



# 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

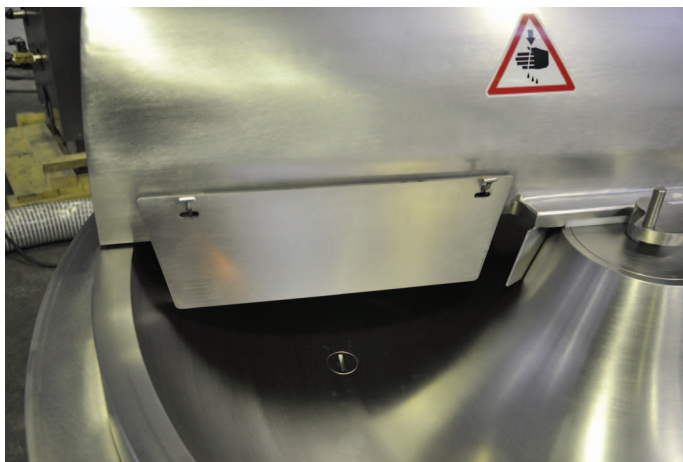
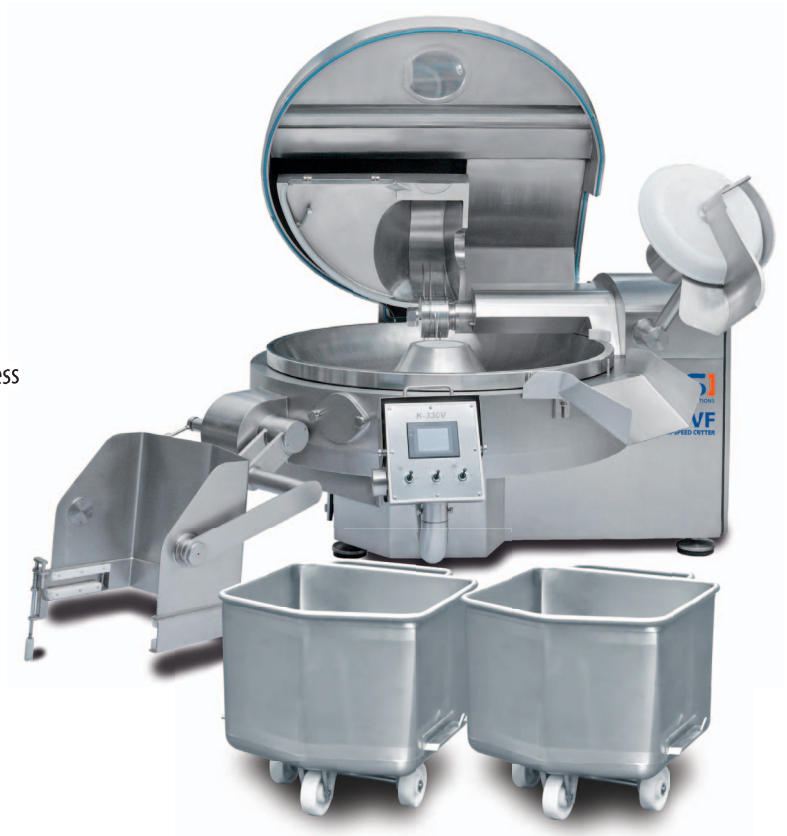
	K 50 F	K 80 F	K 120 F	K 200 F / VF	K 330 F / VF
Total bowl capacity	50 l	80 l	120 l	200 l	330 l
Useable bowl capacity for sausages production *	45 kg	72 kg	108 kg	180 kg	297 kg
Usable bowl capacity for sausages production *	37,5 kg	60 kg	90 kg	150 kg	247 kg
Cutting speed	95 m/s	110 m/s	120 m/s	120 /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

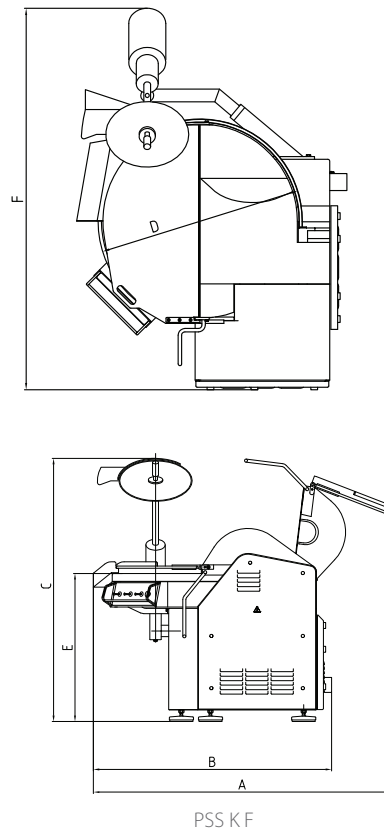
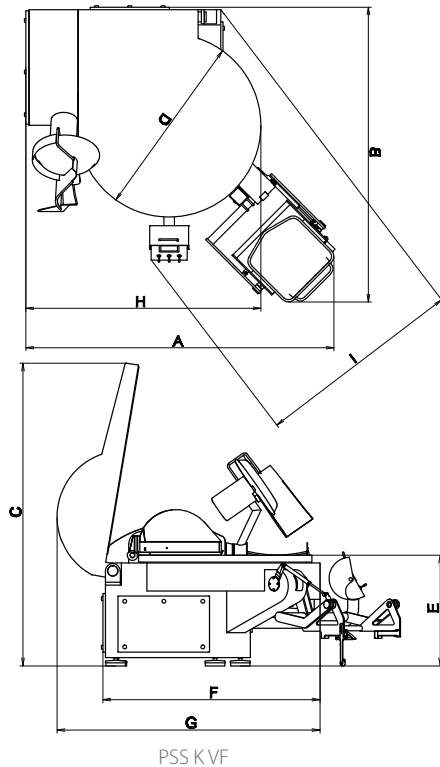
- Easy installation and removal of knives and cutting head
- Knives with fixed diameter
- Balancing of knives using the tool supplied by PSS.
- Distance between the knife and the bowl smaller than 1.5 mm
- For cutting in 3 planes, 6 knives are used
- For cutting in 4 planes, 8 knives are used (K 330)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



Lifting device



Detail on distance between bowl and knife



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
Knifes speed	mixing *	100 - 240 rpm	100 - 300 rpm	120 - 240 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 m³/h	200 m³/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.