

KILIA

Simply the best from Germany ● ● ●



Bowl Cutters
50 and 65 Litres

Meister Plus

DIN EN ISO 9001
certified



Certificate No.
CERT-09475-2000-AQ-ESN-TGA

KILIA



competition, the unequalled Meister Plus convinces with its high quality technical equipment that has been adjusted to the requirements of modern butcher companies.

Perfect Design

The perfect design is expressed most clearly through its daily advantages for the operator. While the reduction in the machine's outer dimensions also increases stability, the KILIA Bowl Cutter Meister Plus needs a minimum space. Not only is the design visually appealing, but the circular, compact shape of the machine offers extreme stability and a very low vibration level, which is an advantage compared to all other types of machine design.

The interplay of several components leads to extraordinary results. The round lid shape combined with the deepest bowl on the market forms a circle, allowing a 360-degree cutting range, where the blades are cutting also inside the

Leading technical concept

The equipment of the Meister Plus Bowl Cutters follows the internationally leading technical concept of KILIA. For example, the proven, patented knife shaft system of series KILIA 5000 Express has been integrated, thus securing a trouble-free production. For the first time in this machine class, a frequency controlled soft starting drive is integrated, which avoids harmful mechanical and electrical peak loads, resulting in a marked reduction of electricity costs and in a prolonged machine life. The newly developed, unique electrical brake system sets the most modern technical standard. Following all safety regulations, the machine can be stopped immediately, while wear and tear, as known from mechanical brake systems, is greatly reduced. In comparison with its



knife lid area. The time needed for the cutting process, thus, is shortened and the result is an optimal product, which convinces also users of competing machines. Besides, the Meister Plus design corresponds to the highest hygiene standards and reduces cleaning requirements to a minimum. Together with the user-friendly key pad the ergonomic machine design facilitates the operation.

The electrical switch combinations are completely integrated into the machine and thus protected against dirt. Special heating elements protect the switch combination from humidity. In case, access is necessary, the switch combination can be turned open at the machine front.



Superior Operation

The harmony between lid and bowl form on the one side and between knife shaft design and speed on the other side form the heart of each Bowl Cutter. In the Meister Plus series, the long standing experience of using the worldwide deepest bowl and special knife lid has been integrated. Only this know-how leads to the fact, that no inserts into the lid are required for any product and always a product of highest quality can be produced.

The two knife shaft cutting speeds are adapted to typical butcher requirements with good product transport in all cases.

Even the emulsification of raw, pre-treated pork rind is no problem due to the high cutting capacity. With its 4 mixing speeds (2 forward and 2 reverse) the machine offers a fast but gentle mixing for all kinds of products with the basic emulsion. The blunt reverse sides of the knives allow an especially intense mixing,



while no cutting occurs. Besides, raw sausage material can be mixed homogeneously. It is even possible to mix larger pieces like diced ham.

Easy to use

Working with the Meister Plus is as simple as it is convenient. The modern key pad allows an easy and comfortable operation. Knife- and bowl speed, temperature and the preset functions for thermometer and revolution counter are shown on the digital display and can easily be regulated. The knife- and noise reduction-lids can be opened and closed without great effort.

Filling meat into the bowl is made very easy by the low height of the input level. Knives and knife-heads can be changed quickly and without difficulty.

Pressing the cleaning function key allows an easy, comfortable cleaning of the slowly turning bowl without any danger of injury. Besides its high operational comfort, the key pad has an especially

smooth surface, which offers an excellent hygiene standard. The cover protects the key pad during cleaning.

Cool and quiet

The special construction of the knife lid ensures effective heat isolation and at the same time reduces the noise emission level. With the additional aid of the noise reduction lid, unprecedented low d. B. (A) – levels are achieved. The bowl is integrated into the machine body. Compared to the open running bowl this does not only avoid unnecessary heating of the product but is also unrivalled regarding the security aspect.

