

Kilia

....NEW GENERATION®

Vacuum Bowl Cutter 130 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.



130 Ltr. Vacuum Bowl Cutter with unloader

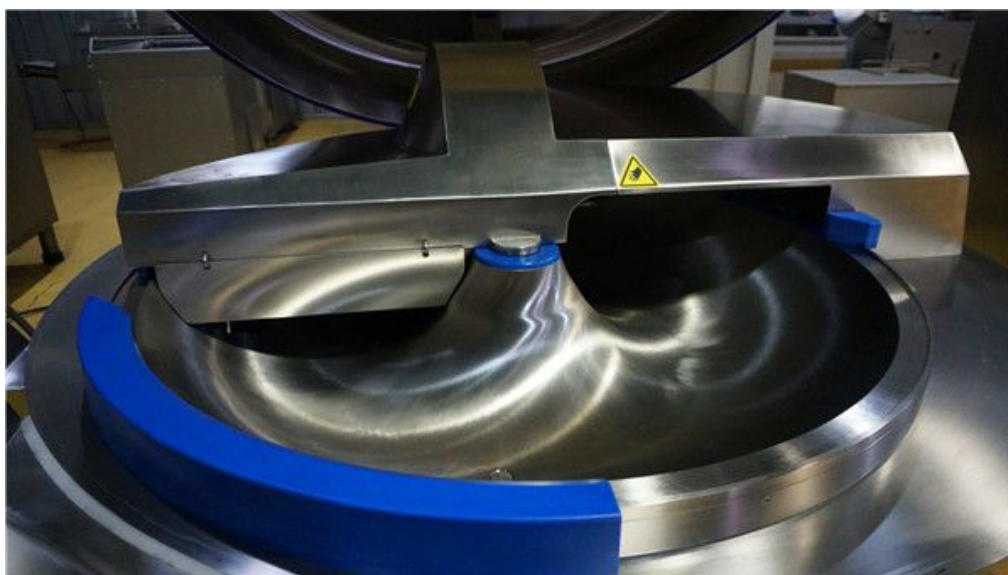
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130 Ltr. Vacuum Bowl Cutter with unloader

”The Best” production machine

With its deepest bowl and special shaped knife lid a perfect product flow and turbulence free cutting process is guaranteed, even with a minimum capacity of 20 % it is possible.

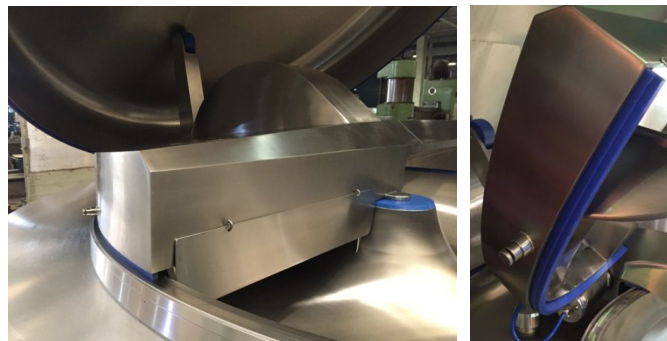


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Knife head with 6 knives

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



The basic equipment fulfils already many requirements:

- The **standard variable speed with frequency converter** for the knife shaft with reverse drive as well as for the bowl sets new standards.
- The **noise reduction lid**, made from strong clear acryl glass, allows product supervision, while at the same time reducing the noise emission. At its top a special designed spice flap is the standard.



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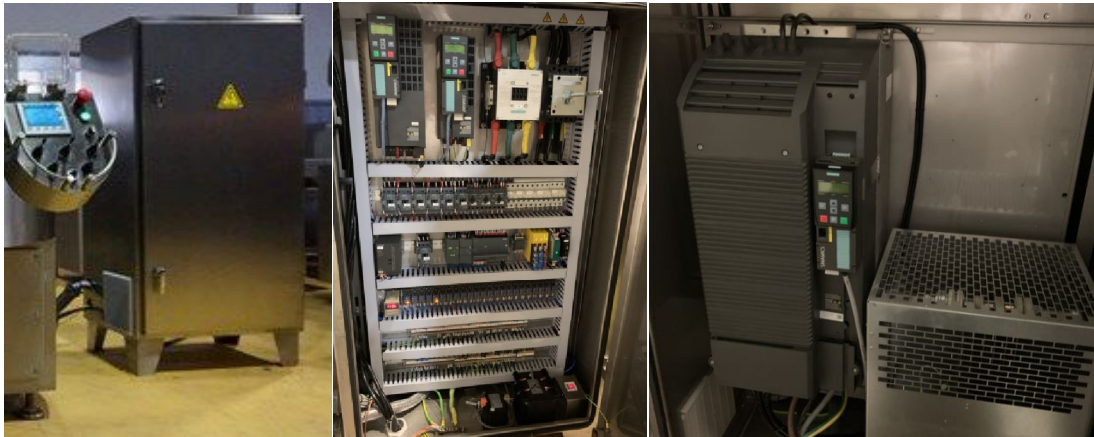
- The **Program-Control** equipped with a simple to operate key pad, showing clearly arranged, logical symbols, thus reducing training time to an absolute minimum. It provides continuously information on temperature, cutting time and the number of bowl revolutions.



- The specifically 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 fully 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.



