



Digital Industrial Bowl Cutters / Choppers

# K135s *Suprem*



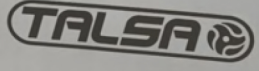
Market Leader in the Global Food Industry



Commercial Food Processing & Packaging Equipment



MAX 200 kg



K135s Suprem  
with optional hydraulic loader/unloader

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



# At work

- 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.
- Motorized stainless-steel knife lid for effortless lifting and lowering.
- Removable friction seal between lid and bowl, with self-adjusting springs.
- 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 dough.



K135s Suprem



## Optional

- Hydraulic bin loader and hydraulic unloader arm with motorized extracting disc, variable speed 70-200 rpm.
- Manual unloader arm with motorized extracting disc, variable speed 70-200 rpm.



## Stainless steel frame

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

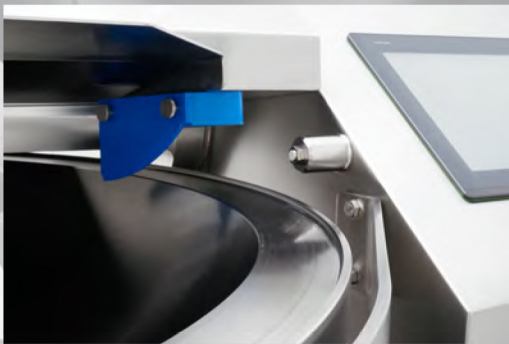
K135s Suprem  
with optional manual unloader

## Cutting mechanics

- Very high cutting speed, fully variable from 500 up to 5000 rpm.
- Removable 6-knife head and compensating rings for use with 3.
- Large diameter knife shaft, very reliable, with advanced quality bearings and seals for high rpm, 2 years guaranteed.
- Lower cavity of stainless-steel lid with removable separation plate to expand or compress the work-space of the knives.
- 4 onscreen buttons for direct selection of knife and bowl speeds, freely configurable.
- New vibration reduction technology at high revs, collaboration with the UPV Polytechnic University.
- Hygienic labyrinth in knife head to prevent dough from entering the shaft.

## Easy cleaning

- Polished surfaces without corners, with  $C\infty$  radius to facilitate cleaning and comply with hygiene standards.
- Machine body surfaces with drainage slopes to avoid stagnant water.
- Removable bowl rim scraper.
- Stainless steel bowl with drain plug.
- Double sealed waterproof access panels.
- Closed machine bottom.



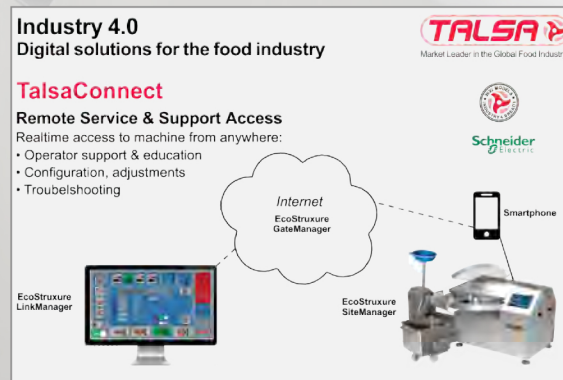
## Electrics and electronics

- Powerful motors to quickly processing of the most compact frozen dough.
- Two knife-motor powers available.
- Soft start and stop of knives and bowl by mean of two 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.

 Schneider  
Electric POWERED BY  
ABB

## 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).



# Technical specifications



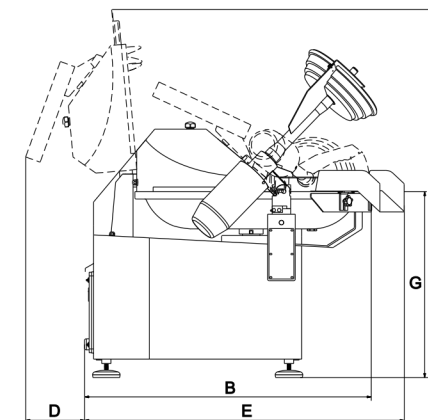
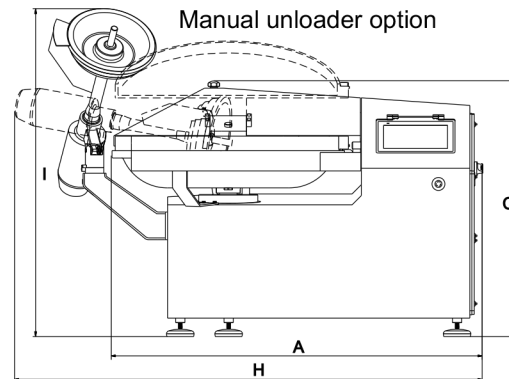
## K135 Suprem

