



Digital Industrial Bowl Cutters / Choppers

K95s • K135s

Suprem



Market Leader in the Global Food Industry



Commercial Food Processing & Packaging Equipment



K135s Suprem
with optional hydraulic loader/unloader

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



Advantages at a glance

- **Very high cutting speed**, fully variable from 500 up to 5000 rpm.
- German BE-Maschinenmesser knives, **special high resistance KUT steel**.
Minimum space between all knives and the bowl thanks to its large central diameter.
- **Slow mixing speed**, variable 50 to 500 rpm, **forward/reverse**.
- New vibration reduction technology at high revs, collaboration with the UPV Polytechnic University.
- **4 onscreen buttons for direct selection** of knife and bowl speeds, freely configurable.
- Transparent noise protection cover with CE safety clearance of the knife speed when opening and returning to the previous speed when closing.



- **Excellent professional results with meat, vegetables, vegan/ vegetarian food, fish, special**

K95s Suprem

K135s Suprem
with optional manual unloader

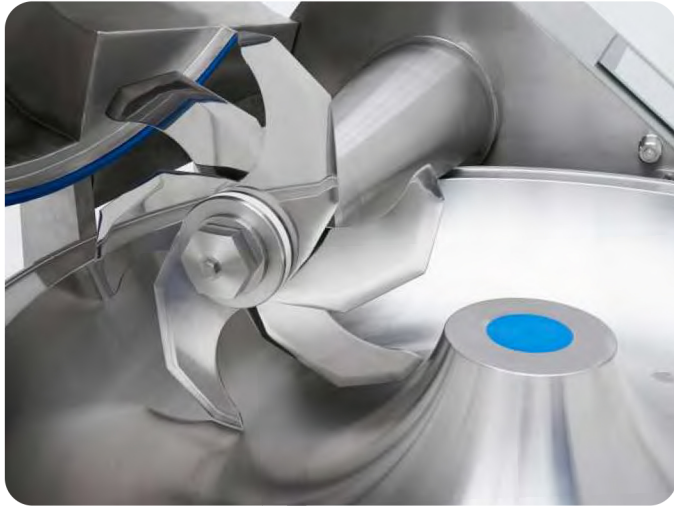


Stainless steel frame

- **Very robust construction**, heavy machine, between 2300 and 2600 kg (K135s).
- **Completely stainless: entire frame, external and internal**, in AISI304 stainless steel, as well as all possible hardware and components.
- **Low height of the bowl, for a more comfortable use.**
- Adjustable, stainless steel machine feet, non-slip and vibration absorbing.
- Very solid, 220 kg (K135s) cast stainless steel bowl, **with outer rim to prevent liquids or dough from spilling.**



Standard equipment



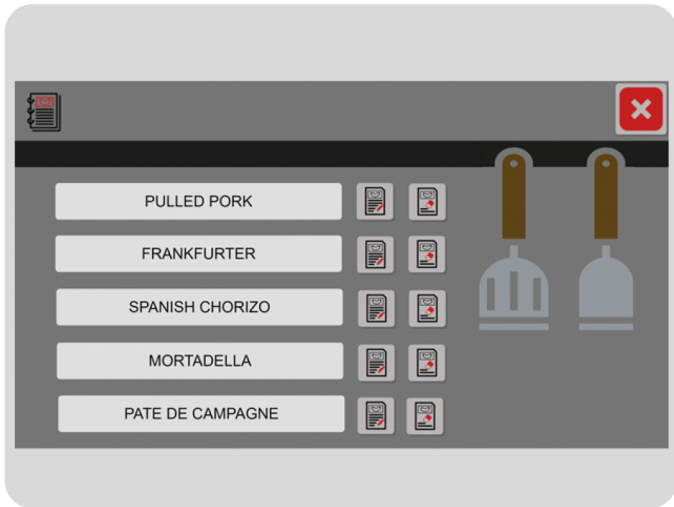
Removable 6-knife head and compensating rings for use with 3.



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



Motorized stainless-steel knife lid for effortless lifting and lowering.



Interactive recipes, can be stored and executed directly on the machine's screen.



Transparent noise protection cover with automatic decrease of knife speed.

