

AW CU AW CZ

AND

RANGE

**KITCHEN CUTTERS
AND TWIN MOTOR**



■
Bowl capacity
up to 30 l

■
Commercial
kitchens

■
Gastronomy

■
Butcher shop

■
Canteens

■
Food
processing
industry



Cutter knives stainless steel



Cutting set for mincer made
of stainless steel



Control unit for CU 15

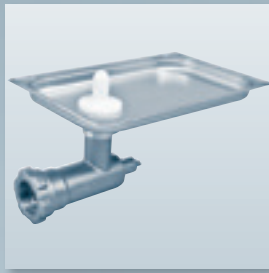
Cutter

- Table unit with 15 litre bowl; floor-mounted unit with 20 and 30 litre bowl
- Ideal for mixing and chopping
- Transparent cutter hood for monitoring and noise protection
- Flow control for even mixing
- One motor with two speeds (CU 15 and 30)
- Two motors with two speeds each (CU 20)
- Secured 3 knife head (CU 15, CU 30); optional: 6 knife head
- Secured 4 knife head (CU 20)
- Restart protection

Twin cutter

- Ideal for blending, chopping and mixing
- Cutter bowls, bearing arms for knife driving shaft, mincer housing, lock ring and funnel made of stainless steel
- Three motors with two speeds each for separate drive for knife driving shaft, bowl and mincer
- Electric knife shaft brake
- Separate drive and motor protection for cutter and mincer
- Restart protection
- Strip cutter as a slip-on device
- Secured 4 knife head

ACCESSORIES AW CZ 20/82



82 mm meat mincer for AW CZ 20/82

For mincing a product volume of up to 250 kg/h.

5-part cutting set made of stainless steel, L&W

Included in the delivery.



Steaker and meat tenderizer for AW CZ
For steaking of raw meat and steaks.

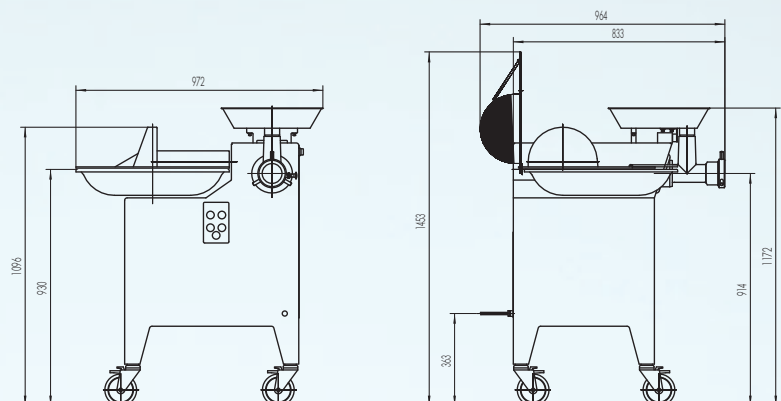
For tenderizing of raw meat slices.

Protection against injury caused by counter-rotating rollers.

TECHNICAL DATA

	AW CZ 20/82	AW CU 15	AW CU 20	AW CU 30
Power supply	400 V, 50 Hz cable with CEE plug	400 V, 50 Hz cable with CEE plug	400 V, 50 Hz cable with CEE plug	400 V, 50 Hz cable with CEE plug
Output (kW) knife driving shaft	2.6 at 1600 min ⁻¹ 3.2 at 3200 min ⁻¹	1.6 at 1420 min ⁻¹ 2.0 at 2840 min ⁻¹	2.6 at 1600 min ⁻¹ 3.2 at 3200 min ⁻¹	3.6 at 1420 min ⁻¹ 4.5 at 2840 min ⁻¹
Output (kW) Cutter bowl	0.12 at 10.3 min ⁻¹ 0.18 at 20.6 min ⁻¹	– –	0.12 at 10.3 min ⁻¹ 0.18 at 20.6 min ⁻¹	– –
Output (kW) Meat mincer	1.4 at 150 min ⁻¹ 1.8 at 300 min ⁻¹	– –	– –	– –
Fuse protection (A)	20	16	16	20
Ingress protection	IP 54 (splash-proofed)	IP 54 (splash-proofed)	IP 54 (splash-proofed)	IP 54 (splash-proofed)
Dimensions (L x W x H)	833 x 972 x 1172 mm	870 x 640 x 550 mm (incl.Bowl) (H max. 920 mm)	785 x 780 x 1096 mm (incl.Bowl) (H max. 1453 mm)	1,030 x 780 x 1130 mm (incl.Bowl) (H max. 1570 mm)
Weight (kg)	222	165	190	330
Bowl capacity (l)	20	15	20	30

