



Kilia
...NEW GENERATION®

Fine Cut 1000, 2000 and 3000 “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 90 years of experience, in developing and manufacturing food machines, “THE BEST SERIES” offers a world leading performance and a huge number of available options.



KILIA

High performance emulsification

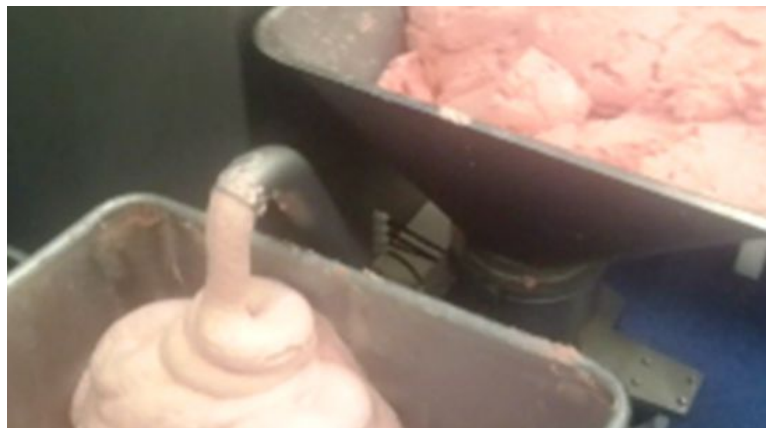
The Kilia New Generation Fine CUT with its sizes of 1000, 2000 and 3000 is a machine from the newest generation for finest cutting and emulsifying of meat products. Depending on product and process, the normal throughput capacity reaches from 4000 to 3000 kg / h.





Different models for different application

Fine Cut 1000:	Vegetables, fruit, dressing, thinly liquid mixes
Fine Cut 2000:	Paté, sausage emulsion, rind emulsion (low viscosity emulsions), operation with intermissions; suitable for small productions
Fine Cut 3000:	Paté, sausage emulsion, rind emulsion (medium viscosity emulsions), operation with intermissions; suitable for medium sized productions
Fine Cut 3000 High viscosity model:	Paté, sausage emulsion, rind emulsion (also for high viscosity emulsions), also for continuous operation; suitable for medium sized productions



Machine stainless steel, on wheels

The special design of the massive stainless steel machine offers quiet running and easy cleaning. Also maintenance is made easy by the large fitting apertures. For secure relocating and positioning, a transport and fixation mechanism is integrated into the machine.

Hopper 80 ltr. flappable with safety grid

Following the special KILIA New Generation design, the 80 ltr. hopper (standard model) excels with its perfect product transport. Its flap mechanism allows an easy cleaning of the cutting head, which lies just below. Flapping the hopper aside, of course, stops the machine immediately. The same is true when opening the special safety grid, access to the cutting head in rotation, thus is avoided.



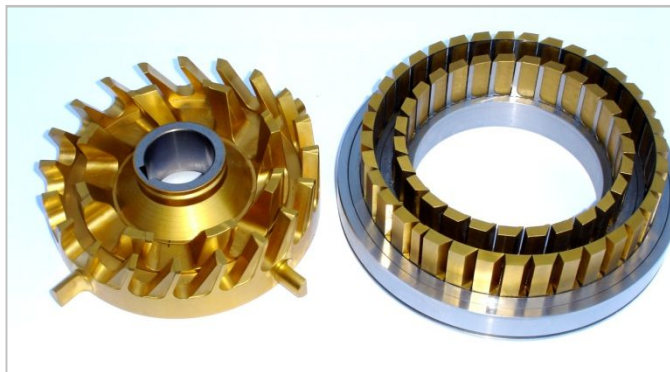


Evacuation

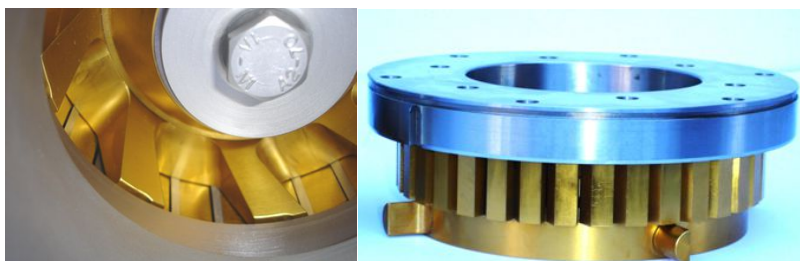
The machine is evacuated through a detachable standard conveyor tube.

Novel vertical cutting system

The novel, contact-free cutting head is positioned vertically and allows an extremely long service life. The special knife construction eliminates the pressure increase between first and second cutting step, so that raw material is not damaged and the temperature increase is very low. With 100 000 cuts per 1 second the system reaches so far unknown results, while there is no abrasion on the cutting head elements.



This allows finest possible cutting of meat and also the production of rind emulsion. Stator and rotor of the cutting system show slots, which in the standard version have a gap of 1,2 mm in the first step and 0,4 mm in the second. On request the machine can be delivered with different gap sizes in the cutting combination, to reach a coarser or finer structure of the product. The rotor knives are sharpened on the front end. Their special alignment avoids changes in diameter and in gap width.





Thermometer with digital display

The temperature is measured with two separate probes, one measuring the temperature before and one after the product has been processed.

Key pad

The newly developed computer steering shows the implementation of most modern electronics. With the easy-to-read operation panel, all machine functions are steered and all important information is displayed.



Integrated switch cabinet

The integrated switch cabinet is capsuled inside the machine body, where a ventilation and heating system avoids condensation.

Drive capacity 400 V; 50 Hz

Drive capacity (standard models) 18,5 / 30 / 37 kW, 400 V, 50 Hz
Fine Cut 3000 "high viscosity" model 45 kW, 400 V, 50 Hz

Dimensions:

