

Digital Industrial Bowl Cutter / Chopper

K55s *Suprem*



Market Leader in the Global Food Industry



New Suprem Bowl Cutter series: quality, innovation, performance.



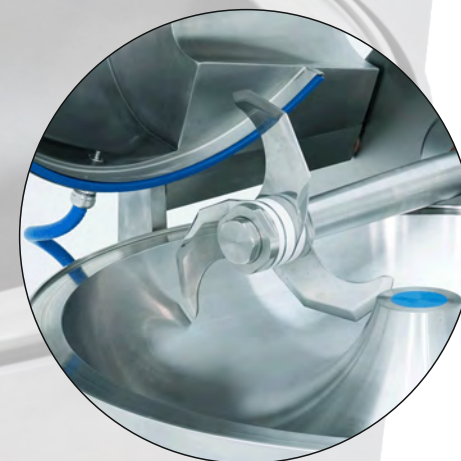
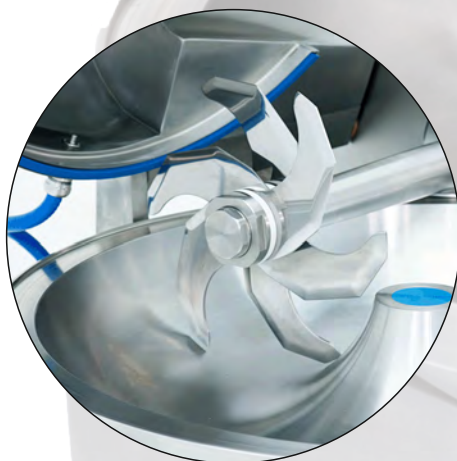
AT WORK

- **Very high cutting speed**, fully variable from 500 up to 5000 rpm.
- **Slow mixing speed**, variable 50 to 500 rpm, **forward and reverse**.
- German BE-Maschinenmesser knives, special **high resistance KUT steel**.
Minimum space between all knives and the bowl thanks to its large central diameter.
- **4 onscreen buttons** for direct selection of knife and bowl speeds, **freely configurable**.
- **Motorized stainless-steel knife lid** for effortless lifting and lowering.
- Transparent noise protection cover with CE safety clearance reduces knife speed while open; returns to previous speed when closed.



CUTTING MECHANICS

- **Removable 6-knife head** and compensating rings for use with 3.
- **Simplified knife shaft**, very reliable, with advanced quality bearings and seals for high revs, 2 years guaranteed.
- New **vibration reduction technology** at high revs, collaboration with the UPV Polytechnic University.



Excellent professional results with meat, vegetable, vegan/vegetarian food, fish, special dough.

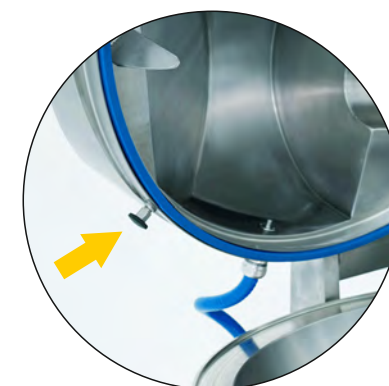
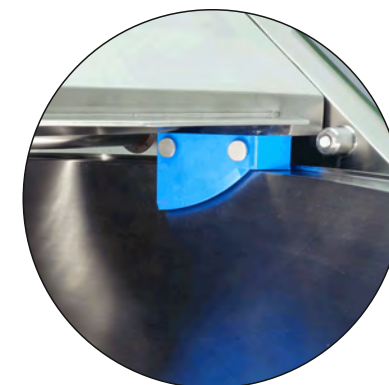
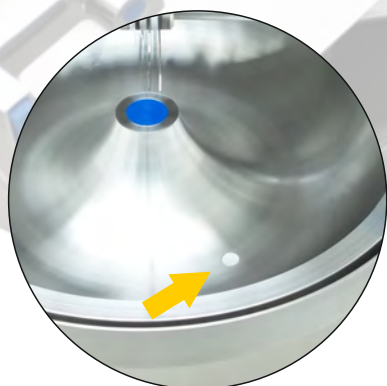
S/S FRAME

