

## Cutmix CM 50 T2M-R

### Datasheet

<b>type code</b>	450
<b>Electrical data</b>	
operating voltage (standard)	400V/50Hz
rated power	11,9 kW
obligatory pre-fusing at customer site <sup>1)</sup>	35 A gL/gG
<b>rotation speed</b>	
knives head	1500/3000 min <sup>-1</sup> 1800/3600 min <sup>-1</sup> (optional)
mixing (forward and backward)	75/150 min <sup>-1</sup>
bowl	9/18 min <sup>-1</sup>
<b>optimum batch size</b>	
boiled sausages	40 kg
cooked sausages	35 kg
raw sausages	23 kg
<b>weight</b> <sup>5)</sup>	950 kg

## Cutmix CM 50 STL

### Datasheet

<b>type code</b>	450
<b>Electrical data</b>	
operating voltage (standard)	400V/50Hz
rated power	16 kW
obligatory pre-fusing at customer site <sup>1)</sup>	35 A gL/gG
leakage current @ 400V/50Hz typical/maximum at inrush (attend to use with residual current circuit breakers!)	34/192mA
<b>rotation speed</b>	
knives head	40...5000 min <sup>-1</sup>
mixing (forward and backward)	40...500 min <sup>-1</sup>
bowl drive (2-speed)	9/18 min <sup>-1</sup>
bowl drive (variable speed, optional)	5...18 min <sup>-1</sup>
<b>optimum batch size</b>	
boiled sausages	40 kg
cooked sausages	35 kg
raw sausages	23 kg
<b>weight</b> <sup>5)</sup>	950 kg