



Kilia

....NEW GENERATION® High Speed Bowl Cutter 200 Ltr.

“THE BEST SERIES”

“The BEST Series” is the further developed intelligent technology of Meat Machines in an outstanding hygienic design to increase both the quality and ease of use of a Bowl Cutter. With the background of more than 85 years of experience, in developing and manufacturing food machines, “THE BEST SERIES” offers a world leading performance and a huge number of available options.



200 Ltr. Vacuum Bowl Cutter with loader and unloader

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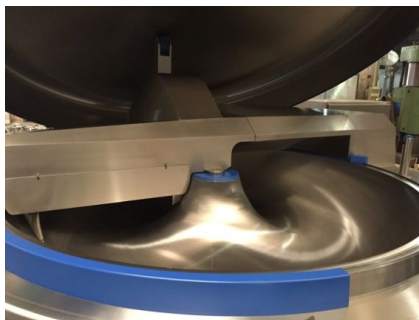


”The Best” production machine

This 200 litres Bowl Cutter are designed for the typical middle sized production but can be also easily used in a 24/7 production.



- The **very deep bowl** and special shaped knife lid a perfect product flow and turbulence free cutting process is guaranteed, even with a minimum capacity of 20 % .



- The standard **variable speed** (Siemens Motor) **with frequency converter** variable for knife shaft and bowl with reverse drive sets new standards and with the **high speed option** the machine offers you processing without compromises.



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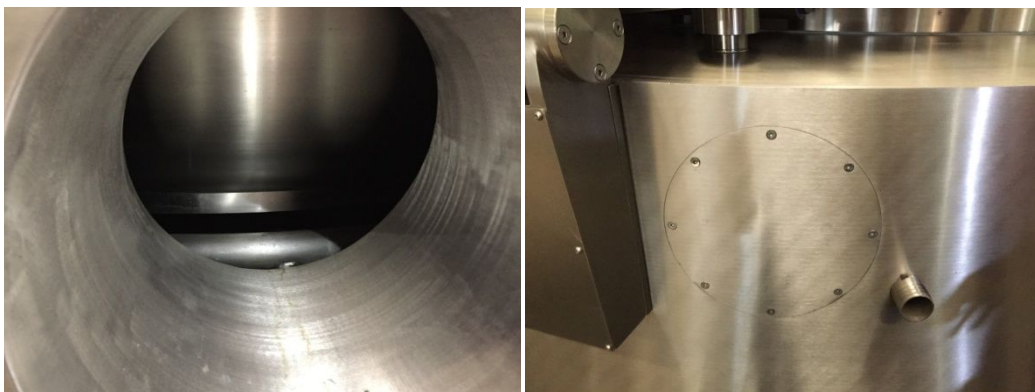


- The **Vacuum System** allows a precise selection of vacuum conditions, which are kept constant automatically. The increased degree of protein broken up is a big financial advantage especially for fine emulsion products. Furthermore, the shelf life of products is prolonged through minimizing the oxidation. The dome shaped stainless steel vacuum lid covers the whole machine body. The already low noise emission, which is caused by the round construction, thus is further reduced by 50%.



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- **Cleaning pipe system** under the bowl with separate pipe connection and the back side



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- The **noise reduction lid**, made from either strong clear acryl glass or stainless steel allows product supervision, while at the same time reducing the noise emission. The hydraulic function allows an easy opening and closing of the lid. At its top a special designed spice flap is standard.



- The **special designed knife lid** with adjustable sealing sets new standards

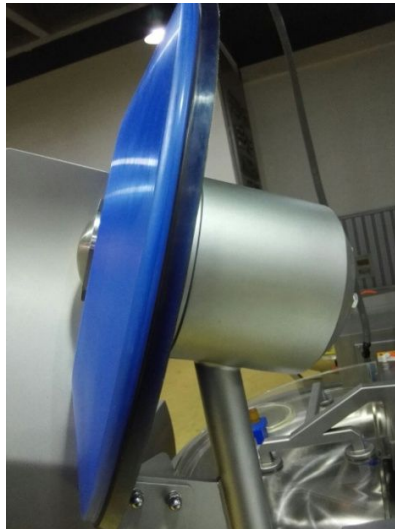


- The **hydraulic system** operates the knife lid, the noise reduction lid, the unloader and loader only by a simple push of the joy sticks of the operator panel.



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- The new designed **hydraulic unloader** has a variable drive and complies with the requirement of different products. With a blue unloader disk and a special sealing it supports a fast and comfortable emptying of the bowl. A special stainless steel guiding plate allows the unloading for thinly liquid products as well. The guiding plate is connected with a screw and can easily be added or removed.

