



Over 80 countries

Since 1971



CM-14

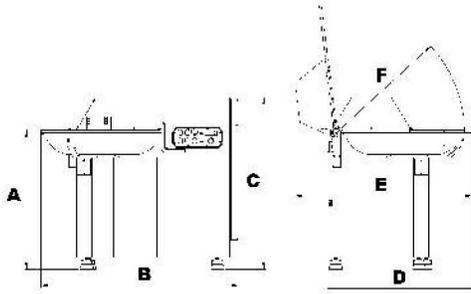


CM-21



CM-41 / CM-41S





Inches	A	B	C	D	E	F	Ltr.*	Lbs.*
CM-14	15.7	35.4	22.4	24.8	-	-	14	22
CM-21	31.5	40.6	38.6	28.0	33.1	21.2	22	35
CM-41	34.6	54.3	42.5	38.8	44.9	20.9	40	65

Ltr./Lbs.*: Bowl Capacity

FEATURES & BENEFITS

ALL STAINLESS STEEL CONSTRUCTION For Durable Long Life & Easy Sanitation
2 KNIFE SPEEDS STANDARD (C), OPTIONAL VARIABLE SPEED (V), Both With 2 BOWL SPEEDS (A)

For a Perfect Match Between Machine Capabilities and Product Requirements

HOMOGENEOUS PRODUCT TEXTURE Is Ideal for Emulsified Sausage Batters

GREAT WATER ABSORPTION CAPABILITY For Profitable Product Formulas

REMOVEABLE KNIVES For Easy Cleaning & Thorough Sanitization

3 OR 6 KNIFE HEAD For Flexibility & Speed in Product Production

COMPLETELY WATER TIGHT For Carefree Hose-Down Cleaning

TWO POWERFUL MOTORS For Better Cutting & Mixing with a Minimum of Strain on any One Component

THERMAL OVERLOAD MOTOR PROTECTION For Low Maintenance & "Peace of Mind"

(In addition the CM-41 has an Independent Cooling Fan)

SEE-THRU LEXAN SAFETY LID (CM-41) For Easy Product Viewing and Simplified Cleaning

BUILT-IN DIGITAL THERMOMETER (CM-21 & CM-41) (T) For Quick, Automatic, Accurate Product

Temperature Readings

FLEXIBLE DESIGN Makes the CM-14/21/41 Great for Sausages, Salads, Spreads, and More . . .

SUITABLE FOR FROZEN MEAT Making it Easy to Maintain the Lowest Possible Processing

Temperature & the Shortest Possible Defrost Time

KNIFE MOTOR BRAKES WHEN LID IS LIFTED Insures that the Knives Stop Quickly and Safely when the Lid is Opened

"BOWL ONLY" ROTATION SWITCH (L) For Safe, Easy Product Unloading & Cleaning

OPTIONAL REVERSE ACTION KNIVES(CM-41S) For Perfect Mixing without Cutting



CM-14



CM-21



CM-41



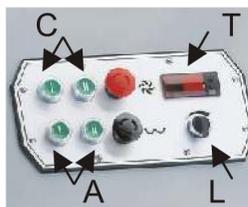
CM-41S



CM 14 & CM-21



CM-41



Technical Data

Motors: 3 Phase, 220V, 60Hz

Blade Speed

- 1st 1,500 rpm
- 2nd 3,000 rpm
- Variable Speed 1,000 to 3,600

Bowl Speed

- 1st 10 rpm
- 2nd 20 rpm

Net Weight:

HP / Amps
HP / Amps
HP / Amps

HP / Amps
HP / Amps

LBS.

CM-14

CM-21

CM-41

CM-41S

2.5 / 11.5
3.5 / 15.5

4.0 / 16.3
5.3 / 20.7

9.0 / 24.4
11.0 / 31.6

12.5 / 33.1

0.14 / 1.7
0.2 / 1.1

0.17 / 1.9
0.24 / 1.2

0.47 / 3.1
0.68 / 2.7

0.47 / 2.9
0.68 / 2.4

240

353

705

730



Mainca World Headquarters Barcelona, SPAIN



Mainca USA Headquarters St. Louis, MO USA

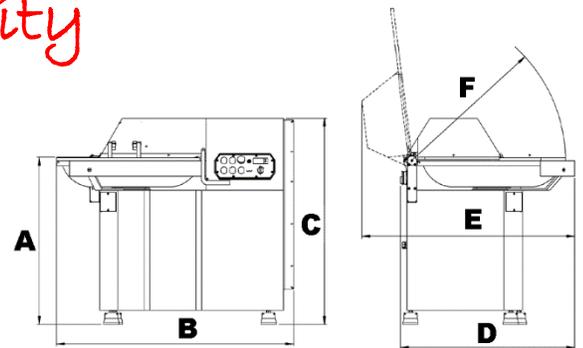
CM-75S *Bowl Chopper*

The **Mainca CM-75S Bowl Cutter** offers an impressive list of standard features. The large 150 lb. capacity is great for the demanding needs of today's busy meat and food processor. With variable blade speeds from 500 to 5,000 rpm and variable reverse blade speeds from 80 to 300 rpm (for mixing without cutting) the Mainca CM-75S Bowl Chopper provides an unmatched level of operational flexibility. Combined with a two speed bowl, built-in digital thermometer, standard bowl drain plug and standard automatic unloader, the Mainca CM-75S Bowl Chopper provides an exceptional list of features. And when it comes to power and performance, the Mainca CM-75S delivers with an impressive 30 hp blade motor and a separate .88 hp bowl drive motor. When it's time to choose equipment for your operation, you can count on Mainca to always deliver the finest in



Quality, Value and Dependability

CM-75S	A	B	C	D	E	F	LTR.	LBS.
inches	35.2	57.9	45.9	44.1	54.6	38	75	150



Contact Your Authorized Mainca USA Distributor Today
and visit us at www.maincausa.com