

# SIZE REDUCTION

Bepex equipment is available for almost every size reduction problem, from breaking up 500 lb. cheese blocks to the fine-grinding of spices. Many of our size reduction designs can be customized to include cooling or heating of the product as it is ground.

## RIETZ EXTRACTOR<sup>®</sup>

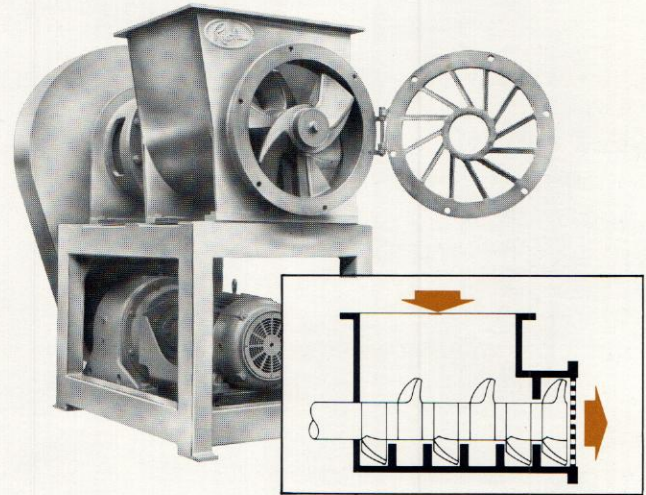
For extra coarse chopping (to 1")

For initial size reduction of bulky foods. Stainless steel hopper accepts frozen blocks or drums of meat or perishable foods of up to 500 lbs (230 kg). Particle size is controlled by orifice plates. Slow speed, high torque operation cuts noise and limits product temperature rise. No knives to sharpen. Stainless steel construction and full accessibility of all interior parts allow easy cleaning to meet rigid sanitation standards for food plants.

Used for size reduction of cheese wheels and drums, frozen meat blocks and a wide variety of fresh and frozen fruits, meats, and vegetables.

Horsepower . . . . . 10-75  
Rotor diameter . . . . . 10", 12", 15", 24"  
Hopper opening . . . . . 17" x 10" to 37" x 24"

\*Capacities vary with orifice plates, product characteristics and other variables.



## RIETZ PREBREAKER

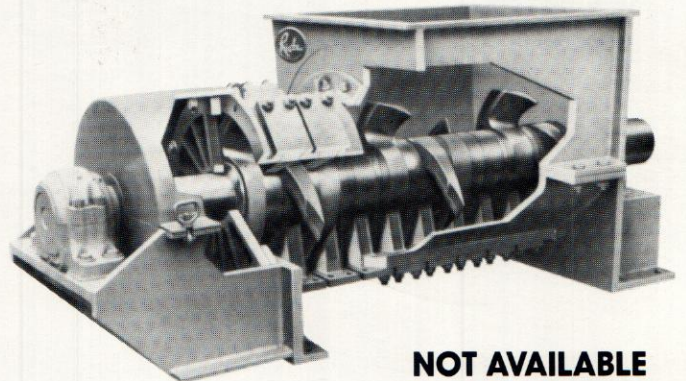
For extra coarse grinding (to 1")

Crushing and breaking of edible or inedible materials is accomplished by these rugged, slow speed, high torque machines. Power consumption and maintenance requirements are minimal. Orifice plates permit controlled output ranging from relatively fine to coarse particle sizes. Sanitary USDA approved designs are available.

Reduces hot or cold fat, animal hides and skins for gelatin, rinds, whole fruits and vegetables for disposal. Also used for crushing fish and grinding food wastes.

Horsepower . . . . . 5-200  
Rotor diameter . . . . . 10", 12", 15", 24"  
Hopper opening . . . . . 17" x 10" to 38" x 32"

\*Capacities vary with orifice plates, product characteristics and other variables.



**NOT AVAILABLE  
IN THE U.S.**

## RIETZ VERTICAL DISINTEGRATOR<sup>®</sup>

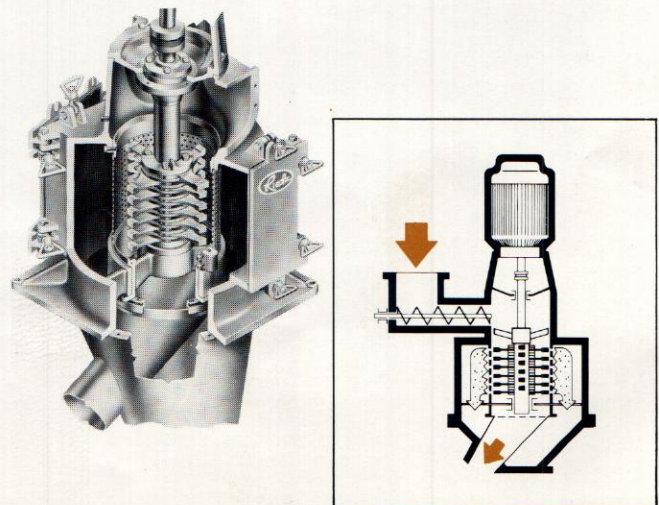
Wet or dry medium grinding to 50 mesh

Use for grinding slurries and pastes, fine pulping, coarse to fine grind, pulverizing, defibering, dissolving and dispersing. Dual discharge option separates hard-to-grind from softer materials. 360° primary discharge screen insures uniform product size and reduces temperature rise, vibration, and HP requirements. Screen and hammers can be quickly removed for cleaning or maintenance. Cast iron and carbon steel, partial stainless steel, or all stainless steel construction.

