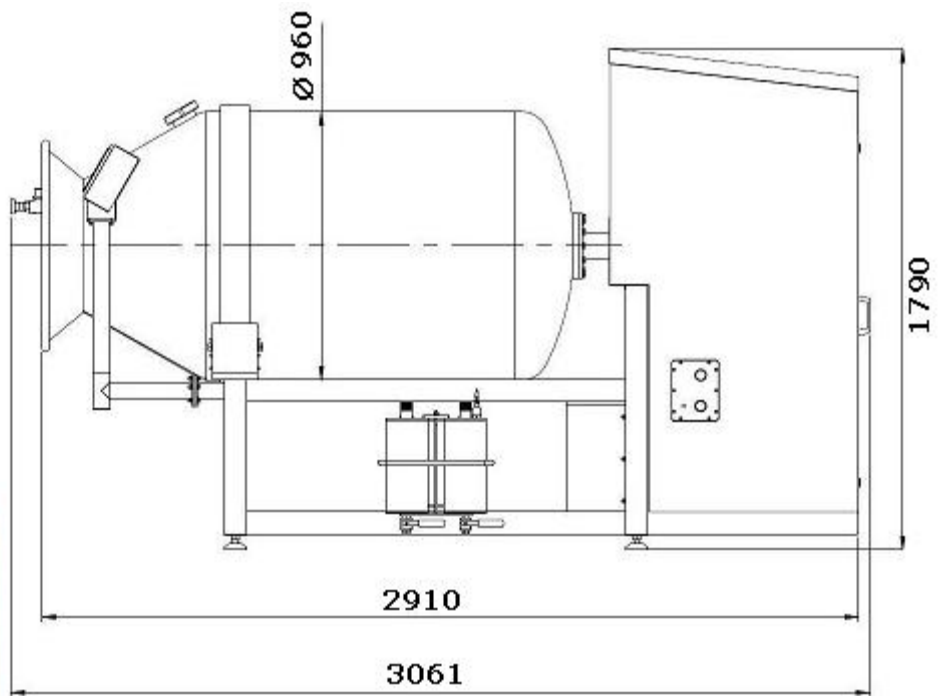




in front



sidewards



## Technical data:

Capacity	dm <sup>3</sup>	1000
Supply voltage	V; Hz	400; 50
Total installed power	kW	3,5
Gear motor power	kW	2,2
Vacuum pump power	kW	1,1
Vacuum pump flow rate	m <sup>3</sup> /h	40
Vacuum	%	~ 95
Drum revolution adjustment (0-99%)	U/min	max. 15

## Dimensions:

Length	mm	~3060
Width	mm	~1420
Height	mm	~1790



## RAW DRIED MEAT PRESS 82.1018.00

This press is designated for pressing of raw dried meat products.

The optimization of the process will surely improve the quality and decrease the final cost of the product.

The machine is our development and patented as well.

The technology of raw dried meat products requires a pressing process. This aims better drying and shaping of the products. Meanwhile the pressing process drastically reduces the drying time. A problem here can be the precise pressure determination and pressing time. Similarly, it is difficult to maintain the same pressing during the pressing.

### Our development offers solutions in several aspects:

- ✓ pressure program dosing during pressing time
- ✓ reduced operation time, constant supervision and people involvement
- ✓ monitoring system allows the technologist to control the process all the time
- ✓ decreasing to minimum of unqualified work and physical effort reducing
- ✓ avoid errors in determination of process completeness stage and wrong manipulations
- ✓ single programming of whole pressing process.

The machine complies with the Council Directives No.2006/42/EC and 2006/95/EC and USDA regulations.

It is a welded frame construction entirely made of stainless steel, 1.4301 DIN (AISI 304) grade with permission for contact with food - according to the standard.

