

wear-free electric knife shaft brake as well as vibration dampers. In addition to programmable controls, the machines have a digital display showing the knife shaft speed, the bowl speed and temperature. Automatic feed with 120 l or 200 l and an automatic discharge complete the equipment. In addition, the manufacturer offers gassing, cooking and cooling equipment as well as electronic balancing for knife heads.

The Supra MSM 769 SL/VA cutter-mixer with 220 l bowl volume is available for industrial meat processing companies. Both the Supra MSM 769 SL and Supra MSM 769 VA cutter-mixers have an infinitely variable knife shaft with speeds from 50 to 5,000 rpm as well as freely programmable controls. This enables automatic control of cutting processes and prevents overcutting the emulsion. In addition, the operator can also control the cutting process by hand. The MSM 769 VA cutter-mixer is equipped with a vacuum and has been completely redesigned.



The Supra MSM 769 SL cutter-mixer has an infinitely variable knife shaft with speeds ranging from 50 to 5,000 rpm.

Two-step knife head

Kilia (Neumünster, Germany) offers its FineCut series for the finest cutting and emulsifying of meat and sausage products. Depending on the product and process, the machine throughput is from 1,000 to 6,000 kg/h. Light materials can even be processed at capacities of 2.5 to 15 t/h.

Manufactured in stainless steel, the machines run very smoothly and are easy to clean. Their large openings simplify maintenance as well. The innovative, two-step contactless knife head is positioned vertically and very robust. The knife's construction solution eliminates the increased pressure between the first and second levels as well as damage to raw materials. At 100,000 cuts per second, the system reaches high cutting performance without any abrasion of the cutting elements, enabling the fine cutting of meat and the production of rind emulsions. The durability of the knife system enables production of up to 1,500 t (depending on the material processed) before the knife must be reground.

While the 1000 and 2000 series models are equipped with an energy-saving, one-step drive with soft-start, the 4000 and 6000 models are provided with infinitely variable drives. Speeds of up to 6,000 rpm thus offer great flexibility in product processing.

The automatic central lubrication system that is optionally available for the 4000 and 6000 series models ensures continual lubrication and leads to a maintenance-free unit with a standard two-year guarantee (maximum 3,000 operating hours). All machine



The FineCut 2000 continuous cutter is equipped with an energy-saving, one-step drive with soft-start.

functions are controlled on the easy-to-read operating panel, which also displays essential information. A particular advantage of the machines, according to the manufacturer is remote diagnosis via a secure Internet connection.

This enables Kilia service technicians to perform thorough, real-time diagnostics, regardless their location. Relevant error messages can also be automatically sent by the machine as text messages to Kilia service technicians. In addition, machine functionalities can also be extended at a later date (e.g. connections to further production machines). At the same time, the control system has an interface for linking to the KPV process visualization system, which documents production data.

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