# Kilia ....NEW GENERATION® Angle Mincer BS G 160 / U 200 "THE BEST SERIES"

"The BEST Series" is the further developed intelligent technology of Meat Machines in a hygienic design to increase both the quality and ease of use of a Mincer.



New designed Kilia Angle Mincer G 160 / U 200

The stainless steel body is specifically design for an easy cleaning and fulfils all hygienic as well as of course all safety requirements.

Both screws, the feeding and the cutting screw, have an independent 2 speed drive. The main motor makes the whole unit strong enough to process even frozen meat pieces down to -15 C.

#### Standard cutting set for fresh meat, 5- parts

Even during mincing in the cutting set, pressure on the meat is kept at its minimum to avoid an unnecessary raise in temperature. The especially designed cutting set thus offers a cool, clean cut. It consists of 1 pre-cutter, 2 cross knives and 2 hole plates 13 and 5 mm

#### Automatic central lubrication

The standard automatic central lubrication system secures that each lubrication point is greased sufficiently. Faults in maintenance work can thus be avoided and the machines life prolonged.

#### Electrically bolted step board

The standard electrically bolted step board allows cleaning the machine in security. While the step board is folded down, the machine cannot operate. Thus, accidents of the operating personal can be avoided.

#### Integrated switch cabinet

The switch cabinet, integrated inside the machine body, is well protected against humidity. The main components and are mostly from the German Brand Siemens

### **Available Options**

#### Frozen meat cutting set, 4- parts

The especially designed frozen meat cutting set offers an excellent cool and clear cut. It consists of 1 pre-cutter, 1 distance ring knife, 1 hole plate 3 mm and 1 support cross.

#### Outlet safety device

Often customers do not need an electrically bolted safety device at the mincer outlet, when they buy their machine, since they do not use final hole plates with more than 8 mm. However, should this change later, the KILIA automatic angle mincer is prepared for such a safety device, which means, that it is possible to install such device at the customers place later without difficulty.

#### Separating device for fresh meat

Sinews, tendons, bits of bones and other hard material is cleanly removed with the KILIA sorting and separating device, resulting in a marked improvement of minced product quality. Not only is the tiresome task of sorting by hand avoided but the cutting system has a longer life as obstacles are removed.

#### **WORLDWIDE UNIQUE**

#### Mixing arm, z-shaped (mixing capacity approx. 200 kg)

The unique mixing arm with a separate drive the whole hopper content around, while the conveyor worm runs backwards. Mincing, mixing and blending – all in one machine – nothing could be more efficient.



#### Automatic central lubrication

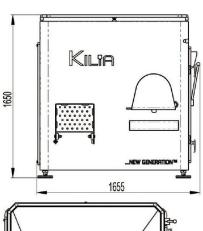
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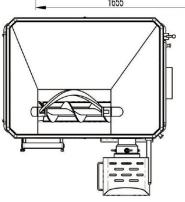


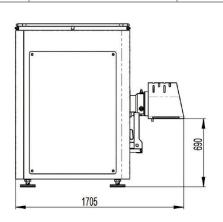
The Mincer can be equipped with a standalone loader for a standard size of 200 ltr charging trolleys ( not included. Lifting force:  $200 \, \text{Kg}$ , Lifting height 1,90 m, Lifting speed:  $3 \, \text{m}$  / min, Dimensions in mm  $920 \, \text{x}$   $1100 \, \text{x}$  2800.

## Main Technical Data:

Angle Mincer BS "The Best Series"	G 160	U 200
Capacity (depending on size of hole plate, product , temperature)	up to 4.000 KG / H	up to 8.000 KG / H
Hole Plate in mm	160	200
Hopper volume in ltr. appr.	430	430
Hopper filling capacity in Kg. appr.	260	260
Mixing capacity in Kg. appr.	200	200
Main motor capacity kW	25/30	40/50
Conveyor motor capacity kW	2,5 / 3	2,5 / 3
Mixing motor capacity kW	1,3 / 1,8	1,3 / 1,8
Volt / Hertz	400 / 50	400 / 50
Fuse protection	125 Amp.	160 Amp.
Dimensions (L x W x H) in mm	1765 x 1690 x 1560	1765 x 1690 x 1560
Weight, kg	1700	1900







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