

PSS K 200, K 330 | High-Speed Cutters

PSS K 200 V, K 330 V | Vacuum High-Speed Cutters

Advantages

- Fast preparation of fine-grinded and coarse-grinded products
- Excellent final product quality
- Fast and expedient loading and unloading
- Rapid product processing
- Minimal mechanical wear and low noise level
- Moving machine parts are safely covered
- Polished surfaces
- PSS V vacuum system for homogeneous product structure without air bubbles



■ K 330 V

PSS High-Speed Cutters are designed for food industry operations for fine cutting, mixing and emulsifying of processed materials.

PSS High-Speed Cutters master the preparation of fine-grinded as well as coarse-grinded products and ensure their excellent quality.

The easy and fast loading of the machine is ensured by the high-level lifting device.

PSS High-Speed Cutters are supplied with the quality PSS knife system that guarantees a very fast product processing and achieving of the desired quality for a wide range of products.

The original knives emplacement is also a guaranty for a minimal mechanical wear and a lower machine noise. The PSS unloading device enables a fast and uncomplicated emptying.



■ K 200 V



Control

The PSS High-Speed Cutters are controlled from the PSS CCP Central Control Panel with the coloured touchscreen. The most important machine features are controlled by the control joysticks.

Safety and manipulation

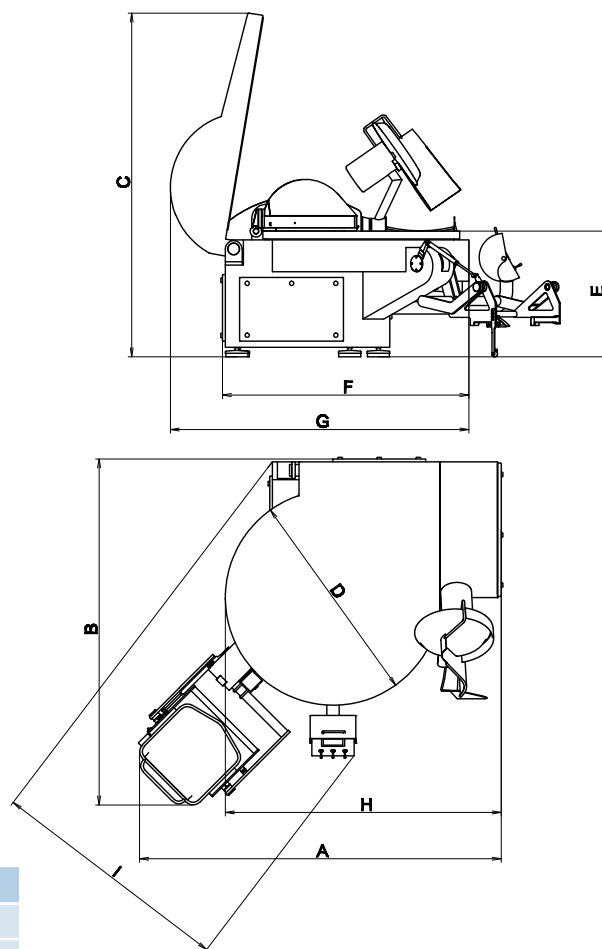
The individual moving machine parts are placed behind covers and supplied with safety features in order to prevent any risk of injury of the personnel and mutual damage of the machine parts.

Hygiene and sanitation

The PSS High-Speed Cutters are manufactured from stainless steel AISI 304 and all external and internal surfaces, which come into contact with a product, are polished. The perfect sealing and the bead-peened surfaces prevent a bacteria formation and enable an uncomplicated sanitation.

Vacuum system

The PSS High-Speed Cutters are supplied with the PSSV vacuum system that ensures the quality increase and the product shelf-life extension. The vacuum leads to the elimination of air bubbles in the product and to the achievement of a homogeneous product structure.



Parameters	PSS K 200/ PSS K 200 V	PSS K 330/ PSS K 330 V
Cutting head input	90 kW	110 kW
Control via frequency converters	yes	yes
Bowl input	1,5 kW	1,5 kW
Unloading device input	1,1 kW	1,1 kW
Weight of the machine	4 800 kg	5 500 kg
Main dimensions:		
A	2 840 mm	3 050 mm
B	2 640 mm	2 914 mm
C	2 600 mm	2 885 mm
D	1 520 mm	1 808 mm
E	1 080 mm	1 055 mm
F	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
Cutting speed	120 m/s	130 m/s
Bowl volume	200 l	330 l
Voltage network	3/PE/N 50 Hz 230/400V TN-S	3/PE/N 50 Hz 230/400V TN-S
Standardized AC voltage	230/400 V ± 10%	230/400 V ± 10%
Control voltage	230/24 V AC	230/24 V AC

Parameter	PSS K 200 V	PSS K 330 V
Vacuum	200 m ³ /hour	200 m ³ /hour

Options

- PSS V vacuum system
- Water dosing

Notice:

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