



Kilia
...NEW GENERATION®

Fine Cut 4000 and 6000 “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 4000 and 6000 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 up to 4000, respectively 6000 kg / h. With easy to process material even capacities of 10 to 15 tons / h can be reached.

Machine stainless steel, on wheels

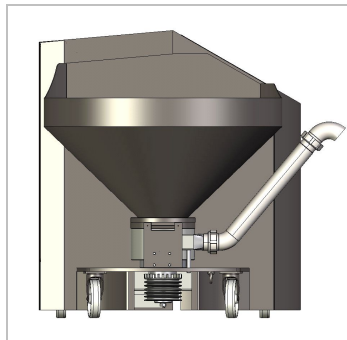
The special design of the massive stainless steel machine offers quiet running and easy cleaning. Also maintenance is made easy by the large fitting apertures. For secure relocating and positioning, a transport and fixation mechanism is integrated into the machine.





Hopper 300 ltr. flappable with safety grid

Following the special KILIA New Generation design, the 300 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.

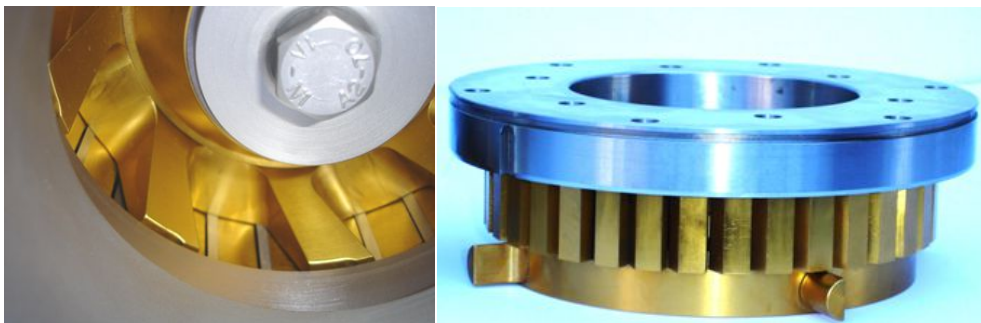
Novel vertical cutting system

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.



Variable drive of the cutting system

A state of the art AC drive with frequency converter avoids electricity peaks and thus reduces the electricity costs. The large range of speeds up to 3.000 rpm offers a high flexibility for different processes. AC drives offer several advantages. They are practically maintenance-free, hardly susceptible against fluctuations in current and well protected against humidity. The starting current corresponds to the nominal current and can, if required, even be limited further.

Automatic stop function

The automatic cut off function in case of an interruption of product flow, ensures the protection of the cutting system.

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.

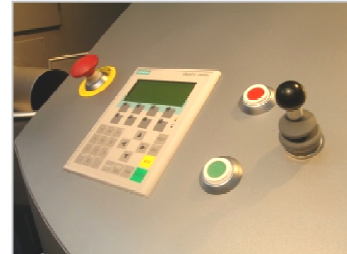


■ Leading Food Machines



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 90 / 110 kw; 400 V; 50 Hz

Together with the frequency converter, the most modern 90 / 110 kW AC drive from supplier SIEMENS offers enormous power reserves far beyond the 90 / 110 kW. Thus, the system is suitable even for the most difficult material.

Optional:

Electrical brake

The maintenance-free electrical brake includes a condenser, so that the machine can be stopped even in case of a sudden power break down.

Hopper 550 ltr. flappable with safety grid

Alternative to the 300 litres hopper of the standard model, the machine can also be equipped with a 550 litres hopper. 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.





Technical Data:

Type	Hopper	Drive	Current consumption	Dimensions					Weight
				Machine length		Machine width	Machine height		
				Hopper in working position	Hopper flapped 90°		Body	Hopper	
	[ltr]	[kW]	[A]	[mm]	[mm]	[mm]	[mm]	[mm]	[kg]
FineCut 4000	300	90	220	2730	3200	1300	1350	1250	1.400
FineCut 4000	550	90	220	2730	3300	1300	1350	1500	1.430
FineCut 6000	300	110	250	2730	3200	1300	1350	1250	1.400
FineCut 6000	550	110	250	2730	3300	1300	1350	1500	1.430

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