- Completely stainless: **entire frame, external and internal, in AISI304 stainless steel**, as well as all possible hardware and components.
- Very robust construction, heavy machine, approx. 900 kg.
- Solid, 90 kg cast stainless steel bowl, **with outer rim to prevent liquids or dough from spilling.**
- Low height of bowl, for more comfortable use.
- **Bowl with drain plug.**
- Adjustable, stainless steel machine feet, non-slip and vibration absorbing.



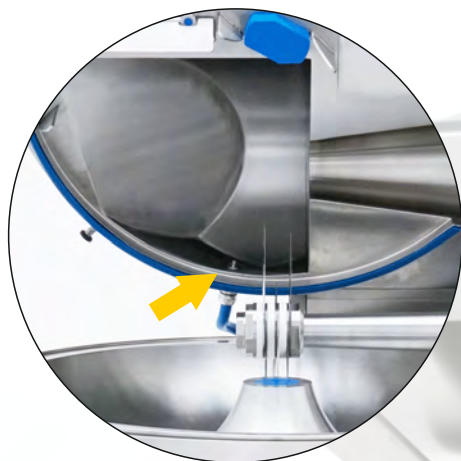
CLEANING

- **Machine body surfaces with drainage slopes**, to avoid stagnant water and simplify cleaning.
- Polished surfaces without corners, with $C\infty$ radius to facilitate cleaning and **comply with hygiene standards.**
- **Large, removable bowl scraper.**
- Double sealed, waterproof access panels.
- Closed machine bottom.
- **Removable friction seal between lid and bowl**, with self-adjusting springs.



ELECTRICS AND ELECTRONICS

- **Powerful motors** to quickly process compact and chilled dough.
- Two knife-motor powers available.
- **Soft start and stop** of knives and bowl by mean of two speed drives.
- **High energy efficiency class IE3**, high performance ABB motors and last generation drives.
- Automatic knife safety stop.
- Thermal motor protection.
- 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.



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 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)



