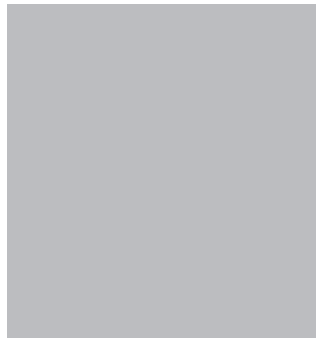


# Bowl Choppers

BC 400, BC 402 Table Top

BC 404, BC 410 Floor mounted



# Bowl Choppers

High performance bowl choppers for the professional production of emulsions for cooked sausages or salami products as well as for the processing of food material which needs to be cut, mixed and homogenized. The design of the cutter bowl and the cutting chamber in relation with the high quality knives and a digital thermometer allow first class product quality.

The rotating speed of the knife shaft and the cutter bowl can be selected independently from each other. With this feature a high flexibility to process different variation of products is guaranteed.

The bowl choppers are fully made from high grade stainless steel. The machine housing is welded together completely gap free for an easy, quick and hygienic proper cleaning. All **CE** requirements regarding safety and hygiene are fulfilled.

## ● BC 410



# IFOOMA®

*Quality + Innovation*



## ● BC 400 + 402

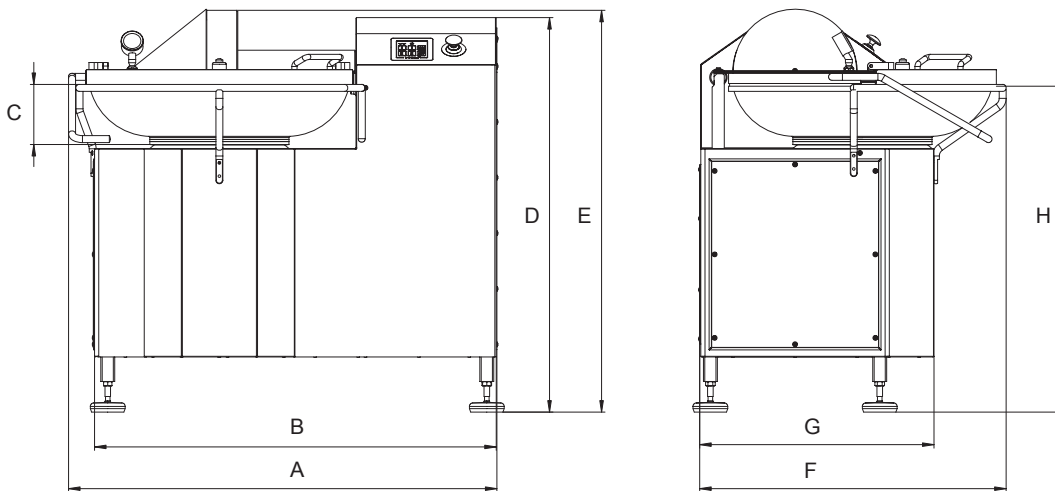
The **BC 400 + 402** are designed as table top models. On demand they are also available on a movable stand.

## ● BC 410

The top model **BC 410** is equipped with all features of a professional bowl chopper. A strong motor with frequency converter for the knife shaft, the mixing function with stepless speed control either forward or reverse, the process control of pre-setting the temperature by using the electronic thermometer or of pre selecting the number of bowl turns and the possibility to store programs in the control board of the machine fulfill any demand.

The knife head on **all models** is completely removable. They can be changed quickly and easily and be equipped with different kinds of knives for various applications. Knife heads with three, four and six knives are available.





Model	BC 400	BC 402	BC 404	BC 410
A	815 mm	910 mm	1240 mm	1240 mm
B	700 mm	800 mm	1025 mm	1160 mm
C	90 mm	105 mm	140 mm	185 mm
D	455 mm	505 mm	1085 mm	1170 mm
E	500 mm	620 mm	1135 mm	1155 mm
F	590 mm	760 mm	980 mm	1075 mm
G	480 mm	540 mm	695 mm	960 mm
H	350 mm	380 mm	935 mm	945 mm
Voltage	400V, 50 Hz	400V, 50 Hz	400V, 50 Hz	400V, 50 Hz
Current Type	three-phase	three-phase	three-phase	three-phase
Fusing	16 A inert	16 A inert	32 A inert	35 A inert
Power				
Knife Drive	2,4/3,0 kw	3,3/4 kw	9/11 kw	15/18,5 kw
Bowl Drive	0,45/0,55 kw	0,45/0,55 kw	0,55/0,75 kw	0,55/0,75 kw
Speed Knife Shaft				
rpm Cutting	1400/2800	1400/2800	1800/3600	500-4000
rpm Mixing				50-500
Bowl Speed rpm	9/18	9/18	11/22	11/22
Number of Knives	3	4	6	6
Bowl Volume	15 L	20 L	40 L	40 L
Weight approx.	260 kg	290 kg	500 kg	765 kg

