



PSS K F / K VF

High Speed Cutters / Cutters Vacuum

PSS High Speed Cutters are designed for small and medium-sized food industry operations and are used for fine cutting, perfect mixing of pre-cut material and subsequent emulsifying of processed material. The PSS High Speed Cutters manage a preparation of fine as well as coarse cut products and ensure their excellent qual-

ity. The quality PSS knife system characterized by the high cutting speed ensures very fast and uncomplicated processing of product. The original knife placement also ensures a lower noise level, minimal mechanical wear and the possibility of easy knife assembly and replacement. The PSS High Speed Cutters assure excellent cut-

ting results and the required final product quality. PSS K 120 F, K 200 F / VF and K 300 F / VF are equipped with a semi-automatic unloading device enabling easy and smooth unloading.

High speed cutters capacity specification

| | K 50 F | K 80 F | K 120 F | K 200 F / VF | K 330 F / VF |
|---|---------|---------|---------|---------------|--------------|
| Total bowl capacity | 50 l | 80 l | 120 l | 200 l | 330 l |
| Useable bowl capacity for sausages production * | 45 kg | 72 kg | 108 kg | 180 kg | 297 kg |
| Usable bowl capacity for sausages production * | 37,5 kg | 60 kg | 90 kg | 150 kg | 247 kg |
| Cutting speed | 95 m/s | 110 m/s | 120 m/s | 120 / 140 m/s | 130 m/s |

* Values can be different because of usable bowl capacity depends on raw material input and ingredients proportion



Advantages of high speed cutters

- Fine cutting and perfect mixing of pre-cut material
- Fast preparation of fine and coarse cut products
- Excellent cutting results
- Excellent final product quality
- Lower noise level, minimal mechanical wear and easy knife assembly and replacement
- All control features are placed in the operator field of vision with easy access
- Electronic and moving machine parts are safely covered
- Polished surfaces
- Uncomplicated and fast sanitation
- Hygienic design for bacterial growth prevention
- Fast and easy loading and unloading
- PSS V vacuum system for homogeneous product structure without air bubbles (K 200 VF, K 330 VF)



Cover to prevent ejection of raw material



Control panel of PSS K 200 VF



Control panel of PSS K 50 F



Detail on knives head

Knives options - according to the processed raw material

PSS cutters can proceed hot and cold raw materials or frozen raw materials at temperatures up to -10°C or -12°C



Type I. (DELTA)

- Suitable for boiled sausages production
- Balanced cutting properties
- Trailing cutting edge section ensures a high level of emulsification, best mixing properties and high resistance to breakage
- The stretched cutting edge section enables a high degree of fineness and very good protein yields.



Type II.

- Suitable for dry sausages production
- No exceedingly high protein extraction, resulting in best release of water during maturing
- The granulation and structure of product is very uniform
- Fat, lean meat and spices are mixed uniformly and quickly
- The flat knife profile ensures lowest possible kneading effect
- The cutting time is very short
- Thanks to low friction there is no increasing of product temperature



Type III.

- Best solution for the finest emulsion for sausages or salami
- The completely stretched shape of knife provides the fastest chopping
- High degree of fineness of final product
- The meat protein is maximally solubilized

Other types of knives - we can design and supply other types of knives based on processed raw material



Knives of first type



Cutting head

Standard equipment

- Lifting device for trolleys (K 200, K 330)
- Water dosing
- Stainless steel design
- Vacuum system (K 200 VF, K 330 VF)
- Automatic stop mode according to the selected temperature or bowl speed

