

**KILIA**

**Simply the best from Germany** ● ● ●



# **Automatic Angle Mincer 2000 S**

**D114 - E130**

DIN EN ISO 9001  
certified



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

## Ideal function

The massive stainless steel construction, makes the Automatic Angle Mincer a very robust machine with a long durability. Without any further equipment, meat with a temperature down to  $-5^{\circ}\text{C}$  can be processed. The stainless steel hopper is integrated in the machine body forming a single unit without corners or edges. This allows an easy and fast cleaning. The steep hopper walls facilitate the product transport. Extra wide processions and a very large diameter allow the conveyor worm to accept also larger pieces, transporting them on the shortest way to the main worm. Conveyor and main worm as well as worm housing have been designed for perfect, gentle product transport without stress on the meat. The cutting set, consisting of kidney plate with bearing, 2 cross knives and two hole plates 13 and 3 mm, guarantees a clear and cool cut. No problems occur, even with material known to be difficult, e.g. suet, tendons, belly skin – the versatile KILIA Automatic Angle Mincers cut it easily.

## Easy operation

As standard version this Automatic Angle Mincer has a filling height of 112 cm only, which makes manual loading very easy. The modern and reliable SPS steering is operated easily with the push buttons. All operational elements are positioned on the same machine side and can easily be reached. An easy to reach emergency switch brings the machine in a few seconds to the stop.



## Complete standard equipment

The complete standard equipment of the KILIA Automatic Angle Mincers is immediately ready for operation. The hopper is covered with an electrically bolted safety grid as standard. Besides, each machine is prepared for the installation of an electrically bolted outlet safety device, which can, if required for the use of final hole plates with more than 8 mm, be installed

any time also at the customers place without difficulty. The switch cabinet, integrated inside the machine body, is well protected against humidity. For maintenance and service, the electrical combination can easily be swivelled out.



### High quality options

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

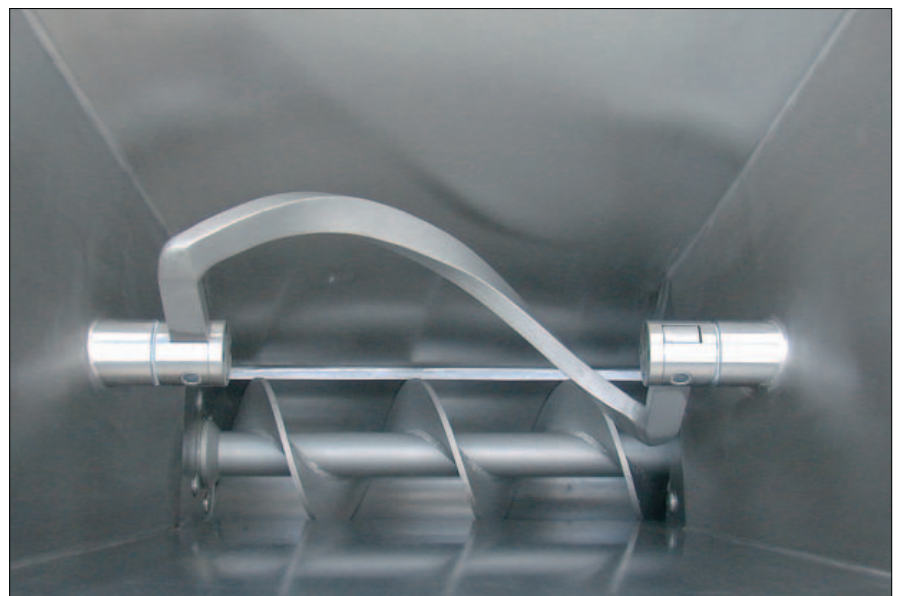
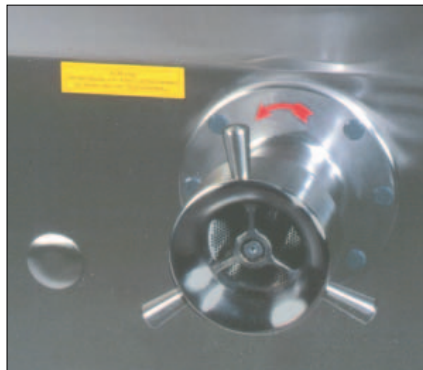
For the processing of larger batches, the KILIA Automatic Angle Mincer is built with a larger machine body and a 200 litres hopper. The machine can be equipped with an integrated **hydraulic loader** for 200 litres trolleys. The stainless steel charging trolley is comfortably without expenditure of force driven into the receiver fork of the lifting arm, where it is securely locked with a pedal. On pressing a push button the load is gently transported to the hopper, where the trolley tilts successively. The product is speedily and precisely filled into the hopper without leaving material in the trolley. For hygienic reasons, all aggregates of the hydraulic loader are integrated in the machine.

Alternatively, the machine can be loaded with a separate hoist or belt (not in the scope of delivery).

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

With the **frozen meat model** even deep frozen meat pieces (down to  $-25^{\circ}\text{C}$ ), pork rind or similar products can easily be minced. The special cutting set, designed for deep frozen meat, provides excellent mincing without stress on the meat. It consists of kidney plate, distance

ring knife, hole plate 3 mm and supporting cross. With the reinforced gear box the frozen meat model is an especially robust machine. The second speed (130 / 260 rpm) of this model is exclusively provided for mincing fresh meat.



