

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.

Various
**Prepared
Products**
can be created.

The
Washable
body helps
sanitary production
environment.



The operating
panel pivots 90
degrees.

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 Cornucopias 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.

Weight Range (10~150g)



Encrusting Ratio Range (1.0~3:1)



Length Range



●CORNUCOPIA® KN135 comes with various forming capacities.

Spherical Encrusting (small)



Spherical Encrusting (medium)



Spherical Encrusting (large)



Bar Shape Encrusting (short)



Bar Shape Encrusting (long)



Bar Shape Encrusting (large)



Continuous Cylindrical Extrusion



Continuous Mosaic Extrusion



Continuous Spiral Extrusion



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

Additional options extends the range of products.

Double Filling Feeder

Creates products with three layers of different materials.



Solid Feeder

Encrusts a solid material within one or two casing layers.



Open Top Shutter

Encrusts while leaving the product top open.



Twist Nozzle

Creates twisted product with filling inside, also possible to use two different filling materials.



Washable with running water



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NEW**Confectionery Production Robot**

CORNUCOPIA®

KN17

Belt up/down motion synchronizing with the Encruster
Detachable encrusting housing
Mix type shutter parallel up/down motion

The new CORNUCOPIA® KN 171 was designed to specialize in confectionery.

The KN171 boasts versatility and adaptability.

Through the combination of dough dividing, encrusting, cylindrical molding, and other molding adaptations, the KN171 can take a wide variety of ingredients and shape products both traditional and new.

It is also possible to make high quality products with belt up/down motion and the improved shutter.

And the possibilities keep expanding.



Mosaic Cookie



Filled Cookie



Plarine



Maamoul

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



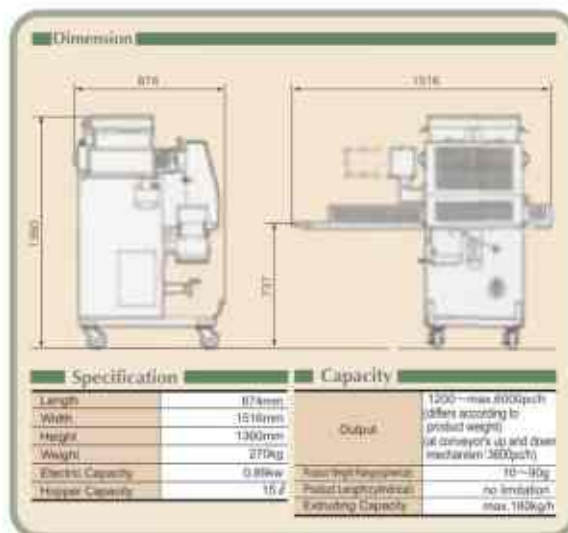
Weight Range (10~20g)



Encrusting Ratio Range (1:0~2:1)



Length Range

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New

**New Arrival! Compact and High-Performance
Encrusting Machine**

CORNUCOPIA[®]

KN550

*Maximum capacity for small products is
90 pieces per minute*

The New KN550 has production speeds of up to **1.5 times** faster than former model.

More gentle extrusion for materials

Extrusion is much smoother than before.

For example, products such as Arancini, individual grain of rice remains intact, or for Chocolate Chip Cookies, the chocolate chips will not be crushed or misshaped.

*Shape is more
uniform for stick products*

Since you can direct the detailed setting of the shutter from the control panel, you can make adjustment of the machine during production.

And More!

- There is less left over filling.
- Mounting and dismounting of parts is easier.
- **10% less** and **30% lighter** parts compared to the former model.
- Easier washing of parts.
- Color touch screen control panel for fine tuning of tuning and adjustment.
- Even better product shape and weight accuracy.

There are three versions for your country operation, EUROPE model, U.S.A. model, ASIA model.



▲ U.S.A. model



Fish Ball



Bread Stick



Kartoffel Knödel



Germknödel



Maamoul



Filled Pasta



Peach Bun

RHEON[®]

Use the KN550 for making a variety products.
(Products shown below are only a few examples among many)



Fermented Dough Production

Filled Buns Production

KN550 is also great for elastic bread dough. High quality products can be produced using the new agitator that generates less heat.



