

Product Name :
Bowl Cutter**Product Code :**
FOOD-MET0002**Description :**

Bowl Cutter

Technical Specification :

Suitable for mixture minced meat, minced fish and ham with seasoning, as a professional fish meat ball production line food processing machinery. It can produce ham, hot dog, vienna sausage, chicken nuggets, fish products, as vegetarian ham production equipment, vegetarian processing equipment and so on.

Suitable for mixture minced meat, minced fish and ham with seasoning. Suitable for soy protein and gluten protein combine water or oil for emulsify. Suitable for meat and vegetable cutting. Change for obtuse knife to dismantling tissue of soy protein or gluten protein to filose.

Features

1. Variable knife-rotor speeds.
2. 6 edge-knives.
3. Bowl is completely made in stainless steel.
4. Bowl breaks automatically when bowl lid is lifted.
5. Hydraulic mechanism for lift cover and discharge (200L&330L come with in-feeds.)
6. With touch screen, PLC system, H.M.I. control system.

Specification

- 11L

- Capacity: 11 Liter
- Work ability: 7kg/once
- Motor rating-knives: 2HP
- Knife rotation: 1750/3500rpm
- Machine Size: L995*W510*H540

- 65L

- Capacity: 65Liter
- Motor rating-knives: 20HP
- Motor rating-bowl: 1/2HP
- Motor rating-discharge: 1/2HP
- Work ability: 43kg/once
- Knife rotation: 2100/4200rpm
- Bowl rotation: 10/20rpm
- Size: L1460*W1310*H1340 mm

- 65L (converter)

- Capacity: 65Liter
- Motor rating-knives: 25HP
- Motor rating-bowl: 1/2HP
- Motor rating-discharge: 1/2HP
- Size: L1620*W1230*H1230 mm
- Work ability: 43kg/once
- Knife rotation: 0~4200rpm
- Bowl rotation: 10/20rpm
- With frequency changer

- 130L

- Motor Rating-Knives: 40HP
- Motor Rating-Bowl: 3HP
- Hydraulic System: 2HP
- Work ability: 100kgs/ batch
- Knife Rotation: 0 ~ 4200rpm
- Bowl Rotation: Low-speed 5~10rpm
- High-speed 10~20rpm

- 200L

- Motor Rating-Knives: 75HP
- Motor Rating-Bowl: 5.5HP
- Hydraulic System: 5HP

- Work Ability: 140kgs/batch
- Knife rotation: 0 ~ 4200rpm
- Bowl Rotation: Low-speed 5~10rpm
- High-speed 10~20rpm

- 330L

- Motor Rating-Knives: 100HP
- Motor Rating-Bowl: 7.5HP
- Hydraulic System: 5HP
- Work Ability: 240kgs/batch
- Knife rotation: 0 ~ 3500rpm
- Bowl Rotation: Low-speed 5~10rpm
- High-speed 10~20rpm

Applied in mixing every kind of meat paste, fish past, ham, sausage, etc. Suitable for soy protein and gluten protein combine water or oil for emulsify. Second application is mixture meat and vegetable.

FOOD PROCESSING MACHINES

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