



Bernad
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-1CM14R · Rev. 01 · 10/2026

BOWL CUTTER CM-14

Benchtop stainless steel bowl cutter with a 14-litre bowl

BENCHTOP

14 LITRES

3 OR 6 KNIVES

AISI 304 STEEL



DESCRIPTION

Compact bowl cutter for chopping and emulsifying meat in pilot plants and workshops: the same machine goes from a coarse cut to a fine batter, with a clean cut and a homogeneous mix.

Two independent motors, knives and bowl, each with two speeds that can be combined to match the cut to each recipe and control batter temperature. Suitable for frozen meat.

AISI 304 stainless steel construction, with a switch for emptying and washing the bowl that makes daily cleaning easier.

CONSTRUCTION AND STANDARD EQUIPMENT

- Head for 3 or 6 knives; 3 knives as standard.
- Knife brake when the lid is lifted and emergency stop button.
- Thermally protected motors.
- Thermometer to monitor product temperature.

KEY DATA

Capacity	14 l · ± 9 kg	Knife power	1.84 / 2.57 kW	Knife speed	1,500 / 3,000 rpm
Bowl speed	10 / 20 rpm	Base	700 × 480 mm	Net weight	110 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	BOWL CAPACITY
1CM14R	CM-14	Three-phase 400 V · 50 Hz	14 l · ± 9 kg
1CM14O	CM-14	Three-phase 230 V · 50 Hz	14 l · ± 9 kg
1CM14J	CM-14	Three-phase 200 V · 50/60 Hz	14 l · ± 9 kg

Options: 6-knife set, transparent soundproof tilting lid, additional 3-knife head and wheeled stand (80 × 45 × 42 cm).

APPLICATIONS

Pilot plants, delicatessens and artisan workshops producing sausages, batters and emulsions in small batches.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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