



## Vacuum Bowl Cutter Serles

Advanced-Design guarantees correct functioning on the machines that really stay the course. No moisture or particles can possibly reach the knife-shaft bearings, due to the patented knife shaft sealing system and lubricating bearings can be done without un-screwing the parts apart trouble-free operation.

Vacuum Cutter Series is combined with Siemens Motor, Germany Busch vacuum pump, USA EMERSON or Denmark DANFOSS frequency control technology, Sweden SKF bearings, Swiss ABB electrics, Japan Mitsubishi PLC and options on much more other imported parts upon requested.

### Advantages:

- 1: High-graded SUS 304 stainless steel construction with 6 blade knife-headed Cutter.
  - 2: Smooth surfaces giving the Cutter most sanitary design for easy and fast clean-up.
  - 3: Innovative axle shaft design.
  - 4: Automatic water feeding system (optional).
  - 5: Superior quality solid stainless steel bowl attached with large diameter bearings & guarantees a smooth Vibration-free cutting.
  - 6: Touch-Screen Monitor System (All movements - Loading/Unloading, Bowl cover, Knives & Bowl Speed, Vacuum system, Batch No, Time of process, Products temperature, Volume of water added, Fault diagnostics) by touch of a finger on Coloured LCD display.
  - 7: Designed with observation windows and material filling hole.
  - 8: Smooth control cut-mixing rotations and bowl rotations gives a wide range of programmes which can be used in every cutting process.
  - 9: Low vibration level due to balanceable knife head & minimal noise drive system.
- Vacuum Bowl Cutter sized from : 125, 200, 330, 420, 550 Litre capacity.

Due to excellent coordination of cutting speeds, bowl speeds and form of knives, we offer the technology for processing large pieces of meat. Saving time isn't the only advantage of using our Vacuum bowl cutter to emulsify, coarse chop or fine chop products. Not only is the grind/mix/regrind process time consuming, but you are missing an opportunity to extract the maximum amount of protein from your meat mixture so you can produce high-quality, value-added products. Maximum protein extraction translates to increased binding and weight retention, which equals less cookout and increased yield

Mode	Volume (L)	Cutter speed (r/min)	Pot speed (r/min)	Discharger speed (r/min)	Power (KW)	Cutter Numder (PC)	Voltage (V)	Vacuum level (Mpa)	Weight (kg)	Size (mm)
ZKZB-420	420	360-3600	0-7	Stepless speed or adjust gear-shift speed	120	6	380	0-0.085	6050	3940x3030x1850
ZKZB-330	330	360-3600	0-7	Stepless speed or adjust gear-shift speed	90	6	380	0-0.085	5000	3810x3000x1750
ZKZB-200	200	400-4000	0-9	Stepless speed or adjust gear-shift speed	66	6	380	0-0.085	4200	3260x2590x1500

ZKZB-125	125	300-4200	0-9	Stepless speed or adjust gear-shift speed	40	6	380	0-0.085	2850	2150x1750x1300
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