

STEPHAN Microcut®

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 multitudinous segments of the food industry. Homogenous 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. ■

Benefit from the advantages:

- ✓ Efficient fine grinding
- ✓ Perfect cutting
- ✓ Homogenous mixing
- ✓ Optimal powder dispersing
- ✓ Stable emulsions
- ✓ Constant product quality
- ✓ Easy to operate

simply flexible...

Stephan
Food Processing Machinery



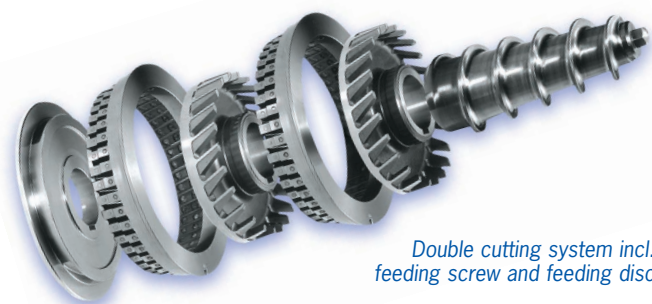
Applications and Processing Steps

Applications: (some examples)

- ✓ Meat emulsions
- ✓ Liver pâté
- ✓ Emulsions
- ✓ Marinades and sauces
- ✓ Baby Food
- ✓ Vegetable and fruit grinding
- ✓ Biscuit rework grinding
- ✓ Fish products

Processes:

- ✓ Cutting
- ✓ Dispersing
- ✓ Emulsifying
- ✓ Homogenizing



Double cutting system incl. feeding screw and feeding disc

Design of Stephan Microcut®: The cutting system

! 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 cutted in the best quality. !

Stephan Microcut® Versions



MC 10/12/15
For handcraft, small business applications and product development



MCH a. MCH-D
High-speed cutting and emulsifying of meat, fish and baby food

Stephan Microcut® Versions



MCH 10
Emulsifying and mixing machine



MCH K
Dry/Wet Grinding of pressure sensitive, fresh or frozen products

Technical Data

Type		MC 10/12/15	MCH 20/150	MCH-D 150/180	MCH 10	MCH 20 K MCH 20 KVS*
Product examples		pâté, fish, meat	pâté, fish, meat	pâté, fish, meat, baby food	emulsions, marinades, sauces	vegetables and fruits, biscuit rework
Capacity (heavily dependent on product)	[l/h]	1200	1200/4500	4500/6000	3000	1200 [kg/h]
Funnel size	l	40/90/120	120/150	150/250	90/125/250	40
Cutting system		single	single	double	single	single*
Cutting gaps	mm	0.05 / 0.2 / 0.35 / 0.5 / 0.7 / 0.9 / 1.25 / 1.5 / 1.8 / 2.0 / 3.0				
Speed	[rpm]	3000	3000	3000	3000	3000
Energy requirements Main drive	[kW]	7.5/9/11	15/30	45 or 55/ 75 or 90	5.5/7.5	15

* KVS with additional pre-cutting system

Test Facilities

! The test facilities at our headquarters in Hameln (Germany) are available for feasibility studies and demonstration runs of the Stephan Microcut®. !

