



Digital Industrial Bowl Cutter / Chopper

K55s *Suprem*



Market Leader in the Global Food Industry



MPBS

INDUSTRIES

Commercial Food Processing & Packaging Equipment



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



Outstanding features

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, vegetable, vegan/vegetarian food, fish, special dough.

CUTTING MECHANICS: • Removable 6-knife head and compensating rings for use with 3. • Simplified knife shaft, very reliable, with advanced quality bearings and seals for high revs, 2 years guaranteed. • 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.

S/S FRAME: • Very robust construction, heavy machine, approx. 900 kg. • Machine body surfaces with drainage slopes, to avoid stagnant water and simplify cleaning. • Completely stainless: entire frame, external and internal, in AISI304 stainless steel, as well as all possible hardware and components. • Very solid, 90 kg cast stainless steel bowl, with outer rim to prevent liquids or dough from spilling. With drain plug. • Low height of bowl, for more comfortable use. • Large, removable lid scraper, better cleaning. • Polished surfaces without corners, with CE radius to facilitate cleaning and comply with hygiene standards. • Double sealed, waterproof access panels. • Closed machine bottom. Adjustable, stainless steel machine feet, non-slip and vibration absorbing.

Outstanding features

ELECTRICS AND ELECTRONICS:

- Powerful motors to quickly process compact and chilled 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 protection.
- 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.

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).



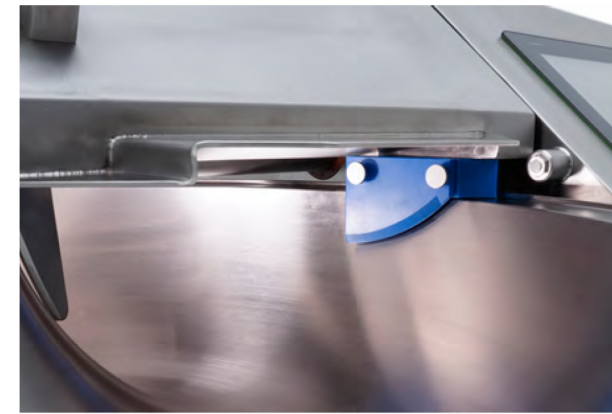
Technical Specifications



Large 15" touch screen.



55 litre s/s cast bowl, 90kg (200lbs).

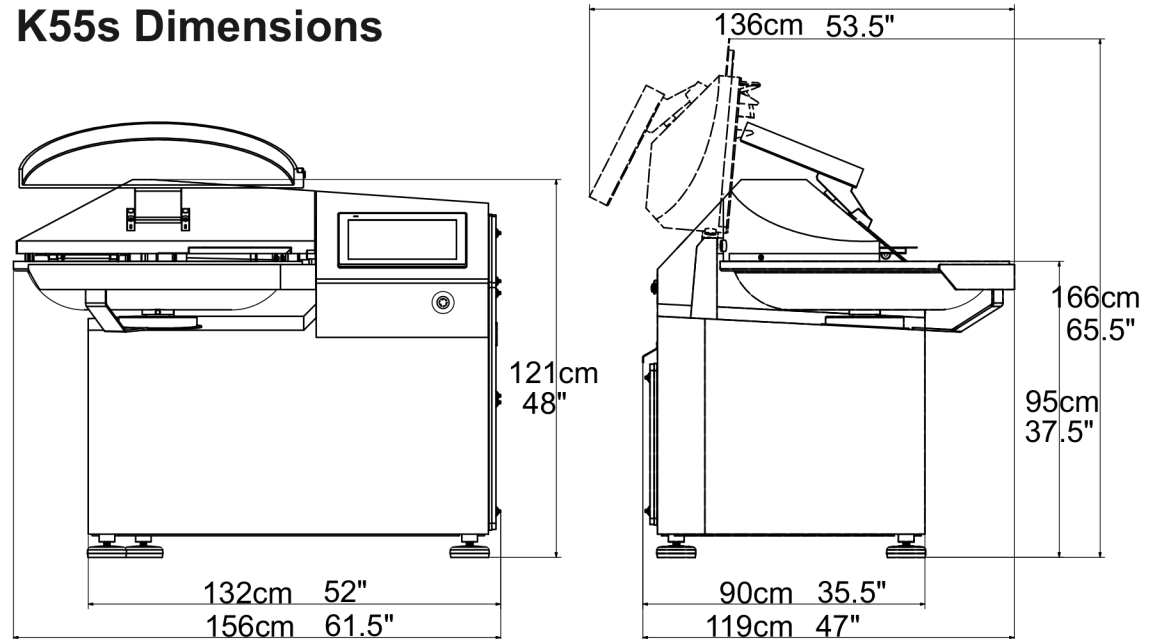


Removable bowl rim scraper.

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Bowl capacity		55 liters (15 Gallon)
Recommended batch size (approx.)	soft mix	±7-40kg (±11-88lbs)
	tough mix	±7-30 kg (± 11-66lbs)
Total machine power	K55sb standard	16.5 kW / 22.5 HP
	K55spp PowerPlus	23.5 kW / 32 HP
Knife motor power	K55sb standard	15 kW / 20.5 HP
	K55spp PowerPlus	22 kW / 30 HP
Max. consumption	380/400 V	32 A
	Standard 460/480 V	27 A
	220/230 V	53 A
Max. consumption	380/400 V	42 A
	PowerPlus 460/480 V	37 A
Knife speed cutting	variable	500 to 5,000 rpm
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 approx.		± 900 kg

K55s Dimensions



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