

Cutters

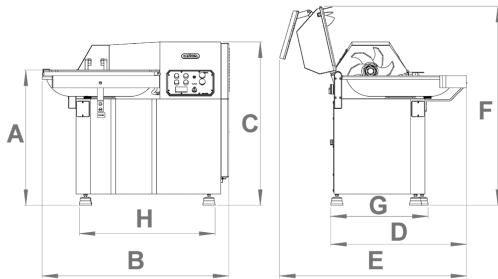
CM-75S



Strong and reliable model ideal for large productions.

Variable blade speed from 500 to 5,000 rpm in steps of 500 rpm combinable with 2 bowl speeds at 10 and 20 rpm. It features 6 reverse blade mixing speeds from 100 to 300 rpm in intervals of 50 rpm (ideal for mixing without cutting the product).

Digital panel equipped with timer to program a total stop time. The bowl is fitted with a drain plug for easy cleaning. Machine integrated blades shaft design to prevent heat transfer to the dough.



mm	A	B	C	D	E	F	G	H	L	Kg
CM-75S	894	1491	1169	1099	1535	1418	870	1055	75	± 50
CM-75S*	920	1822	1169	1165	1600	1418	870	1055	75	± 50

L/ Kg: Bowl capacity in litres & Kg. * Equipped with optional unloader arm

Bowl capacity : 75 litres / ± 50 Kg.

CM-75S blades motor power:

30 HP / 22.22 kW (variable speed from 500 to 5,000 rpm)

Blades motor transmission: 3 XPA cogged wedge belts.

Bowl motor power:

1st speed: 0.47 HP / 0.35 kW (10 rpm at 50Hz)

2nd speed: 0.68 HP / 0.50 kW (20 rpm at 50Hz)

Bowl motor transmission: gear motor.

Construction: fully made of stainless steel AISI 304.

