



MEAT PROCESSING

Talsa 135lt Bowl Cutter



Pictured with unloader arm, bin hoist and 200lt Euro Bin

The 135lt Bowl Cutters 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 or vegetarian products, processed cheese and many commodities in the food processing industry.



Standard Technical Specifications

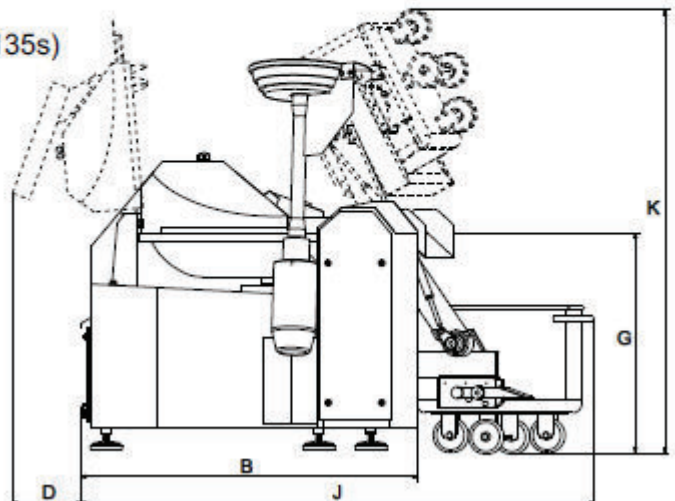
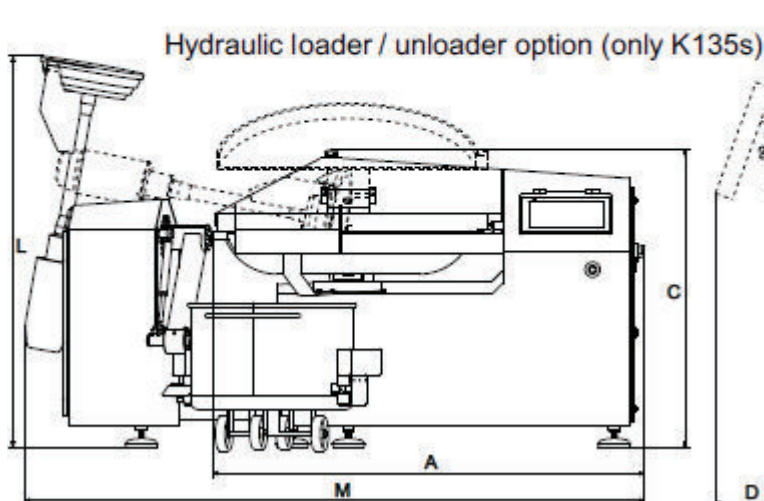
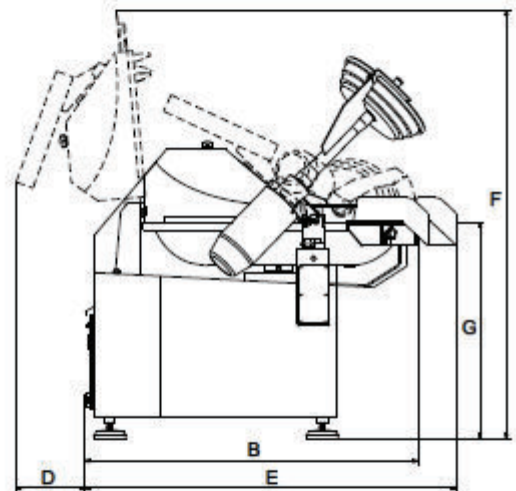
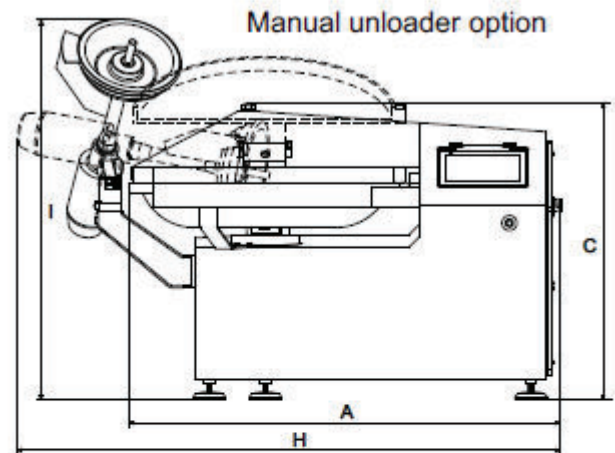
		K95s	K135s
Bowl capacity		95 liters (25 Gallon)	135 liters (36 Gallon)
Approximate batch size (PowerPlus)	soft mix	± 20 - 70 kg (± 44 - 155 lbs)	± 25 - 100 kg (± 55 - 220 lbs)
	tough mix	± 20 - 50 kg (± 44 - 110 lbs)	± 25 - 70 kg (± 55 - 155 lbs)
Machine power K95sb/K135sb	standard	25 kW / 34 HP	35 kW / 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 %	

Modifications made to the machine at time of purchase may change the technical specifications.



