



15-LITER BOWL CUTTER

Item: 46215

Model: FP-ES-0015

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



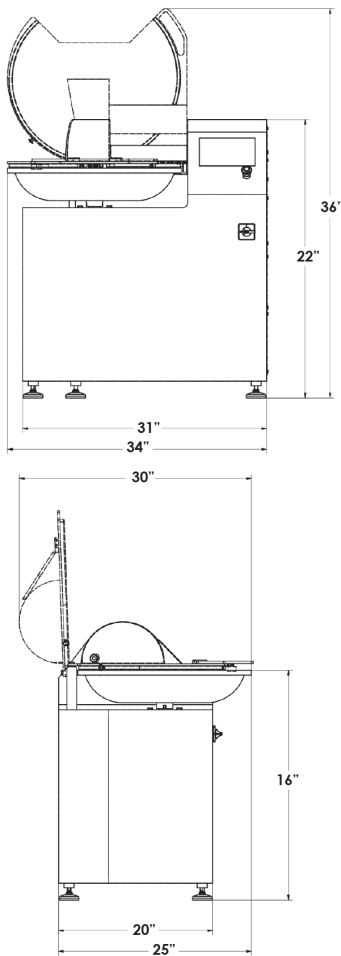
Authorized Dealer

FOOD EQUIPMENT

15-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	46215
MODEL	FP-ES-0015
BOWL VOLUME	15 L (4 Gal.)
MIXTURE BOWL CAPACITY	Soft Meat: ± 4-12 kg (± 9-26 lbs) Dogged Meat: ± 4-8 kg (± 9-18 lbs)
KNIFE SPEED	Variable: 750 to 3000 RPM
LINEAR KNIFE SPEED	14-45 m/s
POWER	3 HP / 2.3 kW
ELECTRICAL	225V / 60Hz / 1Ph
DIMENSIONS (DWH) if lid is open	30" x 34" x 36" 750 x 870 x 920 mm
NET WEIGHT	±165 kg. / 364 lbs.

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 E-mail: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers

