

## KATANA 6 - KATANA 12 PTO

## Horizontal bowl cutters





- Designed for high volume production, the Katana series provides homogeneous product texture
- Continuous feed of meats, cheese, salads, dips, spreads, breads and emulsified sausage batters
- Stainless steel AISI 304 construction, for durable long life
- Cutlery grade 3-blade hub to efficiently decrease processing time for faster results, 5000 cuts per minute
- 3-blade Hub driven by powerful ventilated asynchronous motor at 1680 rpm
- Removable bowl cover, 3-blade hub and bowl without tools, for easy cleaning and thorough sanitation.
- Maximum protection against liquid infiltration on the shaft
- 3 5/8" s/steel legs with rubber feet
- Bowl cover safety interlock
- Thermal overload motor protection
- ON/OFF s/steel keypad, IP 67 waterproof. No voltage release

## KATANA 12 PTO

· comes standard with PTO hub

## Optional

Triple serrated blades hub Triple unsharpened blades hub Set of 4 - 28" tall s/steel legs and casters

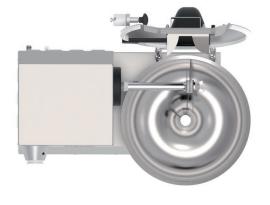






Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2





Removable bowl cover, 3-blade hub and bowl without tools, for easy cleaning and thorough sanitation



KATANA 12 PTO Grinder head not included



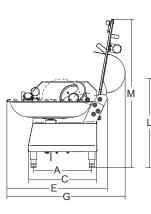
**STANDARD**Hub with 3 blades

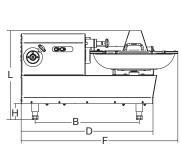


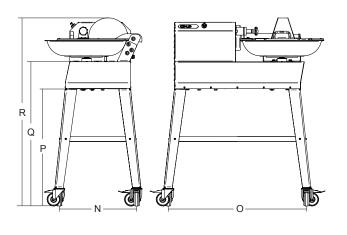
**OPTIONAL** Hub with 3 serrated blades



**OPTIONAL** Hub with 3 unsharpened blades







	Power	Power source	Bowl capacity	3-blade hub rotation	А	В	С	D	E	F	G	Н	L	М	N	0	Р	Q	R	Net weight	Shipping	Gross weight
	watt/Hp		lb	r.p.m.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
KATANA 6	750/1	120V AC - 60HZ - 6.8A	10	1.680	113/4"	211/4"	14"	28"	201/3"	323/4"	23"	35/8"	185/8"	30"	163/4"	301/2"	28"	34"	427/8"	134	32" x 48" x 34"	220
KATANA 12 PTO	1400/2	120V AC - 60HZ - 12.6A	20	1.680	133/16"	235/8"	151/2"	2913/16"	231/8"	351/2"	263/4"	35/8"	20"	331/2"	183/8"	33"	28"	343/8"	4413/16"	156	32" x 48" x 34"	240