



Kilia

...NEW GENERATION®

Mincer CS U200

“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.



The stainless steel body is specifically design for an easy cleaning and fulfils all hygienic as well as of course all safety requirements.

Both screws, the conical conveyor as well as the main screw have two speed and work independently. Thus guarantees an optimal speed for different products.

The conical conveyor screw can be easily removed so that the cleaning process becomes even more effective and could be done in a short time.



Main Worm with cutting set



Conical conveyor worm





The powerful main motor makes the whole unit strong enough to process even light frozen meat.

All electrical and electronic components are integrated in either an integrated switch cabinet. The **main components and are mostly from the German Brand Siemens.**

Main Technical Data:

Mincer CS “The Classical Series”	U 200
Capacity (depending on size of hole plate, product , temperature)	up to 8.000 KG / H
Main motor capacity kW	37
Dimensions in mm	1800 x 1500 x 1700
Weight, kg	1800

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