Extensive Standard Equipment

The equipment of the Meister Plus is convincing for small and medium productions:

- knife shaft drive with soft start, 2 cutting and 4 mixing speeds (2x forward, 2x reverse)
- bowl drive with soft start, 2 speeds
- electrical knife shaft brake
- preset electrical thermometer
- preset electrical revolution counter
- user friendly key pad with protecting cover
- 1 set of knives, 6 parts
- noise reduction lid
- function key for easy cleaning

High Quality Options

A number of additional features can optionally be added, to make operation even easier and to create new possibilities:

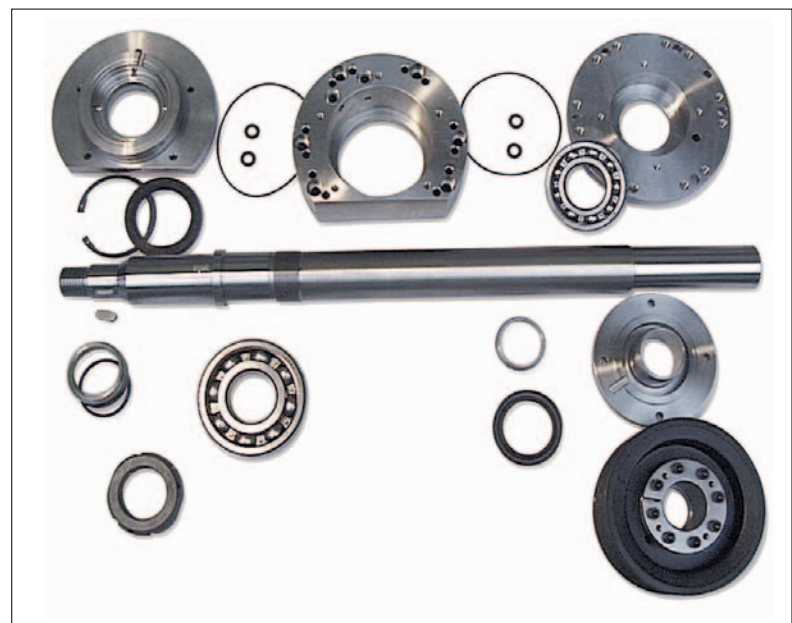
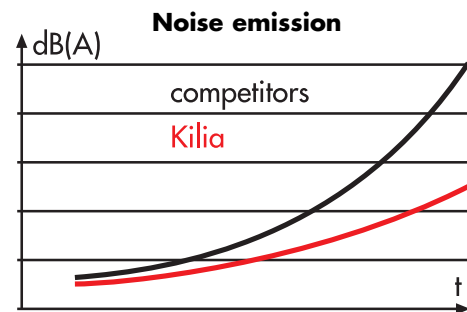
The fully **variable drives for knife shaft and bowl** allow individual adaptations (optimal cutting speed) for each product. Up to 11 speeds can be programmed and recalled by the operator himself. Using variable drives helps to avoid harmful mechanical and electrical peak loads, which leads to a measurable electricity cost reduction (up to approx. 40%) and prolongs the machines life time.

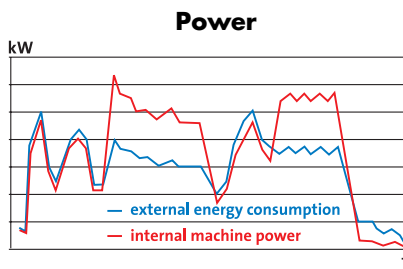
The **KILIA high speed package** transforms your machine into a high speed bowl cutter with a speed of up to 156 m/sec at the knives, processing without compromises is possible.

The special **KILIA knife shaft system** is protected by patent. It allows a disturbance-free production. Moreover, the automatic lubrication system ADS 100 provides a constant grease overpressure

inside the knife shaft system. Thus, the KILIA knife shaft system is a long-lived, maintenance-free unit, on which KILIA grants 2 years guarantee.

The special **noise reduction package** which has been developed in cooperation with universities, allows a further reduction of the already proven low noise level. The **KILIA Silent Cutter** meets all demands for modern work conditions and offers a uniquely low noise emission, also compared with the competition.





