

Kilia

....NEW GENERATION®

Vacuum Bowl Cutter 30 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 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.



30 ltr Vacuum-Cooking-Cooling Bowl Cutter
Automatic Cleaning / Sterilization System
Recipe Manager with Traceability System
Hydraulic vacuum lid opening system

Kilia

The world leading machine for Research and Development

A Kilia Bowl Cutter with a bowl volume of only 30 litres is THE BEST for teaching and research purposes.

With its standard vacuum installation new recipes can be either produced/developed under the same conditions as later in the production with larger machines.

The economical advantages of vacuum technology (more protein broken up, better binding capacity, longer shelf life) have become more and more important. Additionally to the already extensive basic equipment (variable drives for knife shaft and bowl with reverse drive etc.) various options can be added:

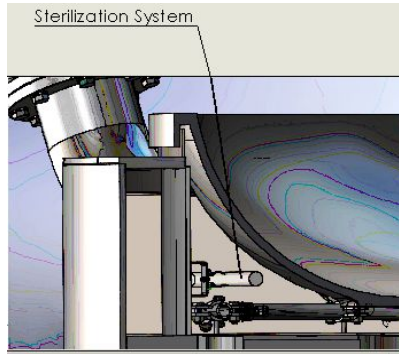
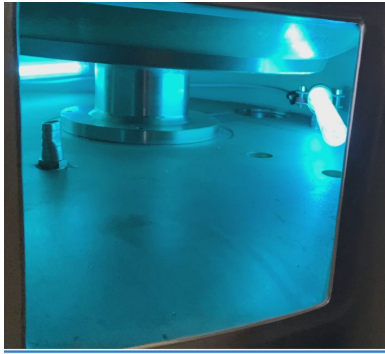


30 ltr Vacuum-Cooking-Cooling Bowl Cutter
Manual vacuum lid opening system

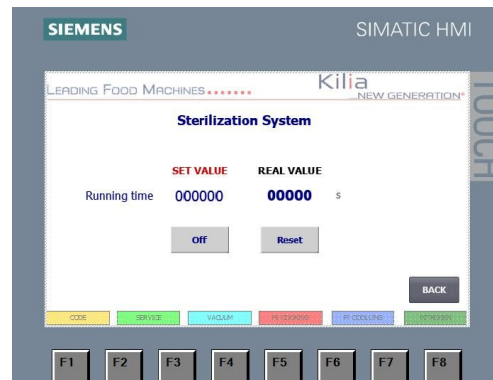
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World Novelty: Cleaning and Sterilization System

The worldwide unique **Kilia Sterilization System** guarantees the highest level of protection against bacteria and viruses.



The automatically controlled process can be programmed to specific requirements and easily activated via the touch panel.



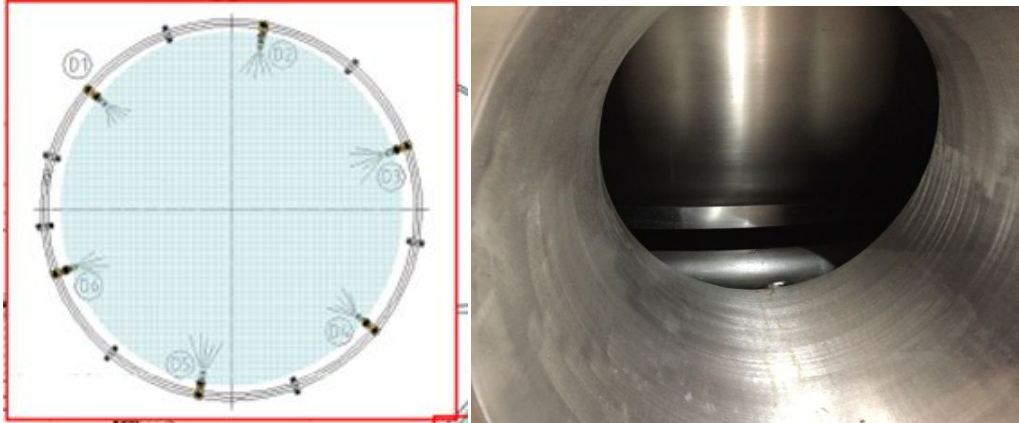
The effective security devices avoid any contact with the Sterilization System.



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■ Leading Food Machines ■ ■ ■ ■ ■ ■ ■ ■

The worldwide unique **Kilia Cleaning System** uses nozzles to effectively clean with water below the bowl.



- The temperature controlled **Cooking and water Cooling System** allows production of cooked products in a faster, more efficient and more economic way. The bowl is heated with steam from below (a steam generator is not part of the supply) and cooled afterwards by (ice) water. 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.



