

Outstanding features





Intuitive operation with large 15" touch screen.



Optional manual unloader arm with motorised, variable speed disc.

New models 2023	Suprem	K55s	K95s	K135s
Bowl capacity	,	55 liters (15 Gallon)	95 liters (25 Gallon)	135 liters (36 Gallon)
Recommended batch	soft mix	±5-40kg (±11-88lbs)	±20-70kg (± 44-132lbs)	±25-100kg (±55-220lbs)
size (approx.)	tough mix	±5-30 kg (± 11-66lbs)	±20-50kg (±44-110lbs)	±25-70kg (±55-155lbs)
Total machine power	standard	16.5 kW / 22.5 HP	23.5 kW / 32 HP	35 kW / 48 HP
	PowerPlus	23.5 kW / 32 HP	31.5 kW / 42 HP	60 kW / 82 HP
Knife motor power	standard	15 kW / 20.5 HP	22 kW / 30 HP	30 kW / 41 HP
	PowerPlus	22 kW / 30 HP	30 kW / 41 HP	55 kW / 75 HP
Max. consumption	380/400 V	32 A	42 A	60 A
Standard	460/480 V	27 A	37 A	52 A
	220/230 V	53 A	73 A	107 A
Max. consumption	380/400 V	42 A	60 A	104 A
PowerPlus	460/480 V	37 A	52 A	85 A
Knife speed cutting	variable		1,000 to 5,000 rpm	
Bowl speed cutting	variable		5 to 20 rpm	
Knife speed mixing	variable		50 to 200 rpm	
Bowl speed mixing	variable		5 to 20 rpm	
Speed of unloader disc	variable		70 to 200 rpm	
Net weight approx.		± 900 kg	± 1,400 kg	± 1,900 / 2,300 kg

Improvements 2023 Suprem models

- Control panel with large Schneider digital touch screen. All information is clearly displayed on the 15" screen.
- High cutting speed, variable from 1,000 to 5,000 rpm.
- 4 freely configurable quick-selection keys for knives, bowl and unloader disc speed.
- Torpedo with larger outer diamete, new bearing system and improved SKF knives shaft gaskets.
- Removable deflector plate inside the knives cover.
- Bowl with mechanized step to avoid spoiling of liquids/dough.
- Removable scraper between cover and bowl for better cleaning.
- Thermometer probe with sensor of greater length and sensitivity.
- Machine surfaces with inclination to avoid water stagnation, low machine height.
- Folding electric panel.
- Talsa EcoCut power and consumption control, reduces operating costs.
- Interactive recipes.
- Ready for Industry 4.0 digital solutions for maintenance, process integration and quality control.
- Tested for alternative plant-based products and vegan/vegetarian food.