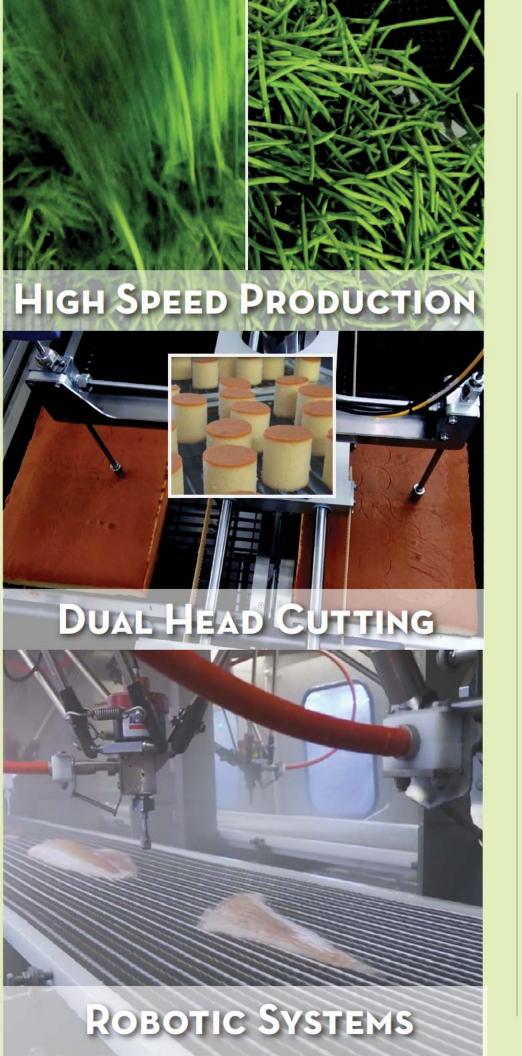


FOOD



WATERJET CUTS

- · BROCCOLI
- · ROMAINE
- · CAKE
- · GREEN BEANS
- · FROZEN PIE
- · GRANOLA BARS
- Sushi Rolls
- FISH
- FRUIT BARS
- · LETTUCE
- BRUSSEL SPROUTS
- · PASTRIES
- · CARROTS
- · ONION RINGS
- · CANDY BARS
- FROZEN COOKIE DOUGH
- · BREAD
- & MUCH MORE



WATERJET BENEFITS

- MINIMIZES CROSS CONTAMINATION
- ENVIRONMENTALLY FRIENDLY
- · NO HEAT OR CHEMICALS
- USDA APPROVED PROCESS
- MULTIPLE CUTTING HEADS
- No Blade Sharpening
- Cut Intricate Designs
- REDUCED PRODUCT WASTE
- · FAST, EFFICIENT ROBOTIC CUTTING
- CROSSCUT CAPABILITY
- HIGH PRODUCTION CAPACITY
- No METAL DETECTION REQUIRED
- BETTER QUALITY PRODUCT
- PERFECT PORTION CONTROL
- HYGIENIC, BACTERIA FREE PROCESS

STREAMLINE® SL-VI 60,000PSI PUMPS

THE RIGHT SOLUTION FOR EVERY APPLICATION



Fully Loaded

SL-VI i-Series

| DESCRIPTION | UNIT | 15 | 30 | 40 | 50 | 100 |
|---|---------|--------|---------|---------|---------|---------|
| Motor Rating | kW/HP | 15/ 11 | 22 / 30 | 29 / 40 | 37 / 50 | 75 / 50 |
| Pressure Range | PSI | 60,000 | 60,000 | 60,000 | 60,000 | 60,000 |
| Max. Flow Rate at Max. Pressure (60 Hz) | gal/min | 0.30 | 0.69 | 0.84 | 1.00 | 1.88 |
| Length | in | 56 | 67.7 | 67.7 | 67.7 | 83.7 |
| Width | in | 28 | 45.6 | 45.6 | 45.6 | 53.7 |
| Height | in | 33 | 59.3 | 59.3 | 59.3 | 59.3 |
| CUTTING WATER CIRCUIT | | | | | | |
| Intensification Ratio | | 20.21 | 20.21 | 20.21 | 20.21 | 22.9 |
| Max. Stroke Rate | SPM | 19 | 38 | 49 | 59 | 75 |
| Attenuator Volume | Liter | .41 | 1 | 1 | 1 | 2 |
| Cutting Water Inlet Pressure | PSI | 35-100 | 35-100 | 35-100 | 35-100 | 35-100 |
| Min. Cutting Water Inlet Flow | gal/min | 1.4 | 2.8 | 3.5 | 4 | 7 |
| Low Pressure Filter | μm abs. | 10 | 10 | 10 | 10 | 10 |
| CONTROLS & ELECTRIC | | | | | | |
| Nom. Current at 480V/60Hz | A | 20 | 40 | 52 | 65 | 124 |

SL-VI INTENSIFIER

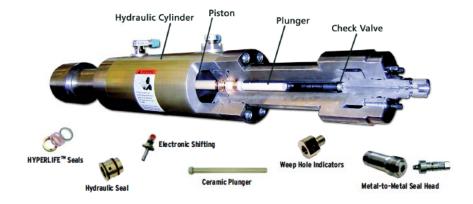
STREAMLINE SL-VI

SL-VI 15hp

The source of pressure.