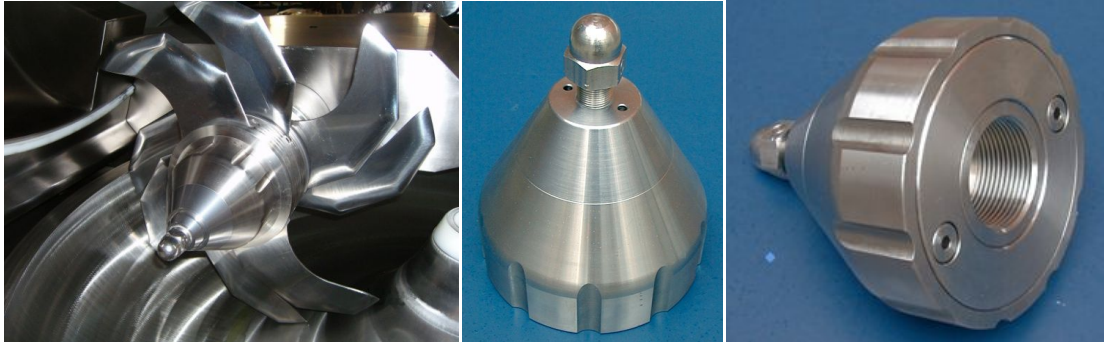


- **High quality knives** of worldwide well known German manufacturers offer best cutting results for all products. The knife sets are easy to exchange for sharpening purposes or replacement. The adjustment of knife tips to the bowl surface is easy, as the driving pulleys are toothed for this purpose. The form closure is also made by the driving pulley teeth.





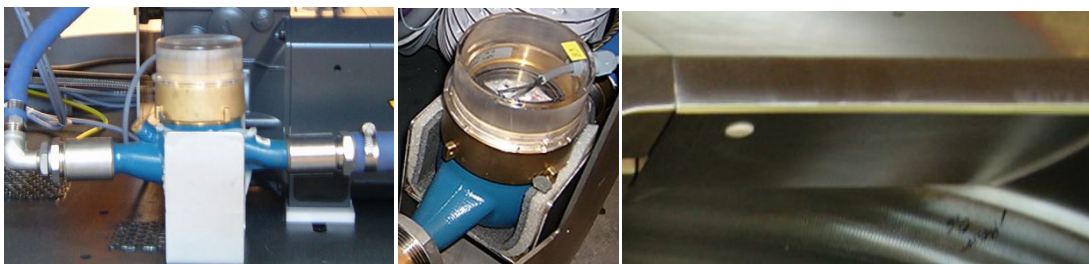
- The special designed **hydraulic lock nut** facilitates mounting the knives with simple tools and guarantees sufficient pressure for fixing the knives with a pressure of up to 20 tons.



- An **Automatic Central Lubrication System** increases the operational safety, as every single lubrication point is regularly supplied with sufficient grease. The system protects the seals of all bearings, so that neither water nor product can enter.



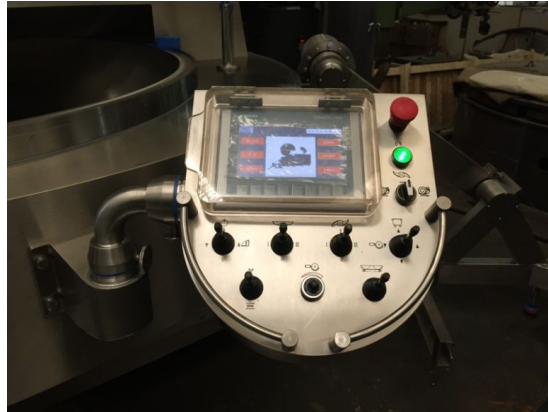
- **Adding water automatically** to the product is possible without opening the lid. The required amount is fed into the bowl through a feeding tube, the opening and closing of which is steered automatically via the key pad.



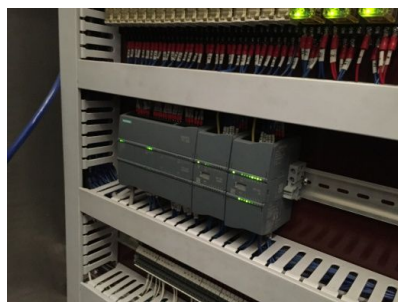
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- The **Program - Control** equipped with a simple to operate key pad, clearly arranged and logical symbols, thus reducing training time to an absolute minimum. It provides continuously information on temperature, cutting time and the number of bowl revolutions.



- All electrical and electronic components are integrated in a **separate self standing switch cabinet** and are all from the German Brand Siemens. Heating elements and a fan avoid the appearance of condensation water. It is connected with the machine through cable of 3 m standard length





Technical Data:

High Speed Bowl Cutter “The Best Series”	200 litres
Knife shaft speed forward, variable drive, rpm (backward speed)	750/1500/3000/4500 (240)
Knife shaft HIGH SPEED, variable drive, rpm	200-5000
Bowl speed, rpm	2/4/6/8
Main motor capacity (high speed system) , kW	60 (75)
Bowl motor capacity, kW	4
Fuse rating for 400 Volt , Amp. Tr.	200
Vacuum Pump m ³ /h	160
Weight, kg	3500

Edition: April 2019