Filled Focaccia Production

Maximum product weight of KN550 is 300g. A large Filled Focaccia can be produced thanks to it's high performance.



Open Top Pizza Production

By using the Open Top Shutter, the surface of the product remains visible. You can produce Open Top Pizzas while maintaining the natural texture of the ingredients.



Confectionery

Bread Stick Production

Production of yeast raised bar shaped products, finger foods such as bread sticks, and even pretzels can be easily made.



Steamed Chinese Meat Bun Production

Production of Chinese Dim Sum such as Steamed Meat Buns, Small Steamed Buns and Crystal Dumpling can be produced without any difficulty by using the Twist Top Shutter Option.



Chocolate Chip Cookies Production

KN550 can produce Chocolate Chip Cookies up to 5,400 pcs./h with the weight remaining constant. It produces cookies without crushing the chocolate.



Prepared Foods

Arancini Production

KN550 can produce Arancini with cheese filling without damaging the texture of rice both continuously and uniformly. Product size, filling and dough ratio can be set easily.



Meat with Egg Production

As expected, KN550 is ideal for meat products. The main body is easily washable and stainless steel parts are available for sanitary purposes.



Scotch Egg Production

By using options such as the Solid Feeder, an whole egg can be encrusted into ground meat for products such as Scotch Eggs. Furthermore, solid material can be encrusted with two types of ingredients.



Meat Loaf Production

Intermittent encrusting function produces filled bar shaped products. You can get various lengths for products by the wide intermittent range of 0-99 seconds.





U.S.A. model

KN550 is a high-performance encrusting machine with superb efficiency and user-friendly operation.

KN550 helps expand your business by producing products hygienically and efficiently.

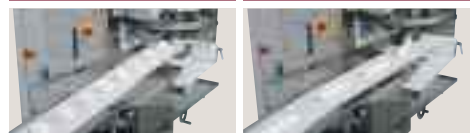


● CORNUCOPIA® KN550 comes with various forming capabilities.

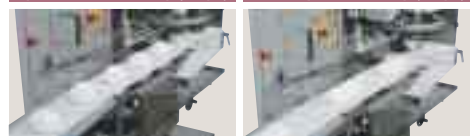
Spherical Encrusting (small) Bar Shape Encrusting (short)



Spherical Encrusting (medium) Bar Shape Encrusting (medium)



Spherical Encrusting (large) Bar Shape Encrusting (large)



Continuous Cylindrical Extrusion Bar Shape Encrusting (long)



※The pictures are without safety cover for viewing

● Adapted "Easy to see and Easy to use" color touch panel.

Up to 100 products data can be stored and the Cornucopia® KN550 reproduces product based on the data input.

● Product Weight, Filling / Dough Ratio and Length are Flexible.

Product weight, filling to dough ratio and length of bar shape products can be easily changed. In addition, with high portioning accuracy, uniform production is achieved.



Capacity	
Product Weight Range	10~300g
Output	10~90pcs./min.
Belt Speed	1.3~22m./min.
Product Length Range	0~500mm (Intermittent Encrusting)
Extruding Capacity (total)	400kg/h

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

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

※Product size will be limited at faster than 61pcs./min because the maximum shutter opening reduces to 70mm in diameter. Stiff dough isn't recommended in this condition.

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

Specifications	
Width	1757mm
Depth	U.S.A. ASIA 979mm
	EUROPE 955mm
Height	U.S.A. EUROPE 1486mm
	ASIA 1383mm
Weight	520kg
Electrical Capacity	3.2kW
Hopper Capacity	U.S.A. EUROPE 20ℓ x2
	ASIA 15ℓ x2

※All electric parts are UL approved.

※Designed for USDA facilities.

※Designed to meet CE regulations.

※Electrical Specification varies depending on the version.



Washable with running water

Easy cleaning can be done, since the Cornucopia® KN550 has less number of parts and easy to dismantle.

EUROPE model		U.S.A. model		ASIA model	
1757		1757		1757	
955		979		979	
1486		1486		1383	
760-800		760-800		760-800	

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