### Pressing:

- 4 pieces pneumatic cylinders with 700 mm drive
- 19 pieces (12 mm) plots made of waterproof plywood, stainless steel edged

### Control:

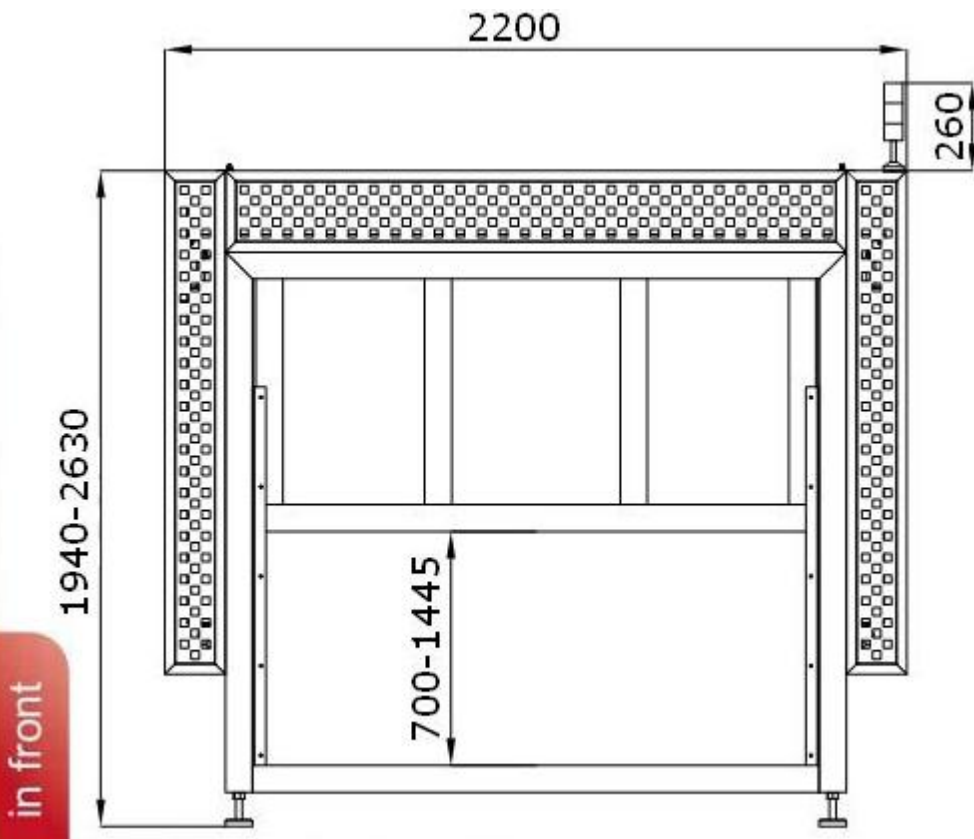
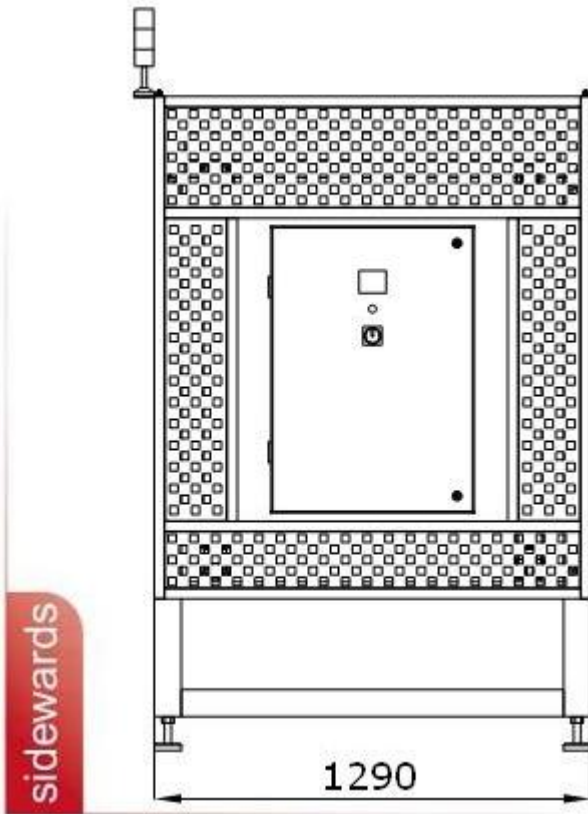
- SIEMENS SIMATIC with possibility of 99 programs
- pressure (compression) setting in real units (bar)
- compression automatic adjustment (plus easy start)
- position (compression) preservation in case of supply failure and program continuing by restart
- signalization for completed cycle
- monitoring system can be ordered as an option.





