

## BOWL CUTTERS

### AS MODEL STAINLESS STEEL BOWL CUTTERS

Bowl cutting is the answer for better product color, appearance, bite, texture, quality, and higher yields. Our bowl cutters offer an opportunity to improve both your product line and your bottom line.

#### Key Features:

- Stainless steel exterior and solid stainless steel bowl
- Separate two speed knife and two speed bowl drive system (four speed combinations) produces a variety of products from sausage, bologna, and hot dog emulsions, ground beef, pork or turkey, fresh pork sausage, summer sausage, liver pâté, to processed cheese, and various salad mixes
- Safety switches on the lid plus an electric brake on the knife shaft
- Powered product unloaders are standard on 75-liter cutters
- Prewired starter panel for easy installation
- Sharp, curved, high speed knives chop rather than crush the meat under pressure



#### AS-75 Cutter

Up to 130-lb. bowl capacity

#### Easy Startup & Installation

Designed for easy startup, each bowl cutter is fully assembled and ready for operation after unboxing, adding electrical power, and a thorough cleaning.



#### AS-40 Cutter

Up to 70-lb. bowl capacity

#### Bowl Cutter Products

- |                    |                        |
|--------------------|------------------------|
| • Beef Sticks      | • Pâté                 |
| • Bologna          | • Pepperoni            |
| • Chorizo          | • Polish Sausage       |
| • Fresh Sausage    | • Poultry Products     |
| • Hamburger        | • Pre Cooked Bratwurst |
| • Hot Dogs         | • Salad Mixes          |
| • Italian Sausage  | • Salami               |
| • Kielbasa Sausage | • Seafood Items        |
| • Luncheon Loaves  | • Summer Sausage       |

#### Contact us at:

UltraSource LLC  
1414 West 29th Street  
Kansas City, MO 64108-3604 USA

**800-777-5624**

Telephone: (816) 753-2150

Fax: (816) 753-4976

E-mail: [info@UltraSourceUSA.com](mailto:info@UltraSourceUSA.com)

Web Site: [UltraSourceUSA.com](http://UltraSourceUSA.com)



**UltraSource®**

© Copyright 2012 UltraSource LLC

## BOWL CUTTERS

**Compare the benefits of bowl cutting to conventional "Grind/Mix/Regrind" systems.**

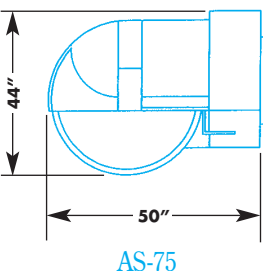
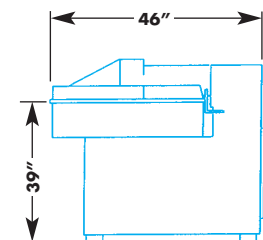
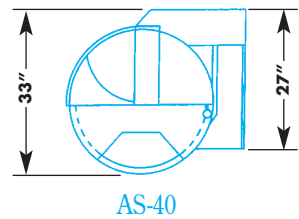
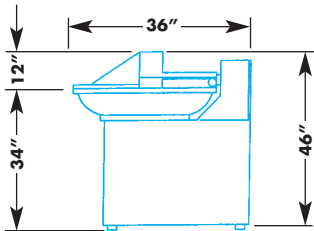
**Reduced labor costs** - bowl cutting takes half the time of grind/mix/regrind process

**Improved product quality** - bowl cutting extracts up to 92% available protein. Protein is a binder for water and fat in your product.

One pound of properly extracted protein binds four pounds of fat and/or moisture through the cook process. The result is a firmer or snappier, more flavorful product with improved particle definition, better color during shelf life, and a "clean cut" with no smear.

**Increased profits** - maximum protein extraction translates to increased binding and weight retention, which equals less cookout and increased yields. Bowl cutting

also enables product line expansion - from emulsified products to summer sausages and snack sticks using least cost formulations.



### UltraSource Bowl Cutter Specifications

MODEL NUMBER SIZE IN LITERS	AS-40 40L	AS-75 75L
Approx. Bowl Capacity*	70-lbs.	130-lbs.
Maximum Knives	3 (6)	6
High Knife RPM	3,000	3,000
Low Knife RPM	1,500	1,500
High Knife HP	10	22
Low Knife HP	5.2	16
Operating Amps† 208/230V, 50/60 Hz	33/28	70/60
Lid Safety Switch	Std.	Std.
Power Unloader	N/A	Std.
Electric Knife Brake	Std.	Std.
Separate Bowl Drive	Yes	Yes
Slow Mixing Speed	N/A	N/A
Thermometer	Std.	Std.
Table/Floor Model	Flr.	Flr.
Starter Panel	Std.	Std.
Bowl Drain/Plug	N/A	Std.
Width Overall	40"	50"
Depth Overall	37"	55"
Height (Minimum)	37"	38"
Net Weight	1,112-lbs.	1,762-lbs.
Crated Weight	1,211-lbs.	1,828-lbs.
Crated Cubic Feet	72 cu. ft.	120 cu. ft.

\* Actual bowl capacity depends upon product, density, fat content, temperature, etc.

† Actual starting amps are approximately 30% higher than operating amps shown.

Notes: Specifications subject to change without notice.

Special voltages available, including 380 volt, 3 phase, 50 hz.

