

Food Bowl Cutter

The food bowl cutter is a high-speed, precision machine designed for cutting, mixing, and emulsifying meat and other food products. It features a rotating bowl and a set of curved knives that operate at high speeds to achieve a consistent and fine particle size.



Overview

Professional Food Bowl Cutter

This high-performance bowl cutter is engineered for precision cutting, mixing, and emulsifying of food products such as sausages, pâtés, and processed cheeses. Constructed from high-grade SUS 304 stainless steel, it ensures maximum hygiene and durability in demanding production environments. The system features an advanced touch-screen monitor for comprehensive control over all processing parameters, including vacuum levels, knife speeds, and batch diagnostics.

Technical Specifications

Available Capacities

- 125
- 200
- 330
- 420
- 500

Construction Material	SUS 304 Stainless Steel
Knife Head Configuration	6-blade knife-headed cutter
Vibration & Noise	Vibration-free cutting, Low vibration level, Minimal noise drive system

Control & Automation

Monitored Parameters

Loading/Unloading • Bowl cover • Knives Speed • Bowl Speed • Vacuum system • Batch No • Process Time • Product Temperature • Water Volume • Fault diagnostics

Interface	Touch-Screen Monitor System with Coloured LCD Display
Water Feeding System	Yes

Design Features

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- Observation windows
- Material filling hole
- Innovative axle shaft design
- Smooth sanitary surfaces for easy cleaning