

Ramon 40 Litre Bowlcutter

Ramon AS40 Bowlcutter

A bowl cutter (also known as a bowl chopper or meat cutter-mixer) is a high-speed industrial food processing machine designed to simultaneously chop, mix, and emulsify ingredients into a highly uniform texture.

Unlike a standard meat mincer that forces meat through a perforated plate, a bowl cutter uses high-speed spinning knives inside a rotating horizontal bowl to cleanly slice materials without damaging their structure or squeezing out moisture



Totally manufactured in AISI 304 stainless steel.
Highly robust AISI 304 stainless steel cast bowl.
Equipped with 2 independent motors with 2 velocities.
Thermic protection of the motors.
Electronic brake of the knives.
Bowl cleaning switch.
Digital thermometer.
Can cut frozen meat.
Removable knives head.
Equipped with 3 knives (optional 6 knives).
Machine totally closed.

Bowl capacity in Litres

40

Bowl capacity in Kg

±28

Motor power HP/Kw

8.3/6.10

Knives speed r.p.m

1500/3000

Bowl's speed r.p.m

12/24

Packaging dimensions (mm)

1100x1000x1340

Net/gross weight (Kg)

542/550

For more information contact Total Food Machines on 02890 994 202 or email sales@totalfoodmachines.com



RAMON AS-40 BOWL CUTTER

Powerful chopping, mixing and emulsifying for medium production

MACHINE DETAILS

- AISI 304 stainless steel
- Approx. 28 kg bowl capacity
- Two independent motors
- Two knife and bowl speeds
- 1,500 - 3,000 rpm knives
- 15 - 24 rpm bowl
- Digital thermometer
- Electronic knife brake
- 3 knives, optional 6 knives
- Suitable for frozen meat

VERSATILE PRODUCT APPLICATIONS

CHOP - MIX - EMULSIFY
Four coarse textures to smooth, consistent emulsions

DISCUSS YOUR BOWL CUTTING REQUIREMENTS

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40 LITRE CAPACITY | CONSISTENT TEXTURES | totalfoodmachines.com | CHOP MIX EMULSIFY. PERFORMANCE YOU CAN TRUST.



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