



STEPHAN Combicut TC System

Multifunctional and Efficient

Successfully used in the Food Industry

! The STEPHAN Combicut TC System is a multifunctional machine. It is in use successfully for a wide range of applications in the food industry.

Besides cutting, mixing and dispersing, heating and cooling can be done in the same system. The integrated vacuum system avoids oxidation and ensures a high product quality. !

Several Process steps in one Machine !

Advantages for your Production

- ✓ Short batch times
- ✓ Homogenous mixing
- ✓ Efficient cutting
- ✓ Gentle as well as effective heating
- ✓ Constant specific weight
- ✓ Optimal powder dispersing
- ✓ Oxidation is avoided
- ✓ Stable emulsions
- ✓ Constant product quality



Applications and Processings Steps



Applications:

- ✓ **Convenience Food**
 - Mayonnaise
 - Ketchup
 - Horseradish
 - Sauces, Dressings
- ✓ **Dairy**
 - Processed cheese
 - Fresh cheese preparations
- ✓ **Meat / Fish**
 - Surimi
 - Liver pate
- ✓ **Bakery**
 - Dough preparation (TK)
- ✓ **Confectionery**
 - Marzipan

Processes:

- ✓ Cutting
- ✓ Mixing
- ✓ Dispersing
- ✓ Emulsifying
- ✓ Direct + indirect heating
- ✓ Deaerating (Vacuum)
- ✓ Cooling



Design of the Combicut TC System

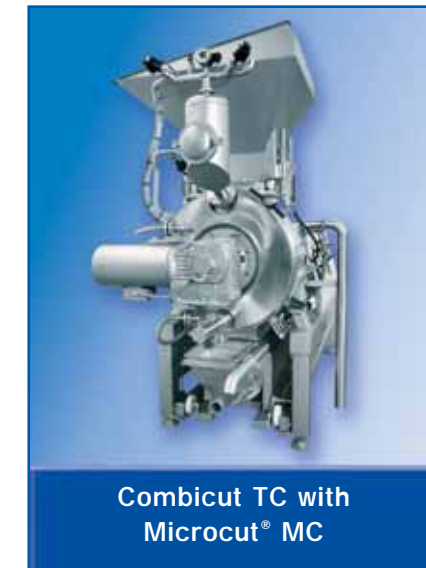
! The STEPHAN Combicut TC combines several process steps in one machine. These are cutting, mixing, dispersing, heating, cooling, deaerating and emulsifying.

The horizontally placed mixing drum in the basis of the machine. A set of cutting and emulsifying knives is driven through the back plane by the main motor, whereas the mixing arm with scraper is activated by a

motor through the front cover. The machine is charged by a slide and / or pipe connections. Discharging is done via a slide or a bottom seat valve. The STEPHAN Combicut TC can be equipped with direct steam injection nozzles and / or a jacketed drum.

It can be completed by powder hoppers, liquid vessels, liquid metering systems, a lifting / tilting device, a STEPHAN Microcut and a discharge wagon. !

Components of the STEPHAN Combicut TC System



Technical Data

Type		TC 300	TC 400	TC 600	TC 850
Drum size	[l]	300	400	600	850
Batch size	[l]	100 - 220	130 - 280	200 - 420	300 - 580
Capacity (heavily dependent on product)	[l/h]	up to 1200	up to 1500	up to 2700	up to 3600
Max. operating temperature	[°C]	95	95	95	95
Energy requirement, main motor	[kW]	50 / 58	65 / 90	65 / 90	100 / 120
Special layout					
Heating / Cooling jacket		+	+	+	+
Direct steam injection		+	+	+	+
High temperature layout (110 / 125 °C) (only for design with pipe connections, no slides)		+	+	+	+

Test Facilities

! The test facilities at our headquarters in Hameln (Germany) are available for feasibility studies and demonstration runs of the STEPHAN Combicut TC System. !

