



PVS MICRO-CUT SYSTEM

PVS CUT 125 (H/HD/Hi)



Wide range of applications:

The PVS-Micro-Cut System PVS Cut 125 (H / HD / Hi) is used for the following applications:

- The efficient production of sausage products, such as: boiled sausage meat, cooked sausage masses or rind emulsions
- Fine cutting of chopping rinds, fruits, vegetables, and legumes etc
- Manufacturing of mayonnaise, pestos, dips, bread spreads, heparin etc.



TECHNICAL DATA

High-Tech for gourmets

PVS Cut 125 (H/HD/Hi)

Compact size and high efficiency



The PVS-Micro-Cut cutting system, based on the rotor/stator principle, operates absolutely contact free without any metal abrasion. The cutting tools made of high quality chromium nickel steel are equipped with special cutting inserts ensuring a high throughput capacity.

Speed (at 50Hz):

3000 rpm

Energy requirement (at 50Hz):

15 kW - 30 kW

Max. capacity:

600 - 800 kg/h HD - 1500 kg /h

(product-dependent)

Weight:

approx. 240 kg

Required space:

HD approx. 480 kg

approx. 1750 x 950 x 750 mm (LxWxH)

The PVS Cut 125 (H/Hi) is equipped with a single cutting system and particularly suitable for capacities of up to 800 kg/h. The PVS Cut 125 HD is equipped with a double cutting system and suitable for capacities of up to 1500 kg/h



Being a very compact machine the PVS Cut 125 (H/HD/Hi) is easy to transport thus guaranteeing a maximum of flexibility. The handling is topped off by a completely welded machine body meeting the highest hygienic standards. Furthermore the PVS Cut 125 (H/HD/Hi) is absolutely easy to clean.

PVS *Micro-cut*
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Emulsifiers & Cutting tools



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