The **KILIA - program control (KPS)** with key pad uses clear, logical symbols, thus allowing a comfortable operation and reducing the required training period to a minimum. The recipe manager can store up to 99 different recipes, which can be selected by pressing a button only. The automatic central lubrication system ADS 200 is electronically steered and sends grease to all lubrication points depending on their degree of strain. Through standard interfaces a connection with several IT-solutions is possible, e.g. with the KILIA installation concept or with the **KILIA Process Visualization (KPV)**.

A **modem** can easily be connected (telephone connection required), thus allowing not only remote diagnosis, avoiding cost-intensive travel, but also simple and speedy maintenance by KILIA service personnel in Germany, no matter where the machine is located.

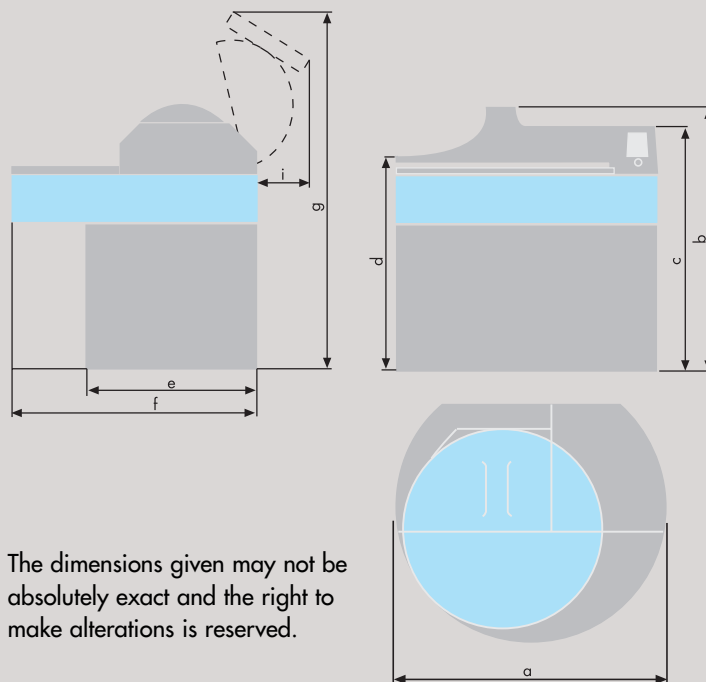
In addition to the key pad, the machine can be equipped with **knee push buttons**. These allow a complete steering of the machine without using the hands. This option is not available in combination with vacuum or cooking installation.

The **knife-head** with 3 high quality knives (sickle shape) of world-wide well-known German manufacturers is used for the production of raw sausage.

The **spice flap** in the noise reduction lid allows a comfortable addition of spices without significant reduction of the lids noise protection effect.

In the size of 65 litres, the Meister Plus Bowl Cutter is also available as **Vacuum- or Vacuum-Cooking Bowl Cutter** with several additional options. For more details please refer to the separate brochure.





The dimensions given may not be absolutely exact and the right to make alterations is reserved.

| Type | a=Ø | b | c | d | e | f | g | i |
|------|------|------|------|-----|-----|------|------|-----|
| 50 | 1150 | 1130 | 1050 | 870 | 885 | 1065 | 1500 | 330 |
| 65 | 1150 | 1160 | 1050 | 870 | 885 | 1065 | 1510 | 330 |

| Meister Plus | 50 | 65 |
|--|------------------------------------|------------------------------------|
| Bowl volume (litres) | 50 | 65 |
| Drive capacity knife shaft (variable drive/ high speed), kW | 15 (18,5 / 22) | 18,5 (20 / 22) |
| Drive capacity bowl, kW | 1,5 | 1,5 |
| Drives with soft start | yes | yes |
| Knife shaft cutting speed, rpm (variable drive/high speed) | 2000 / 4000 (500-5400/500-6000) | 2000 / 4000 (500-5400/500-6000) |
| Knife shaft mixing speed forward and reverse, rpm (variable drive) | 80 / 160 (50-500) | 80 / 160 (50-500) |
| Bowl speed, rpm (variable drive) | 10 / 20 (7-20) | 10 / 20 (7/20) |
| Fuse rating (A) | 42 | 42 |
| Weight (kg) | 880 | 980 |