AW CZ 20/82
Twin cutter



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G5.1

"CUTTY" VEGETABLE CUTTER



■
30+ servings
per day

■
Gastronomy

■
Hotels

■
Catering
services

■
Party services

■
Diet kitchens

- XXL filling chute for bulky vegetables
- Diagonal cutting
- Practical space for 1/1 GN-containers
- Basic unit and components made of stainless steel
- Infinitely variable speed control
- Basic carrier disc
- Removable dishwasher suitable functional components

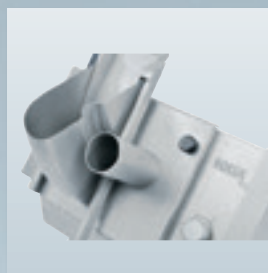
FUNCTIONAL DETAILS



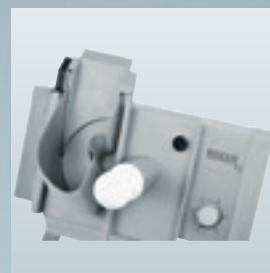
Basic unit made of stainless steel



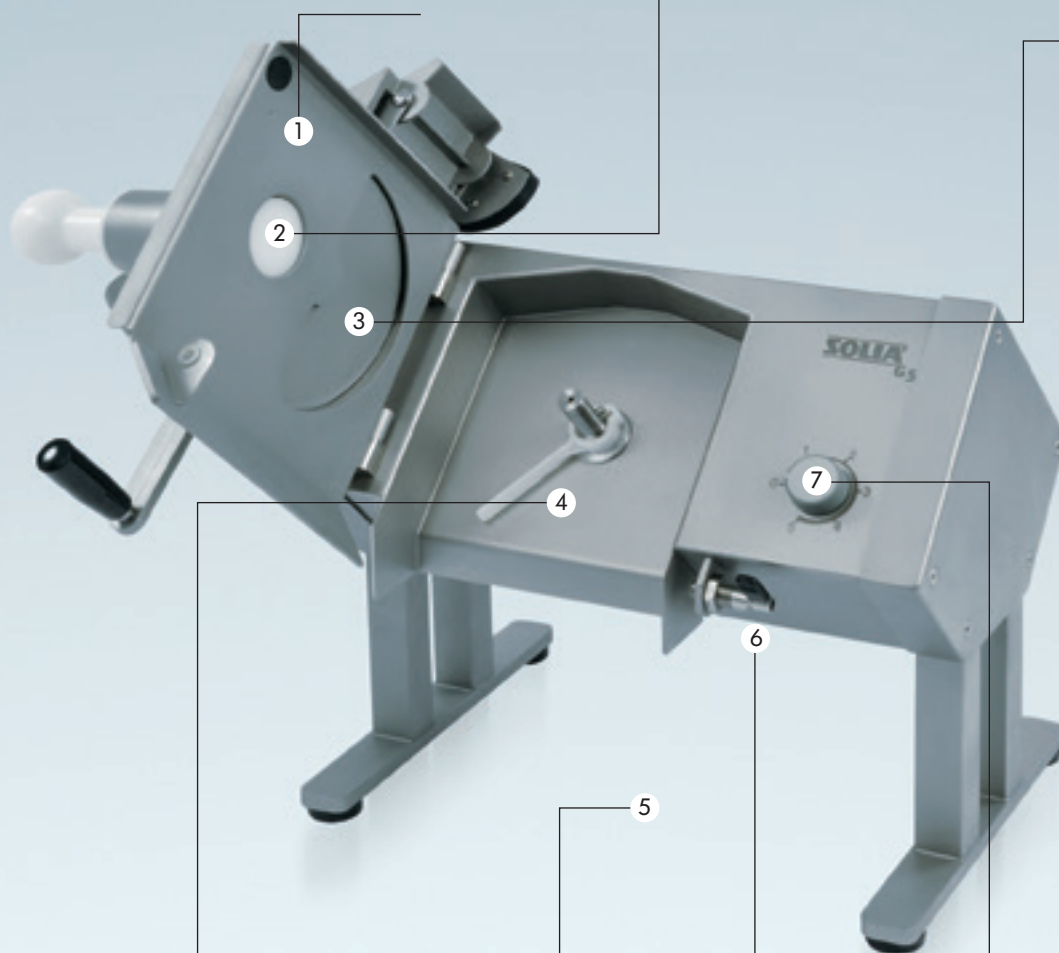
1 Easy cleaning by removal of the cutting lid, dishwasher-safe



