



# PSS M

## Microcutters

PSS Microcutters are designed for food industry operations and are used for the finest cutting and subsequent emulsifying of 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. PSS Microcutters

offer 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 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. The outlet pipe characterized by a possibility of rotation and position changing ensures smooth and rapid emptying. The PSS Microcutter includes a digital temperature sensor, whose function is the illustrative temperature recording of material in process.



Motor shaft



Hopper



Control panel



Separated hopper from motor shaft


## Advantages of Microcutters



- Cutting edges do not touch
- Gap between cutting edges can be made and preset by the customers needs
- The finest cutting and subsequent emulsification of material
- Always a continual process of fine cutting and emulsifying
- Preparation of structurally homogenous mixture with high 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
- Smooth and fast 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 easy cleaning

## Principles how microcutter works

- Cutting of raw material at high speed thanks to large number of contrarotating blades located on stators and rotors
- Extremely efficient cutting thanks to high peripheral speeds
- Cutting quality due to the shape and angle of the blades
- Minimal cutting distance between blades on stators and rotors
- Homogenised structure of raw material without any fibers
- Cutting capacity is ensured by a large number of blades
- Quick move of raw material from the hopper and its flow through cutting composition
- Appropriate temperature increase of final product

PARAMETER	M 4000	M 6000
Capacity	4 000 kg/h	6 000 kg/h
Cutting assembly speed	2 955 rpm	3 000 rpm
Total input	45 kW	90 kW
Machine weight	585 kg	1025 kg
Main dimensions	A	2 000 mm
	B	1 040 mm
	C	1 105 mm

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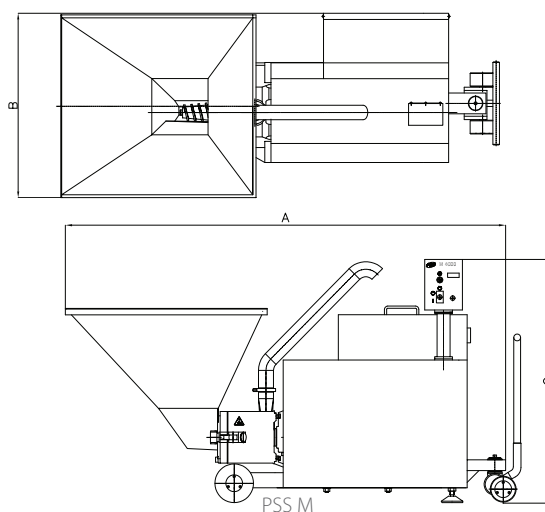
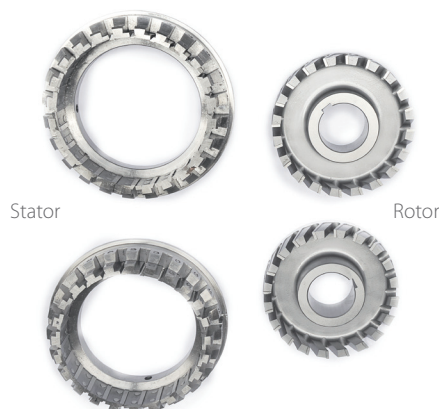
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PSS M 4000 in combination with PSS UM 500 P



### Notice:

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