

K200

Electronic Industrial Bowl Cutter



Market leader in the global food industry



*Boost your productivity with 200 liters capacity and advanced features.
Designed in 2017, the most modern cutter on the market.*

Outstanding features



The TALSA K200 cutter is designed for the production of sausage hash of all kinds, for large slaughterhouses and industrial meat processors.

It is also suitable for a wide range of poultry, fish, pastry or vegetarian products, processed cheese and many commodities in the food processing industry.

The K200 cuts, mixes and emulsifies all types of food products, from thick or very fine textures. It is simple to use, has an automated control system and is cleaned and maintained with ease.



Innovative design

R&D project on vibration and sound reduction in cooperation with the Polytechnic University of Valencia, Mechanical Engineering Research Centre:

- ✓ Fully 3D computer modelling designed.
- ✓ Vibration reduction on the knife shaft.
- ✓ Reduction of noise and vibration in the chassis.
- ✓ Silent drive transmission.

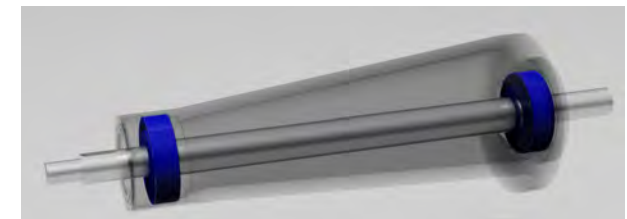


TALSA Control

- ✓ Modern 10-inch touch screen.
- ✓ 10 membrane buttons for the most used functions.
- ✓ Digital display indicating gear, blade speed, temperature, turns, elapsed time, current time.
- ✓ Automatic stop (time elapsed, temperature, turns of the bowl).
- ✓ Display maintenance and service intervals.

Optional:

- ✓ Interactive recipe guide.
- ✓ User administration.
- ✓ Data recording.
- ✓ Production plan.
- ✓ Individual programming of membrane buttons (i.e. blade speed).



Advantages at a glance



- Detachable 6 - knife head and compensation rings for use with 3 knives.
- High-quality knives from BE-GW Steffens (Germany), adjustable to minimum distance to bowl.
- Optimized cavity design uses bottom of the stainless steel lid to also cut.
- Temperature sensor (°F/°C) located in the cutting cavity for precise measurement of product temperature in friction.
- Knife shaft designed with dynamic 3D modelling to achieve further reduction of vibrations.

- Bowl capacity up to ±350 lbs. (±160 kg) soft meat dough or ±220 lbs. (±100 kg) hard dough.
- Hydraulic loader for standard 200 liter trolleys.
- Hydraulic unloader with motorized disc to empty to trolley.
- Motorized stainless steel knife lid for effortless lifting and lowering.
- Noise protection plastic cover with CE safety clearance of the knife speed when opening and returning to the previous speed when closing.

- 100% stainless steel AISI304.
- Very solid construction, weight 3500 kg, thickness of the machine frame 25 mm.
- Solid bowl made of robust stainless steel cast, 300kg, with liquid drain plug.
- Adjustable NGI Denmark feet, non-slip and vibration absorbing.



- IP65 watertight electric cabinet.
- Bearings without maintenance, guaranteed 2 years.
- Polished surfaces, without corners, with CE radius to facilitate cleaning and comply with the highest hygienic requirements.
- Hygienic labyrinth in the knife head to prevent meat dough from entering the shaft / bearings.
- Electronic device to avoid condensation inside the machine.
- Bottom of machine closed with labyrinthine breathing slots.

- Control panel with large 10" digital touch screen and 10 membrane pushbuttons.
- High cutting speed:
 - variable from 1000 to 4000 rpm,
 - 4 programmable knife speeds,
 - 4 bowl speeds programmable from 6 to 18 rpm.
- Slow mixing speed:
 - variable from 50 to 200 rpm,
 - forward & reverse,
 - 4 programmable speeds,
 - 2 mixing bowl speeds 6 and 10 rpm.

- High power motors to cut compact and even solid frozen meat.
 - Standard 82hp / 60kW total
 - Power Plus option: 108hp / 80kW total
- High energy efficiency class IE3 globally, with high performance ABB motors and VDF PE electronic frequency converters.
- Smooth starts and stops of knives and bowl due to next generation PE electronic frequency converters.
- Automatic electronic knife safety brake.
- Thermal protection on all motors.
- Standard voltage 400 / 380V, optional 460 / 480V.

Standard equipment



Knife Head with **6 standard knives**
BE / G & W Steffens (Germany).



optional

Hydraulic loader for fast and simple filling.
Standard 200 l trolleys.



optional

Hydraulic and motorized unloader for emptying the bowl fast and simple.



Stainless steel **motorized knife lid**
for effortless lifting and lowering.



Noise protection cover with automatic decrease of knife speed. With opening to add spices without lifting the cover.



Very solid construction. Thickness of the base structure 25mm, 100% AISI 304 stainless steel. Large openings to access the interior.

Standard equipment



Removeable lid/bowl friction band to facilitate cleaning.