2 Filler necks for elongated material (dia. 61 mm)



3 XXL filling chute as depot for processing large volumes in one step (Cross-sectional area 173 cm²)



4 Basik carrier disc



5 Space for 1/1 GN-containers (150 mm high)



6 Safety catch at the side to latch the filler flap in place

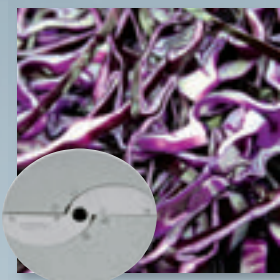


7 Infinitely variable setting from 130 to 360 rpm

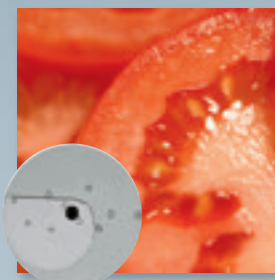
CUTTING DISCS AND ACCESSORIES



Diagonal cutting hopper with safety switch-off and pusher, to be placed on the feed chute
105 070 020



Curved blade disc, stainless steel, double-bladed, adjustable
0-5 mm 561 000 0352*



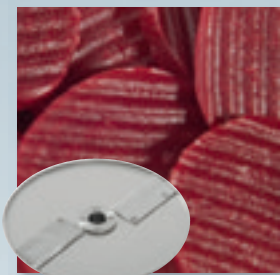
Curved blade disc, stainless steel, single-bladed, adjustable
0-10 mm 103 275 000



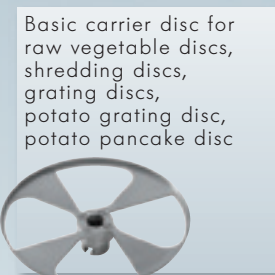
Crescent blade discs, stainless steel
3 mm 561 000 0363
4 mm 561 000 0360*
6 mm 561 000 0361



Strip cutting discs, stainless steel
2 x 2 mm Juliennes 561 000 0362*
4 x 4 mm Juliennes 561 000 0364
6 x 6 mm 561 000 0366
8 x 8 mm 561 000 0368



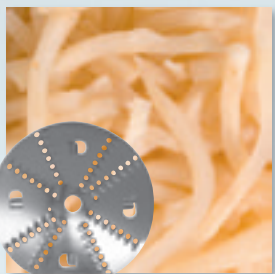
Crinkle cutting discs, stainless steel
4 mm 561 000 0369
6 mm 568 000 0367



Basic carrier disc, stainless steel
568 000 0370*



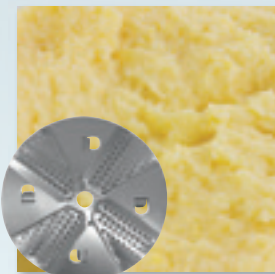
Raw vegetable discs, stainless steel, hand sharpened
2 mm 561 000 0380
2.5 mm 561 000 0382
3 mm 561 000 0371*
4 mm 561 000 0374



