

MEAT PROCESSING

Talsa 30lt Bowl Cutter



Bowl cutters are most popular for batch operations for the production of emulsions and production of coarse-cut sausages.

Their main advantage is its ability to mix and mince product simultaneously in its bowl. As the bowl rotates, the 3 knives operate in a vertical plane in the trough, which can be varied, depending on your requirements.



Standard Technical Specifications

Model / Litres	30lt	Batch Size - Soft Mix	5 - 22kg
Dimensions (H x W x D)	1560 x 1040 x 770mm	Batch Size - Tough Mix	5 - 15kg
Knife Speed	Variable 750-3,000rpm	Power Requirement	5.6kW
Net approx. weight	330kg	Linear Knife Speed	12-48m/s
Operating Temperature	+5°C - 40°C	Sound pressure level at 1 m	71dB(A)
Machine Power	5.6kW	Recommended RH level	20 - 90%

During the process, the operator can very easily vary the speed of the bowl cutter using the 7" digital touch screen, which is ideal for mixes that require ingredients being added throughout the mixing process.

Other advantages below:

- 7" digital touch screen with numerous functions
- Variable speed control 700 to 3.000 rpm and 4 speed preselection buttons
- · Programable automatic stop triggered by temperature limit and/or elapsed time
- Smooth start of knives due to electronic drives, overload protection
- Low consumption motor + drive = high efficiency
- · Smooth starts, stops of knives and bowl by new generation of electronic frequency drives
- Thermal protection of motors by inverter
- Emergency stop button
- Folding plastic anti-noise cover (knife speed reduces automatically when cover is raised)
- Temperature sensor (°C/°F) located in the cutting cavity
- Strong all stainless steel construction
- · Solid s/s lid & thick cast bowl
- · Removable 3-knife head, optionally with 6 knives
- · Water resistant electrical unit.
- Front bowl guard.
- · Adjustable machine feet.
- · Closed base.
- · Easy cleaning.
- · High quality, silent Poly-V drive belt

Modifications made to the machine at time of purchase may change the technical specifications.



Applications





Dips Pate





Frankfurts Coarse Sausages