

ZB(G) Bowl Cutter (高速)斩拌机系列



■ ZBG40

■ ZBG80II

■ ZB200

- 采用优质不锈钢材质，刀具选用进口材料经特殊工艺加工而成，也可选配进口刀具。
- 刀速度可达4500转/min。
- 轴承选用大规格进口轴承，4种密封形式，大大提高了轴承的耐用度。
- 转锅为铸不锈钢材质，并有防溢锅沿，有效防止渗料溢料现象，设有放水阀，易清洗。
- 配有粉料添加口和温度显示器。自动出料。电器箱体安装，密封性好，选用防水电器。
- 关键部件采用加工中心加工，确保加工精度。外观工艺经特殊处理，美观漂亮。
- 整机设计巧妙，具有良好的动平衡，噪音低，振动小。
- 也可用于鱼类、水果、蔬菜及坚果类的粉碎加工。
- Adopt good quality stainless steel. Knives are made of imported material, or imported knives can be another option.
- Maximum knife speed 4500 rpm;
- Main shaft bearing use large size of import bearing; Bearing seal adopt 4 modes, avoid bearing failure;
- Bowl adopts casting stainless steel, with anti-overflow pan edge. Avoid flash overflow;
- Electric appliance case install separately, good air tightness, and waterproof and moisture protection; with temperature display; auto-discharge function.
- Key parts produced by advanced machine processing center. Ensure the precision of process;
- Carefully designed with excellent moving balance. Low noises.
- Also suitable for fish, fruit, vegetable, and nut fruits processing.



■ ZBG525

■ ZBG330

ZBZ Bowl Cutter 真空斩拌机系列



■ ZBZ125(真空)

■ ZBZ200 III(真空)

- ZBZ125/200/330/500 可在真空状态下对原料肉进行斩切、搅拌和乳化，防止原料肉中肌红蛋白、脂肪及其他营养成分被氧化、破坏，从而最大限度的保留了原有色、香、味及各种营养成分。
- 通过斩切，提高了产品的细密度及和水的亲和力，使产品的弹性得到提高。
- 通过真空斩拌机斩拌的物料可提高出品率，减少气泡，增强弹性，质地细密，充分提取蛋白，使物料与辅料及水充分结合，乳化效果好，确保产品。
- 斩拌机是肉制品生产工艺中的关键设备，高速旋转的斩拌刀可把原料肉斩拌成细腻的糜状，同时可以把其它辅料搅拌均匀。
- ZBZ125/200/330/500 can Cut,mix and emulsify meat material under vacuum state, prevent protein and fat being oxygenized and damaged, maximumly maintained the original color, scent and taste.
- Density and flexibility of products being enhanced by cutting; increased productivity, reduced air bubble, enhanced flexibility.
- Featured good emulsification effect and ensured best quality.
- Bowl Cutter is important equipment in meat processing industry. It can cut meat into emulsified shape in high-speed cutting knives and mix up other additives into meat sufficiently.



■ ZBZ200 III(真空) (电脑控制)

型号 Type	锅容积(L) Bowl Volume	生产能力(kg/次) Capacity	刀速(rpm) Knife Speed	锅速(rpm) Bowl Rotation Speed	出料器转速(rpm) rotation speed of discharger	电压 Voltage	总功率(kw) Power	重量(kg) Weight	外形尺寸(mm) External Dimension
ZB20 Zb20II ZBG20	20	10-15	普通1500/3000 高速750/1500/3000/4500	8/15 12/24 10/16	/		4.85 4.55 5	320 340 320	850 × 680 × 950 850 × 670 × 950 850 × 680 × 930
ZB40 ZBG40	40	25	普通2000/4000 高速750/1500/3000/4500	8/15 10/16	/		8.35 8.85	524	1100 × 850 × 1050 1100 × 850 × 1050
ZB80II ZBG80II	87	60	普通750/1500/3080 高速750/1500/3000/4500	8/12	85	3相380V	13.17 17.17	1122	1800 × 1500 × 1400
Zb125 ZBG125	125.8	80	普通750/1500/3000 高速750/1500/3000/4500	8/12	85	50HZ	32.17 39.17	1600	2000 × 1600 × 1400
ZB200 ZBG200	200	125	普通750/1500/3000 高速750/1500/3000/4500	8/12	75/30-75		42 60	3600	3500 × 2100 × 2200
ZBG330	330	200	高速750/1500/3000/3600	4/8/11/15	12-75		96.2	4910	3600 × 2350 × 2100
ZB 130	130	65	高速750/1500/3000/4500	2/4/8/12	80		45.2	2900	2000 × 488 × 1852
ZBG525	525	330	高速750/1500/3000/3600	2/4/8/10	12-60		110	8500	4335 × 3145 × 2492



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ZBZ125(真空) vacuum	125	80	真空高速750/1500/3000/4500	8/12	75/30-75	0.1	3相380V 50HZ	45.5	1876.5	1800 × 1560 × 1400
ZBZ130(真空) vacuum	130	85	真空高速750/1500/3000/4500	2/4/8/12	15-70			51	2800	2238 × 2059 × 1676
ZBZ200(真空) vacuum	200	125	真空高速750/1500/3000/4500	8/12	75/30-75			90.52	4856	3250 × 2300 × 2100
ZBZ200 II(真空) vacuum			真空高速750/1500/3000/4500	4/8/12	30-100			92	4560	3450 × 2500 × 2100
ZBZ200 III(真空) vacuum			真空高速750/1500/3000/4500		30-80			104	5200	3410 × 2726 × 2065
ZBZ330(真空) vacuum	330	200	高速240/750/1500/3600	4/8/12	30-90			105.44	6840	3950 × 2850 × 2220
ZBZ500(真空) vacuum	500	300	普通240/750/1500/3000	4/8/12	30-90			109.2	8500	4500 × 3000 × 2450