

Technical data: K-Line KK500

Capacity of the filling hopper:	250 liters
Maximum filling performance:	7.000 kg/h
Filling pressure up to max:	20 bar
Volume of filling cylinders max:	500 cm ³
Cylinders:	6
Portioning range:	50-100.000 g
Voltage / Tension:	400V/50Hz
Conveyor system drive:	Servo
Stirrer drive:	StateLine inverter
Control type:	TC 733
WS Food standard interface:	serial
Total connected load:	10,9 KW
Suction power vacuum pump:	40 cbm/h
Machine weight (net)*:	1850 kg
Portioning speed max:	200 port/min.

Special voltage on request (increase of weight up to 80 kg).
Optionally available: electronic control valve for the vacuum system

Technical modifications are subject to change.

Accessories:

Outlet cleaner, operating instructions, counter snake

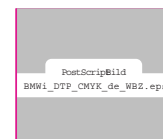
Filling tubes
Flange 73:
12/24/30/42 mm

Special accessories

In order to come up to your product diversity, you can receive special filling tubes or other additional equipment from us, individually made for you.

On the Frey accessories trolley all accessories find their place.

We would be pleased to inform you.



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K-Line KK500

Continuous
piston stuffer
for the
industry



K-Line KK500 Innovative piston transport technology



Rotary piston system KK500

K-Line works with a unique rotary piston system. After charging the pistons, six turning pistons transport the product to the large dimensioned cover outlet. The Frey rotary piston system is the system which cares most for the product. Smearing effects are reduced to a minimum, therefore also critical products can optimally be produced. The result is an excellent finish.

With a variable displaced volume the portioning exactness can optimally be adjusted to each product and filling weight.

The-Line KK500 achieves a filling performance of max. 7.000 kg/h and a filling pressure up to 20 bar.

Flexibility

is a catchword in our time. The customers of today expect a larger product diversity than in former times. With K-LINE KK500 you are well prepared for the future. The FREY rotary piston system guarantees an especially high care for the sausage meat. You can fill all kind of sausages - independent on the sausage meat - e.g. warm and liquid liver sausage, sausage with big meat pieces, tough raw sausage meat at minus degrees, you always get the highest quality of your products. An easy conversion to fill sausages with big meat pieces is always possible.

Ergonomic operation

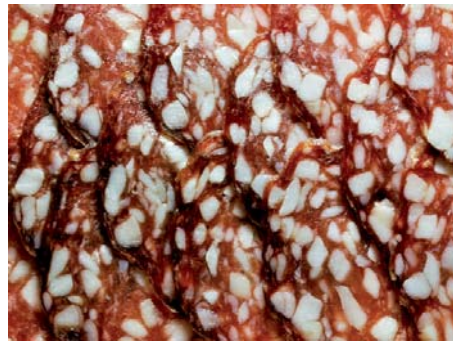
The operating zone has been arranged with a big operating comfort. The vacuum window is situated in the field of vision and in the working zone.

Digital indication of the filling level in the vacuum chamber.

Clear advantages for KK500 -users



- 3 **Best product quality due to the FREY - rotary piston system.**
- 3 **Highest hygienic standard, no screws or dirty corners in the direct food area.**
- 3 **Best quality free from smearing with maximum filling performance.**
- 3 **Filling and portioning of complete meat pieces.**
- 3 **Gentle filling while maintaining the structure of sensible products.**
- 3 **Only few service necessary due to the service-free servo technology.**
- 3 **Fast and easy change of sorts.**
- 3 **Low noise level due to the servo drive technology.**
- 3 **Low consumption of electricity due to the most modern control engineering.**
- 3 **Easy cleaning of the vacuum system.**
- 3 **Multiple combinations with C-LINE attachments and external devices.**



Drive technology of the future

Servo drive with positioning controller

The servo-drive with positioning controller is trend-setting. This drive unit makes an important higher portioning exactness possible, comparable to the old hydraulically driven systems. It is to be distinguished by a high moment of rotation and a quick reaction. The linking process is concipated extremely dynamically due to a correspondent programming of the drive parameters. Also with a very high working speed the machine cares for the sausages during the linking process. So e.g. the acceleration of the rotary system during the start and stop process can individually be adjusted.

This kind of drive is especially wear-resistant and maintenance-free as only few mechanical components are installed.

The noise level of the machine is extremely low. Due to the high efficiency the KK500 requires extremely few energy. Considering the increasing energy prices a lower consumption of energy becomes more and more important.

Simple and safe connection of all additional appliances at a strike guarded place. The digital drive and communication between then TC 733 filler control and additional appliances with CAN-Bus system ensure processing security.

Special equipment

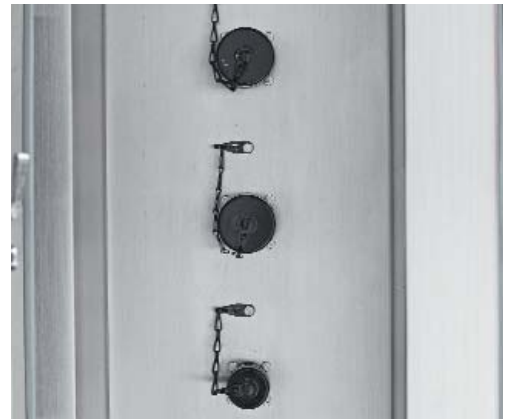
K-Line KK500 can flexibly be used, semi or fully automatic clipping machines can be adapted.