Shredding discs, stainless steel, hand sharpened
6 mm 561 000 0372*
9 mm 561 000 0373



Grating discs, stainless steel
2 mm 561 000 0381
3 mm 561 000 0375
4 mm 561 000 0378



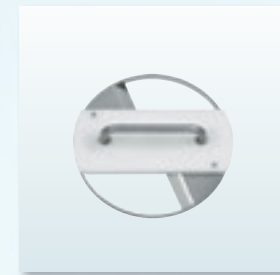
Potato grating disc, stainless steel, crown-toothed
561 000 0376



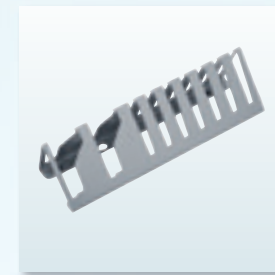
Potato pancake disc, stainless steel, partly crown-toothed, combination of 376/380
561 000 0377



Dicer, complete stainless steel
4 x 4 x 5 mm 105 040 100
5.5 x 5.5 x 5 mm 105 043 100
8 x 8 x 10 mm 105 046 100
11 x 11 x 10 mm 105 049 100*
16 x 16 x 10 mm 105 052 100
22 x 22 x 10 mm 105 055 100



Protective hand grip for dicer disc
105 040 190



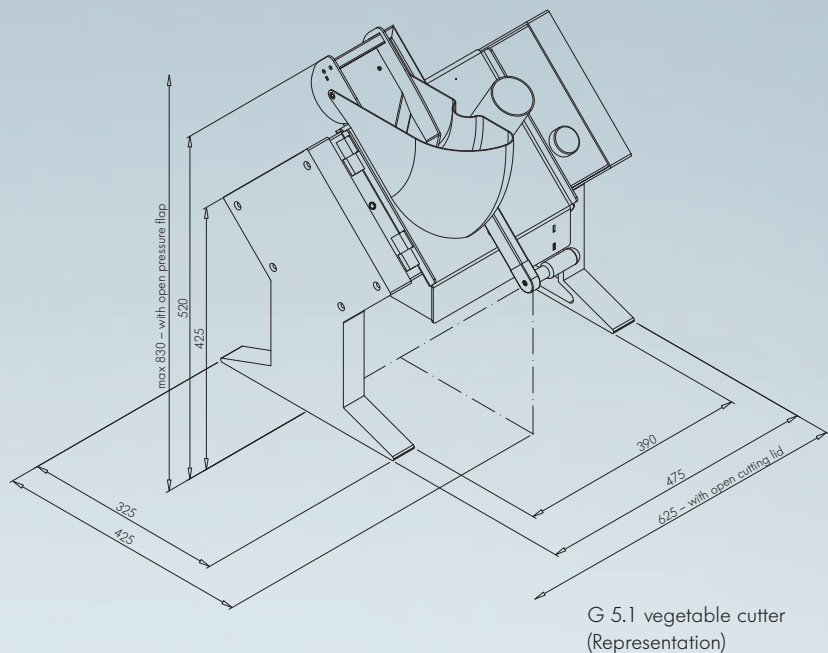
Multi disc rack, stainless steel, for 2 discs and 7 exchange discs
561 000 0191*



Disc rack, stainless steel, for 5 discs
561 000 0190

TECHNICAL DATA

Power supply	230 V, 50 Hz 2.5 m cable with CEE Euro plug
Output (kW)	0.37
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	130-360 (variable)
Dimensions (L x W x H)	475 x 425 x 520 mm (max. 830 mm)
Weight (kg)	28



