



# PVS MICRO-CUT SYSTEM

## PVS CUT 150 V

### Wide range of applications:

The PVS-Micro-Cut System PVS Cut 150 V is used for the following applications:

- Efficient production of meat and sausage products such as fillings for cooked sausages, sausage meat as well as meat and skin emulsions
- Fine cutting of fruits, fresh or frozen
- Emulsifying and homogenizing of sauces and soups
- For the manufacturing of pestos, baby food, bread spreads, pharmaceutical products and pet food



# TECHNICAL DATA

## High-Tech for gourmets

### PVS Cut 150 V

## 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.

Hopper volume:	approx. 70 liters
Speed (at 50Hz):	3000 rpm
Energy requirement (at 50Hz):	15 kW - 22 kW
Cutting system size:	150 mm
Max. capacity:	approx. 1800 kg (product-dependent)
Weight:	approx. 250 kg
Required space:	approx. 800 x 735 x 1420 mm (LxWxH)

The PVS Cut 150 V is equipped with a single cutting set and thus be used as Micro-cut ideal for outputs up to 1800 kg. The machine can be equipped with an optionally precutting system and circulation system (see pictures).



Being a very compact machine the PVS Cut 150 V 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 150 V is absolutely easy to clean.

**PVS** *Micro-cut*  
*Systemtechnik GmbH*  
**Emulsifiers & Cutting tools**



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