

Ramon Bowlcutters

Ramon Range of Bowlcutters

The range is extensive starting with the:

Ramon Table top 20 Litre Bowlcutter with Variable Speed

Bowl Cutters are designed to produce sausages and other products. Ideal use in test kitchens, butchers, bakers, cheese companies, small to medium food production manufacturers and industrial meat processors.

Ramon Bowlcutters come in many sizes from table top to floor standing starting from 20l up to 75 Litres.

Bowlcutters are designed to chop and emulsify all types of foods products from sausage and burger mix, fishcakes, vegetable burgers, cheese production, pet food and many other applications.

Product Specification:

Capacity is 20 litres.

Table top model.

Manufactured in stainless steel including casting bowl.

Equipped with safety brake on the knives.

Equipped with 1 motor with variable speed.

Equipped with 3 knives (optional 6 knives).

Motor power: 3 HP/ 2.2 kW.

Variable knife speed: 1,000 rpm to 3,000 rpm.

Variable bowl speed: 12 rpm to 24 rpm.

Net weight: 225 kg.

Options:

Extra 3-knives head.

Extra 6-knives head.

Equipped with 6 knives instead of 3.

Thermometer.

Ramon 30 Litre Bowlcutter

The Ramon AS-30 Litre Bowlcutter is a stainless steel model, ensuring that it is a quality build that is also easy to clean and maintain.

This machine has a 30 litre mixing bowl and can be supplied as single or 3 Phase.

It has a 2 Speed Motor, with rating of 7 in terms of horse power.

It contains a thermometer to take temperature measurements.

Depending on your cutting requirements, it can also be supplied with 3 or 6 chopping blades.

Ramon 75 Litre and 75 VAR Litre Bowlcutter

Ramon Bowlcutters

Stainless Steel Bowl

Digital Panel

Variable Speed as option

Digital Thermometer Included

3 phase machine

Slow Mixing Speed

22HP or 30 HP Motor

Can be supplied with 3 or 6 knives cutting set of blades

Ramon Bowlcutters are easy and simple to use when it comes to the control system, as well as cleaning and maintenance.

The Ramon Bowlcutters are one of the most versatile machines in butcher shops or food processors as can mix, chop and emulsify.

For further information on RAMON range of Bowlcutters contact Total Food Machines on 02890 992 202 or email sales@totalfoodmachines.com



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CUT • MIX • CHOP • EMULSIFY
20 TO 75 LITRE PROCESSING SOLUTIONS

AK-100 TABLETOP

AK-200 COMPACT FLOOR MODEL

AK-750 VAR. PROFESSIONAL

STAINLESS STEEL CONSTRUCTION
VARIABLE SPEED MODELS AVAILABLE
2 OR 4 KNIFE CUTTING HEADS
DIGITAL TEMPERATURE MONITORING
SAFETY BRAKE ON KNIFE SYSTEM
HYGIENIC, EASY-CLEAN DESIGN

FROM ARTISAN BATCHES TO PROFESSIONAL FOOD PRODUCTION

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Total Food Machines,
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Tel: 028 9099 4202
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