

**KILIA**

**Simply the best from Germany**



## **Bowl Cutters**

90 and 125 Litres

*Meister Plus*

DIN EN ISO 9001  
certified



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



## 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 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 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
- knife lid electr. (only 125 litres)
- 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:

In the size of 125 litres, the Meister Plus Bowl Cutter is also available as **Vacuum- or Vacuum-Cooking Bowl Cutter** with the additional possibility of cooling with nitrogen.

The **KILIA Vacuum installation** 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 cau-

sed by the round construction, thus is further markedly reduced. For controlling the product process, a plexiglass window is integrated in the vacuum lid. When the vacuum lid is closed, a bulb automatically lightens the machine inside for better visibility.



The **KILIA cooking system** allows a faster, more efficient cost-saving production of cooked sausages. The bowl is heated with steam from below. 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.

With the **adding of nitrogen and water** the cooling effect is reached without opening the lid. Liquid as well as gaseous nitrogen is fed into the bowl through a special nozzle. At the same time the required amount of water is fed into the bowl through a feeding tube, the opening and closing of which is steered either manually or automatically via the key pad. Processing with nitrogen and water shortens the production process, while at the same time storage and transport of flake ice is no longer necessary. Authorized special companies can com-

plete the nitrogen preparation including the required exhaust directly at the customers.

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 more than 156 m/sec at the knives, processing without compromises is possible.

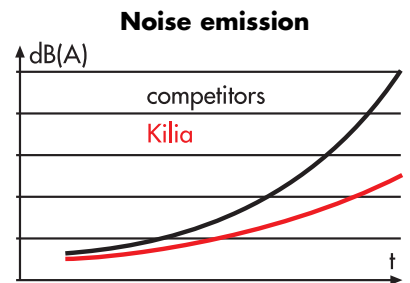
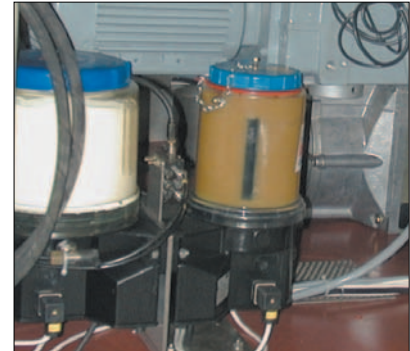
The special **noise reduction package** which has been developed in co-operation with universities, allows a further reduction of the already proven low noise level. The **KILIA Silent Cutter** meets all demands for modern work conditions and offers a uniquely low noise emission, also compared with the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

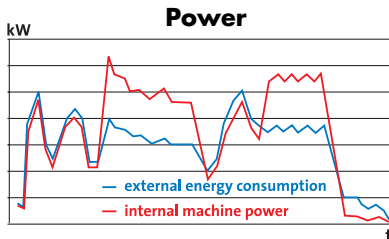
The **manually operated unloader** supports a fast and comfortable emptying of the bowl. A special stainless steel guiding plate allows the unloading for thinly liquid products as well. The guiding plate is connected with a screw and can easily be added or removed.

The **integrated hydraulic loader** (125 litres only) is convincing due to its compact construction as well as its hygienic and efficient operation. It allows a comfortable automatic loading of the machine.

The 125 litres Bowl Cutter can be equipped with a **manifold hydraulic system**, that steers all movements of unloader, knife lid and loader through electromagnetic valves.

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 **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 Visualisation (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.

A special advantage is the **remote diagnosis via VPN** (virtual private network, broadband internet access required). This enables the KILIA service engineers to dia-

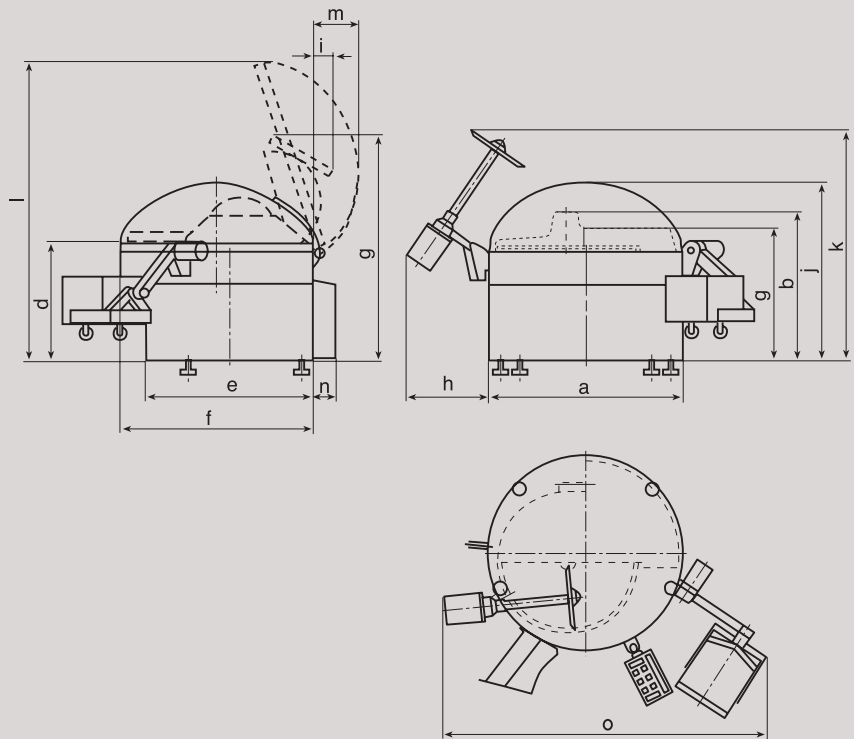
gnose in real time any errors occurring, independent of their whereabouts. The machines can send relevant errors via SMS to the KILIA service engineers (optional).

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 hydraulic loader, 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. The spice flap is also available in the vacuum lid (125 litres only) and allows a comfortable addition of spices without opening the massive lid. Besides, there is no significant reduction of the vacuum lids noise protection effect.





Type	a=Ø	b	c	d	e	f	g	hmax	i	j	k	l	m	n	o
90	1406	1181	1105	985	1054	1293	1800	760	320	-	1590	-	-	220	-
125	1490	1217	1107	985	1090	1375	1800	700	320	-	1590	-	-	-	2570
125 V	1608	1217	1107	917	1268	1608	1800	700	320	1270	1800	2390	370	-	2795

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

Meister Plus	90	125
Bowl volume (litres)	90	125
Drive capacity knife shaft (variable drive/high speed), kW	30 (37 / 37)	37 (37 / 37)
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 (500-5300/500-5800)	2000 / 4000 (500-4900/500-5200)
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)
Vacuum pump (m <sup>3</sup> / h)	-	100
Fuse rating (A)	75	90
Weight (kg)	1.800	2.200