

Cutmix CM 360-521

Datasheet

type code	521
electrical data	
operating voltage (standard)	400 V / 50 Hz
rated power	160 kW
rated current	335 A
obligatory pre-fusing at customer site ¹⁾	400 A gL/gG
terminal cross-section ²⁾ round cable copper	3x 240 mm ² + PE
cable conduit connection (standard) for mains cable, connection direction variable to top, back, bottom	∅ 150 mm
cable glands (optional), not in combination with cable conduit connection direction variable to top, back, bottom	2x M80, 1x M32, 1x ∅ 30 or 4x M50, 2x M20
leakage current @ 400 V / 50 Hz typical/maximum at inrush (attend to use with residual current circuit breakers!)	60/310 mA
rotation speed	
knives head	40...4000 min ⁻¹
mixing (forward and backward)	40...500 min ⁻¹
bowl drive (variable speed)	4,5...16 min ⁻¹
rated power motors	
knives drive	155 kW
bowl drive (variable speed)	2,6 kW
hydraulik power unit	3 kW
loading device (option)	
size and kind of vessel (standard)	trolley DIN 9797, 200l
lifting-weight incl. vessel (standard)	max. 300kg
water dosing unit (option)	
connection (female thread)	G ¾ "
max. temperature of water	40°C
water pressure	max. 4 bar
cooking/cooling system (option)	
water consumption during cooling mode	approx. 60 l/min

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water pressure/temperature	2...6 bar / max. 20°C
steam consumption during cocking mode	typ. 25...30 kg/batch
steam pressure/temperature	1...2 bar / 120...133°C
air pressure for valve	5,5...7 bar
steam connection	G 1 ½ " (female thread)
cooling water connection	G 1 " (female thread)
steam/cooling water recirculation connection	G 1 ½ " (female thread)
compressed air connection (instrumental air for valve)	G 1/8 " (female thread)
remaining-water outlet connection	G ¾ " (female thread)
sound pressure level	n.a.
optimum batch size	
boiled sausages	300 kg
cooked sausages	280 kg
raw sausages	160 kg
weight (w/o material to be processed, incl. hydraulic loading device)	approx. 6500 kg