

MEAT PROCESSING MACHINE

Food Bowl Cutter

PRODUCT CODE	CATEGORY	ORIGIN
EQMH-CHINA-MY3172014	Meat Processing Machine	China, exported worldwide



Description

A bowl cutter is where emulsion is made, and it is the machine that decides the texture of every sausage, hot dog and nugget that follows it. This one handles minced meat, minced fish and ham with seasoning, and is used to produce ham, hot dogs, vienna sausage, chicken nuggets and fish products. Fitted with a blunt knife instead of the standard set, it will also break soy and gluten protein down to fibre, which makes it equally suited to vegetarian ham and meat-substitute production. Knife-rotor speed is variable and the machine runs six edge-knives. That variability is the operating point: emulsion temperature rises with knife speed, and holding the batch below the break point is what separates a stable emulsion from a separated one. The bowl is stainless steel throughout, with a hydraulic mechanism for lifting the cover and discharging, and the 200L and 330L sizes come with in-feeds. Control is by PLC through a touch screen HMI. The bowl stops automatically when the lid is lifted. Sizes run from an 11 litre bench machine working 7 kg a batch on a 2 HP knife motor, through 65 litre and 130 litre models, up to the 200 and 330 litre production units.

Technical specification

Capacity: 11 Liter Machine dimensions: L1460*W1310*H1340 mm Work ability: 100 kg/ batch Motor rating-knives: 20HP Knife rotation: 1750/3500rpm Motor rating-bowl: 1/2HP Motor rating-discharge: 1/2HP Bowl rotation: 10/20rpm Motor Rating-Knives: 100HP Motor Rating-Bowl: 5.5HP Hydraulic System: 2HP Knife Rotation: 0 ~ 4200rpm Bowl Rotation: Low-speed 5~10rpm High-speed: 10~20rpm Work Ability: 140 kg/batch

Request a quotation

Send your capacity, voltage and destination port and we will reply with drawings, a price and a lead time within one working day.

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