PROCESSING CAPACITY

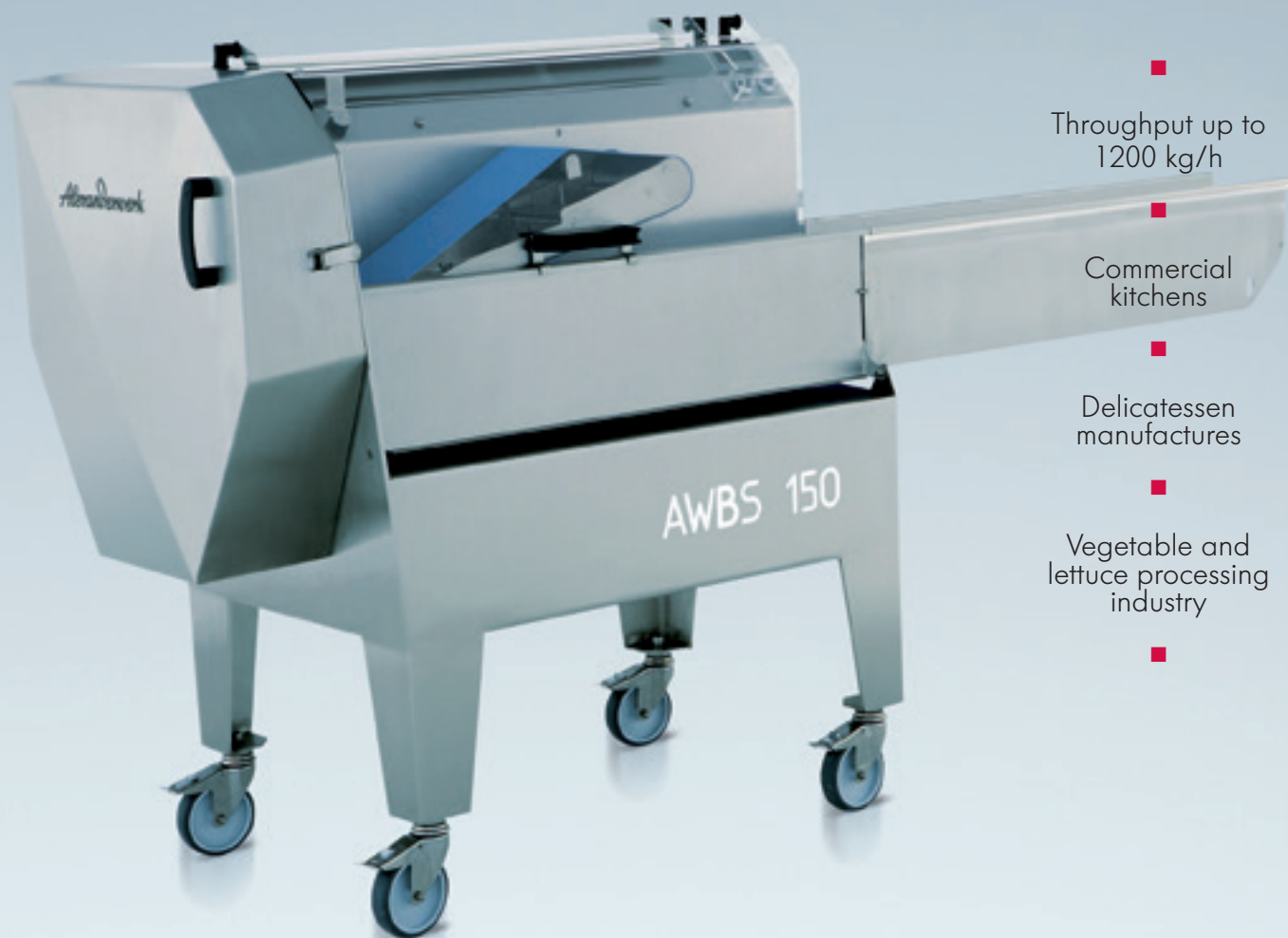
Description	Use	Throughput**
Curved blade disc, double-bladed	Cutting of vegetables	50-200 kg/h
Curved blade disc, single-bladed	Cutting of soft vegetables	50-100 kg/h
Crescent blade discs, stainless steel	Cutting of boiled potatoes, leek and mushrooms	80-150 kg/h
Shredding discs	Shredding of eg. celery, radish, potatoes, carrots, gouda cheese	120-200 kg/h
Grating discs	Grating e.g. bread, nuts, almonds, chocolates, cheese	50-120 kg/h
Potato grating disc	Grating e.g. potatoes, parmesan cheese	50 kg/h
Potato pancake disc	Grating e.g. potatoes	50 kg/h
Dicer	Dicing of vegetables, fruits	120-200 kg/h

