



CUTMIX 70 L T2M-R



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
- 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
- bowl drive 2-speeds
- water drain plug
- run-calmly: long-lived and noise protection
- Standard knife head with 6 Standard knives inclusive adjusting device

- minimum distance knife and bowl

Options

- unloader
- knife shaft drive
- switch off function for number of bowl revolution and time
- knife cover, electrically opened
- preparation for connecting cooling device CO2 or LN2

Accessoires

Transport and cleaning buggy

Specifications

type code	470	
standard operating voltage	400 V 50 Hz	
rated power	18,5 kW	22,3 kW
rated current	41,7 A	47,1 A
obligatory pre-fusing at customer site	50 A gL	50 A gL
length of connection cable	4 m	
rated power of knife shaft drive	13/16 kW	15/20 kW
rotation speed of knife head	1500/3000 min ⁻¹	1500/3000 min ⁻¹
rotation speed of knife head (optional)	---	1800/3600 min ⁻¹
rated power of mixing drive	1,3/1,8 kW	
speed of mixing drive (forward and backward)	75/150 min ⁻¹	
rated power 2-speed bowl drive	1/1,4 kW	
rotation speed of bowl (2-speed drive)	9/18 min ⁻¹	
bowl capacity	70 l	
optimum batch size for production of boiled sausages	56 kg	
optimum batch size for production of cooked sausages	49 kg	
optimum batch size for production of raw sausages	32 kg	
weight	1140 kg	1160 kg

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