



Bowl Cutter 45 L STL



Description

- CE-conform execution
- massiv machine frame, lowest noise level
- easy cleaning
- machine feet adjustable
- main switch and electric control integrated in machine housing
- central located keyboard operation with display for machine status
- temperature sensor located in cutting chamber
- switch off function for temperature, number of bowl revolutions and time
- infinitely variable knife shaft speed (8 store places)
- infinitely variable knife shaft speed from mixing to maximum speed
- No current peaks with infinitely variable knife shaft drive
- mixing speed forward and reverse motion
- knife shaft brake electrically operated
- bowl with highest filling level
- bowl and bowl-cover stainless steel
- bowl drive 2-speeds

- S+S knife head with 6 S+S knives inclusive adjusting and balancing device
- minimum distance knife and bowl

Options

Touch Screen

Accessoires

Transport and cleaning buggy

Specifications

type code	445
standard operating voltage	400 V 50 Hz
rated power	16 kW
rated current	35 A
obligatory pre-fusing at customer site	35 A gL
length of connection cable	4 m
rated power of knife shaft drive	15 kW
rotation speed of knife head	40-4400 min ⁻¹
speed of mixing drive (forward and backward)	40-500 min ⁻¹
rated power 2-speed bowl drive	0,6/1,2 kW
rotation speed of bowl (2-speed drive)	9/18 min ⁻¹
bowl capacity	45 l
optimum batch size for production of boiled sausages	36 kg
optimum batch size for production of cooked sausages	32 kg
optimum batch size for production of raw sausages	20 kg
weight	770 kg

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