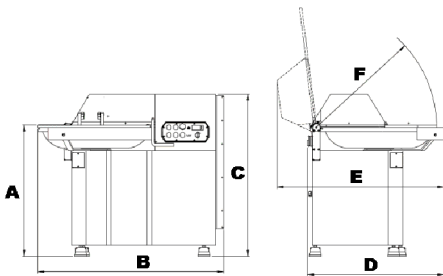


Bowl Cutters



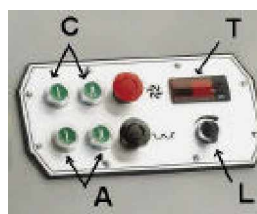
Inches	A	B	C	D	E	F	Ltr.*	Lbs.*
CM-14	15.7	35.4	22.4	24.8	-	-	14	20
CM-21	31.5	40.6	38.6	28.0	33.1	21.2	22	33
CM-41	34.6	54.3	42.5	35.8	44.9	20.9	40	60

Ltr.*/Lbs.*: Bowl Capacity



FEATURES & BENEFITS

- ALL STAINLESS STEEL CONSTRUCTION** For Durable Long Life & Easy Sanitation
- 2 KNIFE SPEEDS STANDARD (C), OPTIONAL VARIABLE SPEED, 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 CAPABILITY** 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** For Easy Product Viewing and Simplified Cleaning
- BUILT-IN DIGITAL THERMOMETER (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** For Perfect Mixing without Cutting



Technical Data

Motors: 3 Phase, 220-400, 60Hz

Blade Speed
1st - 1,500 rpm
2nd - 3,000 rpm

Bowl Speed
1st - 10 rpm
2nd - 20 rpm

Net Weight:

	CM-14	CM-21	CM-41
HP / Amps	1.9 / -	4.0 / 16.3	9.0 / 24.4
HP / Amps	2.7 / -	5.3 / 20.7	11.0 / 31.6
HP / Amps	0.14 / -	0.17 / 1.9	0.47 / 3.1
HP / Amps	0.2 / -	0.24 / 1.2	0.68 / 2.7
LBS.	240	353	673



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Mainca USA Inc. reserves the right to alter any specification without prior notice.



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