Specification of cutting head

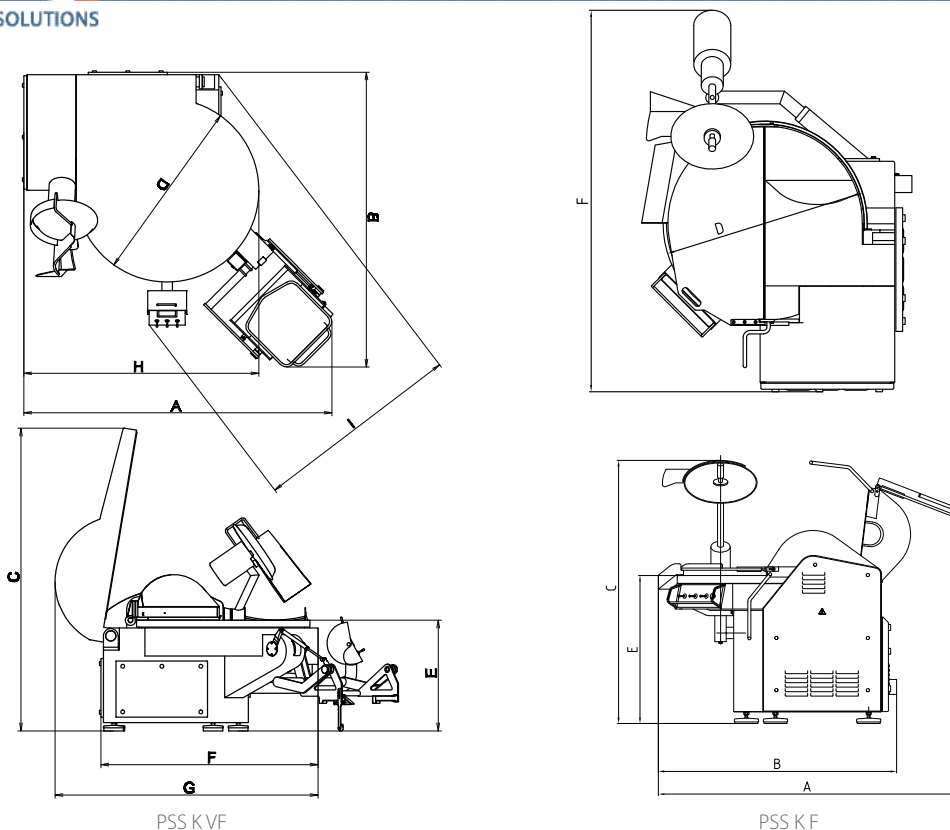
- Easy installation and removal of knives and cutting head
- Knives with fixed diameter
- Balancing of knives using the tool supplied by PSS.
- Distance between the knife and the bowl smaller than 1.5 mm
- For cutting in 3 planes, 6 knives are used
- For cutting in 4 planes, 8 knives are used (K 330)
- K 330 can be equipped with only 6 knives instead of 8 knives



Lifting device



Detail on distance between bowl and knife



PSS KVF

PSS KF

| PARAMETER | PSS K 50 F | PSS K 80 F | PSS K 120 F | PSS K 200 F / VF | PSS K 330 F / VF | |
|---------------------------------|-------------------|----------------|-----------------|-----------------------|-----------------------|----------------|
| Cutting head input | 18,5 kW | 45 kW | 55 kW | 90 kW | 110 kW | |
| Total machine input | 20 kW | 46 kW | 58 kW | 105 kW | 120 kW | |
| Knives speed | mixing * | 100 - 240 rpm | 100 - 300 rpm | 100 - 200 rpm | 100 - 200 rpm | |
| | grinding ** | 100 - 4800 rpm | 100 - 5000 rpm | 120 - 5900 rpm | 100 - 4300 rpm | 100 - 3900 rpm |
| Bowl speed | 4, 10, 15, 20 rpm | 1 - 14 rpm | 3, 6, 9, 12 rpm | 3, 5, 7, 10 rpm | 3, 5, 7, 10 rpm | |
| Vacuum | - | - | - | 200 m ³ /h | 200 m ³ /h | |
| Control via frequency inverters | yes | yes | yes | yes | yes | |
| Weight of the machine | 1 040 kg | 1 520 kg | 1 850 kg | 4 800 kg | 5 500 kg | |
| Main dimensions | A | 1 460 mm | 1 980 mm | 2 000 mm | 2 840 mm | 3 050 mm |
| | B | 1 100 mm | 1 435 mm | 1 600 mm | 2 640 mm | 2 914 mm |
| | C | 1 520 mm | 1 780 mm | 1 760 mm | 2 600 mm | 2 885 mm |
| | D | 920 mm | 1 080 mm | 1 210 mm | 1 520 mm | 1 808 mm |
| | E | 905 mm | 980 mm | 990 mm | 1 080 mm | 1 055 mm |
| | F | 1 280 mm | 1 460 mm | 2 255 mm | 1 740 mm | 2 083 mm |
| | G | - | - | - | 1 950 mm | 2 506 mm |
| | H | - | - | - | 2 005 mm | 2 325 mm |
| I | - | - | - | 1 990 mm | 2 225 mm | |

* Mixing speeds standardly adjusted to 2 levels, according to the table

** Cutting speeds can be adjusted to possible ranges according to the customer. K 50, K 80, K 120 has 4 cutting speed possibilities as standard. K 200, K 330 has 8 cutting possibilities as standard.



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Notice:

As a result of continuous process improvement and modernization of our products there may be modifications and changes in characteristics and descriptions of machines. Therefore the manufacturer PSS SVIDNÍK, a.s. reserves the right to change any specifications and technical parameters of its products.

