

CORNUCOPIA KN135 ENCRUSTING MACHINE FOR PREPARED FOODS



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Features

From prepared foods to confectioneries, the new CORNUCOPIA® KN135 encrusting robot is applicable to wide varieties of food materials.

Equipped with a new type encruster (patented), high-quality products can be uniformly created. Large products (spherical encrusting) in the weight of 250g per piece can be produced.

Besides, by adding optional devices such as the Solid Feeder and Double Filling Feeder, this robot creates a further variety of high-value-added products.

SPECIFICATION

Dimension W*D*H	1610mm x 890mm x 1318mm
Weight	270kg
Electrical Capacity	1.29kW
Hopper Capacity	15L
Product Weight Range	10 to 250g
Output	20 to 100pc/min
Belt Speed	2.0 to 35m/min
Product Length Range	0 to 500min(Intermittent Encrusting)
Extruding Capacity(total)	280kg/h

This machine is possible to hose down with running water.

Product Weigh. Filling/Dough Ratio and Length are Flexible.		
Weight Range (10 or 250g)	Encrusting Ration Range (1:0 to 0:1)	Length Range

CORNU COPIA® KN 135 comes with various forming capacities.

Spherical encrusting (small)	Spherical encrusting (Medium)	Spherical encrusting (large)
Bar Shape Encrusting (short)	Bar Shape Encrusting (long)	Bar Shape Encrusting (large)
Contiuous Cylindrical Extrusion	Contiuous Mosaic Extrusion	Contiuous Swirl Extrusion

* The option base shown in the photographs is an option.

Double Filling Feeder Creates products with three layers of different materials.	Solid Feeder Encrusts a solid material within one or two casing layers.	Open Top Shutter Encrusts while leaving the product tops open.	Twist Nozzle Creates twisted product with filling inside, also possible to use two different filling materials.

