



CUTTER DMK 80 C2/C2 AW

Robust Cutter With a Great Profile

The efficiency of the integrated engines guarantees highest energy at all materials. The stabilizing naps beneath the machine and the heavy, double-walled cover reduce the noise and the merits of emission considerably.

The set of push buttons is arranged clearly; as is the well-legible analogous thermometer (optionally available). Thus efficient working at a large scale of applications is ensured. The infinitely variable set of revolutions is adjusted by a turning potentiometer. The actual blade running speed is displayed digitally.

The release function to empty the bowl is provided. The additional option of an unloader allows an ideal and easy emptying of the filled bowl.



Professional Design

On account of its compact, robust, and precise method of construction the DMK 80 C2 can perfectly be used by large butcher's shops.

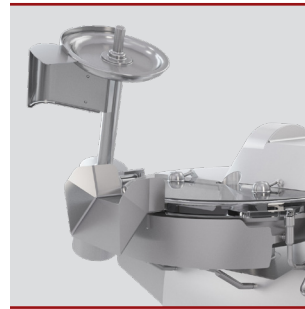
Its reasoned design offers nearly unrestricted use for all applications. The machine is equipped with two highly efficient engines which can be operated independently from one another and provide a variety of control.

The DMK 80 C2 cutter is nearly free from vibrations – even on higher rpm – which is what makes it an attractive product.

The large-scale manufacture of the individual components is very well-balanced.

The massive stainless-steel bowl runs in an extremely precise way. Therefore it is possible to adjust the blades inside the bowl very tight. Due to the bearing of the blades the DMK 80 C2 can be run permanently at a high rpm without any difficulties.

DETAILS



Machine Type

- completely stainless-steel
- massive stainless-steel bowl (capacity 80 litres)
- very exact and maintenancefree blade unit
- 6 stainless-steel blades
- narrow blade clearance inside the bowl
- good stability
- nearly free from vibrations when running because of naps beneath the machine
- double-walled cover made of plexiglass, noiseless
- analogous thermometer, easily legible
- optional mechanical release unit to empty bowl

Drive & Control

- separate blade drive with electromagnetic brake
- Break releasable via spring-loaded-switch for cleaning purposes with lid open
- separate bowl drive with directly flanged, maintenance-free gear
- two revolution counter per drive unit
- rpm can be switched independently from one another
- protective caps for buttons, simple to operate and easy to clean

Security Features

- safety device when switching off according to UVV
- safety device when interfering according to UVV
- noise protection cover
- electromagnetic brake
- emergency off-button
- machine meets HACCP and UVV

Specifications

	DMK 20 S	DMK 20 C2	DMK 45 C2	DMK 45 V2	DMK 80 C2/C2AW	DMK 80 V2/V2AW
Bowl volume (litres)	20	20	45	45	80	80
Capacity (ca. kg)	16	16	32	32	64	64
Number of blades	3	6	6	6	6	6
Revolution (rpm)	1400 / 2800	1500 / 3000	1500 / 3000	1000 – 3600	1500 / 3000	1000 – 3600
Variable revolution (rpm)	-	-	-	150 – 300	-	150 – 300
Power of blade shaft (kW)	2,7 / 3,4	3,3 / 4,5	8,0 / 9,5	11	18,0 / 21,0	23
Voltage	400	400	400	400	400	400
Control voltage	24	24	24	24	24	24
Safety Fuse (A)	16 (träge)	16 (träge)	25 (träge)	25 (träge)	63 (träge)	63 (träge)
Dimensions (mm)						
Width	830	830	1071	1071	1352	1352
Depth	750	800	897	897	1145	1145
Height	970	630	1083	1083	1200	1200
Weight (kg)	140	200	380	395	1030 / 1080	1200 / 1250
Options	dial thermometer	mobile table			DMK 80 C2AW mechanical release unit	DMK 80 V2AW mechanical release unit

DMS Maschinensysteme

Lebensmittelmaschinen GmbH & Co KG
An den Ziegelhütten 6 - 8
D - 66127 Saarbrücken
Germany

Phone: +49 (0)68 98 / 93 37 - 0
Fax: +49 (0)68 98 / 93 37 - 29
E-Mail: info@dms-maschinen.de
Internet: www.dms-maschinen.de