

Compact & High Performance!

State-of-the-art Encrusting Machine

CORNUCOPIA[®] KN500 火星人[®] (Asian version)

As the 火星人[®] Cornucopia[®] KN500 does not damage dough and food materials, high quality products can be produced.

The 火星人[®] Cornucopia[®] KN500 does not damage dough and food materials by using newly developed [Feeding system] (Patent). Further more, encrusting suits to each product can be performed with its improved encrusting function. Besides, it can be used for the production of a variety of products such as traditional ethnic foods and new products by adding optional devices.



Chocolate Chip Cookie

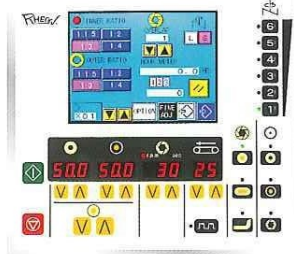


Moon Cake

The KN500 neither damages nor crushes food materials!

Operation Panel

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



Up to 100 products data can be stored and the 火星人[®] Cornucopia[®] KN500 reproduces product based on the data input. With added production data screen, parts setting can be done while watching the screen.

Washable



Easy cleaning can be done, since the 火星人[®] Cornucopia[®] KN500 has less number of parts and easy to dismantle.

Specifications / Capacity

Product Weight Range	10~250g
Out put	10~60 pcs/min.
Belt Speed	2.0~35 m /min.
Product Length	0~500 mm (Intermittent Encrusting)
Extruding Capacity	Max. 360 kg/h
Width	1324 mm
Depth	895 mm
Height	1255 mm
Weight	400 kg
Electrical Capacity	2.045 kW
Hopper Capacity	13 0

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New

New Arrival! Compact and High-Performance Encrusting Machine

CORNUCOPIA[®]

KN550

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

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.

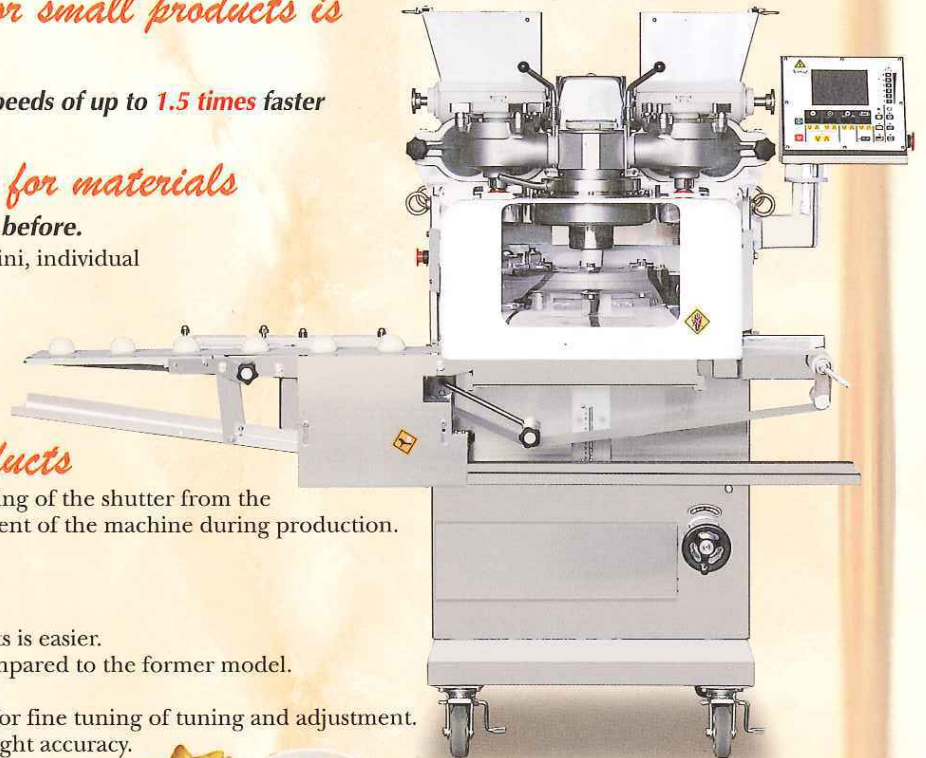
For example, products such as Arancini, individual grain of rice remains intact, or for Chocolate Chip Cookies, the chocolate chips will not be crushed or misshaped.

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.



▲ U.S.A. model



Fish Ball



Bread Stick



Kartoffel Knödel



Geramknödel



Maamoul



Filled Pasta



Peach Bun

RHEON[®]

Use the KN550 for making a variety products.

(Products shown below are only a few examples among many)



Confectionery

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.



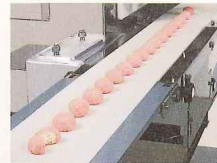
Arancini Production

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

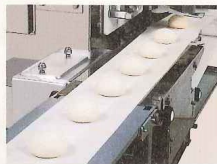
Intermittent encrusting function produces filled bar shaped products. You can get various lengths for products by the wide intermittent range of 0-99 seconds.



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.



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

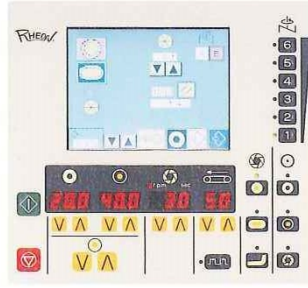
Production of Chinese Dim Sum such as Steamed Meat Buns, Small Steamed Buns and Crystal Dumpling can be produced without any difficulty by using the Twist Top Shutter Option.



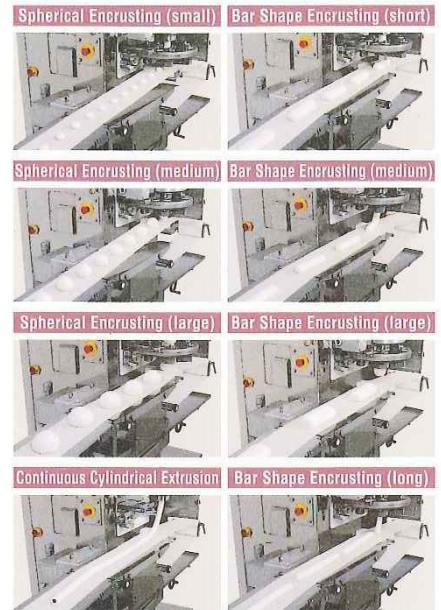


KN550 is a high-performance encrusting machine with superb efficiency and user-friendly operation.

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



● CORNUCOPIA® KN550 comes with various forming capabilities.



※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
	U.S.A. EUROPE	1486mm
Height	ASIA	1383mm
Weight		520kg
Electrical Capacity		3.2kW
Hopper Capacity	U.S.A. EUROPE	20ℓ × 2
	ASIA	15ℓ × 2

※All electric parts are UL approved.

※Designed for USDA facilities.

※Designed to meet CE regulations.

※Electrical Specification varies depending on the version.



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

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