



Multi-Purpose Cutter

Equipped with parallel round blades for slicing, ribbing, and tenderizing batches of raw food

Model KM3D



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<http://www.koken-eng.co.jp>

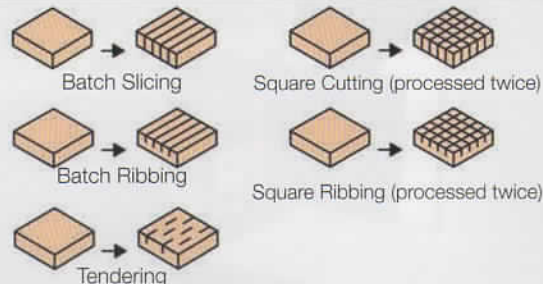
Multi Cutter model KM3D

Equipped with parallel round blades for slicing, ribbing, and tendering batches of raw food



- Capable of processing large volumes by processing entire batches at a time.
- Equipped with a replaceable cartridge that enables this single machine to handle 3 types of processing: slicing, ribbing, and tendering.
- Various options available to suit specific needs.
- Sanitation-oriented disassembly enabled.

Processing Methods



Insertion of Foods

- Safe insertion of foods by simply placing the foods on the conveyor belt.



Output of Foods

- Foods sliced in batches are output in their original shape, allowing smooth dishing arrangement



Operability

- Different inverters are used to control the speeds of the cutter and the conveyor, enabling adjustments according to the workability and texture of the foods.
- Electrical components are collectively placed in a single SUS BOX placed on top of the machine for easy maintenance and durability.



Altering the Slicing Width

- Replace the cutter cartridge or the slit drum cartridge for easy altering of the pitch of slices. (Multiples of drum pitches are only available with the cutter.)
- The slit drum can also be manufactured with SUS specifications.



Cutter Cartridge



Slit Drum Cartridge

Safety

- The machine will stop and become inoperable when the cover of the cutter covering unit is removed.

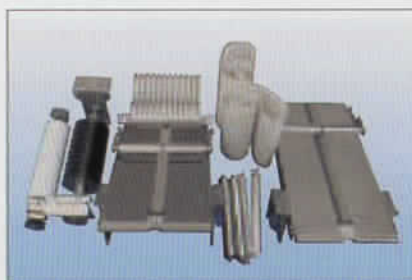


Sanitary Features

- Parts that contact the foods are all removable from the main unit without using tools. The exterior units are all made of stainless steel.
- Removable parts: conveyor belt, conveyor frame, cutter, slit drum, scraper, forced feeding device.



The unit with parts removed



The parts removed from the main unit

Scrapers

- The scraper mounted between the round blades are available in stainless steel or resin depending on the items being processed.



Stainless Steel Scraper Resin Scraper

Optional Features

Forced Feeding Device

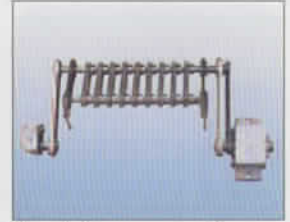
- May be necessary for processing instable materials and foods.
- Different forms available for specific foods.
- Cartridge mounted in and removable from the main unit without using tools.
- Other resin belt types available upon request.



Standard Specialized Chain Type



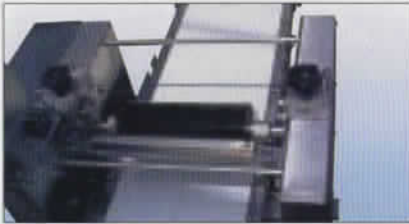
Geared Type for Innards



The device removed from the main unit

Dial Type Cutter Cartridge

- Used for ribbing foods. The ribbing depth is adjustable with dials.



Tendering Cutter Cartridge

- Used for processing tendering (by streaking meat tendons) of meats for steaks, pork cutlets, etc. The blade wedging depth is adjustable with dials to suit different meat textures.



Square Cutting System

- Position 2 model KM3D units in an L-shaped arrangement and combine our electrical food transferring device to set up a square cutting system.
- As disassembly and linkage setup of the system has been made easily, the model KM3D can also be used as a single unit.
- Different combinations of the cutter cartridges enable processing of square cuts, rectangular cuts, square ribbing, etc.
- 2 units can be controlled by a single operator.



Extendable Conveyor

- The conveyor can be made at any specific length.



Others

- Spray nozzles for the cutter unit and conveyor unit.
- Laser markers for positioning.
- Other options can be specially made upon request.