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- **Adding nitrogen and water** shortens the production process, while at the same time storage and transport of flake ice is no longer necessary. The cooling effect is reached without opening the lid. Liquid as well as gaseous nitrogen is fed into the bowl through a special nozzle. At the same time, the amount of water required can be added through a separate feeding tube, steered either manually or by computer. Authorized special companies can complete the nitrogen preparation including the required exhaust directly at the customers place.



- The **High Speed Package with stronger frequency converter** transforms your machine into a high speed bowl cutter with a speed of up to 160 m/sec at the knives.
- 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.



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- **Hydraulic Vacuum lid opening device**

The automatic lid opening systems allows an easy opening of the vacuum lid without any force simply in using a Joy Stick.



- The **Program - Control** equipped with a simple to operate touch 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 integrated **Recipe Manager** allows to store up to 75 recipes, which can be started afterwards by pressing the function key only. Through a standard interface a connection with several IT solutions is possible:



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- **Kilia Process Visualisation (KPV)**

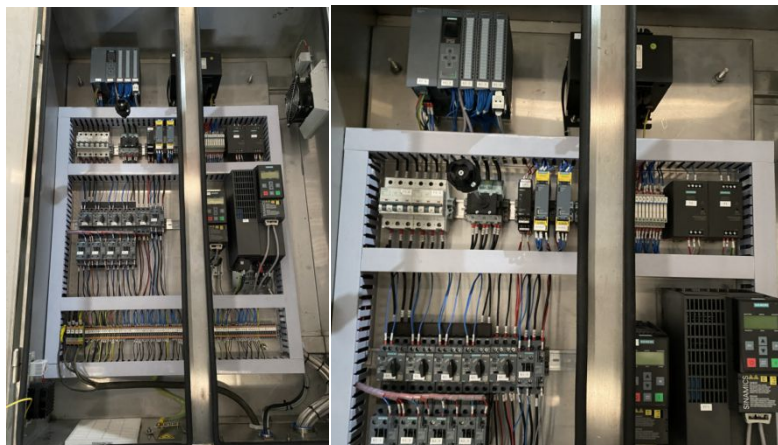
The KPV is ideally suited for R&D to visualize and document all production data of the high-speed cutter and is thus an indispensable component both for unlimited reproducibility of the recipe and for assured batch traceability

All relevant production Parameters like

- Batch Number
- Operator Number / Name
- Date and Time
- Production time
- development of the Temperature of the product
- Knife shaft and Bowl speed
- Amount of water added
- Vacuum condition
- Cleaning and Sterilization process

All data will be transferred via Ethernet to an external PC in the office. In addition, the Data evaluation is easy to perform via a predefined mask (Excel format).

- All electrical and electronic components are integrated in a **separate stainless steel 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.



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- The extra **knife head with 3 knives** for raw sausage production is equipped with sickle shaped high quality knives and can be changed quickly and easily.

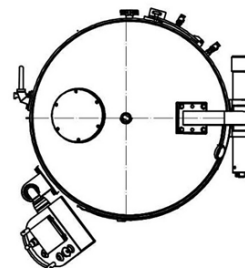
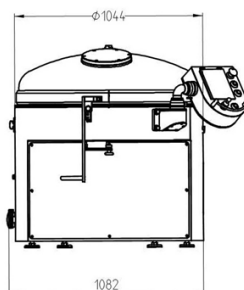
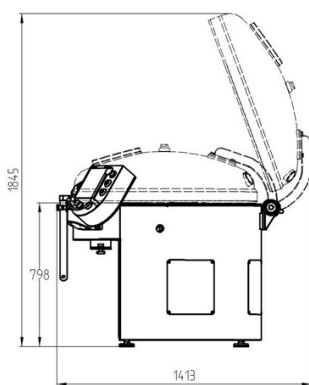


- **Spice flap in the vacuum lid**

The spice flap in the vacuum lid allows a comfortable addition of spices without opening the massive lid. Besides, there is no significant reduction of the vacuum lids noise protection effect.



Machine Dimensions appr. in mm



Separate Electrical Cabinet: (LxWxH) : 128cm x 85cm x 34 cm
Separate Cabinet Vacuum Box: (LxWxH) : 80cm x 60m x 100 cm



Technical Data:

Vacuum Bowl Cutter “The Best Series”	30 litres
Knife shaft speed forward, variable drive, rpm	50-5500
Knife shaft speed reverse, variable drive, rpm	50-500
Knife shaft speed with high speed package, rpm	50-6000
Bowl speed, rpm	7-20
Main motor capacity (high speed package) , kW	7,5 (11)
Bowl motor capacity, kW	0,75
Fuse rating, A	35(40)
Operation panel with key pad inkl. Protecting cover and joy sticks	Yes
Weight, kg	1050

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