



PVS

Systemtechnik GmbH

Cutting tools for emulsifying machines



Emulsifier PVS Cut 180 HD

powerful □ reliable □ metal abrasion-free

Range of application of the PVS Cut 180 HD

- Food industry
- Pet food industry
- Pharmaceutical industry
- ➔ Processing of sausage, meat, fat, rind, cheese, vegetables, leftover bread, fish, etc.
- ➔ Privileged in delicatessen industry, baby food industry and bakery sector

Equipment of the PVS Cut 180 HD

- Double cutting set, precision cutting tools (two high-performance cutting rings, two stainless-steel cutting heads)
- Feeding auger
- Ejector disc
- Hopper, standard with 150 l
- Contact protection grid
- Three-phase motor 55 kW, 75 kW or 90 kW

Noteworthy features of the PVS emulsifiers

- Metal abrasion-free working method
- Excellent cutting performance
- Self-discharging due to feed screw
- Wide range of applications
- Seamless, flat surfaces
- Electrical equipment in wet room version
- Complete safety equipment

Technical data

Cutting rate → 0.05 mm – 10.0 mm particle size

Maximum throughput per hour → 8000 kg (depends on equipment and product)

Weight → Approx. 1000 kg

Dimensions → 2470 mm x 1210 mm x 970 mm

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