

SMALL CUTTERS/CHOPPERS



Market Leader in the Global Food Industry

# K15neo • K30neo

WITH 7" DIGITAL TOUCH SCREEN AND VARIABLE SPEED

Cut and emulsify any type of meat mixture and many other food products.



7" Touchscreen indicating knife speed, temperature, elapsed time, current time.

Variable cutting speed: variable 750 - 3000 rpm + 4 programmed speeds.

Programmable automatic stop triggered by elapsed time or temperature limit.

Smooth start of knives and bowl due to electronic drives.

Emergency stop button

Adjustable, anti-vibration machine feet.



K30neo

K15neo



**NEW 2019 ADVANCED MODELS**



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7" digital touch screen.



Removable friction lid/bowl band.



Transparent noise protection cover.



Removable knife head with 3 knives. (standard)



Optional 6-knife head.



Emergency stop button.

- 7" digital touch screen displaying knife speed, temperature and time.
- Variable speed control and 4 speed preselection buttons.
- Programmable automatic stop by temperature and/or elapsed time.
- Emergency stop button.
- High quality, silent Poly-V belts.
- Motor with electronic drive and overload protection. Low consumption motor + drive = high efficiency.
- Removable 3-knife head, optionally with 6 knives.
- High quality BE-GW Steffens (Germany) knives.
- Strong, all stainless steel construction, solid s/s bowl and lid.
- Machine frame with big openings. Adjustable, on-slip and vibration absorbing machine feet.
- Knife lid assisted with pneumatic piston (K30neo), automatic stop of the knives when opening lid.
- Transparent noise protection cover.
- Temperature sensor C/F located in cavity of lid: precise temperature measurement of the dough in friction.
- Removable friction lid/bowl band for easy cleaning, with self-adjusting springs.
- Electric device to prevent condensations inside frame.
- All screws stainless steel.
- IP65 watertight electric cabinet (K30).
- Bottom of machine closed.
- Easy cleaning.



| Technical specifications  |                       | K15neo                     | K30neo                        |
|---------------------------|-----------------------|----------------------------|-------------------------------|
| Bowl capacity             |                       | 15 litres (4 US.liq.gal.)  | 30 litres (8 US.liq.gal.)     |
| Approximate batch size    | soft meat             | ± 4-12 kg (± 9-26 lbs)     | ± 5-22 kg (± 11-48 lbs)       |
|                           | dogged meat           | ± 4-8 kg (± 9-18 lbs)      | ± 5-15 kg (± 11-33 lbs)       |
| Knife speed               | variable              | 750 to 3000 rpm            |                               |
|                           | preselect-buttons     | 750/1500/2250/3000 rpm     |                               |
| Linear knife speed        |                       | 14-45 m/s                  | 15-44 m/s                     |
| Power                     |                       | 3 HP / 2.3 kW              | 7.5 HP / 5.6 kW               |
| Electric power type       |                       | single-phase               | three-phase                   |
| Max. consumption          | 230/220 V • 400/380 V | 12.5 A • -                 | 22.9 A • 13.2 A               |
| Dimensions, with open lid |                       | 92x64x55 cm<br>(36x25x22") | 157x78x113 cm<br>(101x31x45") |
| Net weight approx.        |                       | ±165 kg (364 lbs)          | ±330 kg (728 lbs)             |