

Kilia

....NEW GENERATION®

Vacuum Bowl Cutter 130 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.



130 Ltr. Vacuum Bowl Cutter with unloader

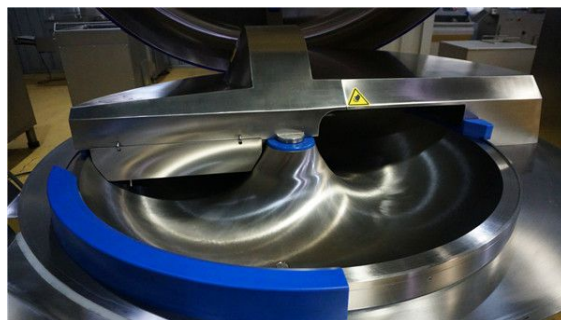
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130 Ltr. Vacuum Bowl Cutter with unloader

"The Best" production machine

With its deepest bowl and special shaped knife lid a perfect product flow and turbulence free cutting process is guaranteed, even with a minimum capacity of 20 % it is possible.



Knife head with 6 knives

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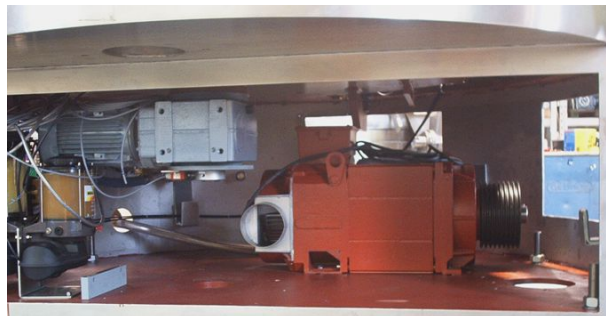
■ Leading Food Machines ■ ■ ■ ■ ■ ■ ■ ■

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



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.



- 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.



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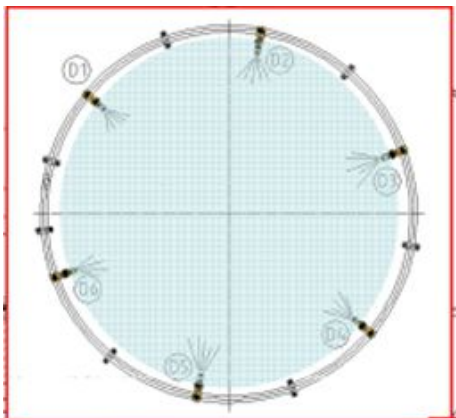
- An **Automatic Central Lubrication System** increases the operational safety, as every single lubrication point is regularly supplied with sufficient grease. The system protects the seals of all bearings, so that neither water nor product can enter.



- 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.



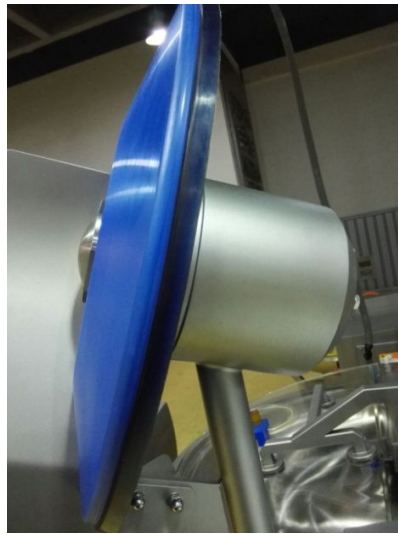
The worldwide unique **Kilia Cleaning System** uses nozzles to effectively clean with water below the bowl.



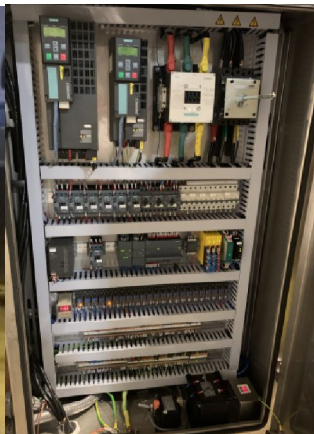
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- The specifically designed **hydraulic unloader** has a variable drive and complies with the requirement of different products. With a blue unloader disk and a special sealing it supports a fully and comfortable emptying of the bowl. A special stainless 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.



- 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



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The optional equipment satisfies also the highest requirements:

- The **Vacuum installation incl. vacuum lid stainless steel, pump and automatic pressure control** 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 oxidisation. 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 %.



Vacuum exhaust valve

For controlling the product process as well as for adding spices, etc. a acryl glass flap is integrated in the vacuum lid.



Vacuum lid with Spice Flap

- The **integrated hydraulic loader** for 200 Ltr. Trolley sets the highest standard on hygienic aspects and efficiency. It allows a comfortable automatic loading of the machine.



