



Table Cutter DMK 20 C

Compact and mobile

On account of its compact, robust, and precise method of construction the DMK 20C can perfectly be used by small to medium sized butcher's shops, by up-market gastronomy, as well as by canteen kitchens and catering services.

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 which provide a variety of control. Flexibility is guaranteed by applying the optional mobile underframe.

Professional Design Using Little Space

The DMK 20C 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.

Smallest Cutter With a Great Section

The efficiency of the integrated engines guarantees highest energy cutting materials. The stabilizing naps beneath the machine and the heavy, double-walled cover as well as the noise-reducing plexiglass cover reduce the noise and the merits of emission considerably. The set of push buttons is arranged clearly; as is the well-legible analoguous thermometer. Thus efficient working at a large scale of applications is ensured.



Table Cutter DMK 20 C



Machine Type

- completely stainless-steel
- massive stainless-steel bowl (capacity 20 liters)
- very exact and maintenance-free 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
- analog thermometer, easily legible
- 6 stainless steel blades, 7 stainless-steel attachment rings, 2 keys

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
- BG certified

Specifications

	DMK 20 S	DMK 20 C	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
Bowl revolution (rpm)	10	10 / 20	8 / 16	8 / 16	8 / 16	8 / 16
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 (delay)	16 (delay)	25 (delay)	25 (delay)	63 (delay)	63 (delay)
Dimensions (mm)						
Height	830	820	950	950	1300	1300
Width	750	800	790	790	1200	1200
Depth	1000	630	1100	1100	1200	1030
Weight (kg)	105	260	400	400	1030	1200
Optional	dial thermometer	mobile table			DMK 80 C2AW mechanical release unit	DMK 80 V2AW mechanical release unit

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