

PSS K 50, K 80 | High-Speed Cutters

Advantages

- Fine cutting and perfect mixing of pre-cut material
- Fast preparation of fine-grinded and coarse-grinded products
- Excellent final product quality
- Lower noise level, minimal mechanical wear and easy knives assembly and replacement
- Excellent cutting results
- All control features are placed in the field of vision with easy access
- Electronic and moving machine parts are safely covered
- Polished surfaces
- Uncomplicated and fast sanitation
- Hygienic design for bacteria growth prevention



■ K 50

PSS High-Speed Cutters K 50 and K 80 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-grinded as well as coarse-grinded products and ensure their excellent quality.

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



■ K 80



Control

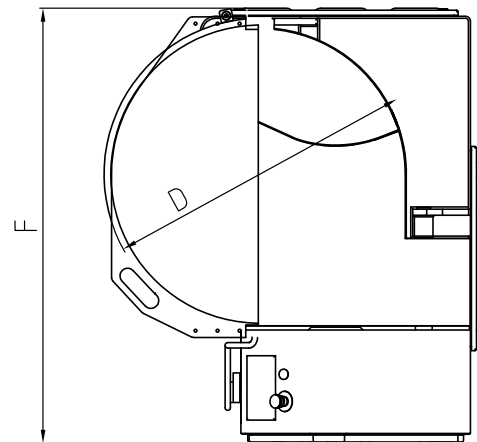
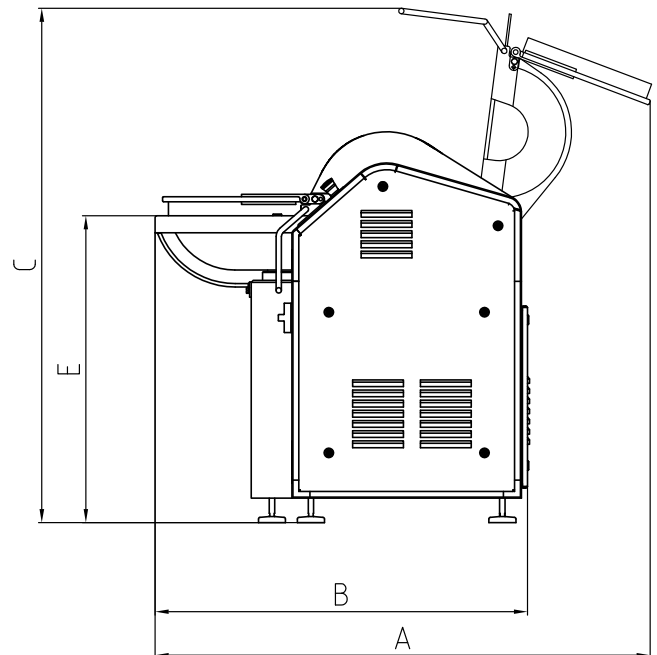
PSS K 50 and PSS K 80 are easily controlled by the control joysticks and the most important functions of the equipment can be operated by using them. All control features are placed in the field of vision with an easy access for both equipments.

Safety and manipulation

For the operating personnel protection purposes are all electronic and moving parts inside the equipments and are secured by covers.

Hygiene and sanitation

PSS K 50 and PSS K 80 are manufactured from the stainless steel AISI 304 and all external as well as internal surfaces, which come into contact with product, are polished. The rounded surfaces and the perfect sealing enable uncomplicated and fast sanitation. The hygienic design of the PSS cutters is also a good condition for the bacteria growth prevention.



Parameter	PSS K 50	PSS K 80
Cutting head input	18,5 kW	45 kW
Control via frequency converters	yes	yes
Bowl input	0,55 kW	0,75 kW
Machine weight	1 040 kg	1 520 kg
Main dimensions		
A	1 460 mm	1 980 mm
B	1 100 mm	1 435 mm
C	1 520 mm	1 780 mm
D	920 mm	1 080 mm
E	905 mm	980 mm
F	1 280 mm	1 460 mm
Cutting speed	95 m/s	110 m/s
Bowl volume	50 l	80 l
Voltage network	3/PE/N 50Hz 230/400 V TN-S	3/PE/N 50Hz 230/400 V TN-S
Standardized AC voltage	230/400 V \pm 10%	230/400 V \pm 10%
Control voltage	230/24 V AC	230/24 V AC

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.