

Model

**KBM-600**



## Description

Machine KBM is designed for crushing deeply frozen (-20°C) meat, MDM, fat, cheese blocks. Crushing is executed with the help of solid low-speed head with hard drive. After crushing smaller pieces of product can be subjected for further heat treatment or final fragmentation on the meat grinder or cutter.



## Basic configuration

- Pneumatic loading chute of blocks with a special slope for automatic feeding of the block to the crushing head
- Unloading of the crushed block is adapted for standard 200 ltr trolley. Trolley is blocked and detected by the special sensor
- Analog control unit with buttons
- HYGIENE CONCEPT.  
High hygiene standard with easy exchange of the bearing and sealing units.  
A multi-stage sliding seals unit.  
Special shape and seating of cover sealings, flaps and side covers
- Folding or free-standing platform for operator
- Opened front cover of the cutting chamber
- Opened top safety level raiser



Type	KBM 600
Efficiency [kg/h]	up to 4000
Block temperature range [°C]	up to -25
Rotating cutting head	6 knives
Drive power [kW]	18,5
Head speed [rpm]	33
Dimensions of the blocks [mm]	600 x 400 x max 250 (H)
Control unit	analog
Dimensions	
length [mm]	1500
width [mm]	1400
height [mm]	1890

## Options:

- Automatic transporter for loading blocks
- Receiving transporter for crushed raw material
- System of automatic greasing of the sliding parts

