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Vertical cutters NILMA SPEEDY CUTTER and DSF

Nilma S.p.A. (Italy) · bowl 23–120 l · cutting, mixing, homogenising · the DSF version with heating and vacuum



SPEEDY CUTTER DSF — a vertical cutter with heating and vacuum. Photo by the manufacturer Nilma S.p.A.

Application

Vertical cutters cut, mix, homogenise and knead dry, liquid and juicy products. They are installed in large kitchens, ready-meal workshops, delicatessen production and food factories.

Two families

Family	What it does
SPEEDY CUTTER	universal processor without heating: bowl 23 · 32 · 60 · 120 l · two speeds 1400 and 2800 rpm · cutting, mixing, homogenising
SPEEDY CUTTER DSF	cutter with steam heating and vacuum: bowl 40 · 70 · 120 l · speed up to 2800 rpm, temperature by probe, automatic tilting of the cooking pan

The difference is fundamental. The SPEEDY CUTTER is a fast universal processor without heating. The DSF adds cooking to cutting: several preparation and cooking processes run at the same time in one machine, and that is the main source of the saving in time and labour. The DSF melts, heats, cooks and — as an option — cools sauces, creams, pâtés, soups, ragù, purées, béchamel, cheese and chocolate, and under vacuum it cooks jams and preserves while keeping their natural aroma and colour.

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SPEEDY CUTTER — the universal processor

It works with a two-speed blade unit carrying two sickle-shaped blades: 1400 and 2800 rpm. The lid with its tight seal has an opening for adding ingredients during processing. When the work is finished the bowl is simply tilted to discharge the product.

Parameter	Value
Maximum bowl capacity	DS/1 — 23 l · DS/2 — 32 l · DS/3 — 60 l
Processing speed	1400 and 2800 rpm
Power supply	230/400 V, 3 phase, 50 Hz + PE
Maximum installed power	DS/1 — 3.5 kW · DS/2 — 4.4 kW · DS/3 — 5.9 kW
Machine weight	DS/1 — 59 kg · DS/2 — 68 kg · DS/3 — 99 kg
Dimensions A × B	DS/1 — 1420 × 470 mm · DS/2 — 1500 × 470 mm · DS/3 — 1600 × 510 mm
Dimensions G × H	DS/1 — 985 × 1090 mm · DS/2 — 1000 × 1140 mm · DS/3 — 1160 × 1200 mm
DS/5	bowl 120 l — the model is in the manufacturer’s current range; the sheet available gives no dimensions or weight for it

What it makes

Mayonnaise, pâtés, pesto, hummus, sauces, minced meat or nut pastes, fillings, breadcrumbs, grated cheese, vegetable purées, vegetable mixtures. Most processes take from 20 seconds to 5 minutes.



SPEEDY CUTTER — photo by the manufacturer Nilma S.p.A.

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SPEEDY CUTTER — design

— frame of 18/10 stainless steel on rubber anti-vibration mounts;
— bowl of polished 18/10 stainless steel; it tilts to discharge the product, with levers for tilting and for locking it in position;
— lid hinged on the right, with a seal, a handle and a clamp; an opening for adding spices or liquids during processing;
— blade unit — a removable support and two sickle-shaped serrated blades of machined stainless steel;
— sealed wall-mounted supply cabinet with motor overheating protection;
— control panel on 24 V low voltage: low speed button (1400 rpm), high speed button (2800 rpm) and a voltage indicator;
— a safety device prevents the machine from starting with the lid open and stops it if the lid is opened;
— three-phase two-speed motor, 230 or 400 V, in a stainless steel casing.

SPEEDY CUTTER DSF — with heating and vacuum

The DSF 40, 70 and 120 are the complete range of Nilma cutters with heating and a vacuum system. They cut, mix and homogenise at an adjustable speed cheese, meat, eggs, vegetables, fruit and nuts; they make and knead mayonnaise, pesto and confectionery masses. The heating is by steam through a jacket; the temperature is held by a food-grade probe; the pan tilts automatically.

Parameter	Value
Capacity	DSF 40 — 40 l · DSF 70 — 70 l · DSF 120 — 120 l
Steam pressure	0.5 bar for all models
Steam consumption	50 · 60 · 100 kg/h
Steam connection Ø	1/2"
Condensate trap Ø	1/2"
Water connection Ø	1/2"
Power	DSF 40 and DSF 70 — 11.5 kW · DSF 120 — 30.5 kW
Power supply	3~230/400 V 50 Hz + PE
Protection class	IP65
Net weight	230 · 270 · 1200 kg
Blade speed	self-braking motor with adjustment up to 2800 rpm

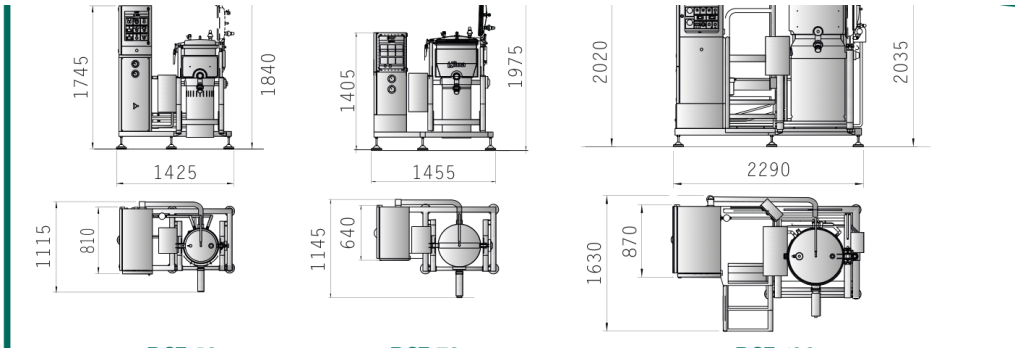
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DSF — design and functions

— built entirely of AISI 304 stainless steel;
— blades of hardened stainless steel on an AISI 304 hub;
— for the DSF 120 — a service platform of AISI 304 stainless steel;
— frame of AISI 304 stainless steel on adjustable feet;
— balanced lid with a seal, a handle and a funnel with a valve for adding ingredients;
— steam heating through a jacket with a safety valve, a steam inlet solenoid valve and a condensate trap;
— automatic tilting of the cooking pan;
— vacuum system with a liquid ring pump (minus 0.5 bar);
— temperature set by a food-grade probe;
— safety devices on the lid opening and on the tilting of the pan;
— electromechanical 24 V control panel with a protective door.

DSF options

— DN50 ball valve for discharging the product;
— DN65 ball valve for discharging the product, with manual or automatic opening;
— automatic mixing system with a side scraper;
— direct steam injection into the cooking pan;
— cooling of the product by cold water circulating in the jacket;
— electric steam generator for 0.5 bar: power 18 kW, supply 3~230/400 V 50 Hz + PE.



Dimensional drawings of the DSF 40, DSF 70 and DSF 120 — drawings by the manufacturer, dimensions in mm

Supply and service

Delivery and packing, installation and commissioning, staff training, a 12-month warranty, post-warranty service and spare parts. The model and the set of options are selected for the customer’s recipes and volumes.

The equipment is built to the harmonised standards and carries CE marking. The data are indicative; the manufacturer reserves the right to change them without notice.