



MEAT PROCESSING

# Talsa 80lt Bowl Cutter



The 80Lt Bowl Cutters are designed for the production of hash of all kinds, for butcher's shops and small industrial meat processors.

They are also suitable for a wide range of poultry, fish, pastry or vegetarian products, processed cheese and many commodities in the food processing industry.

The 80lt cut, mix and emulsify all types of food products, from thick to very fine textures. They are simple to use, have an automated control system and are cleaned and maintained with ease.



# Standard Technical Specifications

<b>Model / Litres</b>	80lt	<b>Batch Size - Soft Mix</b>	15 - 60kg
<b>Dimensions (H x W x D)</b>	1750 x 1540 x 1200mm	<b>Batch Size - Tough Mix</b>	15 - 40kg
<b>Knife Speed</b>	Variable 1.000 -5.000rpm	<b>Power Requirement</b>	Three Phase
<b>Net approx. weight</b>	1,100kg	<b>Linear Knife Speed</b>	at 4.000rpm up to 87m/s
<b>Operating Temperature</b>	+5°C - +40°C	<b>Sound pressure level at 1 m</b>	75dB(A)
<b>Machine Power</b>	23.5kW	<b>Recommended RH level</b>	20 - 90%

## Applications



Dips



Pate



Frankfurts



Coarse Sausages

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



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- Detachable 6-knife head and compensation rings for use with 3 knives.
- High-quality knives from BE-GW Steffens (Germany), adjustable to minimum distance to bowl.
- Optimised cavity design uses bottom of the stainless steel lid to also cut.
- Temperature sensor (°F/°C) located in the cutting cavity for precise measurement of product temperature in friction.
- Control panel with large 7" digital touch screen and 6 membrane push buttons.
- Variable high cutting speed from 1.000 to 4.000 rpm.
- 4 pre-selectable knife speeds: 1.000, 2.000, 3.000 and 4.000 rpm.
- Variable bowl speed from 6 to 18 rpm, 4 pre-selectable speeds.
- Knife shaft designed with dynamic 3D modelling to achieve further reduction of vibrations.
- Slow mixing speed variable from 50 to 200 rpm, forward & reverse.
- 4 pre-selectable speeds: 50, 100, 150 and 200 rpm.
- Variable mixing bowl speed from 6 to 10 rpm.
- IP65 watertight electric cabinet.
- Bearings without maintenance, guaranteed 2 years.
- Polished surfaces, without corners, with CE radius to facilitate cleaning and comply with the highest hygienic requirements.
- Hygienic labyrinth in the knife head to prevent meat dough from entering the shaft / bearings.
- Electronic device to avoid condensation inside the machine.
- Bottom of machine closed with labyrinthine breathing slots.
- Removable lid/bowl friction band to facilitate cleaning.
- High power to cut compact and dogged meat: – K80nb: 32 HP / 23.5 kW – K80npp (with PowerPlus option): 42 HP / 31.5 kW.
- High energy efficiency class IE3 globally, with high performance ABB motors and VDF electronic frequency converters.
- Machine frame, bowl and all bolts & screws 100% stainless steel AISI304.
- Very solid construction. Strong machine frame.
- Solid bowl made of robust stainless steel cast, with liquid drain plug.
- Bowl capacity K80npp: up to ±60 kg (±132 lbs) soft meat or ±40 kg (±88 lbs) dogged meat. K80nb: ±52/±32 kg (±115/±70 lbs).
- Motorized stainless steel knife lid for effortless lifting and lowering.
- Smooth starts and stops of knives and bowl due to next generation electronic frequency converters.
- Automatic electronic knife safety brake.
- Thermal protection on all motors.
- Adjustable NGI Denmark feet, non-slip and vibration absorbing.
- Noise protection plastic cover with CE when opening and returning to the previous speed when closing.
- Standard voltage 400/380 V, other voltages available.