

Kilia

....NEW GENERATION®

## High Speed Bowl Cutter 330 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.



330 Ltr. Vacuum Bowl Cutter with loader and unloader

### ”The Best” production machine

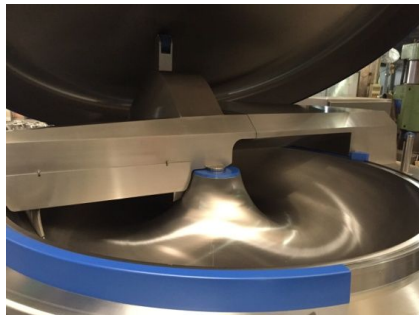
The machine is designed for a 24/7 production and a heavy duty work.

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- The **very deep bowl** and special shaped knife lid a perfect product flow and turbulence free cutting process is guaranteed, even with a minimum capacity of 20 %.



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.



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

- 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.



- 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 **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.



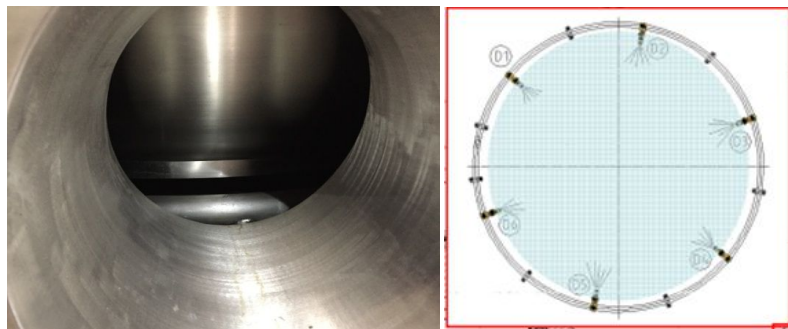
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# Leading Food Machines

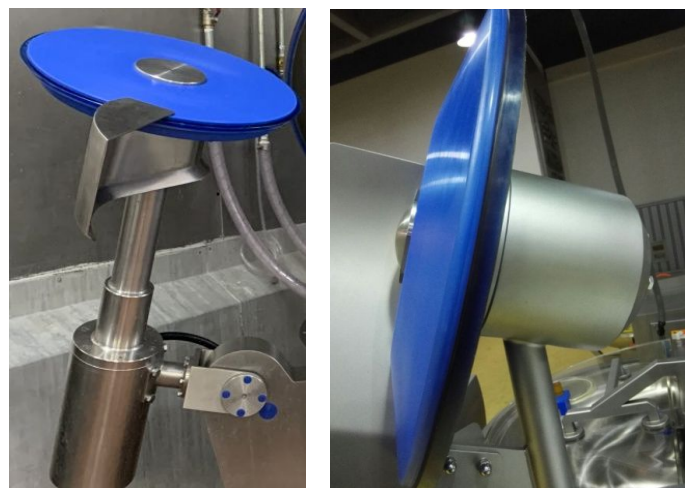
- The **special designed knife lid** with adjustable sealing sets new standards



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



- 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.



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The optional equipment satisfies also the highest requirements:

- The **Vacuum System** 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%.



- The **hydraulic system** operates the knife lid, the noise reduction lid, the unloader and loader only by a simple push of the joy sticks of the operator panel.

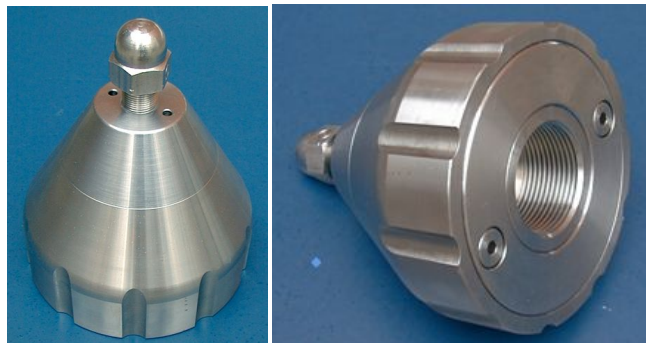


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- **High quality knives** of worldwide well known German manufacturers offer best cutting results for all products. The knife sets are easy to exchange for sharpening purposes or replacement. The set may have 6 or 8 knives.



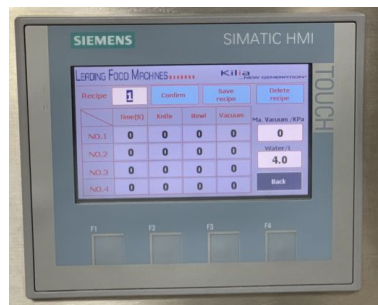
- The special designed **hydraulic lock nut** facilitates mounting the knives with simple tools and guarantees sufficient pressure for fixing the knives with a pressure of up to 20 tons.