**The throughputs are dependent on cutting thickness and product.

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AWBS150

VEGETABLE CUTTER



Throughput up to
1200 kg/h

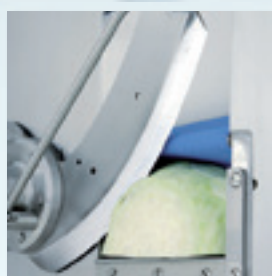
Commercial
kitchens

Delicatessen
manufactures

Vegetable and
lettuce processing
industry



Setting of upper conveyor
belt according to product



Gentle-touch cutting device
ensures precise for clean cuts



Only coarse pre-chopping
required thanks to generous
in-feed width



Range of tools for a variety
of infinitely variable cuts

- Unit made of stainless steel
- 1000 mm belt extension as standard
- Infinitely variable belt regulation, infinitely variable knife speed
- Tools with cutting capacity ranging from 0.5 mm to 90 mm
- Width of cutting shaft and conveyor belt 150 mm, with a working height of 145 mm
- Quick removal of pressure and conveyor belts by simple unlocking without additional tools
- Access by means of a shatterproof, electronically locked transparent hood.
- Cropping knife with hardened, exchangeable edge; gentle, precise cuts and self-sharpening.
- Smooth design of conveyor belt area in order to avoid product clusters

CUTTING DISCS AND ACCESSORIES



Curved blade disc,
adjustable 0.5 to 25 mm
335607



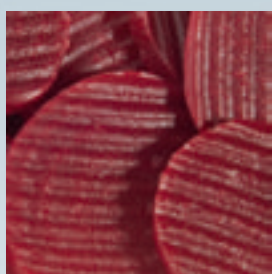
Open two-bladed knife,
stainless steel, up to
90 mm cuts
334325



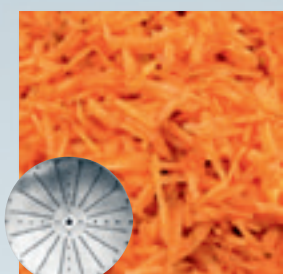
Slicing discs,
with 4 knives
1.3 mm 334333
3.0 mm 334334
4.0 mm 334332



Strip cutting discs
2.5 x 2.0 mm Juliennes 334327
3.5 x 3.0 mm Juliennes 334328
4.5 x 4.0 mm Juliennes 334458
7 x 7 mm 335603



