



Digital Industrial Bowl Cutters / Choppers

K200ns *Suprem*



Market Leader in the Global Food Industry



NEW:
15" Digital Touch
Display
&
TalsaControl 4.0

New Suprem Bowl Cutter series: quality, innovation, performance.



Outstanding features



Talsa K200ns bowl cutters/choppers are designed for the production of sausage hash of all kinds, for large slaughterhouses and industrial meat processors.

They are also suitable for a wide range of poultry, fish, pastry, alternative protein or vegetarian products, processed cheese and many commodities in the food processing industry.

The K200ns cuts, mixes and emulsifies all types of food products, from thick to very fine textures. They are simple to use, have an automated control system and are cleaned and maintained with ease.



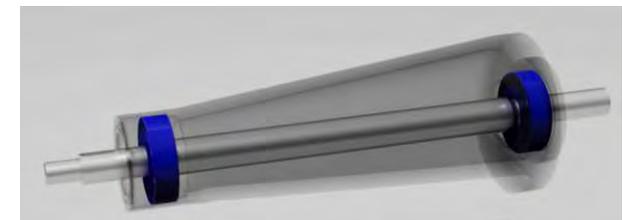
Innovative design

R&D project on vibration and sound reduction in cooperation with the Polytechnic University of Valencia, Mechanical Engineering Research Centre:

- ✓ Fully 3D computer modelling designed.
- ✓ Vibration reduction on the knife shaft.
- ✓ Reduction of noise and vibration in the chassis.
- ✓ Silent drive transmission.

TalsaControl 4.0

- ✓ 15-inch touch screen.
- ✓ Digital display indicating knife & bowl speed, temperature, turns, elapsed time, current time...
- ✓ Automatic stop (time elapsed, temperature, turns of the bowl).
- ✓ Display maintenance and service intervals.
- ✓ Interactive recipes.



Advantages at a glance

- Detachable 6 - knife head and compensation rings for use with 3 knives.
- High-quality knives from BE-Maschinenmesser (Germany), adjustable to minimum distance to bowl.
- Optimized cavity design uses bottom of the stainless steel lid to also cut.
- Temperature sensor (°F/°C) located in the cutting cavity for precise measurement of mix during operation.
- Knife shaft designed with dynamic 3D modelling to achieve further reduction of vibrations.

- Bowl capacity K200: up to ± 160 kg soft meat or ± 100 kg tough/frozen meat.
- Hydraulic loader for standard 200 liter trolleys and motorized hydraulic unloading arm to empty to trolley.

- Motorized stainless steel knife lid for effortless lifting and lowering.
- Noise protection plastic cover with CE safety clearance of the knife speed when opening and returning to the previous speed when closing.

- 100% stainless steel AISI304.
- Very solid construction. Strong machine frame.
- Solid bowl made of robust stainless steel cast, with liquid drain plug.
- Adjustable NGI Denmark feet, non-slip and vibration absorbing.



- IP65 watertight electric cabinet.
- Maintenance free bearings with 2 year warranty.
- Polished surfaces, without corners, with CE radius to facilitate cleaning and comply with the highest hygienic requirements.
- Hygienic labyrinth in the knife head to prevent meat dough from entering the shaft / bearings.
- Electric heating device to avoid condensation inside the machine.
- Bottom of machine closed with labyrinthine breathing slots.

- Control panel with large 15" digital touch screen.
- Variable high cutting speed from 500 to 4.000 rpm.
- Slow mixing speed variable from 50 to 500 rpm, forward & reverse.
- Variable bowl speed from 4 to 20 rpm.
- 4 programmable speed buttons for each function.
- Variable unloader disc speed from 50 to 150 rpm.

- High power to cut compact and even solid frozen meat.
 - K200nsb: 82HP/60kW,
 - K200nspp (PowerPlus): 109HP/80kW.
- High energy efficiency class IE3 globally, with high performance ABB motors and VDF electronic frequency converters.
- Smooth starts and stops of knives and bowl due to next generation electronic frequency converters.
- Automatic electronic knife safety brake.
- Thermal protection on all motors.
- Standard voltage 400/380 V, other voltages available.

Standard equipment



Knife Head with **6 standard knives**
BE-Maschinenmesser (Germany).



Hydraulic loader for fast and simple filling.
Standard 200 l trolleys.



Hydraulic and motorized unloader for emptying the bowl fast and simple.



Stainless steel **motorized knife lid**
for effortless lifting and lowering.



Noise protection cover with automatic decrease of knife speed. With opening to add spices without lifting the cover.



Very solid construction.
Large openings to access the interior.
100% AISI 304 stainless steel.

Standard equipment



Removeable lid/bowl friction band to facilitate cleaning.



Smooth polished surfaces, no corners or screws, with $C\infty$ radius for easy cleaning.



Bowl with drain plug for liquids.



Control panel with large 15" Schneider Electric digital touch screen, all information displayed simultaneously and in large size.