Used for crushing tomatoes, citrus peel, copra, dried vegetables and spices, meat products and cannery wastes.

Horsepower . . . . . 5-300  
Rotor diameter . . . . . 8", 12", 18", 24"  
Operating speeds . . . . . to 8400 RPM

\*Capacities vary with screen size, product characteristics and other variables.



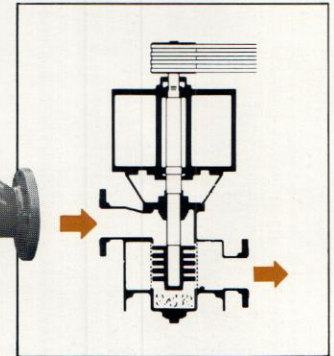
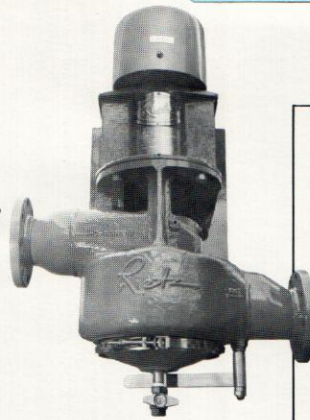
**RIETZ IN-LINE DISINTEGRATOR<sup>®</sup>**

**Delumping and grinding of slurries to 50 mesh**

Mounts in-line to permit pressure operation and to avoid air incorporation. Standard pipe flanges and minimum space required. Primary applications: mixing, delumping and dissolving of fluids, slurries and pastes. Vacuum or pressure operation to 300 psig. Suspended rotor allows quick removal of product contact parts; bearings are isolated to prevent contamination. 360° primary discharge screen insures uniform product size and reduces temperature rise, vibration, and HP requirements.

Available in all carbon steel, all stainless steel, or combinations. Optional elastomer-lined body.

- Horsepower . . . . . 5-40
- Rotor diameter . . . . . 6" and 8"
- Capacities . . . . . 25-500 gpm



**RIETZ ANGLE DISINTEGRATOR<sup>®</sup>**

**Sanitary fine grinding and finishing**

For fine pulping, dispersing and homogenizing of many foods. Also for high speed shredding and wet grinding of fibrous and tough materials.

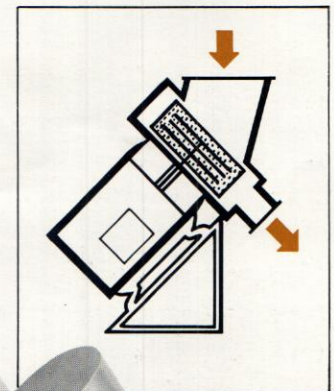
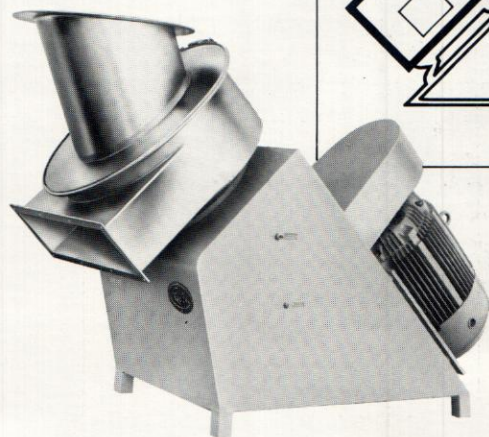
Direct drive RP units are suitable for most applications. Belt driven RA models provide non-synchronous or very high speeds, and secondary discharge with separation capabilities. Both models feature sanitary construction and are USDA approved.

360° primary discharge screen insures uniform product size and reduces temperature rise, vibration, and HP requirements. Overhung rotor keeps bearings away from product and permits easy removal of parts for inspection and cleaning. Single V-band clamped cover allows quick access to all product contact parts for fast screen changes and clean-up. Pressurized units available with bolted covers.

**Typical applications include reducing tomatoes, apples, fruit nectars, baby foods, and cooked meats. Also depipping raspberries, pineapples and citrus fruits.**

- Horsepower . . . . . 7½-100
- Rotor diameter . . . . . 6", 8", 12", 18"
- Operating speeds . . . . . 900 to 12,000 RPM

\*Capacities vary with screen size, product characteristics and other variables.



**STRONG-SCOTT PULVOCRON<sup>®</sup>**

**Ultra-fine grinding to 10 microns, top size**

Airswept pulverizer with internal classifier system that can be adjusted for fineness of grind during operation. Pulverizes in medium-fine, fine and ultra-fine particle sizes, down to 10 microns. Air stream sweeps pulverized material into the classifier section where centrifugal action returns over-size particles to the entering air stream for additional processing. Drying or cooling and grinding can be accomplished in one process step.

**Used for pulverizing a wide variety of products including grains, cereals, cocoa, spices, fish protein concentrate, dextrose, salt, sugar, whey, guar, and tortilla flour.**

- Horsepower . . . . . 60-500
- Rotor diameter . . . . . 20", 38", 76"
- Rotor speed . . . . . 1200-5100 RPM

