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KILIA



Cooling Mincer H 82, B 98

Meister Plus



Enterprise



Unger, 5-parts

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DIN EN ISO 9001
zertifiziert



Zertifikat Nr.

CERT-09475-2000-AQ-ESN-TGA

The **KILIA Meister Plus Cooling Mincer H82/B98** is a robust and reliable machine specially designed for the usage in butcheries, supermarkets and meat processing businesses. The KILIA Meister Plus Cooling Mincer allows hygienic meat processing especially under space-saving and economic aspects. The advantages of the cooling system are manifold. There is no cold chain disruption and the dispersal of bacteria is limited. The meat can be minced with maximum hygiene and cleanliness. Taste and structure of the processed meat are unchanged and there is no blackening. Likewise, there is no change in the unsaturated fatty acids, which stay in the product. Therefore the minced meat stays fresh longer in the shops cooling cabinet or in the customers refrigerator

For temperature comparison (with and without cooling) see following table:

	Starting temperature in °C	temperature in °C after first mince	temperatur in °C after second mince
MP 82 (without cooling)	- 1,0	3,0	8,0
MP 82 (with cooling)	- 1,0	- 0,6	- 0,1
MP 98 (without cooling)	0,0	3,8	7,5
MP 98 (with cooling)	- 0,6	- 0,3	- 0,7

The KILIA Meister Plus Cooling Mincer is characterised by the following features:

- 5-sided cooled hopper with transparent lid
- cooled antechamber (as far as existent) is used for the protection of the mincer header and the hamburger device
- machine, hopper, worm, worm housing and handwheel are made from stainless steel
- removable lid and antechamber for fast maintenance and easy cleaning
- silent leak proof compressor with environment-friendly cooling agent
- electrical thermostat ensures perfect temperature control at an ideal working temperature of +1 °C
- autonomous mincing and cooling
- meets the CE standards for hygiene and safety as well as the specific standards for meat mincers

Two versions are available:

- The basic version does not include antechamber and portioning device. It is used for mincing only.
- The VP version includes the antechamber and portioning with semiautomatic hamburger equipment (distance pieces to allow 3 different thicknesses). The hamburger equipment features a special patented functionality: the machine stops automatically when reaching the appointed weight. This function allows constant portions. Depending on diameter, portion sizes from approx. 95 to 195 grams are possible.

Technical Data

Typ	H 82	H 82 VP	B 98	B 98 VP
Worm housing	82	82	98	98
Minced meat capacity, kg / h (6 mm hole plate)	350	350	600	600
Hamburger capacity, pieces / h	-	ca. 500	-	ca. 500
Alternatively available cutting sets	Enterprise Unger 3-parts	Enterprise Unger 3-parts	Enterprise Unger 5-parts	Enterprise Unger 5-parts
Cooled antechamber	no	yes	no	yes
Portioning device	no	yes	no	yes
Motor capacity, kW (PS) 400 V / 3 phase, 50 Hz	1,1 (1,5)	1,1 (1,5)	2,2 (3,0)	2,2 (3,0)
Capacity chill compressor, kW (PS), 200-240 V, 1 Phase, 50 Hz	0,11 (1/9) Gas: R-134a	0,11 (1/9) Gas: R-134a	0,11 (1/9) Gas: R-134a	0,11 (1/9) Gas: R-134a
Width, mm (portioning device in end position)	370	439 (605)	470	409 (573)
Height, mm	530	520	569	607
Depth, mm	460	504	488	607
Weight, ca. kg	50	50	84	84

Edition: April 2007