SIEMENS SIMATIC  
Control panel





## Technical data:

Installed power	W	80
Power supply	V/Hz	230/50
Compressed air	Bar	Min 6 (working pressure max 5.5 bar)
Internal dimensions - length	mm	1650
- width	mm	1100
- height	mm	700-1445
External dimensions - length	mm	2200
- width	mm	1290
- height	mm	2200-2630
Plot dimension (19 pieces in set)	mm	1650 1100
Capacity	kg	560-600 raw material (Ø42-50 mm/18 floors)
Weight (without plots)	kg	680



## MACHINE FOR CLEANING OF RAW DRIED PRODUCTS

61.1400.00

This machine is designated for cleaning the noble mould out from raw dried products – flat sausages, etc.

The machine is made as welded frame construction, entirely of stainless steel AISI 304.

It consists of a corpus with two brushes and a movable frame where the products are hung up (together with a stick). One of the brushes is hung up on a separate frame which allows distance regulation between brushes according to the product size. Rotation speed of brushes is smoothly adjustable.

The frame is driven through a pneumatic cylinder. Frame move can also be regulated and limited in accordance with the product type.

Control unit – DELTA HOLLAND controller with „touch screen“ panel.

The machine has three protection types for prevention of accidents and injuries.

The machine complies with the Council Directives No.2006/42/EC and 2006/95/EC and USDA regulations.

