



PVS MICRO-CUT SYSTEM

PVS CUT 125 HL

Wide range of applications:

PVS-Micro-Cut emulsifiers PVS Cut 125 HL (LIQUID)
series are used for the following applications:

- In the production of fine and smooth products in the food industry
- For emulsifying and homogenising sauces, soups and similar liquid products
- For the cold production of marinades, dips, mayonnaise, dressings, liquid doughs and much more



TECHNICAL DATA

High-Tech for gourmets

PVS Cut 125 HL

The stator-rotor principle and the circulation unit enable ultra-fine cutting, mixing and emulsifying processes in one machine. The hopper can be equipped with an agitator on request. As a compact and easily transportable machine, the PVS Cut 125 HL offers you maximum flexibility. The fully welded machine body allows easy cleaning and thus ensures optimum hygiene.

Hopper volume:	approx. 180 liters
Speed (at 50Hz):	3000 rpm
Energy requirement (at 50Hz):	15 kW
Cutting system size:	125 mm
Max. capacity:	approx. 1200 kg (product-dependent)
Weight:	approx. 270 kg
Required space:	approx. 1600 x 940 x 1320 mm (LxWxH)

Compact size and high efficiency

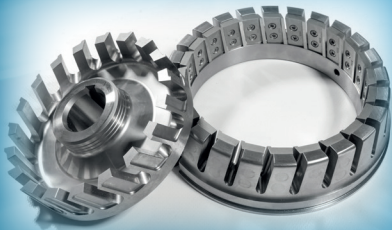
PVS Cut 125 HL is space-saving, easy to use and very multifunctional.

It is equipped with a single cutting set for small and medium throughput rates.



The PVS Micro-Cut cutting system operates absolutely contact-free, without metal abrasion.

The high-performance cutting tools made of high-quality chrome-nickel steel are fitted with special cutting inserts and enable a lifetime of approx. up to 800 tons.



PVS *Micro-cut*
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Emulsifiers & Cutting tools



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