

PSS K 120 | High-Speed Cutter

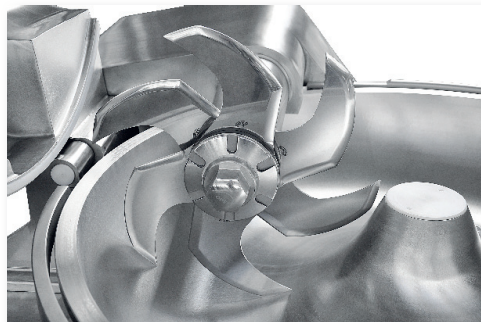
Advantages

- Fine cutting, mixing and emulsifying of any type of processed material
- Preparing of structurally homogenous mixture for making of fine-grained and coarse products
- Perfect quality of final product
- Uncomplicated and fast processing
- Required quality of final product achieved
- Lower machine noise and minimal mechanical wear
- Simple and smooth unloading by perfect unloading device
- All control elements are placed in field of vision with easy access
- Electronic and moving parts are protected by protective covers
- Polished surfaces
- Uncomplicated and fast sanitation
- Superior hygienic design characterized by limited bacteria growth



PSS K 120 High-Speed Cutter is designed for small- and medium-sized food industry operations and is mainly used for fine cutting, mixing and emulsifying of processed material of any kind. The result from PSS K 120 is a structurally homogeneous mixture used in the preparation of fine-grained and coarse products characterized by superior quality.

PSS K 120 ensures uncomplicated and fast processing and obtaining of desired final product quality by using the PSS high-quality blade system. The specially developed construction of PSS K 120 is designed to largely contribute in reducing noise and mechanical wear of the device. PSS K 120 is equipped with a semi-automatic unloading device enabling easy and smooth unload.



Control

PSS K 120 is controlled simply and practically through joysticks, by which is possible to control the most important machine functions. All control elements are built-in to a controller placed in field of vision with easy access.

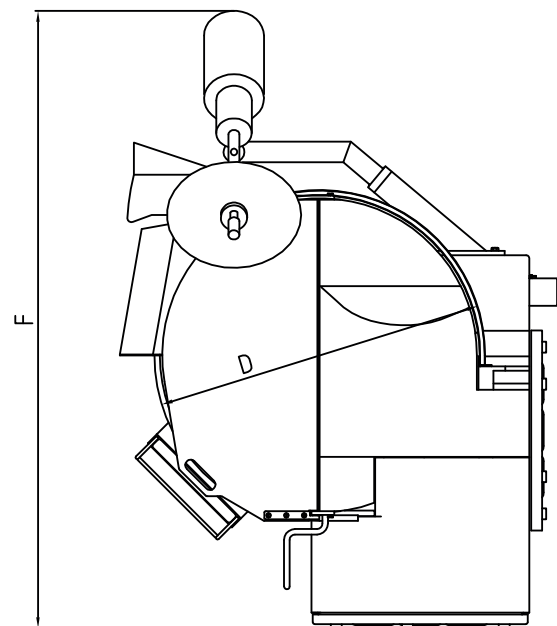
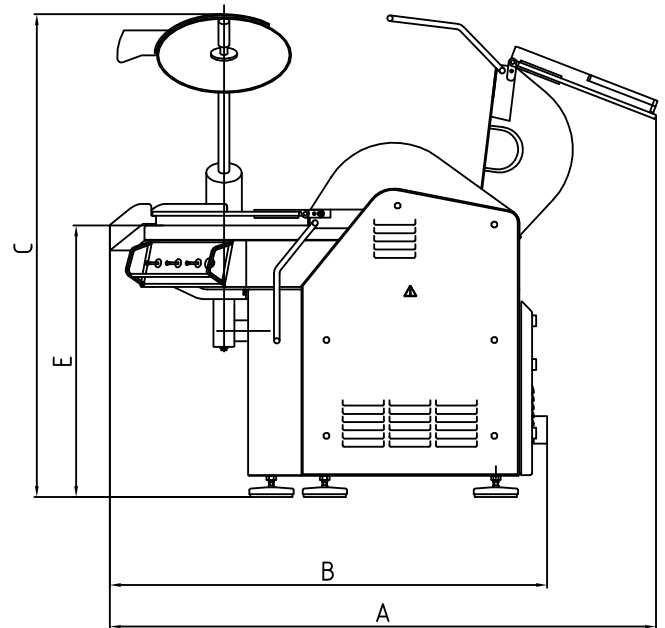
Safety and manipulation

All electronic and moving parts are placed inside the machine and are covered by protective covers thus the safety of operating personnel is ensured during the work with the machine.

Hygiene and sanitation

PSS K 120 is manufactured from stainless steel AISI 304 and all external and internal parts, which come into contact with product, are polished. Rounded surfaces and perfect sealing enable uncomplicated and fast sanitation. The significant feature of PSS K 120 is the superior hygienic design characterized by limited bacteria growth.

Parameters		PSS K 120
Cutting head input		55 kW
Control by frequency converter		yes
Bowl input		1,1 kW
Unloading device input		0,75 kW
Machine weight		1 850 kg
Main dimensions	A	2 000 mm
	B	1 600 mm
	C	1 760 mm
	D	1 210 mm
	E	990 mm
	F	2 255 mm
Cutting speed		125 m/s
Bowl volume		120 liters
Voltage network		3/PE/N 50 Hz 230/400 V TN-S
Standardized AC voltage		230/400 ±10 %
Control voltage		230/24 V AC



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.