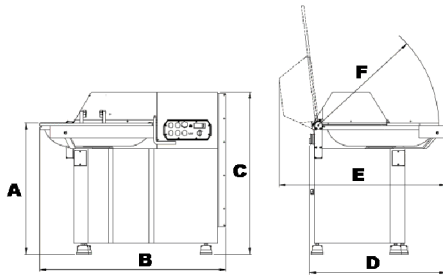


# CM Bowl Cutters



Inches	A	B	C	D	E	F	Ltr.*	Lbs.*
<b>CM-14</b>	15.7	35.4	22.4	24.8	-	-	14	22
<b>CM-21</b>	31.5	40.6	38.6	28.0	33.1	21.2	22	35
<b>CM-41</b>	34.6	54.3	42.5	35.8	44.9	20.9	40	65

Ltr.\*/Lbs.\*: Bowl Capacity



## FEATURES & BENEFITS

- ALL STAINLESS STEEL CONSTRUCTION** For Durable Long Life & Easy Sanitation
- 2 KNIFE SPEEDS STANDARD (C), OPTIONAL VARIABLE SPEED (V), Both With 2 BOWL SPEEDS (A)**  
For a Perfect Match Between Machine Capabilities and Product Requirements
- HOMOGENEOUS PRODUCT TEXTURE** Is Ideal for Emulsified Sausage Batters
- GREAT WATER ABSORPTION CABABILITY** For Profitable Product Formulas
- REMOVABLE KNIVES** For Easy Cleaning & Thorough Sanitization
- 3 OR 6 KNIFE HEAD** For Flexibility & Speed in Product Production
- COMPLETELY WATER TIGHT** For Carefree Hose-Down Cleaning
- TWO POWERFUL MOTORS** For Better Cutting & Mixing with a Minimum of Strain on any One Component
- THERMAL OVERLOAD MOTOR PROTECTION** For Low Maintenance & "Peace of Mind"  
(In addition the CM-41 has an Independent Cooling Fan)
- SEE-THRU LEXAN SAFETY LID (CM-41)** For Easy Product Viewing and Simplified Cleaning
- BUILT-IN DIGITAL THERMOMETER (CM-21 & CM-41) (T)** For Quick, Automatic, Accurate Product Temperature Readings
- FLEXIBLE DESIGN** Makes the CM-14/21/41 Great for Sausages, Salads, Spreads, and More . . .
- SUITABLE FOR FROZEN MEAT** Making it Easy to Maintain the Lowest Possible Processing Temperature & the Shortest Possible Defrost Time
- KNIFE MOTOR BRAKES WHEN LID IS LIFTED** Insures that the Knives Stop Quickly and Safely when the Lid is Opened
- "BOWL ONLY" ROTATION SWITCH (L)** For Safe, Easy Product Unloading & Cleaning
- OPTIONAL REVERSE ACTION KNIVES(CM-41S)** For Perfect Mixing without Cutting



CM-14



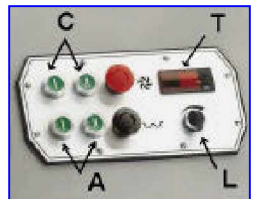
CM-20



CM-41



CM-41S



### Technical Data

Motors: 3 Phase, 220V, 60Hz

Blade Speed

1<sup>st</sup> - 1,500 rpm

2<sup>nd</sup> - 3,000 rpm

Variable Speed 1,000 to 3,600

Bowl Speed

1<sup>st</sup> - 10 rpm

2<sup>nd</sup> - 20 rpm

Net Weight:

	CM-14	CM-21	CM-41	CM-41S
<b>HP / Amps</b>	1.9 / 8.6	4.0 / 16.3	9.0 / 24.4	
<b>HP / Amps</b>	2.7 / 12.2	5.3 / 20.7	11.0 / 31.6	
<b>HP / Amps</b>				12.5 / 33.1
<b>HP / Amps</b>	0.14 / 1.7	0.17 / 1.9	0.47 / 3.1	0.47 / 2.9
<b>HP / Amps</b>	0.2 / 1.1	0.24 / 1.2	0.68 / 2.7	0.68 / 2.4
<b>LBS.</b>	<b>240</b>	<b>353</b>	<b>705</b>	<b>730</b>



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