



Bernad[®]
equipamiento industria alimentaria

TALSA K30S SUPREM BOWL CUTTER

Stainless steel artisan bowl cutter with 30 litre bowl

TALSA

30 L BOWL

TALSACONTROL 4.0

10" SCREEN



DESCRIPTION

Artisan bowl cutter for butcher shops, workshops and small processed-food makers, with a 30 L bowl (± 5 to 22 kg of soft mix).

It cuts at fully variable speed from 500 to 3500 rpm and gives excellent results with meat, vegetables, fish, vegetarian dishes and special doughs.

Stainless steel construction designed for easy cleaning.

CONSTRUCTION AND STANDARD EQUIPMENT

- Cast stainless steel bowl, CNC machined, with rim.
- German BE-Maschinenmesser knives in special KUT steel, with minimal clearance to the bowl thanks to the large central diameter.
- Removable 3-knife head (6-knife head optional).
- Temperature sensor in the cutting area, where the mix gets hottest.

KEY DATA

Bowl	30 L	Soft mix	5 to 22 kg	Power	5.6 kW
Cutting	500 to 3500 rpm	Screen	10" touch	Net weight	± 330 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
K30s	K30s Suprem	Three-phase	5.6 kW (7.5 HP)

Optional: 6-knife head.

APPLICATIONS

Butcher shops, workshops and small processed-food makers.

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.