Dimensions

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")



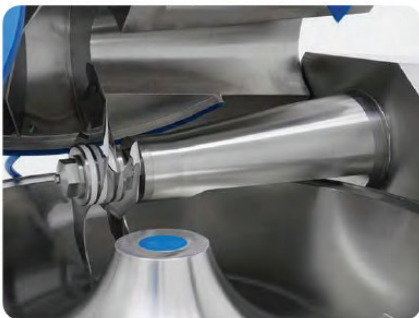


Advantages at a glance

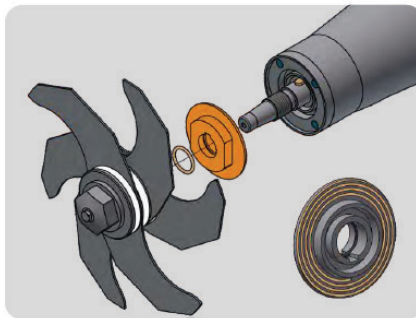
- Very high cutting speed, fully variable from 500 up to 5000 rpm.
- German BE-Maschinenmesser knives, special high resistance KUT steel. Minimum space between all knives and the bowl thanks to its large central diameter.
- Slow mixing speed, variable 50 to 500 rpm, forward/reverse.
- New vibration reduction 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.

Stainless Steel Frame

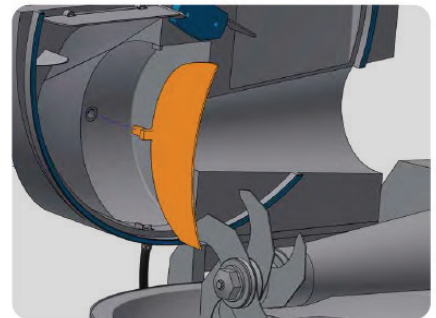
- Very robust construction, heavy machine, between 2300 and 2600 kg (K135s).
- Completely stainless: entire frame, external and internal, in AISI304 stainless steel, as well as all possible hardware and components.
- Low height of the bowl, for a more comfortable use.
- Very solid, 220 kg (K135s) cast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



Large diameter knife shaft



Hygienic labyrinth in knife head



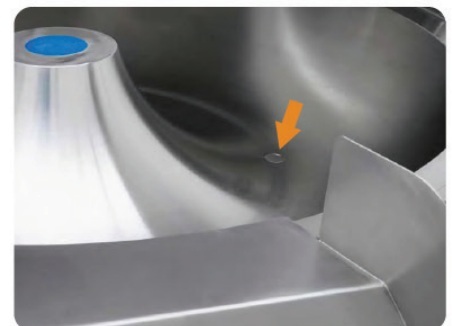
Removable separation plate



Removable lid/bowl friction band



Removable bowl rim scraper

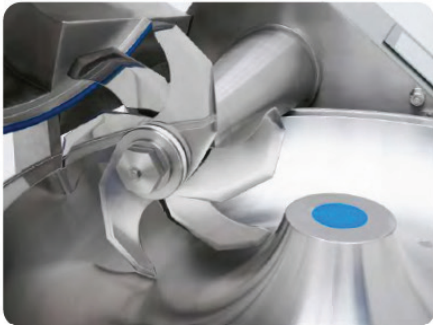


Drain plug for liquids

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Features



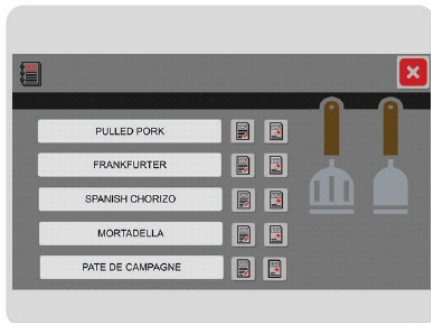
Removable 6-knife head and compensating rings



Large 15" Colour Control Panel



Motorised stainless-steel knife lid



Interactive recipes



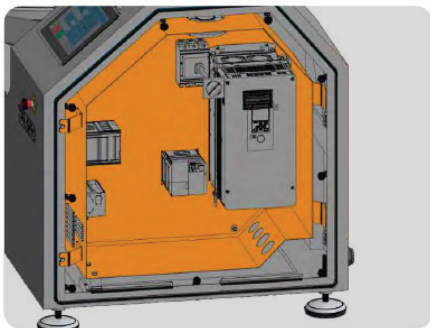
Transparent noise protection cover with automatic decrease of knife speed.



Completely stainless - entire frame, external and internal.
In AISI304 Stainless Steel



Electrics & Electronics



Folding internal electric panel, easy access, temperature controlled cooling system



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



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

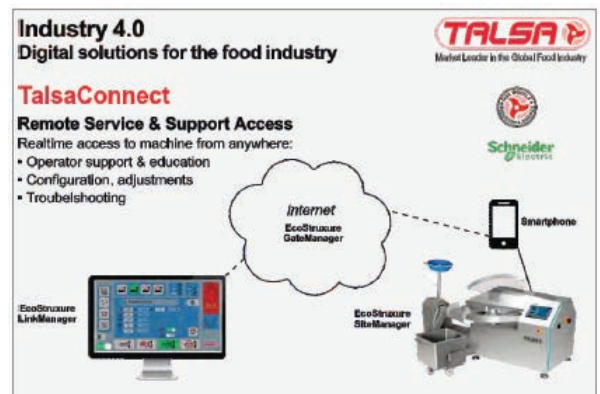
Electrics and electronics

- Two knife-motor powers available.
- Powerful motors to quickly process product.
- Thermal motor protections.
- 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.
- Automatic knife safety stop.
- High energy efficiency class IE3, high performance ABB motors and last generation drives.
- Folding internal electric panel, easy access, temperature-controlled cooling system.
- Electronic/electric components of first brands Schneider Electric and ABB.





Software and External Connections



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

- 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)