



Bernad
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-1CM41RF · Rev. 01 · 10/2026

BOWL CUTTER CM-41S

Floor-standing 40-litre bowl cutter with variable knife speed

VARIABLE SPEED

40 LITRES

REVERSIBLE MIXING

AISI 304 STEEL



DESCRIPTION

Bowl cutter for medium production with the knife motor driven by a frequency inverter: cutting speed is adjusted continuously between 1,000 and 3,600 rpm.

Two reversible mixing speeds, 80 and 150 rpm, to mix without cutting the product, plus two bowl speeds. Clean cut, homogeneous batter and 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.
- Digital thermometer to monitor product temperature.

KEY DATA

Capacity	40 l · ± 25 kg	Knife power	9.19 kW	Knife speed	1,000–3,600 rpm
Mixing	80 / 150 rpm	Bowl speed	10 / 20 rpm	Net weight	330 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	BOWL CAPACITY
1CM41RF	CM-41S	Three-phase 400 V · 50 Hz	40 l · ± 25 kg
1CM41OF	CM-41S	Three-phase 230 V · 50 Hz	40 l · ± 25 kg
1CM41VF	CM-41S	Three-phase 200 V · 50 Hz	40 l · ± 25 kg

Base footprint 900 × 640 mm. Options: 6-knife set and additional 3-knife head.

APPLICATIONS

Meat processors and workshops with medium production that need precise cut control and mixing without cutting.

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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