

PSS M 4000, M 1200 | Microcutters

Advantages

- The finest cutting and subsequent emulsifying of processed material
- Ensurance of continual process of fine cutting and emulsifying
- Preparation of structurally homogeneous mixture with excellent quality
- Low-placed hopper enables uncomplicated feeding of the machine
- Two levels of cutting and high cutting speed ensure very fast processing and required product quality achieving
- Smooth and rapid emptying
- Illustrative temperature recording of material by digital temperature sensor
- Simple and practical control by control buttons
- Electronic and moving parts are secured by safety covers
- Polished surfaces
- Uncomplicated and perfect cleaning



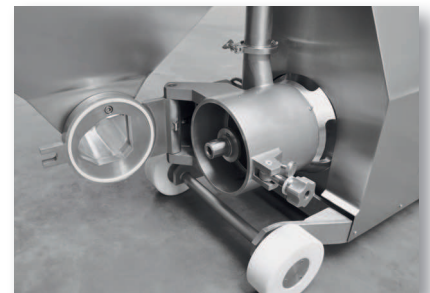
■ M 4000



■ M 1200

PSS Microcutters are designed for food industry operations and are used for the finest cutting and subsequent emulsifying of processed material. The PSS Microcutter construction is so specifically designed that the devices can be practically used not only for meat cutting but also for preparation of pâtés, spreads and sauces of any kind or for fruit and vegetable processing. The PSS Microcutters are a guarantee of effective use because they ensure a continual process of fine cutting and emulsifying and significantly contribute to the preparation of structurally

homogeneous mixture of excellent quality. The biggest advantage of the PSS Microcutters is the low-placed hopper that enables uncomplicated feeding of the device. Two levels of cutting and high cutting speed ensure very fast processing and required product quality achieving. The outlet pipe, characterized by a possibility of rotation and position changing, ensures smooth and rapid emptying. The PSS Microcutter equipment includes a digital temperature sensor, whose function is illustrative temperature recording of processed material.



Control

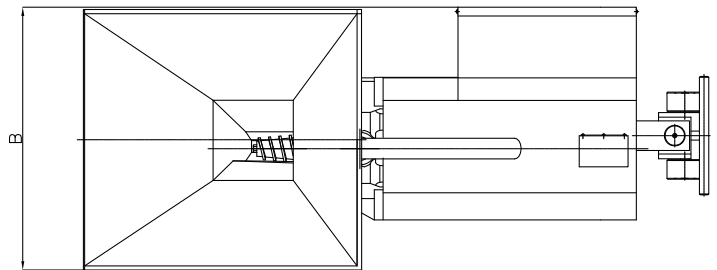
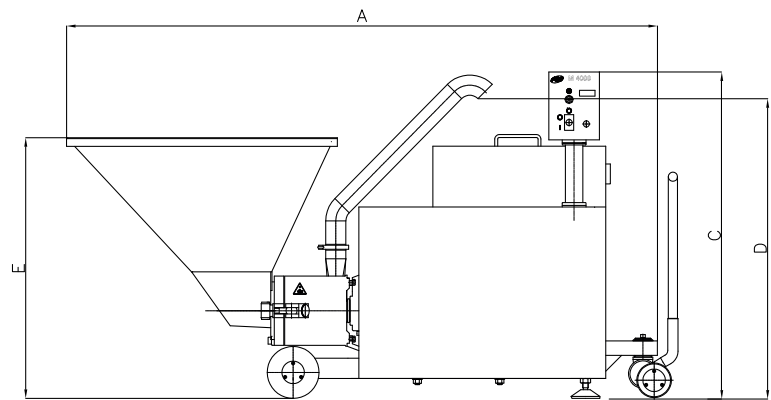
The PSS Microcutters are controlled simply and practically by control buttons for switching the device On and Off, which are placed on the control panel in the operating personnel view with easy access.

Safety and manipulation

Simple and purposeful design of the PSS Microcutters ensures safe and reliable operation. The individual electronic and moving parts are secured by safety covers and supplied with safety features, which lead to prevention of possible danger connected to personnel injuries as well as any mutual damage of individual machine parts.

Hygiene and sanitation

The PSS Microcutters are manufactured from stainless steel AISI 304 and all external and internal surfaces, which come into contact with product, are polished. The superior hygienic design, characterized by polished and rounded areas but also by perfect sealing, enables uncomplicated and perfect cleaning.



Parameters	PSS M 4000	PSS M 1200
Total input	45 kW	19 kW
Machine weight	585 kg	220 kg
Main dimensions:		
A	2 000 mm	1 570 mm
B	1 040 mm	565 mm
C	1 105 mm	815 mm
D	1 025 mm	765 mm
E	880 mm	650 mm
Cutting assembly speed	2 955 rpm	2 920 rpm
Voltage network	3/PE/N 50 Hz 230/400V TN-S	3/PE/N 50 Hz 230/400V TN-S
Standardized AC voltage	230/400 ±10 %	230/400 ±10 %
Control voltage	230/24 V AC	230/24 V AC

Notice:

As a result of continuous process improvement and modernization of our products there may be differences and changes in characteristics and descriptions of machines. Therefore the manufacturer PSS SVIDNÍK, a.s. reserves the right to change some specifications and technical parameters of its products.