



Kilia

...NEW GENERATION™

Bowl Cutter R&D 20 Ltr. “THE CLASSICAL” SERIES

“THE CLASSICAL” Series of Food Machines fulfil the requirements of most of the customers worldwide. The classical design and the very competitive equipment components are topped by an excellent cost performance ratio.

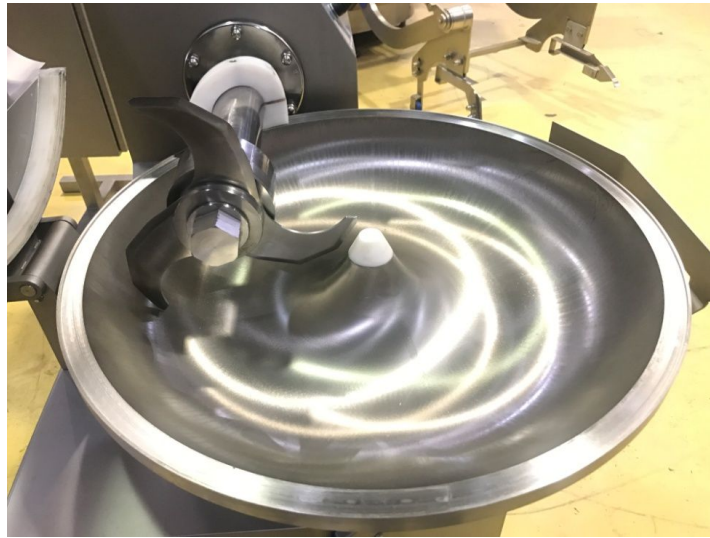


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Specially designed for R&D
Bowl Cutter 20 ltr. “The Classical” Series

- The machine has a frequency controlled **Variable knife shaft drive with up to 4500 rpm which is pre programmed with 4 speeds** of 750 / 1500 / 3000 / 4500 rpm. An additional reverse mixing action with 240 rpm gives more opportunities for a most modern product development.





Bowl stainless steel with knife head and 3 knives



Noise reduction Lid with an optional spice flap

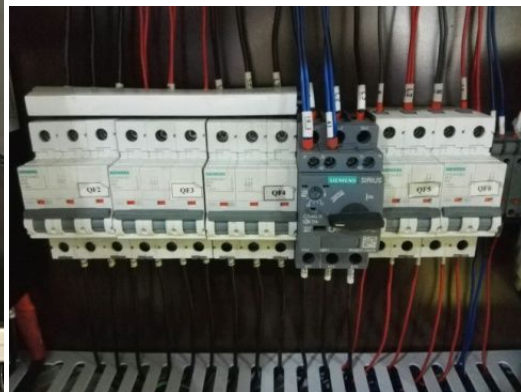
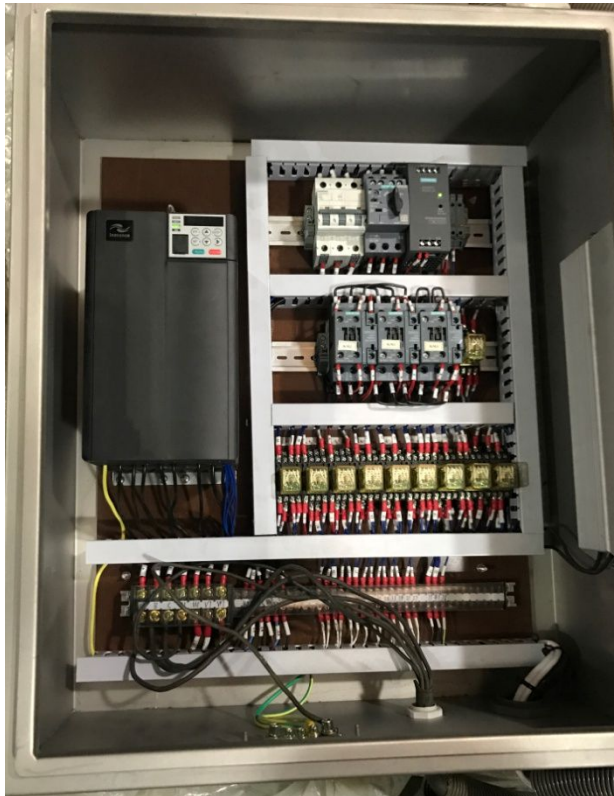


Panel with Joy sticks for a simple operation

- All electrical components are located in a switch cabinet which is integrated in the machine.

KILIA

Leading Food Machines



Most of the electrical components are from the German Brand Siemens.



A Frequency Converter is a Standard for the knife shaft drive!
Unique for machines in this size!





Main Technical Data:

Bowl Cutter "The Classical Series"	20 litres
Knife shaft speed forward rpm	750 / 1500 / 3000 / 4000
Knife shaft speed backward (mixing) rpm	240
Bowl Volume	20 Ltr. (8-15 KG)
Bowl speed rpm	10/16
Total motor capacity kW	5,0
Dimension in mm	L 850 / W 680 / H 930

Edition: May 2018

