

KS SCHNEIDSYSTEM
KS CUTTING SYSTEM

FD/FL-SERIE
FD/FL-SERIES

Unser Lieferprogramm:
Our product range:

FD175 / 225, FL175 / 225 / 248, Prozessautomat B25, FC2, FD
FD175 / 225, FL175 / 225 / 248, Process Automat B25, FC2, FD



Technische Änderungen, Weiterentwicklungen und geringfügige Abweichungen der Maße und Ausführungen behalten wir uns vor.
We reserve the right to make technical changes, improvements and slight deviations in dimensions and designs.

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KARL SCHNELL 
PARTNER TO THE FOOD INDUSTRY

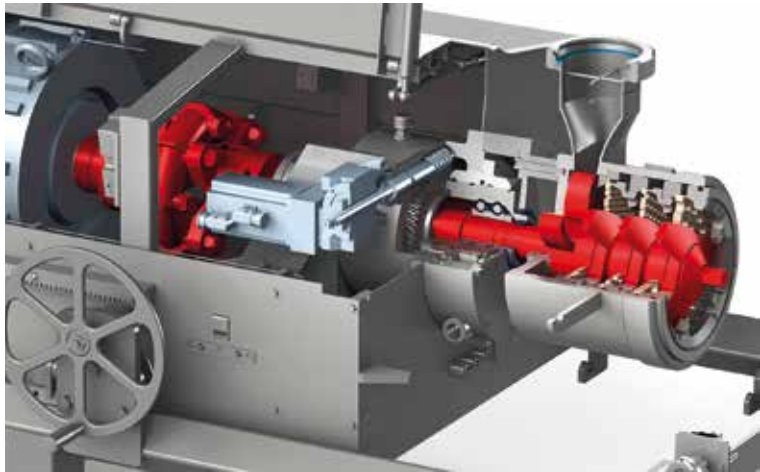
KS FEINSTZERKLEINERER
KS EMULSIFIERS



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▲ KS Schneidsystem FL-Serie 3-stufig
KS Cutting System FL-Series 3-stage

QUALITÄT HAT EINEN NAMEN

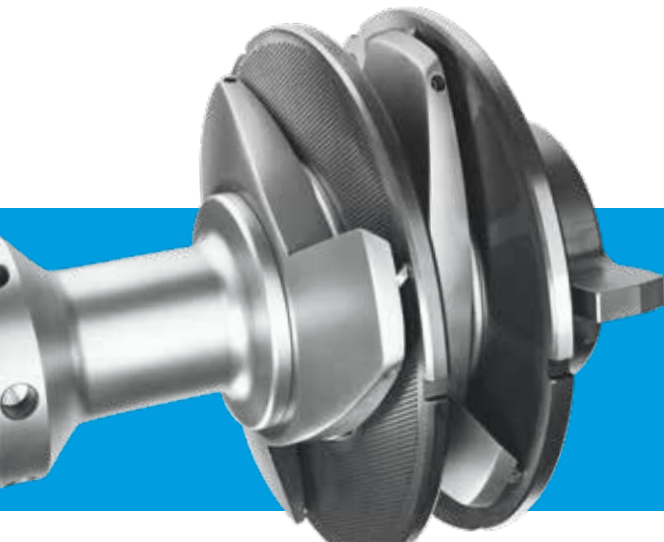
Das **KS** Schneidsystem besteht aus mit der Motorwelle rotierenden Messerköpfen mit austauschbaren Messerklingen und mit im Schneidgehäuse fixierten, austauschbaren Lochplatten. Die Ausrüstung mit einem Zentrifugalschneidring ist ebenfalls möglich. Durch die axiale Verstellmöglichkeit des Abstands zwischen Messerklingen und Lochplatte können Durchsatzmenge, Temperatur und Feinheitsgrad des zu zerkleinernden Produkts beeinflusst werden.

Das **KS** Schneidsystem ist einfach und jederzeit reproduzierbareinzustellen. Eine Einstellung kann auch während des Zerkleinerungsvorgangs stattfinden, wodurch ein konstantes Qualitätsniveau des Endprodukts erzielt wird.

Das **KS** Schneidsystem bietet mit seinen großen Variationsmöglichkeiten ein breites Einsatzspektrum.

Vorteile

- Beeinflussbarkeit der Produkttemperatur
- Verbesserung des Eiweißaufschlusses und damit Erhöhung der Bindefähigkeit
- Kontinuierliche Produktion
- Kurze Durchlaufzeiten
- Minimale Produktionskosten
- Servicefreundlichkeit
- Einfache, hygienische Reinigung
- Hohe Betriebssicherheit



