

THE ENCRUSTING MACHINE WITH FLEXIBLE VERSATILITY ON THE MARKET THAT COMBINES HIGH PERFORMANCE FUNCTIONS WITH EXTREME ACCURACY!

CORNUCOPIA

KN050

Washable with running water

Newly upgraded "Dough Feeding Mechanism" allows for gentle extrusion to make high quality products without damaging ingredients.



● **Compact Design!**

The size of the main body and parts are compact. Ideal for small production factories. Easy to assemble/disassemble, clean and store parts.

● **The Dough Feeding Mechanism won't damage the ingredients.**

The feeding mechanism produces food material to be fed in a natural flow, gentle movement of product pushing product. Adjustments can be made simply with a push of a button, such as changing the ratio of dough to filling or increasing or decreasing weights. You can produce a wide range of characteristics of material shapes and sizes, even use delicate soft materials!

● **Great Sanitation!**

Hopper cylinder section where food materials are deposited, is made of stainless steel with high durability and sanitary design. It also is excellent for sanitation, as the mechanical screw drive that feeds the food material is not in direct contact with the food material. Also, the main body is washable with running water for hygienic cleaning!

Stainless steel hopper cylinder



Easy to remove air



ENCrusting SPEED (MAX.)

6000 pcs./h

* Limited to small products.

PRODUCT WEIGHT RANGE

10 - 250 g



Maamoul
with Stamping Device



Coxinha



Ganache chocolate with condensed milk
with Double Filling Feeder



High Performance Encrusting Machine with sanitary design, logical and easy control panel with best in class, accurate portioning!

RNUCOPIA
KN050



Whipped-cream Mochi (blueberry filling)
with Double Filling Feeder



Quiche
with Open Top Shutter



Arancini



Kubba
with Kubba Shutter



Easy to use! Even more useful features!



The 7.5 inch color touch panel is easy to see and easy to use with more operational functions.

Comes with a built-in P.M.U product storage device.

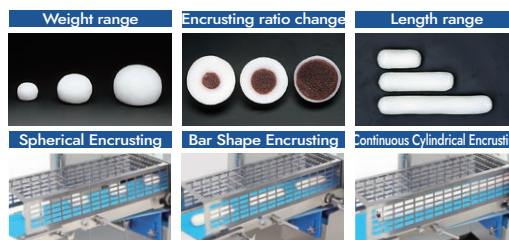
Up to 100 recipes "product information" can be stored in the PMU memory for ease of product recall for each product.

Follow Function

When changing the number of 'pieces per minute' of production and discharge volumes the belt speed can be synchronized by the "FOLLOW FUNCTION"

Flexible product size, ratio and length

Product size, ratio of inner and outer material, and length of bar shape product can be changed easily.



Standard filling intermittent function

The function can make the outer skin evenly applied to thin wrapping products and large products.



Flour Duster (Optional)

Dusts flour evenly on conveyor belt.



The main body is washable



Panning System (Optional)

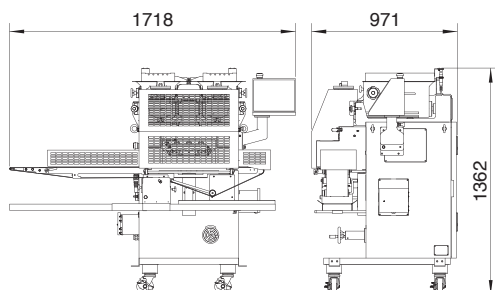
By connecting Panner after KN050, you can arrange products automatically on trays.

Arrange products on trays automatically.



Dimension

(Unit : mm)



Capacity

Product Weight Range	10 - 250 g		
Output	10 - 100 pcs./min ^{*1}		
Belt Speed	2 - 35 m/min		
Product Length Range	0 - 500 mm (Intermittent Encrusting)		
Extruding Capacity (Max.)	IN	140 kg/h	280 kg/h (total)
	OUT	140 kg/h	

● *1 Limited to small products.

● Production speed and weight range varies depending on the material. Please make sure by running your own materials.

Specifications

Width		1718 mm
Depth		971 mm
Height		1362 mm
Weight		410 kg
Electrical Capacity		1.47 kW
Hopper Capacity	IN	12 ℓ
	OUT	12 ℓ

Reference		
Voltage	Current	Electrical Capacity
220 V	7.24 A	1.47 kW
380 V	4.19 A	
400 V	3.98 A	

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