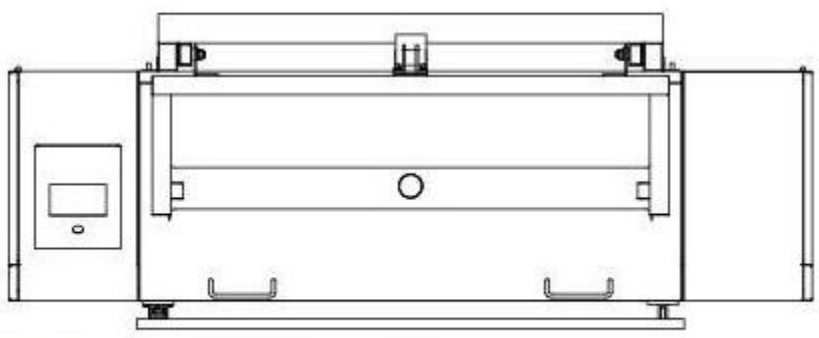


Control panel

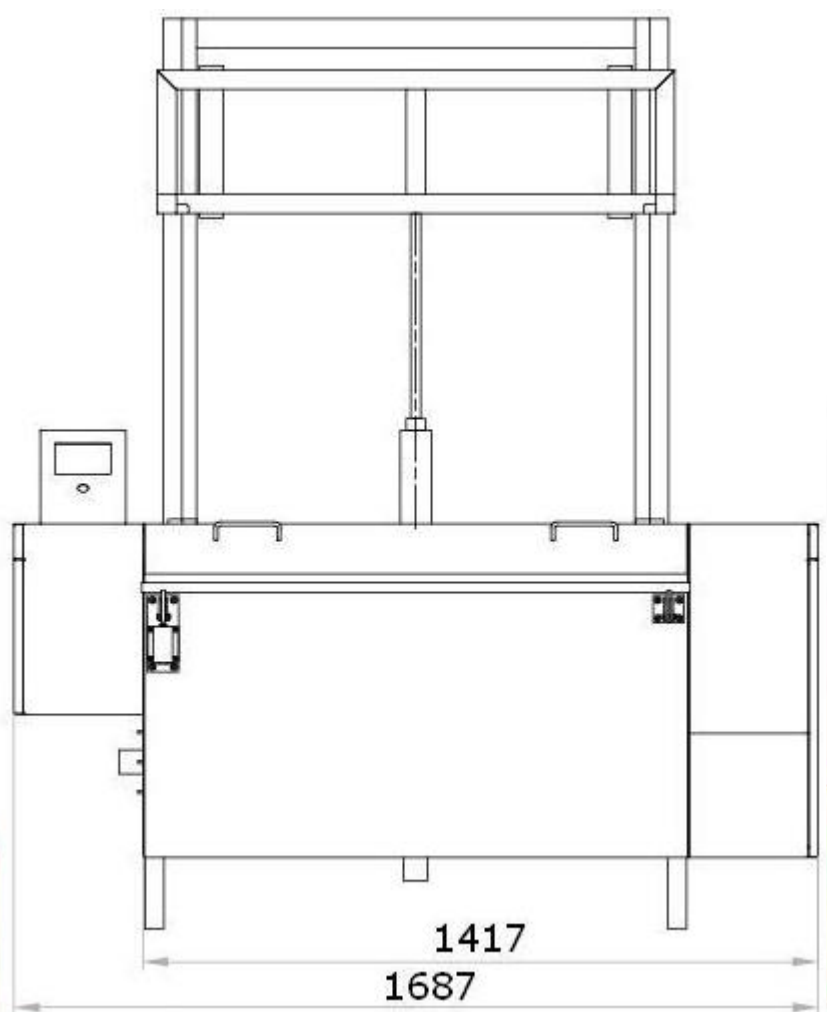


Cleaning brushes

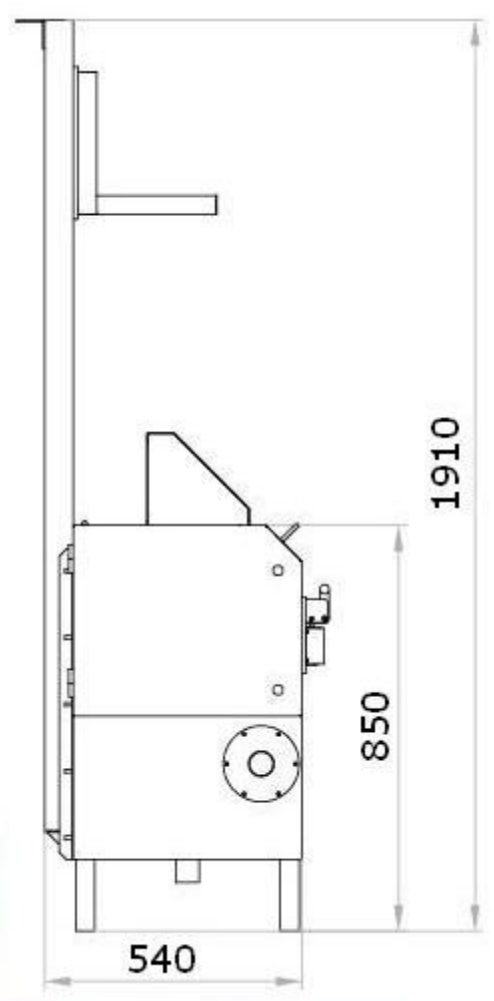
above



in front



sidewards





## Technical data:

Installed power	W	0,77
Power supply	V/ /Hz	380; 3; 50
Motor power	W	2 0,37
Nominal turnover of brushes	rpm	200 smooth adjustment
Length of brushes	mm	1000
Diameter of brushes	mm	200
Air supply	bar	6
Frame move	mm	650
Dimensions:		
- length L	mm	1 687
- width B	mm	540
- height H	mm	1 910
Weight	kg	182



## BRINE MIXER 61.1201.00

The machine is designed for preparation of homogenous saline solution used in meat processing.

