



MEAT PROCESSING

Talsa 205lt Bowl Cutter



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

The 205lt 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.



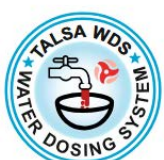
Standard Technical Specifications

K205s ^{NEW}		
Bowl capacity		205 litros (54 US.liq.gal.)
Approximate batch size (PowerPlus)	soft mix	± 20 a 160kg (± 44 to 350 lbs)
	tough mix	± 20 a 100kg (± 44 to 200 lbs)
Machine power Kxxxsb	standard	60kW/82HP
Machine power Kxxx spp	PowerPlus	80kW/109HP
Knife motor	standard	55kW/75HP
Knife motor	PowerPlus	75kW/102HP
Bowl motor		4HP
Hydraulic pump motor		//1HP
Unloader disc motor		
Max. consumption, -standard motor-	380/400 V	104A
	460/480 V	85A
	220/230 V	-
Max. consumption., - PowerPlus motor-	380/400 V	136A
	460/480 V	110A
Knife speed cutting	variable	500 - 4500rpm
Linear knife speed @ max rpm		134m/s
Bowl speed cutting	variable	
Knife speed mixing	variable	
Bowl speed mixing	variable	
Speed of unloader disc	variable	
Net weight	-standard	± 2600kg (± 5730 lbs)
	- with hydraulic loader/unloader	± 2950kg (± 6500 lbs)
Sound pressure level @1m		± 77dB(A)
Operating temperature		
Relative humidity level		

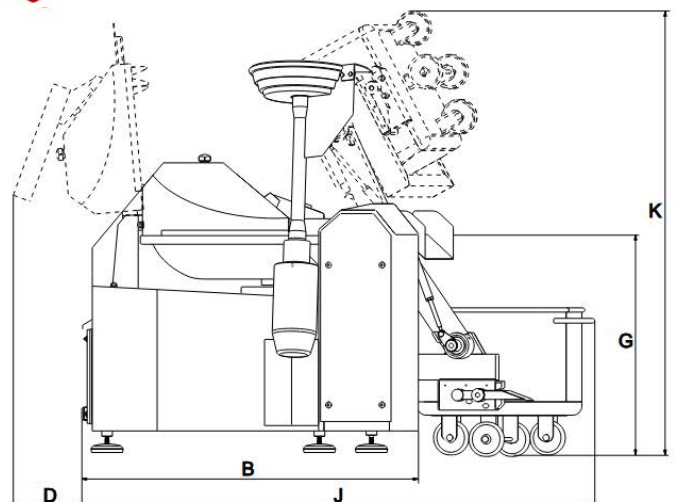
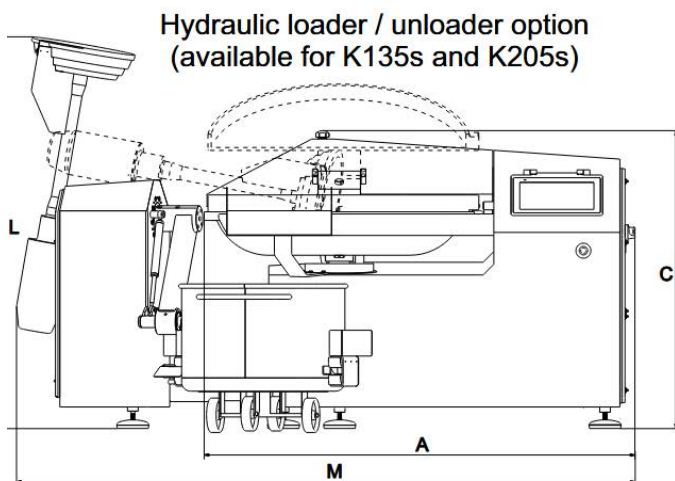
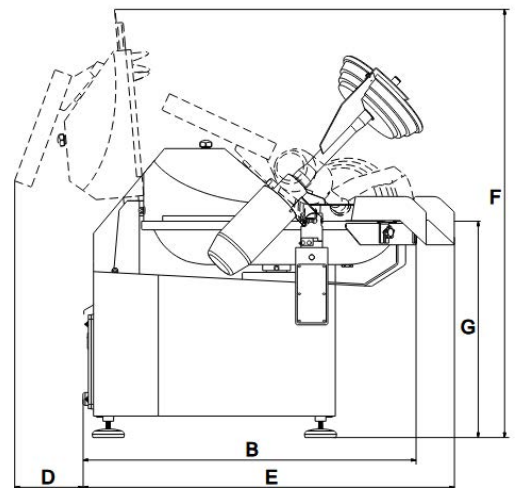
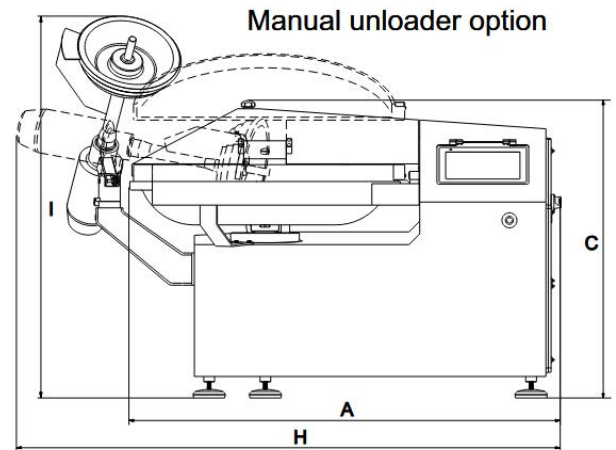
Modifications made to the machine at time of purchase may change the technical specifications.