Bowl capacity	135 liters (36 Gallon)	
Approximate batch size <b>(PowerPlus)</b>	soft mix	± 25 - 100 kg (± 55 - 220 lbs)
	tough mix	± 25 - 70 kg (± 55 - 155 lbs)
Machine power <b>K135sb</b>	standard	35 kW / 48 HP
Machine power <b>K135spp</b>	<b>PowerPlus</b>	60 kW / 82 HP
Knife motor	standard	30 kW / 41 HP
Knife motor	<b>PowerPlus</b>	55 kW / 75 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, standard motor	380/400 V	60 A
	460/480 V	52 A
Max. consumption, <b>PowerPlus</b> motor	220/230 V	107 A
	380/400 V	104 A
	460/480 V	85 A
Knife speed cutting	variable	500 to 5,000 rpm
Linear knife speed	at 5,000 rpm	up to 120 m/s
Bowl speed cutting	variable	4 to 20 rpm
Knife speed mixing	variable	50 to 500 rpm
Bowl speed mixing	variable	4 to 20 rpm
Speed of unloader disc	variable	70 to 200 rpm
Net weight	-standard	± 2,000 kg (4,400 lbs)
	-with hydraulic loader/unloader	± 2,450 kg (5,400 lbs)
Sound pressure level @1m	± 75 dB(A)	
Operating temperature	+5° to +40° C (40° to 105° F)	
Relative humidity level	20 to 90 %	

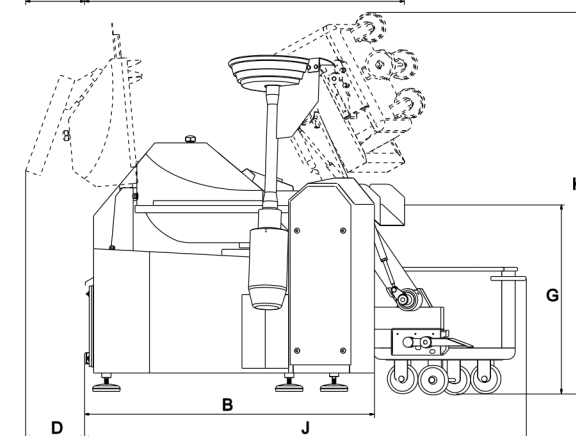
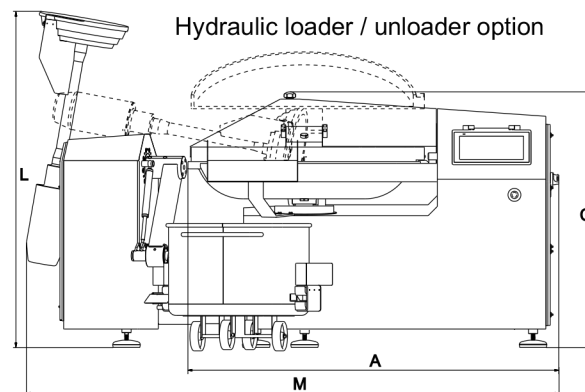
Dimensions		cm / inch	
<b>A</b>	201 (79")	<b>H</b>	254 (100")
<b>B</b>	156 (62")	<b>I</b>	178 (70")
<b>C</b>	139 (55")	<b>J</b>	233 (92")
<b>D</b>	32 (13")	<b>K</b>	205 (81")
<b>E</b>	173 (68")	<b>L</b>	183 (72")
<b>F</b>	200 (79")	<b>M</b>	289 (114")
<b>G</b>	101 (40")		



Manual unloader option



Hydraulic loader / unloader option



Important advice: always choose large bowl cutter capacity and power, to allow the future growth of production. Available Talsa capacities: 15, 30, 55, 80, 135 and 200 liters.

Dimensions and illustrations are not binding. We reserve the right to make changes.

**Talsabell s.a.**  
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Commercial Food Processing & Packaging Equipment

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