No other system incorporates the features of the SL-VI to deliver the simplest, easiest to operate, most reliable system.

- Slower Stoke, 8" Ceramic Plunger Reduces Maintenance
- Patented HYPERLIFE™ "One-Step" Seals Last 2X Longer
- Cartridge Style Hydraulic Seals for Quick Seal Changes
- Smoother, More Reliable Electronic Shifting Deters Leaking
- Exclusive, Metal-to-Metal Seal Head for Less Maintenance
- Intensifier Threaded Hard Seal End Cap Allows Working on One Side at a Time
- Weep Hole Indicators for Easy Seal Troubleshooting





AQUALINE® CUTTING NOZZLES 60,000PSI & 90,000PSI



PROVEN PERFORMANCE AT EXTREME PRESSURES

Pure water cutting applications are among the most demanding of subcontracting jobs in the industry.

Demands put on waterjet components and some industry production units usually run 3 x 8-hour shifts throughout the complete week highlighting a need for extremely high reliability and speed.

Our AQUALINE® pure water pneumatic valve has gained an industry-wide reputation for being among the quickest and the most reliable pure water cutting heads under extreme working conditions.

KMT AQUALINE® heads have the fastest reaction times while maintaining long component lifetimes with high quality.

FOODGRADE™ DIAMOND ORIFICE



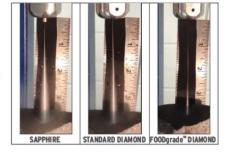
FOODgrade™ Diamond Cutting Nozzle Outperforms Used and New Knives.*

Pure water cutting for food requires a tighter, smaller diameter stream to minimize cellular damage to produce and creates a cleaner cut for baked goods.

The KMT FOODgrade™ diamond orifice achieves the tightest stream when compared to other orifice jewels.

Orifice Diameter Sizes: .005 to .011
*See Freshness Test below

Water Only Orifice Comparison



heads under extreme working conditions. KMT AQUALINE® heads have the fastest

ROMAINE LETTUCE FRESHNESS TEST

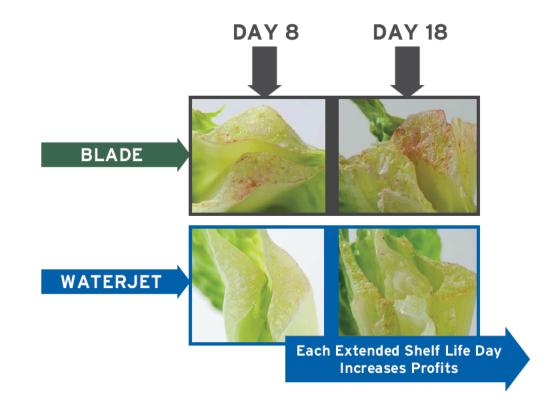
Knife Vs. Waterjet Cutting August 2013*

SUMMARY:

Romaine lettuce was cut with knives on a Translicer & by waterjet FOODgrade™ diamond nozzles on a KMT Waterjet system.

At 12 days, the waterjet FOODgrade™ diamond nozzle cutting was clearly superior to knife blade cutting treatments.

*Contact KMT Waterjet for the 2013 Study comparing waterjet cutting to blade cutting.





According to Food Production Daily Magazine, "waterjet technology is one of the fastest growing major machine tool processes in the world due to its versatility and ease of operation."

Pure Water Cutting with KMT Waterjet products offers the greatest added value of uninterrupted production by cutting food in a sanitary environment while creating a bacteria free, hygienic cutting process method.

KMT Waterjet Systems is the best simplified solution for food manufacturers requiring maximum performance, higher yield, sanitary cutting methods, and exceptional value!





THE KMT PREVENTIVE MAINTENANCE (PM)

Program provides a 65 Point Comprehensive Inspection for your KMT pumps, parts and components.



PARTS & SERVICE CONTACTS

800-826-9274 • 24 Hours a Day/7 Days a Week
Normal business hours are 7:00AM CDT to 5:00PM CDT

kmtgenuineparts@kmtwaterjet.com kmtgenuineservice@kmtwaterjet.com



Order Parts Online: kmtgenuineparts.com

KMT Genuine Parts & Service is Closer Than You Think



More Information on KMT Genuine Service PM Program



KMT ORIGINAL EQUIPMENT MANUFACTURERS (OEM'S) DESIGN, ENGINEER, AND MANUFACTURE THE RIGHT WATERJET SYSTEM FOR YOUR CUTTING APPLICATION.

KMT Waterjet System Integrators are experienced in waterjet cutting to ensure that you and your employees are well trained, and have all the tools and support you need for a successful and profitable waterjet cutting business.



KMT GLOBAL WATERJET OEM OPTIONS:

- · Standard and Customized Tables
- · Multiple Cutting Heads
- · X-Y, X-Y-Z, 4, 5 & 6 Axis Cutting
- · Robotic Integration



More Information on KMT Global OEM's





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