



# CUTMIX 50 L STL

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## Description

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- 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
- knife cover adjustable with baffle plate
- bowl stainless steel with raised edge

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

## Options

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- bowl drive variable (5 store places)
- Touch Screen
- CutControl
- CutVision

## Accessoires

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- CUTVISION - Software
- CutControl

## Specifications

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|--|---------------------------|
| type code  | 450                       |
| 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                         | 40-5000 min <sup>-1</sup> |
| speed of mixing drive (forward and backward)         | 40-500 min <sup>-1</sup>  |
| rated power variable bowl drive                      | 1,2 kW                    |
| rotation speed of bowl (variable speed drive)        | 5-18 min <sup>-1</sup>    |
| rated power 2-speed bowl drive                       | 0,6/1,2 kW                |
| rotation speed of bowl (2-speed drive)               | 9/18 min <sup>-1</sup>    |
| bowl capacity  | 50 l                      |
| optimum batch size for production of boiled sausages | 40 kg                     |
| optimum batch size for production of cooked sausages | 35 kg                     |
| optimum batch size for production of raw sausages    | 23 kg                     |
| weight   | 950 kg                    |

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