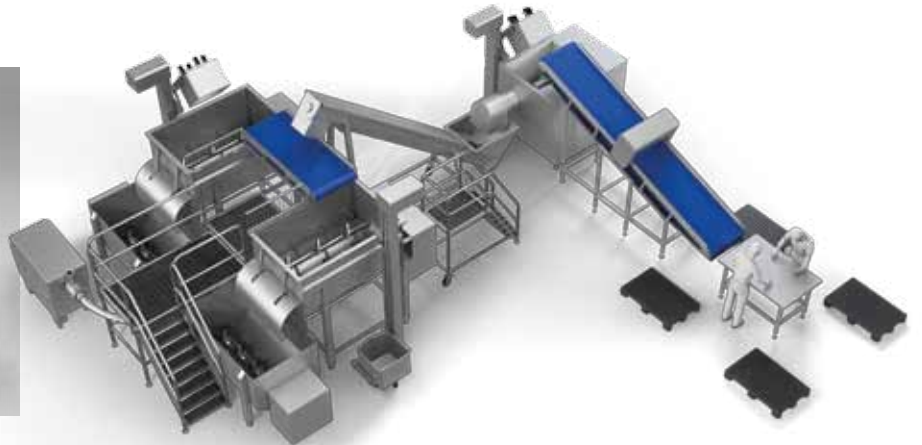


Emulsifier – QuadroCut 225

Technical information



The QuadroCut 225 emulsifier is globally the Heavy Duty “workhorse” among emulsifiers. Originally it was developed for the human food as well as for the pet food industry. The QuadroCut 225 is a pump fed emulsifier. The built-in control and operator panel is equipped with scanware software which automatically controls the start and stop procedures. The QuadroCut 225 emulsifier works perfectly as a stand-alone emulsifier, together with a feed pump, or as part of a complete processing line. The emulsifier is suited for bulk in line emulsion applications as well as for small “just-in-time” emulsion manufacturing.

Benefits

- Quadruple knife set: 4 knives and 3 holeplates
- Cassette mounted knife sets
- Fully Automatic Knife Adjustment System, FAKAS. Minimises knife and holeplate wear.
- Hard Particle Removal System, HPRS, which at programmable intervals transports the impurities via a screw/auger outside the knife housing. The HPRS is operated by an electrical motor.
- Allen Bradley operator panel and PLC
- Emulsion production capacity: 2,000 - 20,000 kg/hr
- Additional:
Also ideal for production of pork skin emulsions

Technical Specifications

- 90 - 200 kW motor
- CE standard
- Heavy Duty construction

Supply Options

Emulsifiers can be supplied as stand-alone equipment or as part of an entire food or pet food processing line.

scansteel
foodtech

Energivej 3 • 4180 Soroe city • Denmark

Phone: +45 7027 1410

Fax: +45 7027 1411

Visit us at: www.scansteelfoodtech.com