Smooth polished surfaces, no corners or screws, with CE radius for easy cleaning.



Bowl with drain plug for liquids.



Digital display to control and program all functionalities of the cutter.

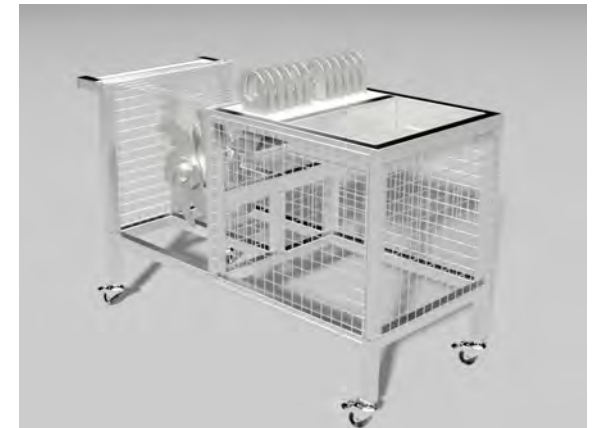
standard
82HP / 60kW

Power Plus
109HP / 80kW



optional

More powerful knife motor **POWER PLUS**, especially for heavy applications.



optional

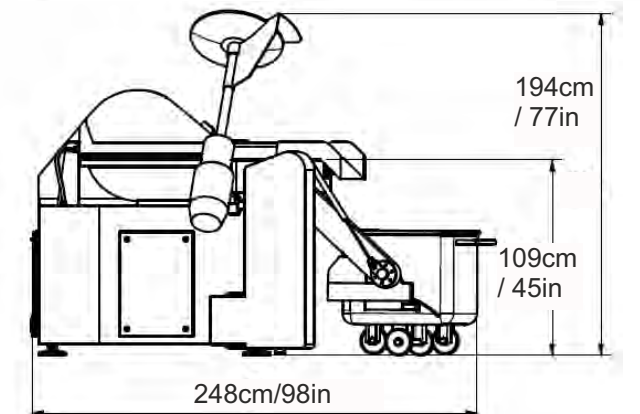
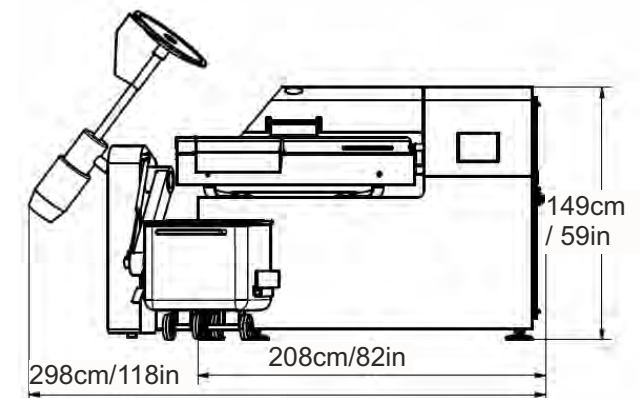
Cleaning and care trolley for 2 sets of knives and 2 knife heads.

Technical specifications



Bowl capacity		205 liters / 54 US.liq.gal
Approximate batch size	soft meat dough	±20 to ±160 kg / ±45 to ±350 lbs.
	dogged meat dough	±20 to ±100 kg / ±45 to ±220 lbs.
Total machine power with standard motor		82 HP / 60 kW
Knife motor power standard		75 HP / 55 kW
Total machine power with Power Plus motor	optional	109 HP / 80 kW
Knife motor power Power Plus	optional	102 HP / 75 kW
Bowl motor power		4 HP / 3 kW
Hydraulic loader motor power		1 HP / 0,74 kW
Hydraulic unloading disc motor power		0,5 HP / 0,37 kW
Total consumption with standard motor	380/400 V	104 A
	460/480 V	85 A
Total consumption with Power Plus motor	380/400 V	136 A
	460/480 V	110 A
Rotational knife speed cutting	variable	1000 to 4000 rpm
	pre-programed	1000 / 2000 / 3000 / 4000 rpm
Linear knife speed	@ 4000 rpm	up to 117 m/sec.
Rotational bowl speed cutting		6 / 10 / 14 / 18 rpm
Rotational knife speed mixing	variable	50 to 200 rpm
	pre-programed	50 / 100 / 150 / 200 rpm
Rotational bowl speed mixing		6 / 10 rpm
Rotational speed of unloader disc		130 rpm 50 Hz / 156 rpm 60 Hz
Net weight approx.		± 3500 kg / ± 7700 lbs.
Sound pressure level dB(A) LEQ at 1 m		78 dB
Operating temperature		+5 to +40°C / 40 to 105°F
Recommended relative humidity level		20 to 90%

Dimensions



TALSA, Tradition and Innovation:

35 years producing cutters.

115 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.

The Company was awarded with the Export Award of the Chamber of Commerce of Valencia.

Thank you for your trust.

Our product range:

- Cutters/Choppers
- Mincers/Grinders
- Fillers/Stuffers
- Mixers
- Cookers/Kettles



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permanent stock of all machines!*

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