

TCM Series - Bowl Cutter

- Suitable for mixture minced meat, minced fish and ham with seasoning.
- Suitable for soy protein and gluten protein combine water or oil for emulsify.
- Suitable for meat and vegetable cutting.
- Change for obtuse knife to dismantling tissue of soy protein or gluten protein to filose.



Standard Features:

- 6 Knives for High-Quality Production
- Two Speed Bowl Motor Control
- Variable Speed on Cutting
- Heavy Duty Stainless Steel Bowl Construction
- Safety Bowl Break Mechanism
- Product Discharge system
- Digital Temp Display
- Products Unloader

Options

- Variable Motor Drive for Bowl
- Voltage

TCM-65

Technical Data	TCM-65A	TCM-130	TCM-330
Bowl-capacity	65 liter / 14.3 gal	130 liter / 28.6 gal	330 liter / 72.5 gal
Working ability	43kg/once	100kg/once	240kg/once
Motor rating knives	25HP	40HP	100HP
Motor rating bowl	0.5HP	2HP	3HP
Motor rating discharge	0.5HP	2HP	5HP
Knife rotation	0~4200rpm	0~4200rpm	0~3000rpm
Bowl rotation	10/20rpm(60Hz) 8/17 r.p.m. (50Hz)	9.5/19 r.p.m. (60Hz) 8/16 r.p.m. (50Hz)	9.5/19 r.p.m. (60Hz) 8/16 r.p.m. (50Hz)
Electric power supply	220V / 3ph / 50/60Hz	220V / 3ph / 50/60Hz	220V / 3ph / 50/60Hz
Dimension	1460x1310x1340(mm) 57.4" x51.5" x52.7"	2200x1900x1350(mm) 86.4"x74.8"x53"	3100x2500x1590(mm) 122"x98.4"x62.5(mm)
Weight	900Kg (1980 lbs)	2900Kg (6380 lbs)	4500Kg (9900 lbs)

All specifications are subject to change without notice.