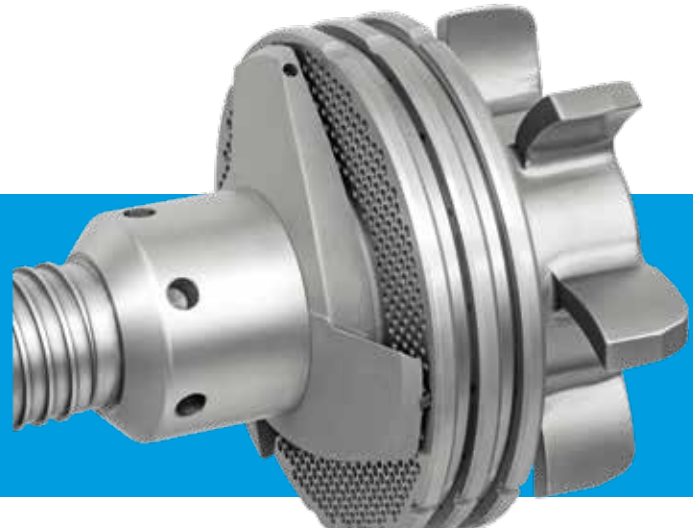
▲ KS Schneidsystem 2-stufig
KS Cutting System 2-stage



▲ KS Schneidsystem 3-stufig
KS Cutting System 3-stage



▲ KS CUTFIX Schneidsystem 3-stufig
KS CUTFIX Cutting System 3-stage



▲ KS RotaPlate Schneidsystem 2-stufig
KS RotaPlate Cutting System 2-stage

QUALITY HAS A NAME

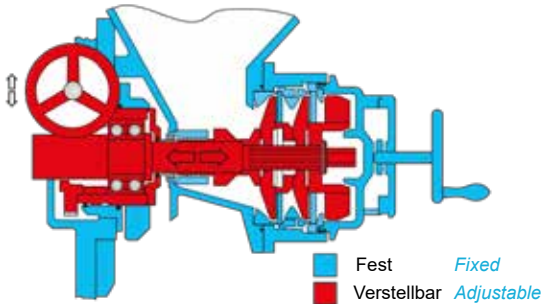
The **KS** Cutting System consists of knife heads which rotate with the motor shaft and of hole plates mounted in the cutting housing. Each knife head has replaceable insert blades. It can also be equipped with a CUTFIX cutting system. The space between knife head and hole plate can be adjusted, allowing you to control the output, temperature and consistency of the product.

The **KS** Cutting System is simple to use and easy to set up. Adjustment is also possible while the machine is running and thus a constant product quality is maintained.

The **KS** Cutting System is available in many designs and it is an excellent choice for many applications.

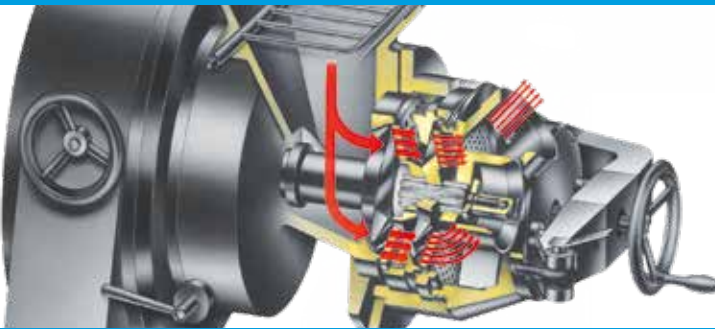
Advantages

- Persuasibility of the product temperature
- Improvement of the protein breakdown and thus increase of the bonding capacity
- Continuous production
- Short throughput times
- Minimum production costs
- User-friendly
- Easy, hygienic cleaning
- High operational reliability



▲ Herstellung über Handrad
Adjustment with hand wheel

▼ Schema Produktfluss FD-Serie
Product flow diagram FD-Series



AMN - Automatic knife readjustment

The option „AMN - Automatic knife readjustment“ allows an accurate and automatic cutting set adjustment and readjustment. Thus the cutting accuracy is checked, i.e. the distance between knife blade and hole plate. This ensures constant quality of the product as well as a longer service life of the wear parts in the cutting set.

CUTFIX-Cutting System

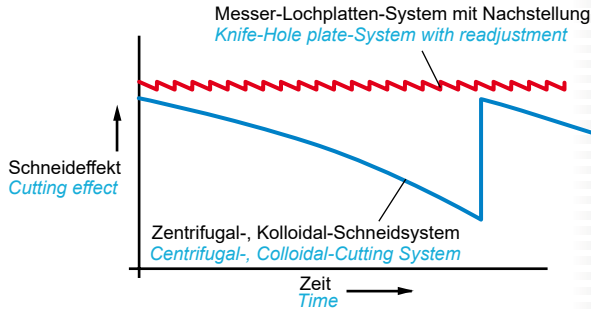
The new **KS** CUTFIX Cutting System is a cutting set based on the stator-rotor principle. A whole new level of product quality can be achieved by combining it with the proven **KS** knife-hole plate cutting set.

The cutting set configuration simultaneously handles: grinding, emulsification, dispersion and homogenisation.

The wide variety of cutting set combinations enables the individual adaptation for almost every type of product. Highest fine emulsion quality is produced at a constant fine particle size up to 0,2 mm. This cutting system can be integrated into all **KS** emulsifiers of the FD and FL series. Additionally the machines can be fitted with a separating device to eliminate unwanted parts.



▲ AMN - Automatische Messernachstellung
AMN - Automatic knife readjustment



▲ Verschleißkurven
Wear curves

▼ Schneidprinzip
Cutting principle