Processing Examples



Sliced Squid



Squid Rings



Smoked Salmon



Marinated Mackerel



Beef



Square Cut Chicken



Raw Liver



Ham



Beef Intestines



Tendered Beef Abomasum



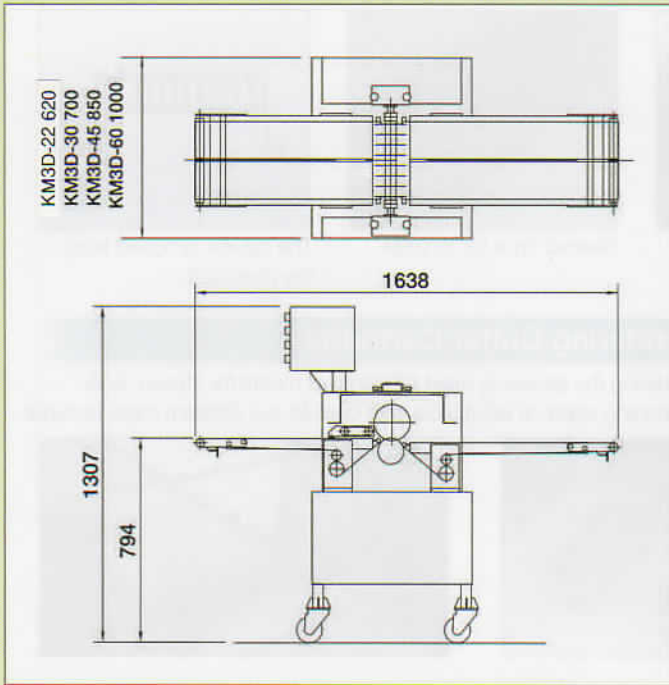
Tendered Beef



Bone Sliced Pike Conger

Category	Seafood	Meats	Others
Slicing	Sliced Squid, Squid Rings, Marinated Mackerel, Smoked Salmon, Shellfish such as Turban Shells, Lightly Roasted Horse Mackerel, Tuna, Other Fish served as Sashimi or Slices	Beef, Pork, Chicken, Sliced Ham, Innards such as Offals, Liver, and Beef Rumen*	Steamed Fish Paste such as Kamaboko, Pickles, Eggs, Green Onions
Ribbing	Squid, Scallop, Greening, Pike Conger (Bone Slicing)	Diamond Ribbed Beef Ribs, Innards such as Beef Rumen	
Tendering		Beef for Steaks, Pork for Cutlets	

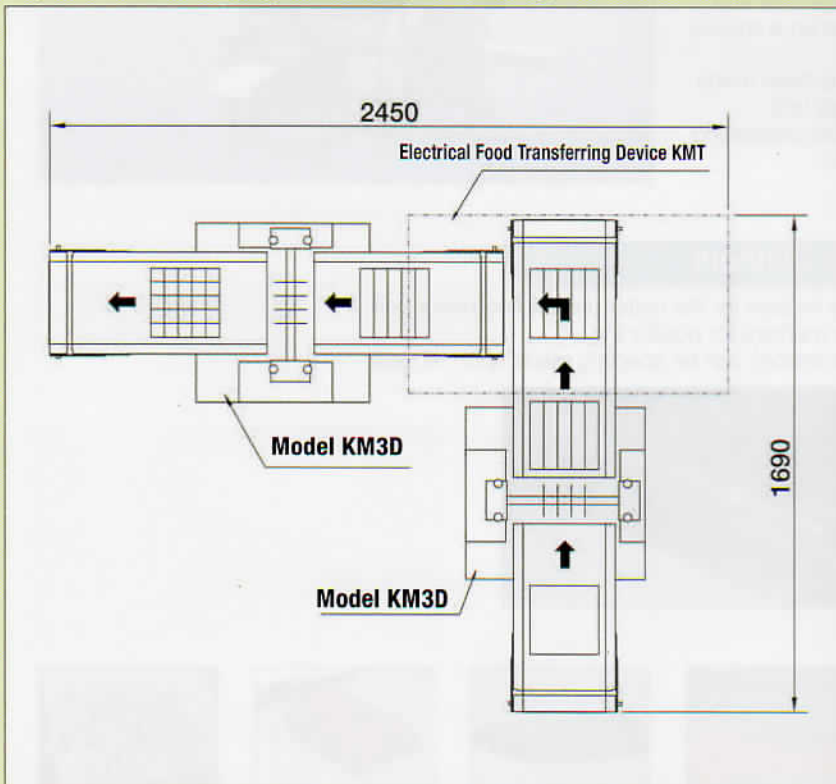
Model KM3D – Machine Dimensions



Model KM3D – Specifications

Model No.	KM3D-22	KM3D-30	KM3D-45	KM3D-60
Motor	400 W x 2	400 W x 1	750 W x 1	
Conveyor Belt Width	220 mm	300 mm	450 mm	600 mm
Conveyor Belt Specifications	Non-Meandering (Antibacterial, Antifungal, Moisture and Heat Resistant) Knife-edge style available upon special order			
Speed Control System	Variable speed with 2 inverters			
Machine Weight	140 kg	160 kg	180 kg	200 kg
Slicing Width	1.4 mm Minimum			
Maximum Food Measurements	Width: dependent on conveyor width; Height: 50 mm/120 mm (special order)			
Processing Capability	Capable of processing 40-60 foods per minute in batches			
Food Temperature	From -2 degrees Celsius to room temperature (dependent on foods).			
Safety Features	The machine will stop and become inoperable when the cutter covers removed. Equipped with an emergency stop button			
Exterior Shell	Fully made of stainless steel			
Casters	Equipped with swivel casters (with brakes) manufactured by SUS			

Square Cutting System Layout Image



Electrical Food Transferring Device

KMT – Specifications

Model No.	KMT
Motor	90 W
Power Supply	3-phase 200 V
Control System	Sequencer Controlled
Sensor	Photoelectric Sensor

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