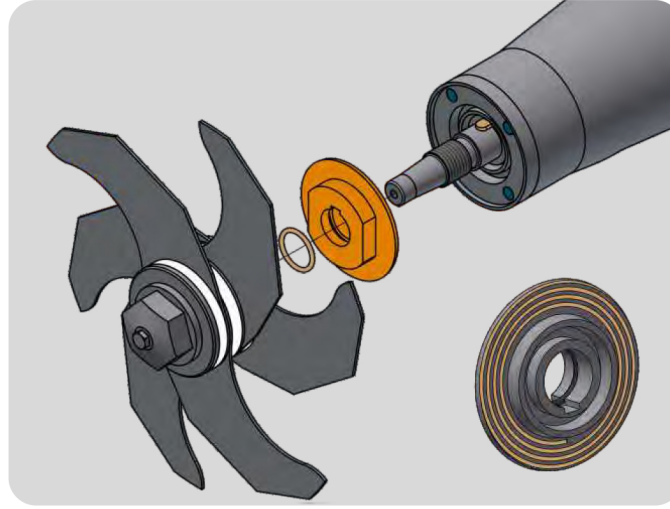


Completely stainless: entire frame, external and internal, in AISI304 stainless steel, as well as all possible hardware and components.

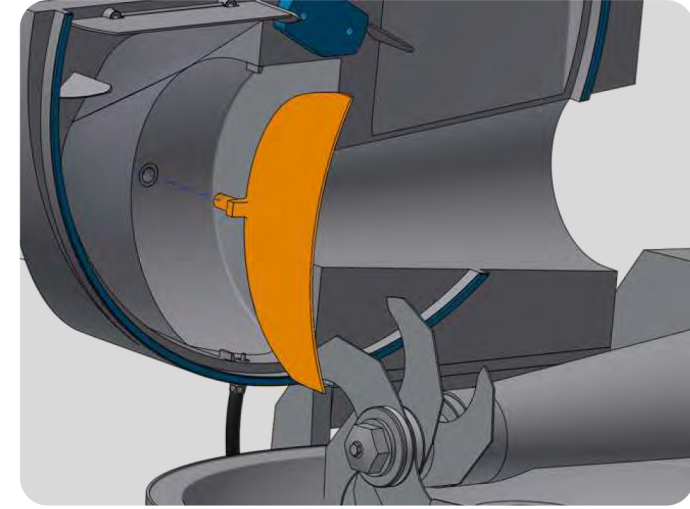
Cutting mechanics



Large diameter knife shaft, very reliable, with advanced quality bearings and seals for high rpm.



Hygienic labyrinth in knife head to prevent dough from entering the shaft.

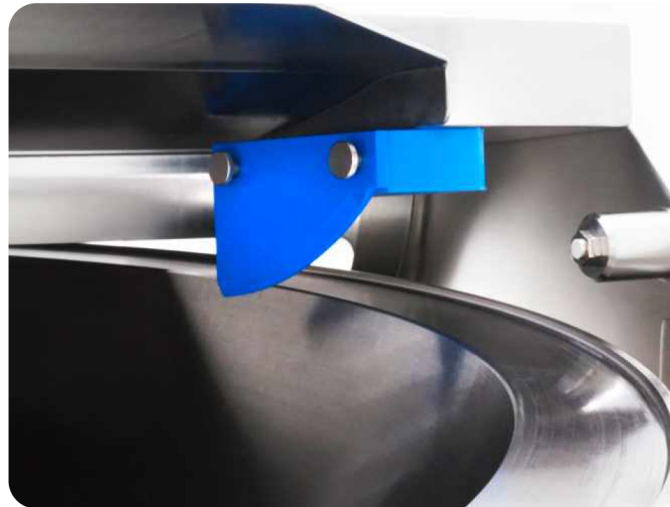


Lower cavity of stainless-steel lid with **removable separation plate to expand or compress the work-space** of the knives.

Easy cleaning



Removable lid/bowl friction band.



Removable bowl rim scraper.



Bowl with drain plug for liquids.

Optional equipment

POWERED BY
ABB

K95spp: 41HP/30kW
K135spp: 75HP/55kW



PowerPlus: stronger knife motor
for heavy applications.