- 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 **temperature controlled Cooking and water Cooling System** (only together with a vacuum 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.



- 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

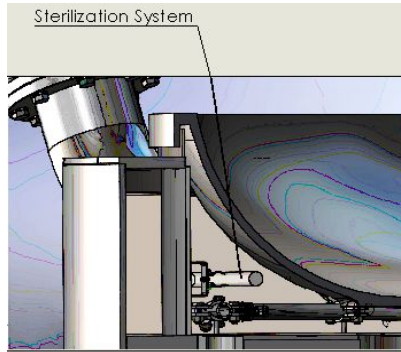
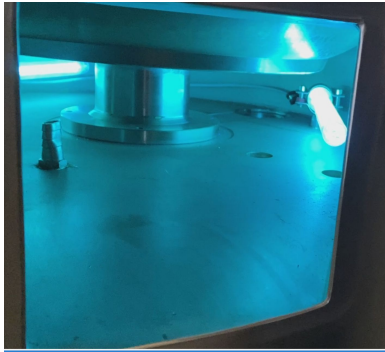
All relevant production Parameters like

- 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

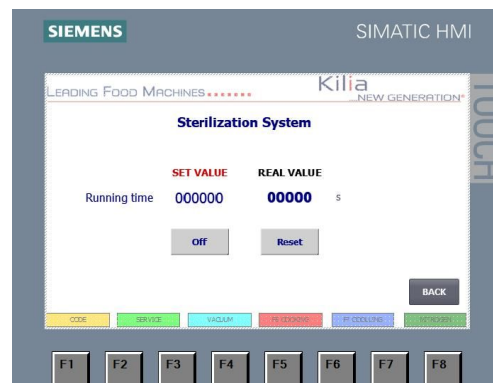
All data will be transferred via Ethernet to an external PC in the office. In addition, the Data evaluation is easy to perform via a predefined mask (Excel format).

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.

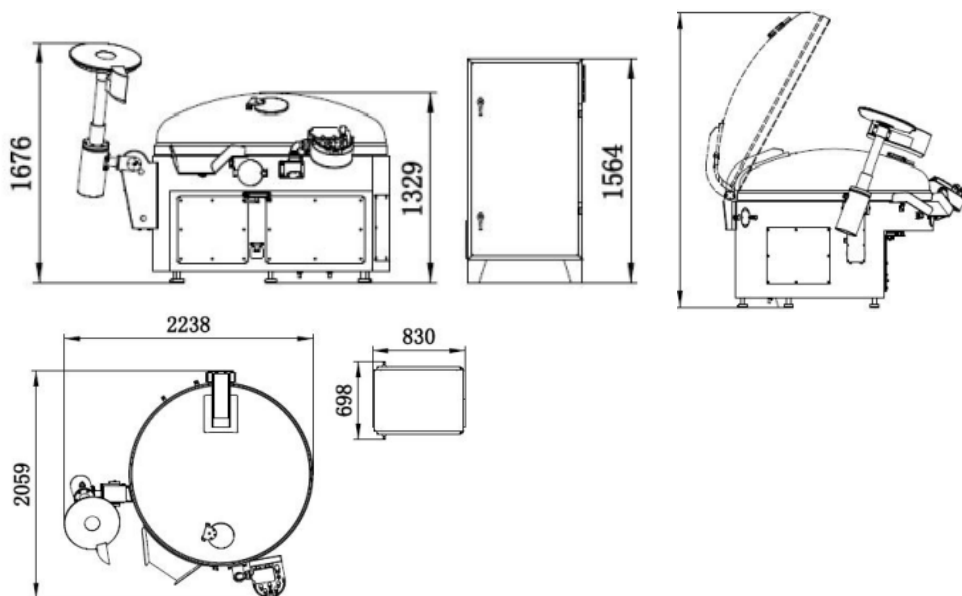


The effective security devices avoid any contact with the Sterilization System.



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Dimensions:



Technical Data:

| | |
|---------------------------------------------------------------|------------------------------------------------|
| Vacuum Bowl Cutter “The Best Series” | 130 litres |
| Knife shaft per programmed speed forward, variable drive, rpm | 750/1500/3000/5200 (Reverse 240) |
| Bowl speed, rpm | 2/4/8/12 |
| Unloader speed, variable drive, rpm | 15-70 |
| Main motor capacity (high speed system) , kW | 45 |
| Bowl motor capacity, kW | 2,2 |
| Fuse rating for 400 Volt, Amp. Tr. | 90 |
| External dimensions in mm | 2238 X 2059 X 1676 (with open vacuum lid 2472) |
| Weight, kg | 2500 |

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