



vacuum cutter ProfiCut

ProfiCut is a universal plant for manufacturing a wide range of products. All operations are performed sequentially in a single plant starting from raw materials input to the finished product unloading.

Grinding, mixing, and heating are applied **under the vacuum** to prevent oxidation, reduce the temperature of the product, thus retaining its taste and flavor and giving it an attractive appearance.

ProfiCut is a complete and versatile work tool that cooks, concentrates, kneads, refines, cuts, mixes, homogenises, pulverises various types of food products.



It is a universal plant for manufacturing a wide products range, such as:

- processed cheeses
- heat-treated curd
- desserts, creams, foams
- baby nutrition
- sweet cake creams
- pastry
- meat products
- NUT pastes
- marzipan
- sauces and dressings
- vegetable and fruit puree
- soups



Product that contains a whole food processing philosophy in one machine. //

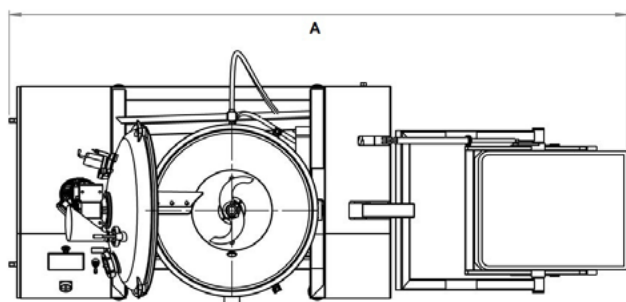
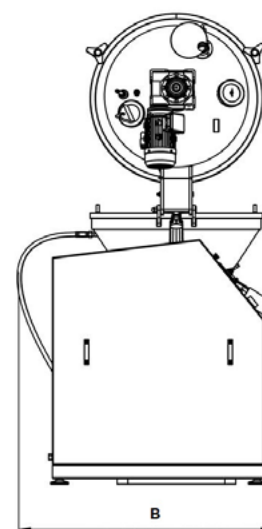
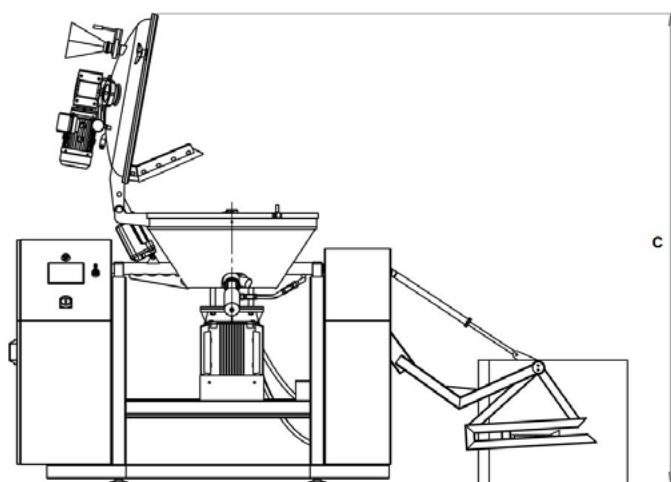
Design

The design of the ProfiCut plant consists of a working vessel mounted on the frame with pivoting supports.

The operating bowl is equipped with a jacket for heating and cooling. Heating the product is also possible by direct steam injection. The integrated knife grinding head with direct drive from the motor (or gearbox on request) is located at the bottom of the operating vessel. There is a low-speed reversing agitator on the cover of the bowl, which delivers a delicate mixing of the product and a uniform heat exchange between the walls of the working container and a product, using a special form of scrapers.

Features:

- **Universal application.** All the operations are carried out progressively in one plant. The plant is a replacement of a grinder, mixer, emulsifier, dissolver and pasteurizer.
- Compact.
- Low costs for batch manufacturing.
- Stably **high-quality of finished product.**
- Comfortable products loading.
- Complete products unloading during tilting a receptacle or through drawing off a valve.
- **Hygienic design** in accordance with requirements of FDA, simple cleaning and technique maintenance.



Geometric volume, L	130
A: length, mm	3 442
B: width, mm	1 416
C: height, mm	2 617



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