The tank is filled with the necessary water quantity. The salt is added into a hopper and after pressing the Mix button, component mixing is started. Mixing time can be adjusted.

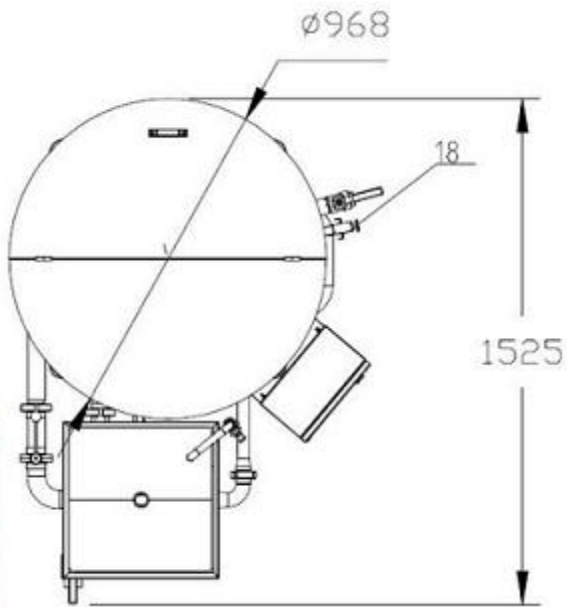
Different mixer sizes are available to suit customer needs.

It is made entirely of stainless steel, 1.4301 DIN (AISI 304) grade with permission for contact with food - according to the standard.

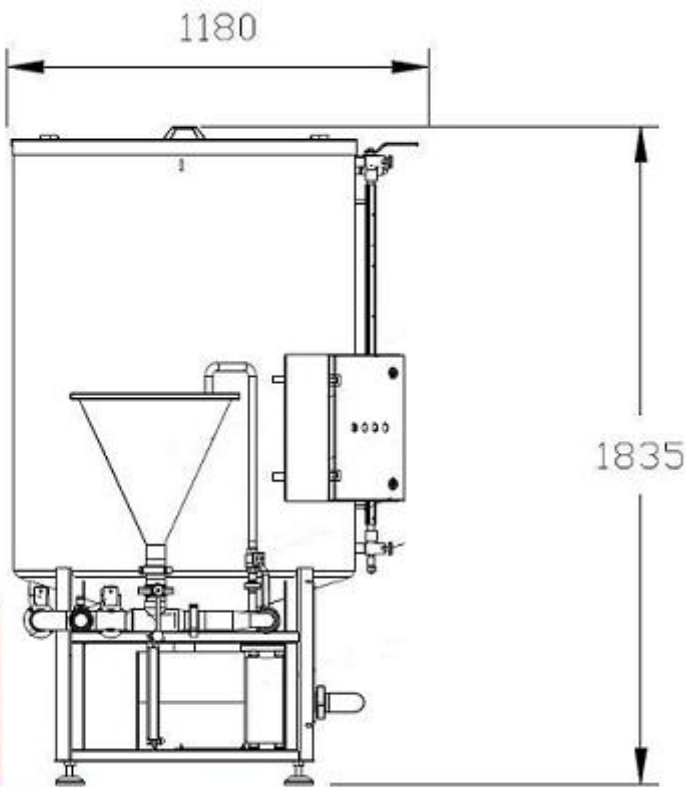
The machine complies with the Council Directives 2006/42/ and 2006/95/EC and USDA regulations.



