

NEW

The Versatile Encrusting Machine

CORNUCOPIA®

KN135

From prepared foods to confectioneries, the new CORNUCOPIA® KN135 encrusting machine is applicable to wide varieties of food materials. Equipped with a new type encruster (Patent), high-quality products can be uniformly created. Large products (spherical encrusting) in the weight of 150g per piece can be produced. Besides, by adding optional devices such as the Solid Feeder and Double Filling Feeder, this machine creates a further variety of high-value-added products.



The operating panel pivots 90 degrees.

Various Prepared Products can be created.

The Washable body helps sanitary production environment.

Cake Pie



Coxinha



Filled Gnocchi

RHEON®

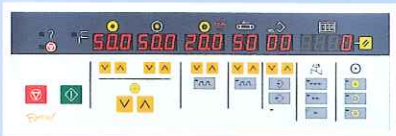
The CORNUCOPIA® KN135 is a handy encrusting robot with its compact and washable body. Experience the wide range of production of confectioneries to prepared foods.



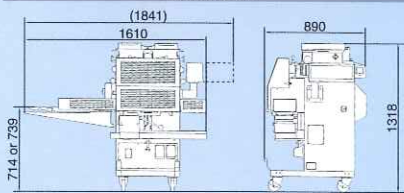
The Cornucopia® above is a model with safety cover.

Operation Panel

- The KN135 has a built-in Product Memory Unit (P.M.U.). Production parameters can be easily recalled by the product code. 100 different products are storable.



Dimension



Specifications

Width	1610mm
Depth	890mm
Height	1318mm
Weight	270kg
Electrical Capacity	1.29kW
Hopper Capacity	15 ℓ

Capacity

Product Weight Range	10 ~ 250g
Output	20 ~ 100pc/min.
Belt Speed	2.0 ~ 35m/min.
Product Length Range	0 ~ 500mm (Intermittent Encrusting)
Extruding Capacity (total)	280kg/h

※The above specifications are for machines equipped with safety cover. The measurements may differ according to the machine with or without safety cover.

※Use of the Solid Feeder allows 30pc/min at maximum.

● Weight, Length, and Encrusting Ratio are changeable as required.



● CORNUCOPIA® KN135 comes with various forming capacities.



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

Additional options extends the range of products.

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

The specifications are subject to change without notice and without obligation.

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