



Cutter DMK 80 V2/V2 AW



Robust Cutter with a variety of applications

This high quality cutter is built to guarantee the production of a variety of food. The efficiency of the engines (23 KW) in combination with the continuously adjustable knife speed (1000–3600 rpm) and the continuously adjustable mixing gear (100–300 rpm) allow a wide variety of applications.

The clearly arranged control panel with its push and rotary buttons guarantee a user friendly usage of the machine. The field of use is expanded by the separately controllable bowl speed with its two speeds: 9 or 18.

Professional Design

On account of its compact, robust and precise method of construction the DMK 80 V2 can be perfectly used by medium to large sized butcher shops and supermarkets. It's 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 V2 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 of the DMK 80 V2 can be run permanently at a high rpm without any difficulties.

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Machine Type

- completely stainless-steel
- massive stainless-steel bowl
- 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
- analogous thermometer, easily legible
- 6 stainless steel blades, 7 stainless-steel attachment rings, 2 keys

Drive & Control

- knife block engine with electromagnetic break 400V/23 kW
- Break releasable with lid open
- the numbers of revolution are continuously adjustable from 1000rpm to 3600rpm
- mixing reverse blade speed - continuously adjustable from 100rpm to 300rpm
- separate bowl drive with directly flanged, maintenance-free gear
- two revolution counter per drive unit 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
- Knife-shaft break
- 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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