Manual unloader arm with **motorized extracting disc, variable speed 50-150 rpm.**

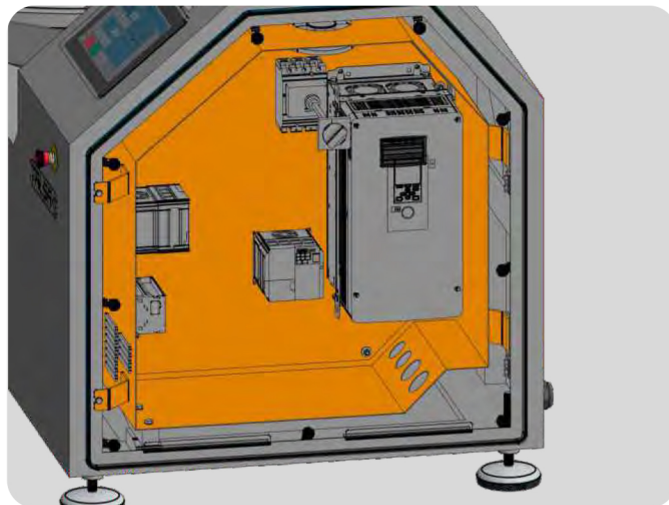


K135s only

Hydraulic bin loader and hydraulic unloader arm
with **motorized extracting disc, variable speed 50-150 rpm.**

Electrics and electronics

- **Powerful motors** to quickly processing of the most compact frozen dough.
- **Two knife-motor powers available.**
- **Soft start and stop of knives**, bowl and extracting disc (optional) by mean of speed drives.
- **High energy efficiency class IE3**, high performance ABB motors and last generation drives.
- Automatic knife safety stop.
- Thermal motor protections.
- **Fast and sensitive digital thermometer**, with sensor extended into the internal cavity of the lid.
- Folding internal electric panel, easy access, **temperature-controlled cooling system.**
- Electronic/electric components of first brands Schneider Electric and ABB.



Folding internal electric panel, easy access, **temperature-controlled cooling system.**



Fast and sensitive digital thermometer, with sensor extended into the internal cavity of the lid.

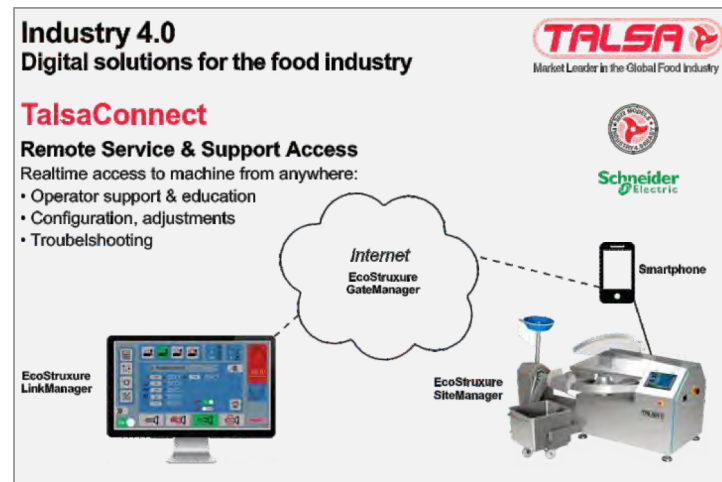


Soft start and stop of knives, bowl and extracting disc (optional) by mean of speed drives.

NEW: 15" Digital Touch Display & 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)

