

KILIA - MEDIUM

Food processing machines

Fine **CUT**
6000

- ✗ new patented cutting principle
- ✗ no product overheating



Certifikát č. HU 04/0783

FineCUT 6000



FineCUT 2000



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Fine CUT

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FineCUT is a machine of new generation for very fine cutting and milling of raw materials. It is assembled from high quality stainless steel. The machine meets the strongest hygienic and safety requirements of European standards. Machine is intended mainly for the food, pharmaceutical, cosmetic and chemical industry.

Construction elements and utility attributes:

- Double cutting head is positioned vertically. The construction of the knives eliminates the growth of the pressure and of the temperature between the first and second cutting degree and the damage of the material structure.
- All groups of the machine are constructed as complete blocks, what allows the execution of possible service by changing of the parts.
- The drive is realised by standard electro motor through the fan belts, without any special requirements on the operating parameters.
- The knives of the rotor and stator can be sharpened in the front, so that diameter does not change and the cutting pitches also don't enlarge.
- Handling and usual maintenance is simple, and doesn't need any special training of the personnel.
- Optimal height of the hopper in working position (max. 800 mm above the floor) allows the filling directly from filling equipments.
- The machine is equipped with automatic lubrication SKF SYSTEM 24.
- The machine is transportable by four wheels. The wheels in the front are vertically turning, retractable, what makes the manipulation and arrestment of the machine in working position easier.

Intended use:

Food industry

- Processing of meat – sausages, pate, emulsions
- Production of skin emulsion
- Processing of poultry bones – petfood production
- Processing of vegetables and fruits - paste, dressings
- Production of baby food
- Production of mayonnaise

Chemical industry

- Production of fine homogeneous mixtures

Pharmaceutical and cosmetic industry

- Production of creams

Other features and options:

In standard edition the machine is equipped by stator with pitches 1,2 mm on the 1. degree and 0,3 mm on the 2. degree, what is recommendable for finest cutting of meat and working of the skin emulsion.

On customers request the manufacturer can deliver a cutting head with other pitches for reaching a rougher structure of final mixture.

Also there is the possibility to deliver one degree cutting head or special head for emulsion working.

Technical parameters:

Type	FineCUT 1000	FineCUT 2000	FineCUT 4000	FineCUT 6000
Output [kg / h]	1000-2000	2000-4000	2000-12 000	2000-12 000
Power [kW]	11, 15	18, 30, 37, 45	90	110
Cutting system	1 ^o	2 ^o	2 ^o	2 ^o
Hopper volume [l]	60 - 100	80 - 200	160 - 260	160-260
Weight [kg]	260 -380	532 -640	1 540	1 680
Rotation speed of cutting head	3000 [rpm]			
El. voltage [V / Hz]	400V / 50Hz (400V / 60Hz – on demand)			

FineCUT 2000

