

MINAMI

Rheon Cornucopia Series



KN171



KN135



KN550

Features & Benefits

- Type of product that can be extruded: MEAT, POTATO, COOKIE, YEAST DOUGH, FISH & PASTRY.
- KN171 - Used for sweet dough products, filled biscuits & potato.
- KN135 - Used for a full range of products. (Double filling feeder, Solid feeder)
- KN550 - Used for a full range of products. MAX. CAPACITY: 400KG PER HOUR.

Technical Specs

MINAMI

Rheon Cornucopia Series

	KN171	KN135	KN550
Product Weight Range(g)	10 - 80g	10 - 250g	10 - 300g
Output	1200 - max. 6000pc/hr(differs according to product weight)	1200 - 6000pc/hr	1200 - 5400pc/hr
Products Length	No limitation (Cylindrical)	0 - 500mm (Intermittent Encrusting)	0 - 500mm (Intermittent Encrusting)
Belt Speed	-	2.0 - 35m/min.	1.3 - 22m/min.
Extruding Capacity	Max. 180kg/h	280kg/h	400kg/h
Electrical Capacity	0.89kw	1.29kw	3.2kw
Hopper Capacity	15ℓ	15ℓ	15ℓ x 2
Dimensions(mm)	1576(W)x874(D) x1360(H)	1610(W)x890(D) x1316(H)	1757(W)x955(D) x1383(H)
Weight(kg)	270	270	520



Contact Detail

MINAMI

12-A IRID ST., CUBAO, QUEZON CITY, PHILIPPINES

TEL (02)722-3731 / 0999-997-7974 / 0917-546-3715 / FAX (02)857-2266

<http://www.minami-tsushow.com> / sales@minami-tsushow.com

We reserve the right to both technical and design modifications