

C-35Z MODEL

STAINLESS STEEL BOWL CUTTER

Bowl cutting is the answer for better product color, appearance, bite, texture, quality, and higher yields. Our bowl cutters offer an opportunity to improve both your product line and your bottom line.

The C-35Z is the ideal bowl cutter for small processing, research, or test kitchen facilities. Manufactured from heavy duty stainless steel, not only can it withstand rigorous use, but the hygienic clean design and smooth surfaces make cleaning effortless. Simple to operate with push buttons, the C-35Z has two cutter speeds and two bowl speeds to allow for the exact cutting and mixing process for your product.



Standard Features:

- Three knives
- One set of keys for knife assembly
- Two cutter and two bowl speeds
- Emergency stop
- Knife brake

Optional Features:

- Thermometer
- Six knives
- Variable speed

Bowl Cutter Products

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|-----------------|--------------------|-----------------------|
| • Beef Sticks | • Italian Sausage | • Poultry Products |
| • Bologna | • Kielbasa Sausage | • Precooked Bratwurst |
| • Chorizo | • Luncheon Loaves | • Salad Mixes |
| • Fresh Sausage | • Pâté | • Salami |
| • Hamburger | • Pepperoni | • Seafood Items |
| • Hot Dogs | • Polish Sausage | • Summer Sausage |

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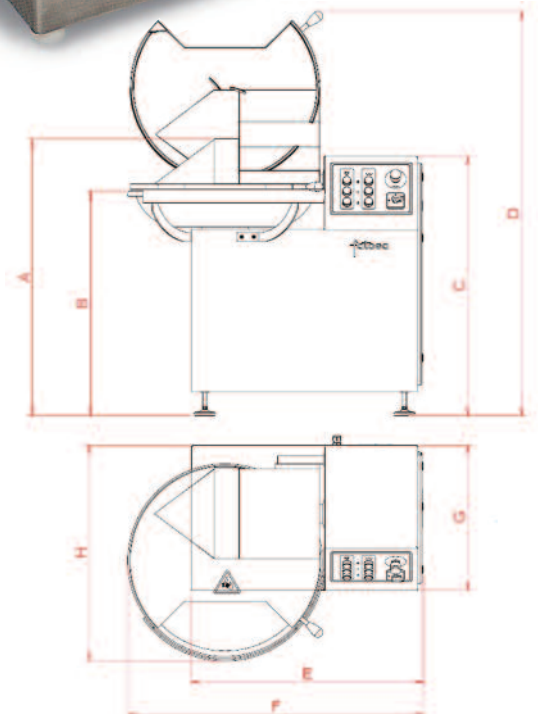
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Compare the benefits of bowl cutting to conventional "Grind/Mix/Regrind" systems.

Improved product quality - bowl cutting extracts up to 92% available protein. Protein is a binder for water and fat in your product.

One pound of properly extracted protein binds four pounds of fat and/or moisture through the cook process. The result is a firmer or snappier, more flavorful product with improved particle definition, better color during shelf life, and a "clean cut" with less smear.

Increased profits – maximum protein extraction translates to increased binding and weight retention, which equals less cookout and increased yields. Bowl cutting also enables product line expansion - from emulsified products to summer sausages and snack sticks using least cost formulations.


Specifications

Capacity	35 liters
Knife Speed	1400 to 2800 r.p.m.
Electrical	230V 3phase 60Hz
A	40.55"
B	32.87"
C	37.99"
D	59.06"
E	33.86"
F	43.11"
G	21.26"
H	31.50"
Net Weight	716 lbs. (325kg)