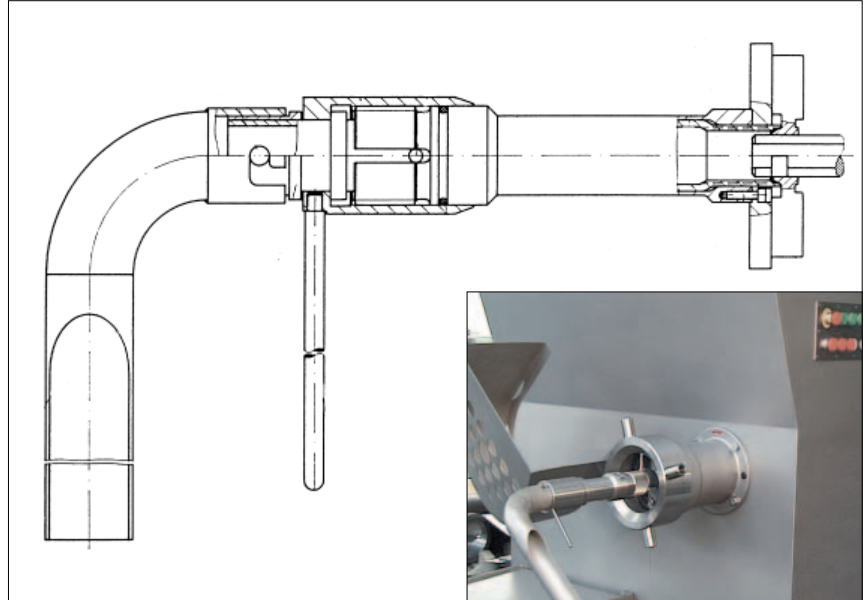
Sinews, tendons, bits of bones and other hard material is cleanly removed with the **KILIA sorting and separating device**, resulting in a marked improvement of minced product quality.

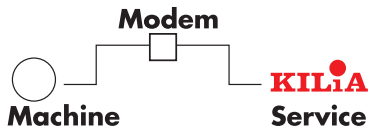
The **automatic central lubrication system ADS 100** secures (time controlled), that each lubrication point is greased sufficiently. Faults in maintenance work can thus be avoided and the machines life prolonged.

The **electrically bolted step board** for machines with hydraulic loader allows to clean the machine in security. While the step board is folded down, the machine cannot operate. Thus, accidents of the operating personal can be avoided.

For customers using final hole plates with more than 8 mm, an **electrically bolted outlet** safety device is compulsory. The machine then works only while the outlet safety device is closed. The new electrical safety bolts are working with coded magnetic fields. Therefore, they can not be unbolted accidentally and offer optimal protection.

As alternative to the push button operation, the machine can be equipped with a robust **key pad with protection cover**, which is integrated into the machine body and allows a clear and easy operation of the machine. Besides the high degree of operational comfort, the key pad has a very smooth surface, which offers an excellent hygiene standard. The cover protects the key pad during cleaning.



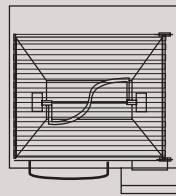
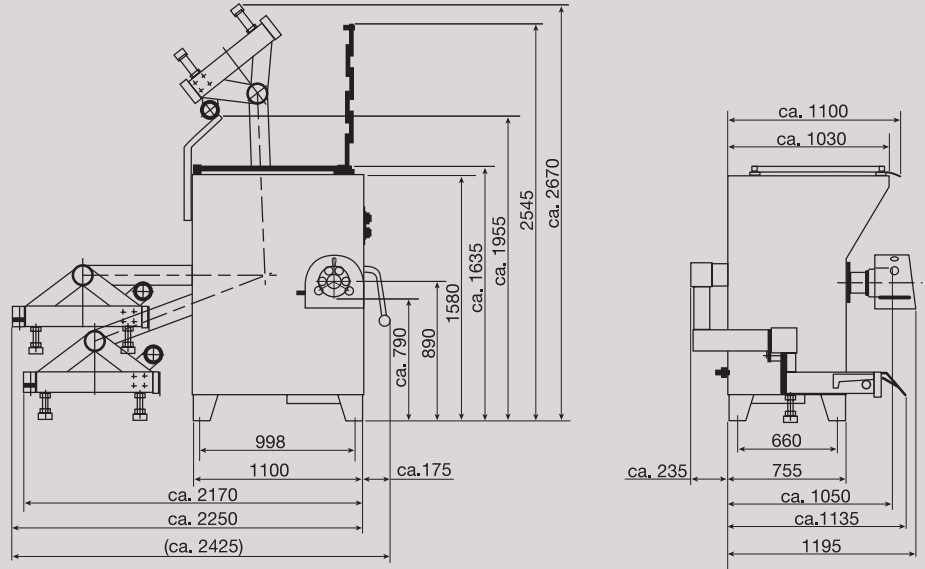


A **modem** can easily be connected (telephone connection required), thus allowing not only remote diagnosis, which avoids cost-intensive travel, but also simple and speedy maintenance by KILIA service personnel in Germany, no matter where the machine is located.



<b>Type</b>		<b>D 114</b>	<b>E 130</b>
Hopper volume	ca. Ltr. (with loader)	160 (200)	160 (200)
Mixing capacity	ca. kg	70	70
Machine weight	ca. kg (with loader)	600 (1150)	650 (1200)
Hole plates Ø	mm	114	130
Max. capacity*)	ca. kg/h	1.800	2.700
electrical data:			
kW		15,5	19,5
Ampere		37	45
Volt		400	400
Fuse rating	A tr.	63	63
Frequency	Hz	50	50

\*) fresh meat with 3 mm final hole plate



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

