



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-1CM75R · Rev. 01 · 10/2026

BOWL CUTTER CM-75S

75-litre variable-speed bowl cutter for large-scale production

LARGE PRODUCTION

75 LITRES

6 KNIVES

AISI 304 STEEL



DESCRIPTION

High-capacity bowl cutter for chopping and emulsifying: a 30 HP knife motor with variable speed up to 5,000 rpm, driven by three toothed belts.

The bowl works at two speeds and the knives can turn in reverse to mix without cutting. The digital panel with timer programmes the stop by time or by temperature.

The knife shaft is integrated into the frame so no heat is transferred to the batter, and the bowl has a drain plug for easier cleaning.

CONSTRUCTION AND STANDARD EQUIPMENT

- 6 knives as standard.
- Knife brake when the lid is lifted.
- Switch for emptying and washing the bowl.
- AISI 304 stainless steel construction.

KEY DATA

Capacity	75 l · ± 50 kg	Knife power	22.22 kW	Knife speed	up to 5,000 rpm
Knives	6 as standard	Base	1,000 × 750 mm	Panel	Digital

VERSIONS

REF.	MODEL	POWER SUPPLY	BOWL CAPACITY
1CM75R	CM-75S	Three-phase 400 V · 50 Hz	75 l · ± 50 kg
1CM75O	CM-75S	Three-phase 230 V · 50 Hz	75 l · ± 50 kg
1CM75VT	CM-75S	Three-phase 200 V · 50 Hz	75 l · ± 50 kg

Options: unloader arm to empty the bowl and additional knife set.

APPLICATIONS

Meat processors and sausage factories with large-scale production of fine batters and emulsions.

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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