

PROFESSIONAL DIGITAL CUTTER HIGH POWER 22,5HP/16,5kW, OPTIONAL 32HP/23,5kW.

K50neo



NEW 2018!

Motorized stainless steel knives lid for effortless lifting and lowering.

Hygienic labyrinth in the cutting head prevents meat mixture from entering the shaft.

7" Touchscreen, with 6 membrane buttons for the most used functions.

Digital display indicating knife speed, bowl turns, temperature, elapsed time, current time.

Automatic stop: elapsed time, temperature, bowl turns.



High power ABB motors cut and emulsify any type of meat mixture and many other food products.
- Standard 22,5 HP / 16,5 kW total
- PowerPlus option: 32 HP / 23,5 kW total

High cutting speed:
- variable 1000 - 4000 rpm,
- 4 programmed speeds,
- 4 bowl speeds 6 - 18 rpm.

Slow mixing speed:
- variable 50 - 200 rpm,
- forward & reverse,
- 4 programmed speeds,
- 2 mixing bowl speeds 6 and 10 rpm.

Adjustable, anti-vibration machine feet.

Smooth starts, stops and control of knives and bowl by new generation electronic frequency drives.

POWERED BY
ABB

CE

EAC

**NEW 2018 ADVANCED MODEL.
DIGITAL, POWERFUL, IMPRESSING.**

NEW DIGITAL PROFESSIONAL BOWL CHOPPER/CUTTER K50neo • 22,5HP/16,5kW or high 32HP/23,5kW



7" digital touchscreen



2 power options available:
16.5 or 23.5 kW.



Cutting head with 6 standard knives
BE-GW Steffens (Germany).

- 7" digital touch screen with numerous functions (rpm control, counter, elapsed timer, temperature, etc).
- Two independent motors (knives & bowl) with separate electronic frequency drives and overload protection.
- New IE2 low consumption ABB motors + frequency drive = high efficiency IE3.
- High standard power, 22.5HP/16.5kW. Optional PowerPlus extra power 33HP/23.5kW.
- Mixing with knives forward/reverse included as standard.
- Removable cutting head with 6 knives & compensating rings for use with 3 knives.
- High quality German knives, BE-GW Steffens, hard tempered tool steel.
- Hygienic labyrinth in the knife head to prevent meat dough from entering the shaft / bearings.
- Strong stainless steel construction, solid s/s lid and thick s/s cast bowl.
- Frame more accessible and tight, with 4 adjustable, non-slip and vibration absorbing feet.
- Motorized s/s knives lid with safety system preventing actuation until cutting head has completely stopped.
- Transparent noise protection cover with CE safety: knife speed reduces automatically to 1000 rpm when cover is raised and resumes when closed.
- Temperature sensor (°C/°F) located in the cutting cavity, where maximum friction and heat are produced.
- Removable lid/bowl friction band to facilitate cleaning.
- Silent, high quality Poly-V belts.
- All bolts and screws stainless steel.
- Bowl safety guard. • IP65 watertight electric box. • Closed machine base. • Easy cleaning.

Bowl capacity		50 litres	(13 US.liq.gal.)
Approximate batch size	thin meat	±7 to ±37 kg	(±15 to ±82 lbs.)
	raw meat	±7 to ±25 kg	(±15 to ±55 lbs.)
Total machine power with standard motor		22,5 HP / 16,5 kW	
Total machine power with PowerPlus motor	optional	32,0 HP / 23,5 kW	
Knife motor standard power		20,5 HP / 15,0 kW	
Knife motor PowerPlus power	optional	30,0 HP / 22,0 kW	
Bowl motor power		2 HP / 1,5 kW	
Total consumption with standard motor		400/380 V: 31,8 A • 230/220 V: 52,6 A	
Total consumption with PowerPlus motor		400/380 V: 41,3 A • 230/220 V: 72,9 A	
Knife speed - cutting	variable	1000 to 4000 rpm	
	pre-programed	1000 / 2000 / 3000 / 4000 rpm	
Linear knife speed	@ 4000 rpm	up to 75 m/sec.	
Bowl speed - cutting		6 / 10 / 14 / 18 rpm	
Knife speed - mixing	variable	50 to 200 rpm	
	pre-programed	50 / 100 / 150 / 200 rpm	
Bowl speed - mixing		6 / 10 rpm	
Machine dimensions, with both lids open	cm / inches	125x116x160 cm	(50"x47"x63")
Machine net weight		±600 kg	(±1320 lbs.)