

QUOTATION : No. 023/2023/BELGIUM

**For : Paul Peeters
Lean Meat Products**

Belgium

Tel:

E-mail: paul@leanmeatproducts.be

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Valid until: 30-12-2023

BOWL CUTTER KN-200 HL atmospheric with loader and unloading disc.
ALL WORKS MACHINE

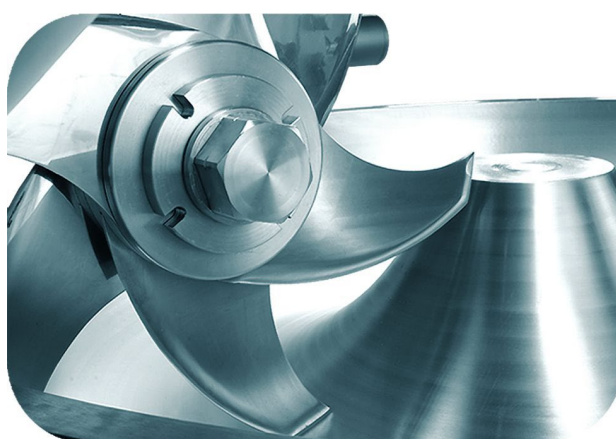


1. Application

- For general production of smoked, steamed and raw sausages and vast possibilities in production of superb fine grain emulsion from crude materials like pig skin and tendons,
- For a very fine fresh and/or pre-cut frozen meat granulating dedication to Salami products
- Spiced stuffing preparation with other food products.
- Seafood - petfood - veggie food - pies - sweets - soup and sauces - rework of products

2. Realization and Standard equipment

- Acid resistance - complete stainless realization according to CE directives
- Self - supporting solid stainless steel construction
- Cutter-head cover made of stainless steel
- Narrow cutting head to ensure the really uniform cutting results in all points of bowl
- Stable - shortened to minimum the distance between the edge of knives and surface of bowl - to ensure proper cutting in all batch.
- Knife cover - stainless steel, operated hydraulically
- Front cover - Plexiglas, operated hydraulically .
- Stable, heavy duty construction.
- Extremely easy to keep clean - all covers up, no problem to reach all places.
- Smooth control of all parameters: speed of knife shaft, speed of bowl,
- Central lubrication system for cutting shaft - also with diagnostic system
- Hydraulic unloading disque.
- Hydraulic loading unit for regular 200 ltr. trolleys



- Temperature control of product in the bowl
- Semi-automatic key for cutter head
- Average thickness of bowl : 20 mm
- Programming and manual work mode.
- Lower acid resistant cover for motor protection
- Stainless steel feet with height regulation
- Connection cable covered with stainless steel tube (5m)
- All surfaces are subject to polishing
- All horizontal surfaces are done with 3 degrees inclination for gravity water removal.
- Stainless steel feet with height regulation
- AC drive motor as a standard. Producer Baumuller
- Connection cable covered with stainless steel tube (5m)
- Electric box with all components is separated from the cutter to avoid flooding
- Easily accessible inspection doors for mechanical parts of cutter
- Electric components from world-wide known producers: Danfoss, Mitsubishi, Schneider, ABB
- Inside ventilation of motor and electric components of machine
- Machine meeting Heath & Safety requirements
- Modern design - robust construction - reliability for many years.

3. Control system

- Touch panel with joysticks to control the covers / loader/ unloader
- **3 joysticks version with control of bowl speed and knives speed**
- **Actual status of variator on the main motor of knives and bowl to see between others the actual Amperage taken by motors (too high means eg. Blunt knives)**
- **Operation with covers / loader / unloader duplicated on touch panel from JOYSTICS**



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- Control in utilizing up to 40 programs - possibility to determine the program according to:
 - time of process
 - number of bowl
 - temperature of batch.
- Manual work mode
- Control of smooth regulation of rotation:

- in cutting speed: 100 - 4800 rpm
- in mixing speed: 100 - 300 rpm
- in bowl speed: 2 - 20 rpm
- Stuffing spreader speed: max. 140 rpm (smoothly regulated)
- Stuffing temperature control (continuous) – sensor located in the bowl
- Automatic control for the exact dose of water (optional)
- Machine failure diagnostics system
- Control of loading hoist, disc unloader and bowl and knife's cover
- Communicative work control system
- USB - connection
- Touch panel is on special leg to ensure the operator friendly position for cutter's work. Once touch panel is out of the body – it is more difficult to be flooded during cleaning.
- Joysticks have a special protection frames to prevent from breaking down
- All control panel has special cover (movable) preventing from flooding
- Emergency stop on the control panel
- Position of the touch panel can be regulated (left-right position) on swindle pivot.
- English language as communicative language.
- remote diagnostics via the Internet (option)

4. Technical data

Bowl capacity	dm ³	200
Quantity of knives	pcs.	6
Cutterhead speed		
working (adjusted)	Rpm	100÷4800
stuffing mixing (adjusted)	Rpm	(-100)÷(-300)
Bowl speed (adjusted)	Rpm	2÷20
Stuffing unloader speed	Rpm	90÷350
Supply voltage and frequency*	V; Hz	400V / 3ph / 50Hz
Installed power	kW	~90
Knives shaft motor power	kW	87.5
Overall dimensions		
Length	mm	2820
Width	mm	2540
Height H1 – with closed cover	mm	2040
Height H2 – with opened cover	mm	2700
Electric box dimensions	mm	1459x2000x500
Weight of electric box	kg	300
Weight of cutter	kg	3400

Technological ASPECTS

Product type		quantity
Batch for vegetarian products	Liters	185 l/batch
optimum batch size for production of boiled sausages	kg	160-170
optimum batch size for production of cooked sausages	kg	155-160
optimum batch size for production of raw sausages	kg	100-120
optimum batch size for production of frozen products	kg	60-80

5. Price

▪ KN-200HL all works machine with motor 87,5 kW AC from BAUMUELLER. 2 sets of knives. 5 meters cable between electric box and cutter. Water dosage and inspection hole in cover included	€
▪ Packaging	
▪ Transport	
▪ Service after sales from BELGIUM / POLAND	
▪ Installation	

The price includes:

- 1 set. KN-200HL
- Electric box with connection cable 5m in stainless steel tube

6. Additional equipment at net prices.

▪ Inspection hole in front cover		included €.
▪ Price: Additional cable over 5m length with stainless steel cover (1m)		800 €

7. Terms and conditions

▪ payment:	
▪ terms of delivery:	CPT BELGIUM
▪ delivery and installation conditions	Super special delivery time 8-11 weeks for production since receiving dowpayment
▪ insurance	Is not included in the price, has to be paid by the buyer
▪ warranty:	standard 12 months warranty on parts, during the warranty period we provide spare parts with no charge; spare parts catalogue and manual instruction in English

If you have any questions, please contact us.