

# Small Bowl Cutters/Choppers K15s • K30s *Suprem*



Market Leader in the Global Food Industry

„The most modern and advanced cutters for the small craftsman on the market.“



***New Suprem Bowl Cutter series: quality, innovation, performance.***



## Advantages at a glance

- **Very high cutting speed**, fully variable from 500 up to 3500 rpm.
- **Smooth start of knives** due to electronic drives, overload protection.
- German BE-Maschinenmesser knives, **special high resistance KUT steel**. Minimum space between all knives and the bowl thanks to its large central diameter.
- **Simplified knife shaft**, very reliable, with advanced quality bearings and seals for high revs, 2 years guaranteed.
- Strong, all **stainless steel** construction, solid bowl and lid.
- Electric device to **prevent condensations inside the machine** frame.
- Adjustable, non-slip and vibration absorbing **stainless steel machine feet**.
  
- **Excellent professional results with meat, vegetables, vegan/ vegetarian food, fish, special dough.**



# Outstanding Features



Removable knife head with **3-knives** (standard).



Optional **6-knives** head.



Removable, self-adjusting lid/bowl **friction band**.



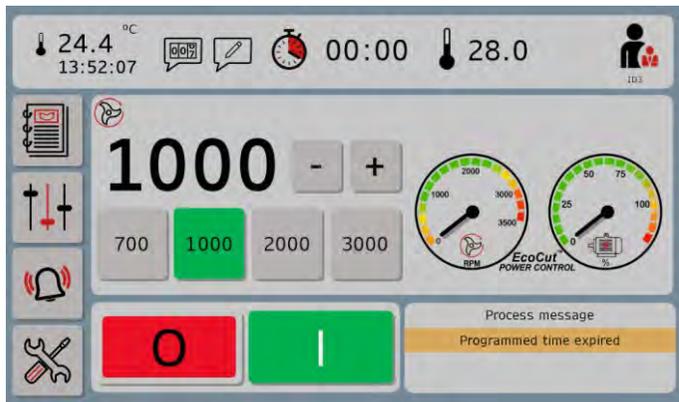
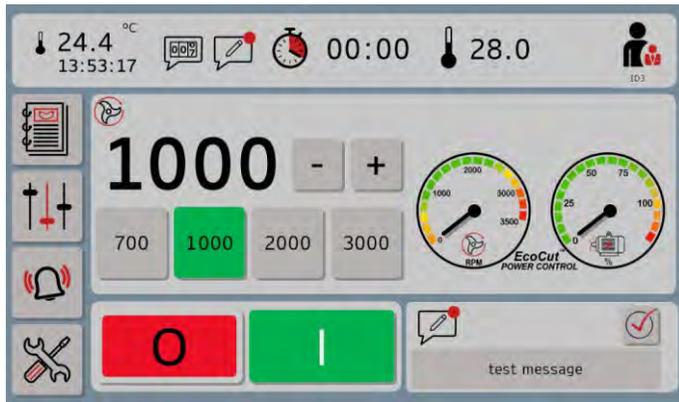
Transparent **noise protection cover**.



**Temperature sensor** (°C/°F) located in cavity of lid: precise temperature measurement during operation.



Solid **cast stainless steel bowl**. CNC precision machining, **with rim**.

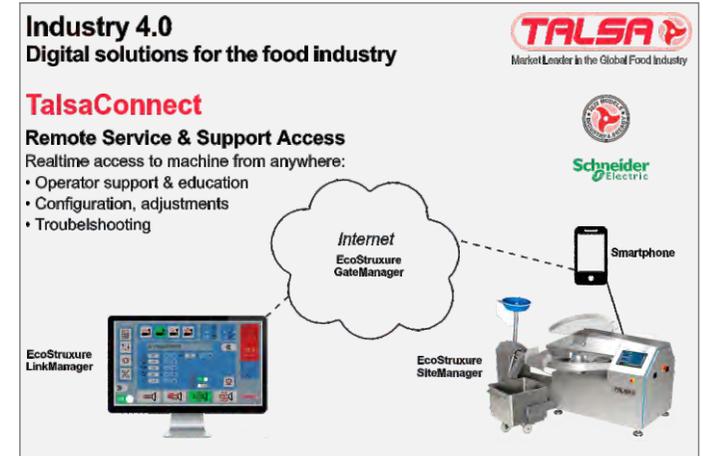


**Recipe function** allows standardization of recurring processes. Standard in TalsaControl 4.0

## Software and external connections

- Control panel with **large 10" Schneider Electric digital touch screen**, all information displayed simultaneously: knife speed, temperature, elapsed time and current time.
- **4 speed preselection buttons** for knife speed, **freely configurable**.
- Very advanced and practical software **with automatic stop options**, triggered by temperature limit and/or elapsed time. Intuitive, easy to use.
- **Interactive recipes**, can be stored and executed directly on the machine's screen.
- **Talsa EcoCut Power Control** to determine the machine power required to achieve the desired cutting results at any time of the process.
- **Industry 4.0 digital solutions** for maintenance, process integration and custom solutions.
- **Remote Service and Support access** over secure internet connection. (router/ethernet or mobile phone)

