



### DESIGN OF STEPHAN MICROCUT®:

The long-life contactless rotor stator system allows premium fine cutting and emulsifying effects in the same machine.

With special tools difficult products, like sinews, soft bones and skin can be cut in the best quality. The pre-cutter reduces the product size efficiently from 100 mm pieces down to 1–2 mm (depending on the product).

Depending on the Microcut type a single cutting system or a double cutting system is installed. A single cutting system consists of one cutting head (rotor), one cutting ring (stator) and a feeding disc.

For the double cutting system the first cutting head / cutting ring set is followed by a second. The cutting rings are equipped with knives of specific gap sizes in the range of 0.05 to 3.0 mm. The cutting heads are equipped with a specific number of teeth.

3 to 4 different executions are available per Microcut type. Furthermore different designs of feeding discs are available.

The throughput of the Stephan Microcut machines depends on the type of product / application and the tool setting of the machine.



# CONTINUOUS FINE SIZE REDUCTION AND EMULSIFICATION AT ITS BEST

### One idea - several versions

The STEPHAN Microcut® is a multifunctional fine cutting and dispersing system. The rotor stator system is available as single stage and double stage version.

A wide range of machine layouts meets the requirements of multiple segments of the food industry. Homogeneous fine cutting and emulsifying of meat and fish can be done as well as forming emulsions and dispersing solids in liquids.

A special layout is suitable for cutting of vegetables and fruits as well as biscuit rework and frozen products.

### Benefit from the advantages:

- ✓ FFFICIENT FINE GRINDING
- PERFECT CUTTING
- HOMOGENEOUS MIXING
- ✓ OPTIMAL POWDER DISPERSING
- ✓ STABLE EMULSIONS
- CONSTANT PRODUCT QUALITY
- EASY TO OPERATE

### APPLICATIONS AND PROCESSING STEPS

# **APPLICATIONS:** (SOME EXAMPLES) PROCESSES:

- MEAT EMULSIONS
- I IVFR PÂTÉ
- EMULSIONS
- MARINADES AND SAUCES
- BABY FOOD
- VEGETABLE AND FRUIT GRINDING
- NUTS AND ALMONDS GRINDING
- BISCUIT REWORK GRINDING
- CONFECTIONARY
- FISH PRODUCTS
- HOMMOS
- PET FOOD

- CUTTING
- DISPERSING
- EMULSIFYING
- HOMOGENIZING





# THE STEPHAN MICROCUT® CLASSIC RANGE



MC 10/12/15

	MC 10/1	2/15
Cutting system		Single cut
Throughput	kg/h	1200
Power	kW	7.5 / 9 / 11
Funnel	l	40 standard / 95 optional



gental

MCH 10/2

Cutting system		Single cut
l per batch	l/batch	90 / 120
Power	kW	7.5
Funnel	l	90 / 120

✓ EMULSIFYING AND MIXING MACHINE

HORIZONTAL EXECUTION













MCH 20

	· ·	
Cutting system		Single cut
Throughput	lea/b	1200
Throughput	kg/h	1200
Power	kW	15
rowei	NVV	
Funnel	l	120

MANDICRAFT MACHINE

HORIZONTAL EXECUTION

#### MCH-D 150/180

Cutting system		Double cut
Throughput	kg/h	4500 / 6500
Power	kW	30 / 45 / 75
Funnel	l	150 / 250

BIG CAPACITY MACHINES

HORIZONTAL EXECUTION











MCH 10 Inline / MCH 150 Inline

Cutting system		Single cut
Throughput	kg/h	1200 / 4500
Power	kW	7.5 / 30
Funnel	l	-

- INLINE CUTTING AND INTEGRATION INTO A PRODUCTION LINE
- INLINE EXECUTION

Pre-cutting system



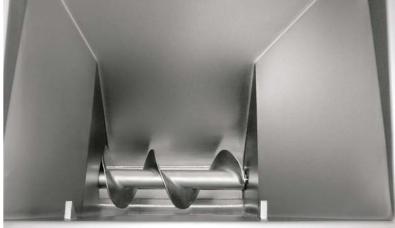


MCH 20 K / MCH 20 KVS\* / MCH 150K

Cutting system		Single cut with precutter
Throughput	kg/h	1200 / 4500
Power	kW	15 / 30
Funnel	l	40 / 100

- ✓ GRINDING OF DRY AND FROZEN PRODUCTS
- ✓ VERTICAL OUTLET / HORIZONTAL CUTTING TOOLS AND FEEDING SCREW

Feeding screw with gear motor for high viscose products and big pieces





#### STEPHAN MCH-D 20 classic

- ✓ FOR MIXING, EMULSIFYING AND FINE-CUTTING OF LOW/MEDIUM VISCOSE PRODUCTS.
- ✓ HORIZONTAL EXECUTION



STEPHAN MCH-D 20 inline

- INTEGRATION INTO A PRODUCTION LINE
- ✓ LOW VISCOSE PRODUCTS
- INLINE PIPE CONNECTION, HORIZONTAL EXECUTION



STEPHAN MCH-D 20 feeding screw

- ✓ HIGH VISCOSE OR BIG SIZE PRODUCTION
- HORIZONTAL EXECUTION WITH FEEDING SCREW

Cutting system		Double cut / with precutter
Throughput	kg/h	1200–3000
Power	kW	30
Funnel	l	120

\*optional: with additional pre-cutting system

The machines shown are for illustrative purposes only. Actual machine construction may vary by specification.

## Stephan Machinery

# WORLD WIDE AT YOUR DISPOSAL

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