



FOOD EQUIPMENT

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



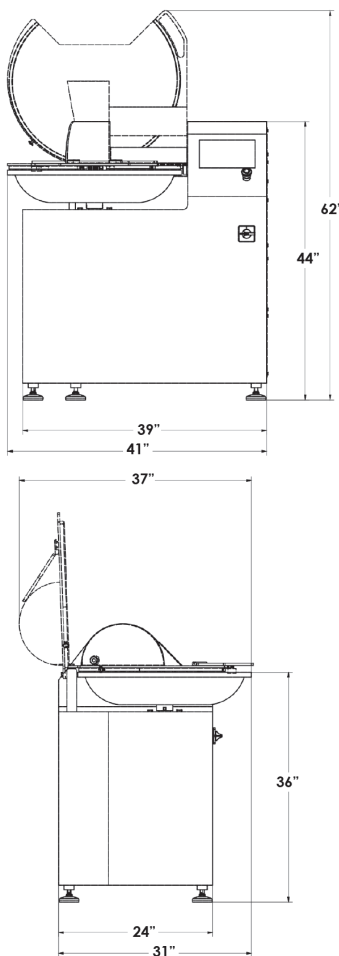
Authorized Dealer

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



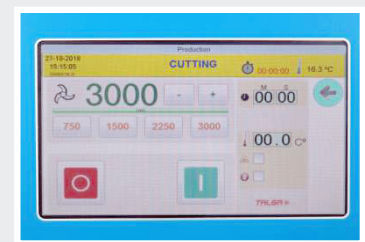
Removable knife head with 3 knives (standard)



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: $\pm 5-22$ kg ($\pm 11-48$ lbs) Dogged Meat: $\pm 5-15$ kg ($\pm 11-33$ 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)	37" x 41" x 62"
if lid is open	930 x 1040 x 1560 mm
NET WEIGHT	± 330 kg. / 728 lbs.

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