**NEW: 10" Digital Touch Display & TalsaControl 4.0**



# Technical data

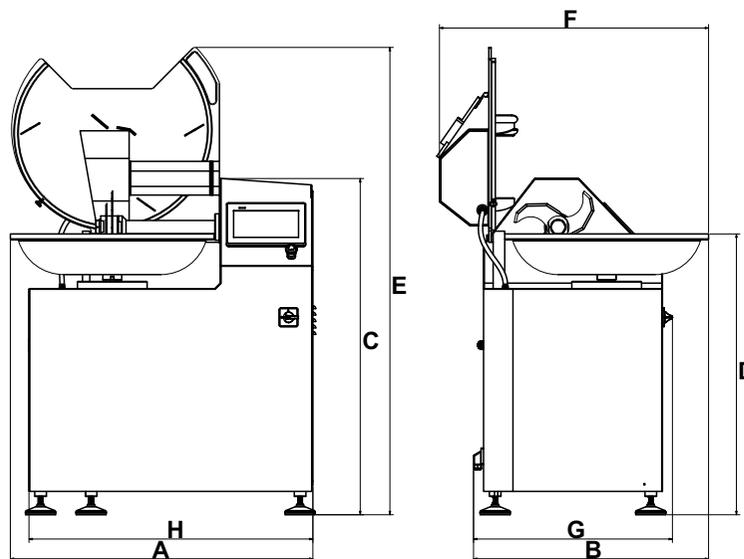


**K15s**



**K30s**

| Technical specifications            |                   | K15s                          | K30s                    |
|-------------------------------------|-------------------|-------------------------------|-------------------------|
| Bowl capacity                       |                   | 15 liters (4 gallon)          | 30 liters (8 gallon)    |
| Approximate batch size              | soft mix          | ± 4-12 kg (± 9-26 lbs)        | ± 5-22 kg (± 11-48 lbs) |
|                                     | tough mix         | ± 4-8 kg (± 9-18 lbs)         | ± 5-15 kg (± 11-33 lbs) |
| Machine power                       |                   | 2.3 kW / 3 HP                 | 5.6 kW / 7.5 HP         |
| Electric power type                 |                   | <b>single-phase</b>           | <b>three-phase</b>      |
| Max. consumption                    | 220/230 V         | 8.7 A                         | 22.9 A                  |
|                                     | 380/400 V         | -                             | 13.2 A                  |
| Knife speed                         | variable          | 500 to 3500 rpm               |                         |
|                                     | preselect-buttons |                               | freely configurable     |
| Linear knife speed                  |                   | 9-37 m/s                      | 12-48 m/s               |
| Net weight approx.                  |                   | ± 165 kg (± 364 lbs)          | ± 330 kg (± 728 lbs)    |
| Sound pressure level at 1 m         |                   | ± 68 dB(A)                    | ± 71 dB(A)              |
| Operating temperature               |                   | +5° to +40° C (40° to 105° F) |                         |
| Recommended relative humidity level |                   | 20 to 90 %                    |                         |



| Dimensions<br>cm (inches) | K15s                     | K30s                        |
|---------------------------|--------------------------|-----------------------------|
| <b>A</b>                  | 93 (37")                 | 104 (41")                   |
| <b>B</b>                  | 63 (25")                 | 77 (31")                    |
| <b>C</b>                  | 68 (27")                 | 112 (44")                   |
| <b>D</b>                  | 40 (16")                 | 92 (36")                    |
| <b>E</b>                  | 100 (39")                | 156 (62")                   |
| <b>F</b>                  | 75 (30")                 | 93 (37")                    |
| <b>G</b>                  | 51 (20")                 | 62 (24")                    |
| <b>H</b>                  | 83 (33")                 | 98 (39")                    |
| Packaging                 | 102x78x75<br>(36x25x22") | 118x104x133<br>(101x31x45") |
| Volume                    | 0.6 m <sup>3</sup>       | 1.6 m <sup>3</sup>          |

**Important advice: always choose large bowl cutter capacity and power, to allow the future growth of production. Available Talsa capacities: 15, 30, 55, 95, 135 and 200 liters.**

# TALSA, Tradition and Innovation:

40 years producing bowl cutters/choppers.  
120 years of industrial experience in machinery.  
Sales and distributors in more than 60 countries.



Since the Belloch family started the company in 1900 as a mechanical workshop to serve the incipient electrical industry, Talsa has evolved to the current 3 industrial buildings and more than 6000 sq.m with the most modern cutting-edge CNC production means.

At Talsa we pay great attention, enthusiasm and constant improvement to every detail of the machines in this catalogue and their usability for end customers.

We have a collaboration with UPV Polytechnic University of Valencia, R+D+I Research and Development of the European Union, INPYMES GVA and Export Awards of the Chamber of Commerce.

Thank you for your trust.

Our product range:

- Fillers/Stuffers
- Mixers
- Mincers/Grinders
- Cutters/Choppers
- Cookers/Kettles



Talsabell s.a.

Valencia - Spain  
www.talsanet.com



Your authorized TALSA dealer:

Dimensions and illustrations are not binding. We reserve the right to make changes.