Powerful ABB knife motors for heavy applications.



Talsa Quicklock reduces the time to dismantle and assemble the knives in the knife head.



Recipe function allows standardization of recurring processes. Standard in TalsaControl 4.0

Software and external connections

- Control panel with large 15" Schneider Electric digital touch screen, all information displayed simultaneously and in large size.
- Extensive information on controls, alarms, errors, diagnostics.
- Very advanced and practical software with numerous automatic stop options. Intuitive, easy to use.
- Interactive recipes, can be stored and executed directly on the machine's screen.
- New Talsa EcoCut Power Control to determine the machine power required to achieve the desired cutting results at any time of the process.
- Industry 4.0 digital solutions for maintenance, process integration and custom solutions.
- Remote Service and Support access over secure internet connection. (router/ethernet or mobile phone)

NEW: 15" Digital Touch Display & TalsaControl 4.0

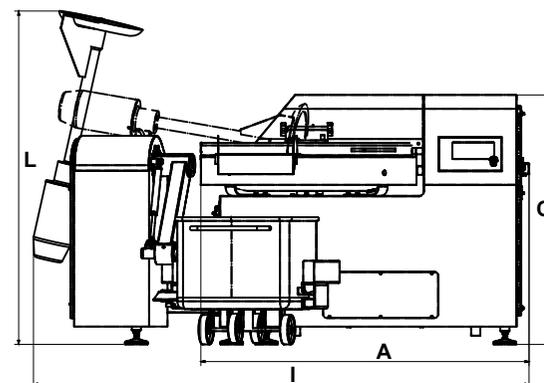


Technical specifications

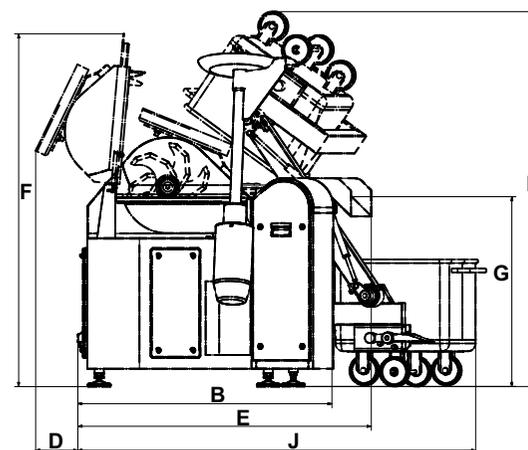


	K200nsb	K200nspp
Bowl capacity	205 liters (54 Gallon)	205 liters (54 Gallon)
Approximate batch size	soft mix	± 20-140 kg (± 44-308lbs)
	tough mix	± 20-80 kg (± 44-176lbs)
Total machine power	60 kW / 82 HP	80 kW / 109 HP
Knife motor	55 kW / 75 HP	75 kW / 102 HP
Bowl motor	3 kW / 4 HP	
Hydraulic loader motor	0,74 kW / 1 HP	
Hydr. unloader disc motor	0,37 kW / 0,5 HP	
Max. consumption	380/400 V	104 A
	460/480 V	85 A
Recommended minimum fuse	380/400 V	125 A
	460/480 V	100 A
Knife speed cutting	variable	500 to 4.000 rpm
		4 programmable speeds
Linear knife speed	at 4.000 rpm	up to 117 m/s
Bowl speed cutting	variable	4 to 20 rpm
Knife speed mixing	variable	50 to 500 rpm
		4 programmable speeds
Bowl speed mixing	variable	4 to 20 rpm
Speed of unloader disc	variable	50 to 150 rpm
Net weight approx.	±2.875 kg (6,340lbs)	±2.950 kg (6,500lbs)
Sound pressure level @1m	± 78 dB(A)	± 79 dB(A)
Operating temperature	+5° to +40° C (40° to 105° F)	
Relative humidity level	20 to 90 %	

Dimensions



	Centimeters	Inch
A	223	88"
B	167	66"
C	149	59"
D	32	13"
E	192	76"
F	195	77"
G	109	43"
H	-	-
I	298	118"
J	248	98"
K	240	95"
L	194	77"



Important advice: always choose large bowl cutter capacity and power, to allow the future growth of production.
Available Talsa capacities: 15, 30, 55, 95, 135 and 200 liters.

TALSA, Tradition and Innovation:

40 years producing cutters.

120 years of industrial experience in machinery.

Sales and distributors in more than 60 countries.



Four generations of the Belloch family have succeeded in making what began as a small mechanical workshop founded in 1900 to serve the electrical industry, more than 100 years later an efficient industrial structure of 6000m² where attention, illusion and constant improvement is paid to every detail of our machines.

In this catalog we offer you the best of our knowledge and experience and the most modern and innovative machines, newly designed with advanced 3D software technology and R&D support from the European Union.

Thank you for your confidence.



Our product range:

- Cutters/Choppers
- Mincers/Grinders
- Fillers/Stuffers
- Mixers
- Cookers/Kettles

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