- All electrical and electronic components are integrated in a **separate stand alone switch cabinet** and are mainly equipped with components from the German Brand Siemens. It is connected with the machine through a 3 m cable



The optional equipment satisfies also the highest requirements:

- The **Vacuum installation incl. vacuum lid stainless steel, pump and automatic pressure control** 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 %.



Vacuum exhaust valve

For controlling the product process as well as for adding spices, etc. a acryl glass flap is integrated in the vacuum lid.



Vacuum lid with Spice Flap

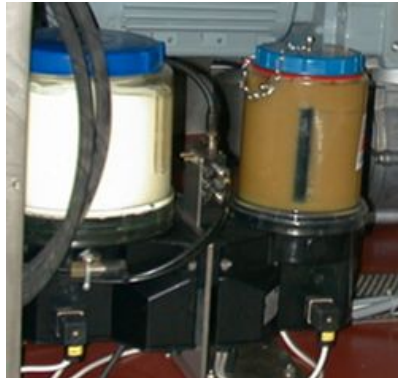
- The **Program Control with enhanced key pad and recipe manager** uses clear, logical symbols, thus allowing a comfortable operation and reducing the required training period to a minimum. The recipe manager can store up to 99 different recipes, which can be selected by pressing a button only.



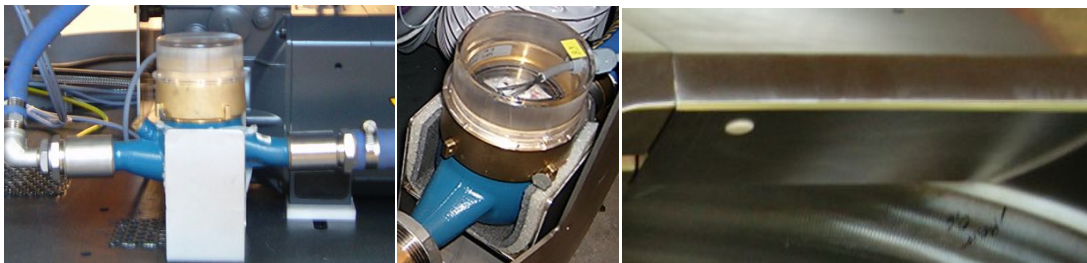
- The **integrated hydraulic loader** for 200 Ltr. Trolley sets the highest standard on hygienic aspects and efficiency. It allows a comfortable automatic loading of the machine.



- 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.

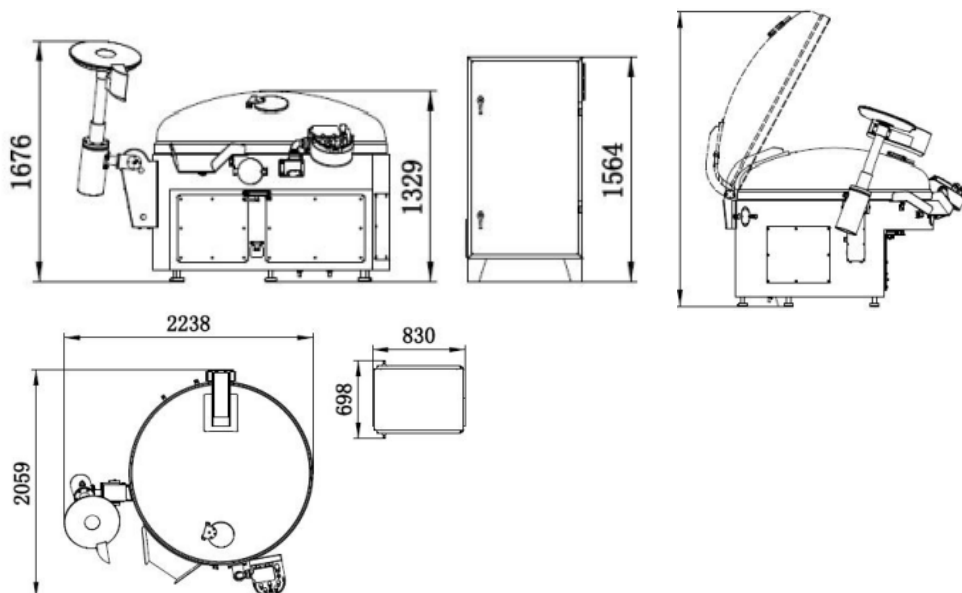


- The **adding of water automatically** to the product is possible without opening the lid. The required amount is fed into the bowl through a feeding tube, the opening and closing of which is steered automatically via the key pad.



- The **cooking system** (only together with a vacuum system) allows a faster, more efficient cost-saving production of cooked sausages. The bowl is heated with steam from below. During the cooking process the vacuum lid is closed to enhance cooking speed. Time-consuming pre-scalding in cooking kettles is no longer necessary. Thus, losses of weight and taste are avoided.

Machine Dimensions appr. in mm



Technical Data:

Vacuum Bowl Cutter “The Best Series”	130 litres
Knife shaft per programmed speed forward, variable drive, rpm	750/1500/3000/5200 (Reverse 240)
Bowl speed, rpm	2/4/8/12
Unloader speed, variable drive, rpm	15-70
Main motor capacity (high speed system) , kW	45
Bowl motor capacity, kW	2,2
Fuse rating for 400 Volt, Amp. Tr.	90
External dimensions in mm	2238 X 2059 X 1676 (with open vacuum lid 2472)
Weight, kg	2500

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