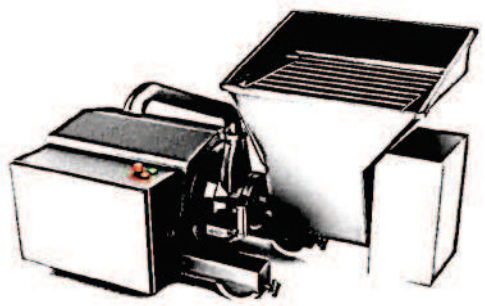
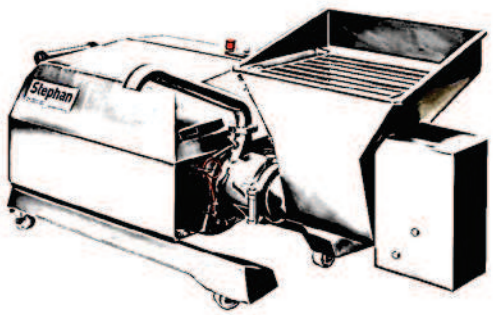
TECHNICAL SPECIFICATION

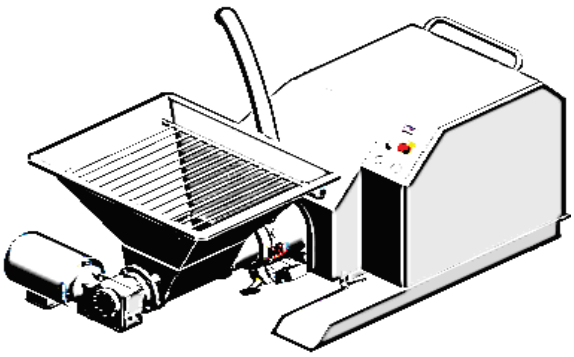
STEPHAN Microcut® MCH- (D) 20/150 FS low (N) - additional information according to the technical specification



model STEPHAN MCH 20 FS low (N)



model STEPHAN MCHD 20 FS low (N)



model STEPHAN MCHD 150 FS low (N)

Description:

The STEPHAN Microcut® is suitable for a wide range of applications in the food industry. It combines fine cutting and emulsifying of pressure sensitive, high viscous and frozen products in one simple operation with minimum space requirment.
The design of the machine conforms to the requirements of the European Union directive.

Typical Applications:

- Cutting of fruits and vegetables
- Cutting and emusifying of middle and high viscous meat emulsions
- Puréed food
- Confectionary products

Standard Execution:

- Main motor 3000 rpm
- Operating voltage 400 V / 50 Hz
- Feeding screw driven by gear motor
- Operating elements for manual operation
- Rotor and stator (first and second stage)*
- Feeding disc
- Charging funnel including grid*
- Base frame on 4 casters

*(depending on machine type)

Options:

- Pre cutting system

Advantages:

- Efficient fine grinding
- Stable emulsions
- Constant product quality
- Easy to operate
- Easy to clean
- Non-contact cutting system