In connection with the conveyor linking system BASo2 and the automatic hanging line AHL02 the performance of the sausage production can enormously be adapted.

Cleaning and hygiene

A simple cleaning is the basic requirement for best hygienic conditions in the production. Therefore FREY-stuffers have smooth external contours. K-Line KK500 is constructed conforming to the CE-regulations.

The machine housing is completely made of high-quality stainless steel.



Powerful, practical and conforming to CE - standard

Target group of K-Line KK500:

- 3 Producer of air-dried raw sausage.
- 3 Producers with high demands on the filling performance without smearing.
- 3 Users of fully-automatic clippers.
- 3 Production of ham.
- 3 Production of long and half long keeping food.
- 3 Production of Convenience Food.
- 3 Users of attachments with high demands on the production performance.



Lifting device

K-Line KK500 can be delivered with or without a hydraulic lifting device for 200-liters-trolleys. The stirring device, which is controlled by the transporting capacity and the meat guiding in the neck of the hopper ensure a continuous filling of the cylinders. A fast emptying of the machine as well as a quick change of sorts is guaranteed.

Hopper

K-Line KK500 is delivered with a 250-liters-hopper which is charged by means of a lifting and dumping device. For cleaning purposes the foot-step can be tilted out. The hopper and cover can hydraulically be opened and closed.

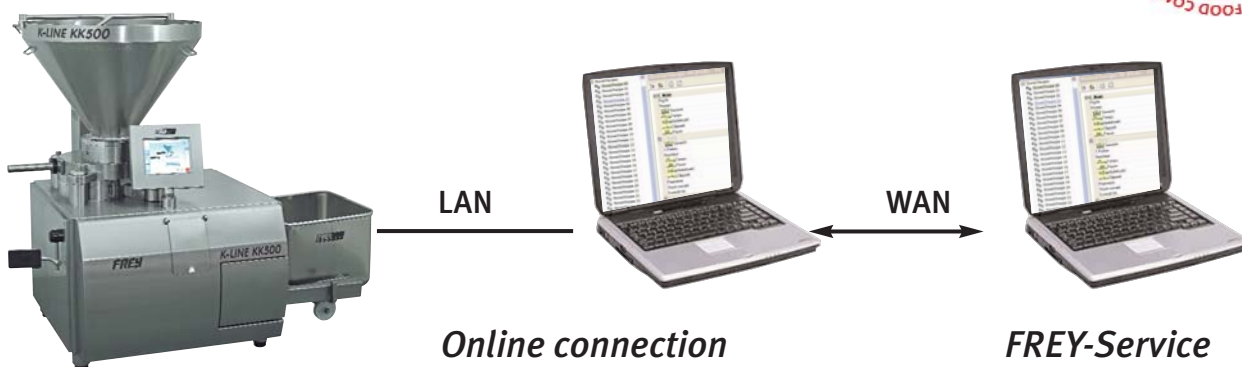
The hopper contents of K-Line KK500 is

IPC control TC 733 with touch screen operation



The ultimate stuffer control system with all variety of functions consists of an industrial personal computer and a touch screen panel in the front door of the filling machine.

- solid hardware
- industrial PC with 733 MHz and an ergonomic 12" touch screen panel
- interfaces: CF Card, USB, Ethernet 10/100 Mbps
- online connection with your office PC via TCP/IP network connectivity
- powerful software without limits
- logbook for the filling process and errors



TC 733 offers an inimitable variety of functions.

Survey of functions:

- ü **Weight input** can be chosen between 50 and 100.000 g (from 50,0 - 999,9 g in 0,1 g - steps)
- ü **Clipping time**
- ü **Preselection of pauses** for portioning and linking
- ü **Normal and continuous operation**
- ü **Filling programs with table of contents**
- ü **Programs for cooked sausages**
- ü **Service- and maintenance programs**
- ü **Diagnosis programs**
- ü **Counter of quantity and pieces, pre-selection of pieces**
- ü **Twist delay / twist advance of the linker**
- ü **1 st portion makeweight**
- ü **Speed control** infinitely adjustable also during the filling process
- ü **Digital vacuum control** optionally available is an electronic control valve for the stop of the machine and an automatic cleaning of the vacuum pump.
- ü **Automatic pressure regulation and torque control**
- ü **Electric pulse control for automatic clipping machines**
- ü **Relieve/sucking back mechanism**
- ü **Activation of CL- and CLPS- line**
- ü **Activation of DMFB90**
- ü **Different languages** adjustable
- ü **Different backgrounds** adjustable
- ü **Program administration with protection**
- ü **Software update per USB - stick**
- ü **Interfaces: USB, Ethernet** 10/100 Mbps
- ü **Online connection with your office PC via TCP/IP connectivity**
- ü **Visualizing of filling and linking process**
- ü **Logbuch of the filling process and errors**

Interface/connection

The filling machines will be integrated in your computer network. By this way you control your filling machines from your office. The connection is done over the Freeware Software VNC which offers a full functional diversity per telecontrol. You can do all settings on the machines from your office. Load or store filling programs. The starting and stopping function of the machine can only be activated via the operating bar.

