



30-LITER BOWL CUTTER

Item: 46216

Model: FP-ES-0030

Bowl cutting produces as much as 15% higher finished product yield. Bowl cutting also allows the use of up to 30% more water and results in less shrinkage.



WARRANTY
PARTS AND LABOR



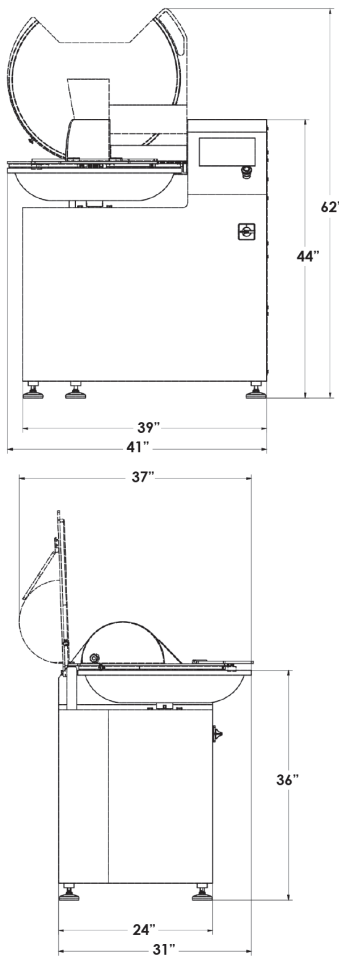
Authorized Dealer

FOOD EQUIPMENT

30-LITER BOWL CUTTER



- 7" digital touch screen displaying knife speed, temperature and time
- Variable speed control and 4 speed preselection buttons
- Programmable automatic stop triggered by elapsed time or temperature limit
- Emergency stop button
- Motor with electronic drive and overload protection
- Removable 3-knife head, optionally with 6 knives
- All stainless steel construction, solid s/s bowl and lid
- Adjustable, on-slip and vibration absorbing machine feet
- Transparent noise protection cover
- Removable friction lid/bowl band for easy cleaning, with self-adjusting springs
- Easy to use and clean



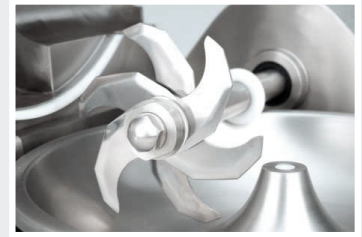
Removable friction lid/bowl band



Transparent noise protection cover



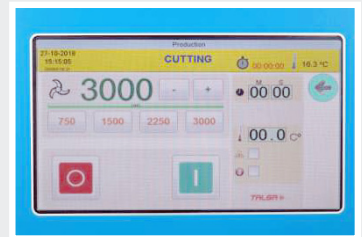
Removable knife head with 3 knives (standard)



Optional 6-knife head



Emergency stop button



7" digital touch screen

TECHNICAL SPECIFICATIONS

ITEM NUMBER	46216
MODEL	FP-ES-0030
BOWL VOLUME	30 L (8 Gal.)
MIXTURE BOWL CAPACITY	Soft Meat: ± 5-22 kg (± 11-48 lbs) Dogged Meat: ± 5-15 kg (± 11-33 lbs)
KNIFE SPEED	Variable: 750 to 3000 RPM
LINEAR KNIFE SPEED	15-44 m/s
POWER	7.5 HP / 5.6 kW
ELECTRICAL	208V / 60Hz / 3Ph
DIMENSIONS (DWH) if lid is open	37" x 41" x 62" 930 x 1040 x 1560 mm
NET WEIGHT	±330 kg. / 728 lbs.

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 E-mail: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers

