



VACUUM BOWL CUTTERS

Mod. CUTVAC-200, CUTVAC-300 CUTVAC-500

Machine designed to process a wide range of products: thick chopped, pâté "foie gras", fine pastes and emulsions with high cutting speeds that break them eat protein. Also can be joined pieces of meat, mushrooms, olives, cheese or any other whole product by using slow speeds without interrupting the mixing cycle. The machine is provided with more powerful motor at electronically varied speed to achieve high r.p.m. allows to prepare a good range of emulsions.

CHARACTERISTICS

Heavy duty construction made of AISI-304 stainless steel.

Machine made according to the European Directive 2006/42/CE.

6 cutting speeds (until the maximum indicated speed). 2 inverse mixing speeds (150 and 350 rpm). Knives axis provided with an adjustable and balance system.

Vacuum knives cover. Air entrance equipped with 2 electrovalves.

R.p.m. counter and electronic thermometer.

Digital panel (IP65), with 99 programmable working cycles. Electric cupboard, made from stainless steel, is inbuilt (optionally, external) with incorporated electronical frequency variator. Electrical emergency STOP and anti-noise cover (Compulsory CE). Hydraulic unloader.

Easy to clean from inside and outside: the bowl is designed with drain hole.

OPTIONS

Hydraulic loader.

Programmable water supply system.

TECHNICAL DATA

	CUTVAC-200	CUTVAC-300	CUTVAC-500
Bowl capacity, L	200	300	500
Knives motor power, kW	47.4 (115 m/sec.) 77.9 (140 m/sec.)	75 (115 m/sec.) 104 (140 m/sec.)	117 (115 m/sec.) 160 (140 m/sec.)
Bowl motor power, kW	1,5 / 2,2	1,5 / 2,2	1,3 / 2,5
Vacuum motor power, kW	2,2	4	5,5 at 50 Hz 7,5 at 60 Hz
Hydraulic motor power, kW	1.1	1.1	1.1
Knives motor speed, r.p.m.	6 from 800 to 4.000 6 from 800 to 5.050 2 inverse of 150 and 350	6 from 800 to 3.250 6 from 800 to 4.120 2 inverse of 150 and 350	6 from 800 to 3.000 6 from 800 to 3.800 2 inverse of 150 and 350
Trough motor speed, r.p.m.	7,5 – 17	7,5 – 15	7,5 – 15
Vacuum motor speed, m³/h	100	160	250
Weight, Kg	4200	5800	7260
Dimensions (LxWxH), mm	3043x3139x2850	3343x3239x2850	3600x3730x3100