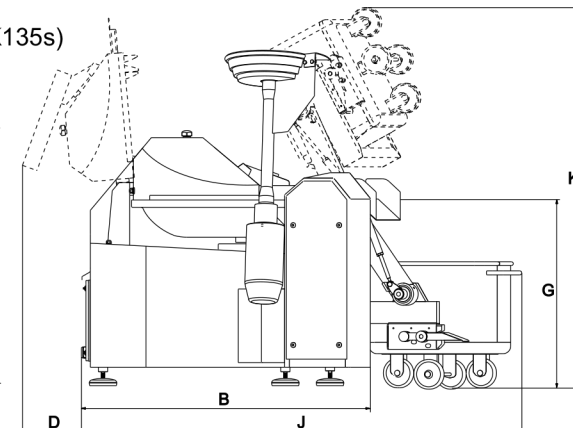
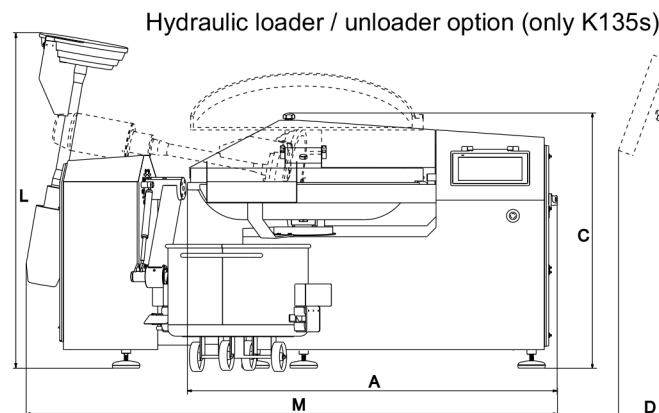
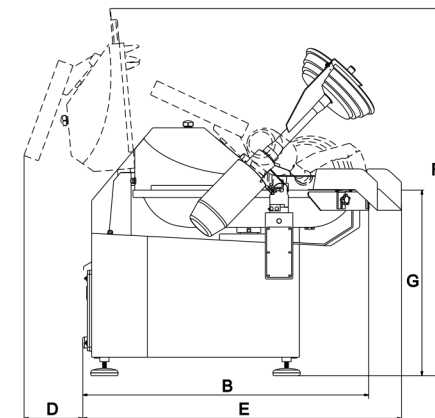
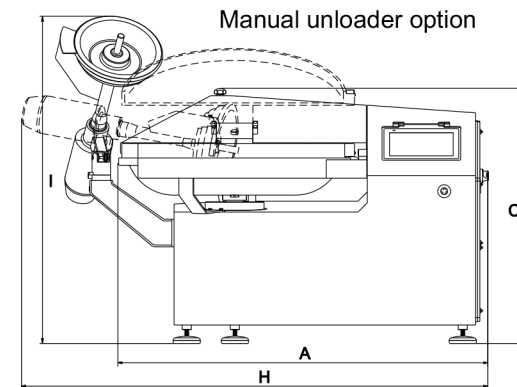


Recipe function allows standardization of recurring processes. Standard in TalsaControl 4.0

Technical specifications

		K95s	K135s
Bowl capacity		95 liters (25 Gallon)	135 liters (36 Gallon)
Approximate batch size (PowerPlus)	soft mix	± 20 - 70 kg (± 44 - 155 lbs)	± 25 - 100 kg (± 55 - 220 lbs)
	tough mix	± 20 - 50 kg (± 44 - 110 lbs)	± 25 - 70 kg (± 55 - 155 lbs)
Machine power K95sb/K135sb	standard	25 kW / 34 HP	35 kW / 48 HP
Machine power K95spp/135spp	PowerPlus	33 kW / 45 HP	60 kW / 82 HP
Knife motor	standard	22 kW / 30 HP	30 kW / 41 HP
Knife motor	PowerPlus	30 kW / 41 HP	55 kW / 75 HP
Bowl motor		1,5 kW / 2 HP	3 kW / 4 HP
Hydraulic pump motor		-	0.74 kW / 1 HP
Unloader disc motor		0.37 kW / 0.5 HP	
Max. consumption, -standard motor-	380/400 V	42 A	60 A
	460/480 V	37 A	52 A
	220/230 V	73 A	107 A
Max. consumption, -PowerPlus motor-	380/400 V	60 A	104 A
	460/480 V	52 A	85 A
Knife speed cutting	variable	500 - 5,000 rpm	
Linear knife speed	@ 5.000 rpm	113 m/s	128 m/s
Bowl speed cutting	variable	4 - 20 rpm	
Knife speed mixing	variable	50 - 500 rpm	
Bowl speed mixing	variable	4 - 20 rpm	
Speed of unloader disc	variable	50 - 150 rpm	
Net weight	-standard	± 1,400 kg (± 3,100 lbs)	± 2,000 kg (± 4,400 lbs)
	-with hydraulic loader/unloader	-	± 2,450 kg (± 5,400 lbs)
Sound pressure level @1m		± 74 dB(A)	± 75 dB(A)
Operating temperature		+5° - +40° C (+41° - +105° F)	
Relative humidity level		20 - 90 %	

Dimensions cm (inch)	K95s	K135s
A	168 (66")	201 (79")
B	142 (56")	156 (62")
C	129 (51")	139 (55")
D	23 (9")	32 (13")
E	160 (63")	173 (68")
F	182 (72")	200 (79")
G	96 (38")	101 (40")
H	239 (94")	254 (100")
I	164 (65")	178 (70")
J	-	233 (92")
K	-	205 (81")
L	-	183 (72")
M	-	289 (114")



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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