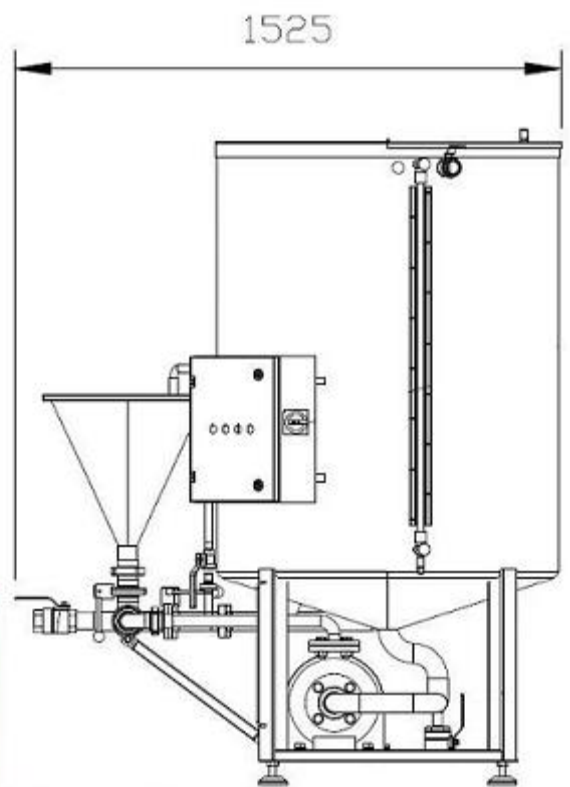
above



in front



sidewards



## Technical data:

Supply voltage	V/Hz	400(3L, N, PE) 50Hz
Total installed power	kW	2.3
Pump	kW	2.2
Pump capacity	m <sup>3</sup> /h	15
Capacity	L	1000

## Dimensions:

Length	mm	1 150
Width	mm	1 500
Height	mm	2 080

61.1212.00  
- 500 L



## BRINE MIXERS

Art.	61.1201.00	61.1207.50	61.1221.00	61.1207.25
Dimensions (L, W, H - mm)	1140/1525/2140	996/1370/1757	1140/1525/1836	1220/930/1355
Capacity (L)	1000	500	800	250
Pump	2,2 kW/3.2bar/12 m <sup>3</sup> /h	1,5 kW/3 bar/15 m <sup>3</sup> /h	2,2 kW/3.2bar/12 m <sup>3</sup> /h	0,75 kW/3,2 bar/6,6 m <sup>3</sup> /h
Total installed power (kW)	2,3	1,6	2,3	0,85
Supply -electricity/water/outlet	3 400 V,50Hz/water min. 3 bar/outlet DN50	3 400 V,50Hz/water min. 3 bar/outlet DN50	3 400 V,50Hz/water min. 3 bar/outlet DN50	3 400 V,50Hz/water min. 3 bar/outlet DN50



## MACHINE FOR HEAT TREATMENT 84.0135.00

The machine is designed for cleaning beef tripe and shaving off the bristle from pig feet and ears.

The machine is made as welded frame construction, entirely of stainless steel AISI 304.

The machine complies with the Council Directives No.2006/42/EC and 2006/95/EC and USDA regulations.

### Work principle:

Animal legs and ears are put in an enclosed grid chamber that rotates at a certain speed with hot running water pouring over it.