Crinkle cutting discs
with 4 knives
4 mm 334331



Grating and shredding
discs includes:
supporting disc
3 mm 335762
4 mm 335763



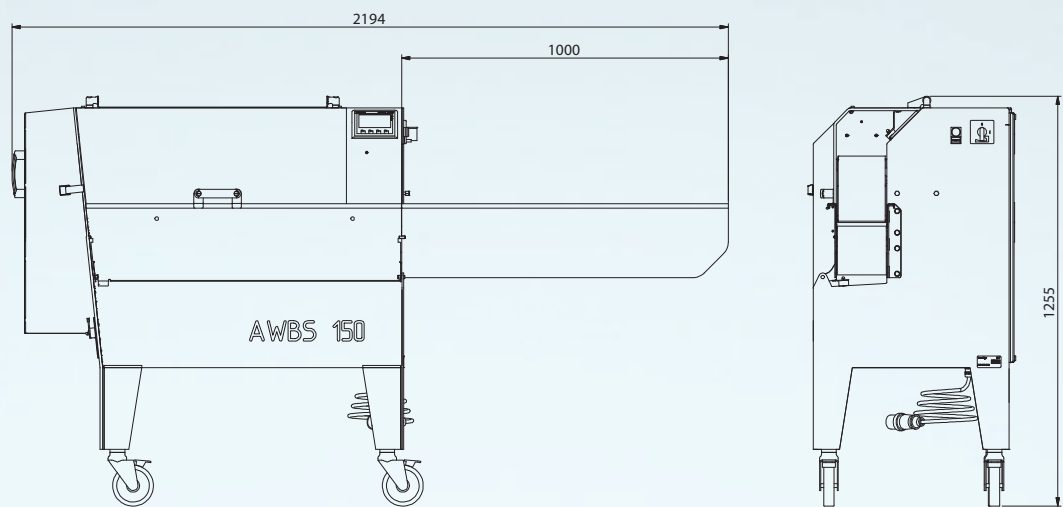
Mobile knife stand
for 6 discs
335485



Mobile preparation
tables with four lockable
castors and cutting
board for two to four
work places
2 work places 335618
4 work places 735 031 000

TECHNICAL DATA

	AW BS 150
Power supply belt drive	230 V, (3 P + PE)
Output (kW)	0.37
Infinitely variable speed control (rpm)	34
Range of rational speed (rpm)	2-70
Fuse protection (A)	1.25
Power supply knife motor	230 V, (3 P + PE)
Output (kW)	1.1
Infinitely variable speed control (rpm)	302
Range of rational speed (rpm)	90-600
Fuse protection (A)	16
Cable	4.5 m, CEE plug
Ingress protection	IP 54 (splash-proofed)
Dimensions (L x W x H) with belt extension 400	1594 x 680 x 1255 mm
Dimensions (L x W x H) with belt extension 1000	2194 x 680 x 1255 mm
Dimensions (L x W x H) with belt extension 1500	2694 x 680 x 1255 mm
Weight (kg)	230
Weight with belt extension (kg)	ca. 250



AW BS 150 Vegetable cutter

PROCESSING CAPACITY

Product	Tool name	Cutting length/mm	Throughput/h in kg
Chicory	Open two-bladed knife	5	470
Chinese cabbage	Open two-bladed knife	6	860
Dill	Curved blade disc	1	24
Iceberg lettuce	Open two-bladed knife	6	380
Iceberg lettuce	Open two-bladed knife	20	720
Endive	Open two-bladed knife	3	115
Cucumber	Curved blade disc	2	270
Carrot	Curved blade disc	2	160
Carrot	Strip cutting discs 3 x 3.5 mm	–	320
Carrot	Shredding disc 3 mm	–	360
Carrot	Shredding disc 4 mm	–	420
Potato	Curved blade disc	4	680
Potato	Curved blade disc	6	1000
Turnip cabbage	Strip cutting disc 3 x 3.5 mm	–	600
Turnip cabbage	Strip cutting disc 7 x 7 mm	–	1035
Spring onion	Curved blade disc	1	240
Pepper	Curved blade disc	4	210
Pepper	Curved blade disc	6	330
Petersilie	Curved blade disc	1	20
Leek	Curved blade disc	2	180
Radicchio	Open two-bladed knife	6	310
Radish	Curved blade disc	2	340
Salad	Open two-bladed knife	25	1000
Chives	Open two-bladed knife	1	25
Chives	Open two-bladed knife	3	80
Celery	Strip cutting disc 3 x 3.5 mm	–	490
Celery	Shredding disc 3 mm	–	800
Celery	Shredding disc 4 mm	–	1020
Tomato	Curved blade disc	4	300
Tomato	Curved blade disc	6	440
Cabbage	Strip cutting discs with 4 knives	1.3	500
Cabbage	Curved blade disc	1.5	160
Wirsing	Open two-bladed knife	8	440
Onion	Curved blade disc	4	520

The values specified are average values and can be doubled by increasing the knife and belts speed.

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