- 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 **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:



## Kilia Process Visualisation ( KPV)

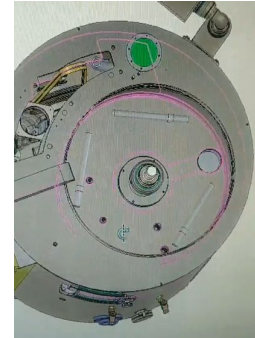
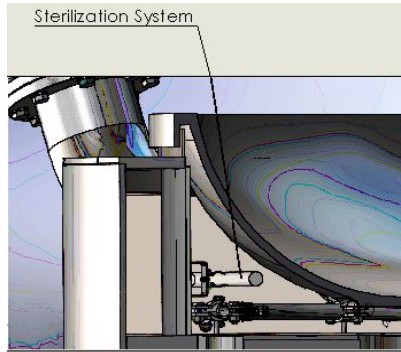
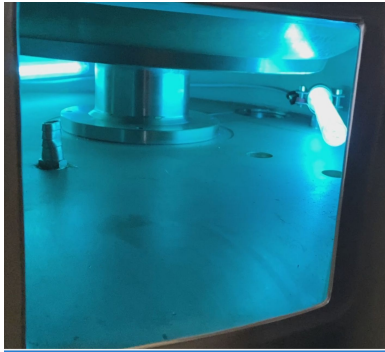
The KPV is ideally suited for R&D to visualize and document all production data of the high-speed cutter and is thus an indispensable component both for unlimited reproducibility of the recipe and for assured batch traceability

All relevant production Parameters like

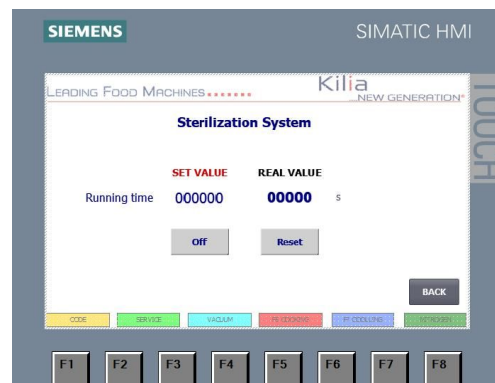
- Batch Number
- Operator Number / Name
- Date and Time
- Production time
- development of the Temperature of the product
- Knife shaft and Bowl speed
- Amount of water added
- Vacuum condition
- Cleaning and Sterilization process

## World Novelty: 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.

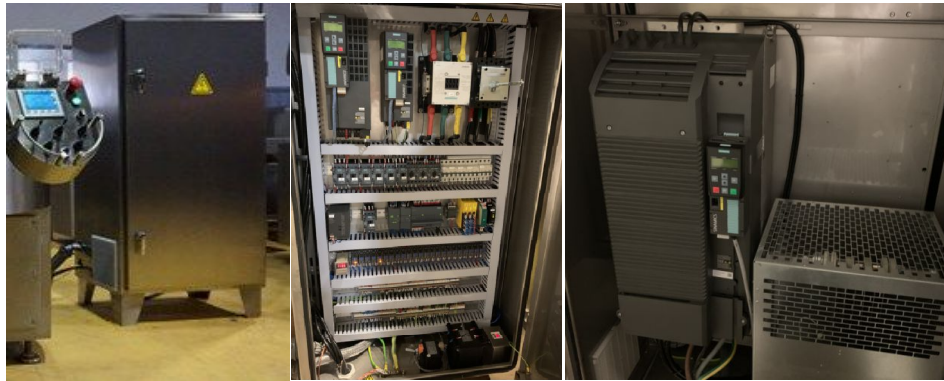


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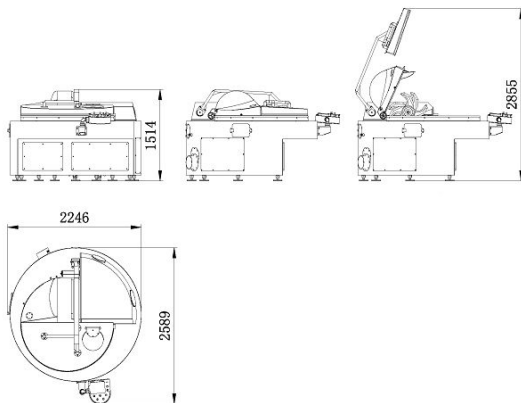


## ■ Leading Food Machines ■ ■ ■ ■ ■ ■ ■ ■

- 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



*Dimensions:*



*Technical Data:*

High Speed Bowl Cutter “The Best Series”	<b>330 litres</b>
Knife shaft speed forward, variable drive, rpm ( backward speed )	750/1500/3000/4000 (240)
Knife shaft HIGH SPEED, variable drive, rpm	200-4800
Bowl speed, rpm	2/4/6/8
Main motor capacity ( high speed system) , kW	90 (110)
Bowl motor capacity, kW	5,5
Fuse rating for 400 Volt , Amp. Tr.	250
Vacuum Pump m <sup>3</sup> /h	160
Weight, kg	7500

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