Dimensions



cm (inch)	K205s
A	219 (87")
B	174 (69")
C	152 (60")
D	253 (100")
E	196 (78")
F	195 (77")
G	109 (43")
H	270 (107")
I	185 (73")
J	258 (102")
K	223 (88")
L	194 (77")
M	304 (120")





Standard Technical Specifications

Model / Litres	205lt	Batch Size - Soft Mix	20 - 160kg
Dimensions (H x W x D)	185 x 270 x 253cm	Batch Size - Tough Mix	20 - 100kg
Knife Speed	Variable 500 - 4500rpm	Max Power Consumption	104A
Net approx. weight	2,600kg	Linear Knife Speed	at max rpm up to 134m/s
Operating Temperature	+5°C - +40°C	Sound pressure level at 1 m	77dB(A)
Machine Power	60kW 82HP	Recommended RH level	20 - 90%

The 205lt cut, mix and emulsify all types of food products, from thick to very fine textures. They are simple to use, have an automated control system and are cleaned and maintained with ease.

- 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
- Excellent professional results with meat, vegetables, vegan/ vegetarian food, fish and special dough.
- Very robust construction, heavy machine approximate 3000 kg (K205s).
- Stainless steel 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.
- Adjustable, stainless steel machine feet, non-slip and vibration absorbing.
- Very solid, 350 kg (K205s) cast stainless steel bowl, with outer rim to prevent liquids or dough from spilling.

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



Applications



Dips



Pate



Frankfurts



Coarse Sausages



Features

Standard equipment



Removable 6-knife head and compensating rings for use with 3.



Control panel with **large 15" Schneider Electric digital touch screen**, all information displayed simultaneously and in large size.

TALSA



Motorized stainless-steel knife lid for effortless lifting and lowering.



Interactive recipes, can be stored and executed directly on the machine's screen. Standard in TalsaControl 4.0



Transparent noise protection cover with automatic decrease of knife speed.



Completely stainless: entire frame, external and internal, in AISI304 stainless steel, as well as all possible hardware and components.



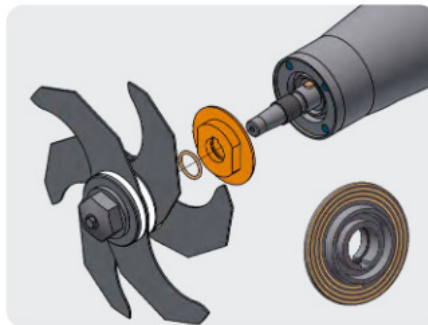
Features

Cutting mechanics

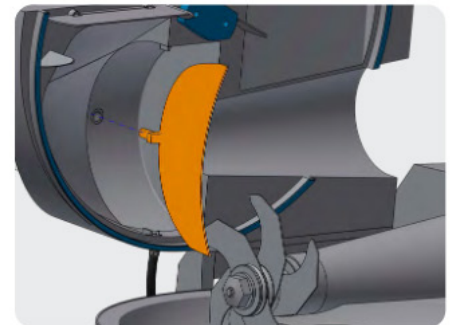
TALSA



Large diameter knife shaft, very reliable, with advanced quality bearings and seals for high rpm.



Hygienic labyrinth in knife head to prevent dough from entering the shaft.

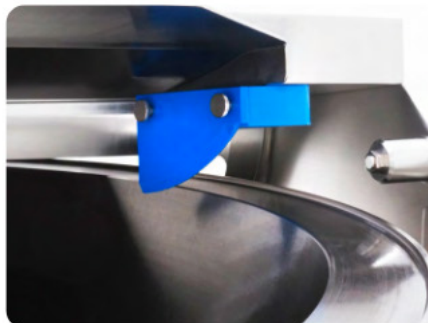


Lower cavity of stainless-steel lid with **removable separation plate** to **expand or compress the work-space** of the knives.

Easy cleaning



Removable lid/bowl friction band.



Removable bowl rim scraper.



Bowl with drain plug for liquids.

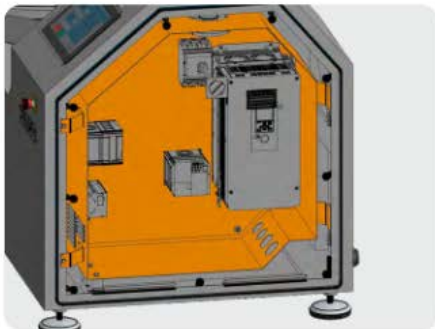


Features

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**, bowl and extracting disc (optional) by mean of 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.



Folding internal electric panel, easy access, **temperature-controlled cooling system.**



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.



Features



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

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)

NEW: 15" Digital Touch Display & TalsaControl 4.0

