



CUTMIX 550 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
- electric control with self diagnostic system
- 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, warranty free, brake energy transferred back to the net work
- infinitely adjustable bowl speeds (5 store places)

- bowl with highest filling level
- knife cover adjustable with baffle plate
- bowl and bowl-cover stainless steel
- bowl stainless steel with raised edge
- energy-saving drive for low energy costs
- knife-cover, noise reduction cover, unloader and loading device hydraulically operated
- water drain plug
- all components integrated in machine housing
- run-calmly: long-lived and noise protection
- WMK knife system adjustable and balancable

Options

- loading device
- knife shaft drive
- waterdosing

Accessoires

- CUTVISION - Software
- Transport and cleaning buggy
- CutControl

Specifications

type code	540
standard operating voltage	400 V 50 Hz
rated power	181,8 kW
rated current	396 A
obligatory pre-fusing at customer site	500 A
rated power of knife shaft drive	173 kW
rotation speed of knife head	40-3.600 Upm
speed of mixing drive (forward and backward)	40-500 Upm
rated power variable bowl drive	4,1 kW
rotation speed of bowl (variable speed drive)	4,5-16 Upm
optimum batch size for production of boiled sausages	440 kg
optimum batch size for production of cooked sausages	420 kg
optimum batch size for production of raw sausages	250 kg

weight

7550 kg

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