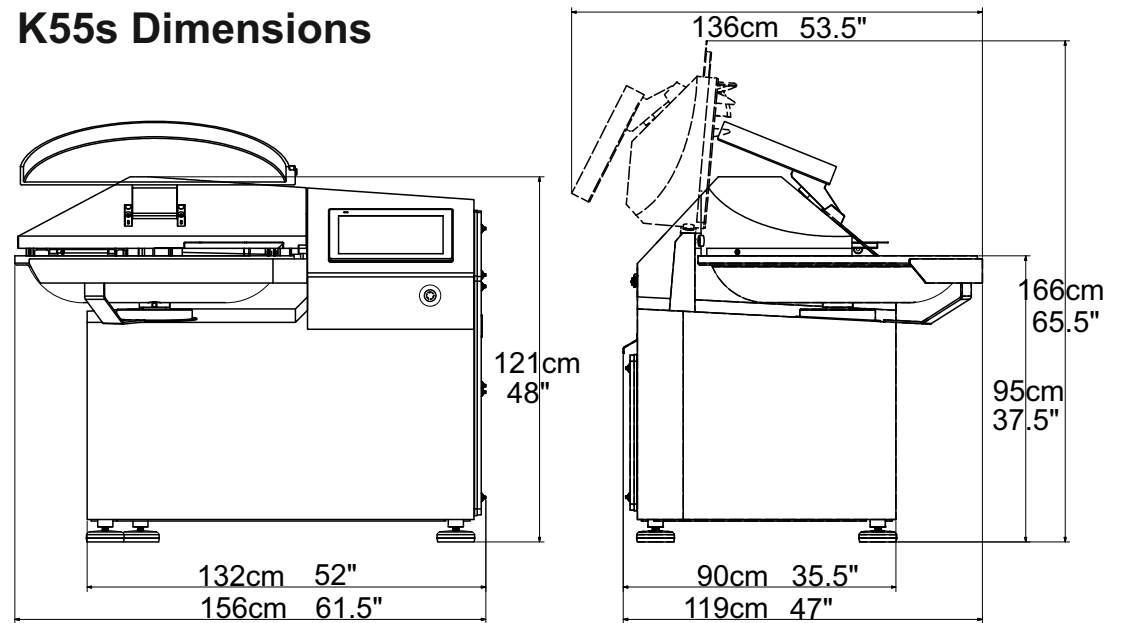
Technical specifications



K55s *Suprem*

| | | |
|----------------------------------|----------------------------|--------------------------|
| Bowl capacity | | 55 liters (15 Gallon) |
| Recommended batch size (approx.) | soft mix | ±7 - 40 kg (±11-88 lbs) |
| | tough mix | ±7 - 30 kg (± 11-66 lbs) |
| Total machine power | K55sb standard | 16.5 kW / 22.5 HP |
| | K55spp PowerPlus | 23.5 kW / 32 HP |
| Knife motor power | K55sb standard | 15 kW / 20.5 HP |
| | K55spp PowerPlus | 22 kW / 30 HP |
| Max. consumption | 380/400 V | 32 A |
| | Standard 460/480 V | 27 A |
| | 220/230 V | 53 A |
| Max. consumption | 380/400 V | 42 A |
| | PowerPlus 460/480 V | 37 A |
| Knife speed cutting | variable | 500 - 5,000 rpm |
| Bowl speed cutting | variable | 4 - 20 rpm |
| Knife speed mixing | variable | 50 - 500 rpm |
| Bowl speed mixing | variable | 4 - 20 rpm |
| Net weight | | ± 900 kg (±1,990 lbs) |
| Gross weight incl. wooden crate | | ± 1.000 kg (±2,200 lbs) |

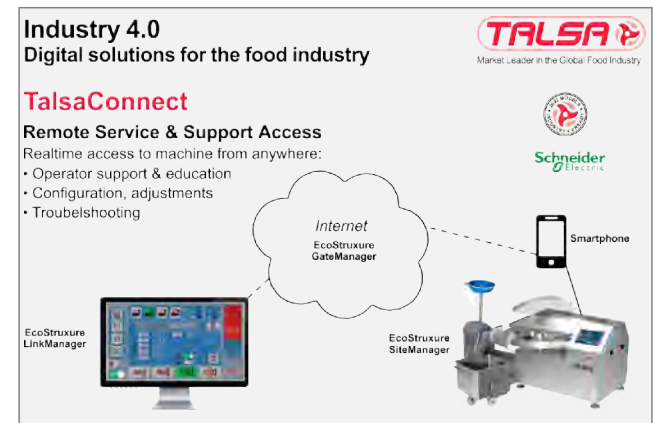
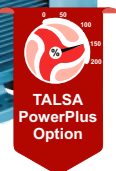
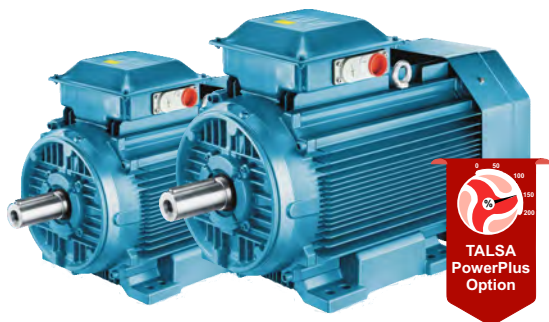
K55s Dimensions



K55sb
15kW/20.5HP



K55spp
22kW/30HP



Important advice: always choose large bowl cutter capacity and power, to allow the future growth of production. Available Talsa capacities: 15, 30, 55, 95, 135 and 200 liters.

TALSA, Tradition and Innovation:

40 years producing cutters.

120 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.

Thank you for your confidence.



Our product range:

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

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