

COZZINI

*Food equipment solutions
integration & technologies*



Cozzini has an Emulsion Mill for every size processor

Ten different Emulsion Mills

From 2 tons/hr up to 15 tons/hr
Gravity Fed, Pump Fed and
Vacuumized Emulsion Systems



AR901 GRAVITY FED EMULSION MILL

- Up to 15,000 Kg/Hr
- Cost effective size reduction of water added meat blends



GRAVITY FED EMULSION MILL FOR SMALLER PROCESSORS

- Up to 3,500 Kgs/Hr
- Cost effective size reduction of water added meat blends



FORCE FED EMULSION MILL FOR SMALLER PROCESSORS

- Up to 4,000 Kg/Hr
- 3 different knife set configurations
- Cutting head holds up to 5 knife sets
- Variable mill speeds to deliver all textures from fine to coarse



COMPACT FORCE-FED EMULSION SYSTEM

- Up to 4,500 Kg/Hr of fine emulsion
- Up to 9,000 Kg/Hr coarse sausage
- Single or double cutting plates/knife holders
- Frequency controlled variable speed feed pump



SMALLER HEAVY DUTY FORCE-FED EMULSION SYSTEM

- Up to 4,500 Kg/Hr of fine emulsion
- Up to 9,000 Kg/Hr coarse sausage
- Single or double cutting plates/knife holders
- Frequency controlled variable speed feed pump



LARGER HEAVY DUTY FORCE-FED EMULSION SYSTEM

- Up to 9,000 Kg/Hr of fine emulsion
- Up to 13,500 Kg/Hr coarse sausage
- Single or double cutting plates/knife holders
- Frequency controlled variable speed feed pump



VACUUMIZED EMULSION SYSTEM

- Up to 4,500 Kg/Hr of fine emulsion
- Up to 9,000 Kg/Hr coarse sausage
- Removal of air from the blend increases shelf life and flavor
- Single or double cutting plates/knife holders
- Frequency controlled variable speed feed pump



LARGER VACUUMIZED EMULSION SYSTEM

- Up to 9,000 Kgs/Hr of fine emulsion
- Up to 13,500 Kgs/Hr coarse sausage
- Removal of air from the blend increases shelf life and flavor
- Single or double cutting plates/knife holders
- Frequency controlled variable speed feed pump



PORK SKINS OR HIGH BONE INCLUSION

- Up to 4 plates and knife holders
- Up to 7,000 Kg/Hr of fine emulsion
- Up to 9,000 Kg/Hr coarse sausage
- Removal of air from the blend increases shelf life and flavor



FOR THE MOST DIFFICULT OF PROCESSING APPLICATIONS

- Up to 4 plates and knife holders
- Up to 9,000 Kg/Hr of fine emulsion
- Up to 13,500 Kg/Hr coarse sausage
- Removal of air from the blend increases shelf life and flavor

COZZINI

Our experienced product specialists and food scientists can help you develop new products or refine your existing ones. Their knowledgeable service technicians will keep your systems running perfectly for many years to come.

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