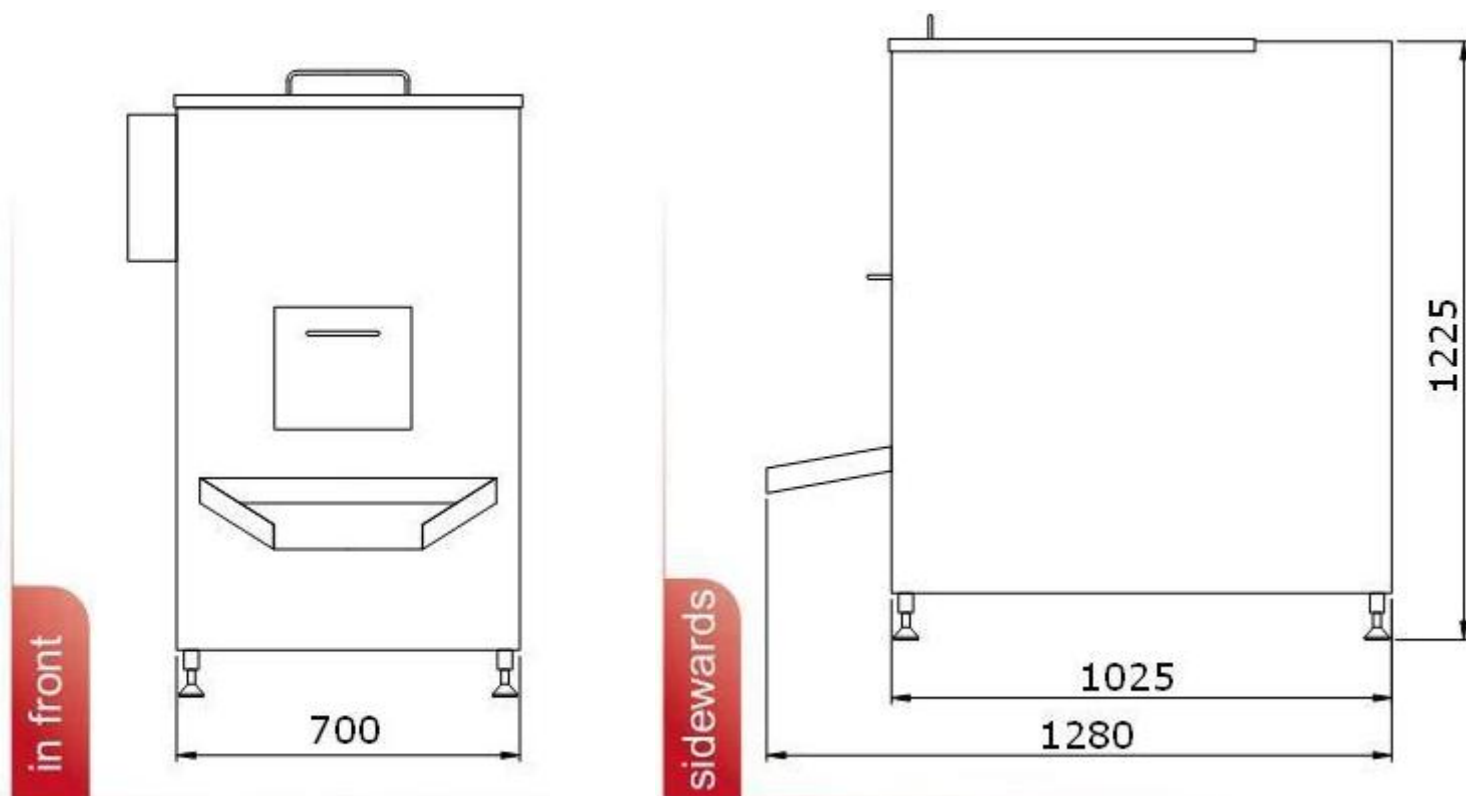
The desired effect is achieved through tumbling the pieces inside and scraping them with blades in front and at the sides.

In both revolution directions profile of the knife is different which allows working with different product (legs, ears, tripe)

### Construction advantages:

- ✓ made entirely of stainless steel
- ✓ OMRON frequency control for smooth regulation of revolution in accordance with the product
- ✓ two revolution directions – for legs, ears and tripe
- ✓ work with water up to 64 ° , heated inside the machine
- ✓ optimum time of processing cycle





## Technical data:

Working capacity	kg	max 40
Drum capacity	dm <sup>3</sup>	140
Engine power	kW	1.4 / 2.2
Engine speed, smooth regulation	rpm	max 1430
Current		4.5 / 4.6
Supply voltage	V – Hz	3 380 – 50
Total installed power	kW	23,5
Time for a cycle	min	40 – 60
Working temperature of the water	°	60-65
Hot water consumption - approximately	L/min	up to 12
Output for 40-50 minutes	kg	30 - 40
Dimensions: - length L		700
- width B		1280
- height H		1225
Weight	kg	260



## CONTACTS

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