Email: sales@machinesequipments.com

Product Name : Food Bowl Cutter

Product Code: MACHEQ-F-M3201001



Description:

Food 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
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• 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
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Motor Rating-Knives: 100HPMotor Rating-Bowl: 7.5HP

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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.

Machines Equipments Manufacturers

Website: SIT