Get Control of Your Process

Give Your Business the Cozzini Systems Advantage
As owners, vice presidents, plant managers or supervisors, you’re always looking for that additional control and competitive edge in your production process. Especially today with labor, raw materials and fuel costs on a constant rise. Not to mention shorter lead-time schedules and multiple formulation complexities.

It’s becoming increasingly apparent: if you want to win, dynamic and innovative processing systems advantages are required.

To answer that challenge, you can leverage Cozzini systems know-how to help build innovation in your production processes and product offerings.

With decades of deep industry and technical expertise, we bring together food-processing insight, best practices, breakthrough equipment solutions and systems innovation.

We offer the industry’s most comprehensive line of equipment for emulsifying, mixing, grinding, material handling and protein enhancement. Our Cozzini designed-and-manufactured machine offerings are the very building blocks that comprise our customized systems solutions.

When you partner with Cozzini, you’re spending your equipment budget on innovation, not maintenance. Our money making, innovation not only helps you capture opportunities, but also raises the bar in the markets you serve.

As you page through this issue of our Cozzini Systems Catalog, feel free to contact us about your ideas for streamlining and automating your process. While our equipment is powerful enough to meet the demands of highest volume processors, we also offer scaled-down systems as well as single machine solutions.

Headquartered in Chicago, Cozzini also has manufacturing facilities in Iowa, Mexico, and Brazil. We have a long-standing reputation for excellence in all worldwide markets. Direct global sales representation and an elaborate distribution network mean that we’re never too far away to respond quickly.

Cozzini has experienced product specialists and staff food scientists who can help you develop new products or refine your existing ones. Our knowledgeable service technicians can advise you on technical issues to keep your system up and running perfectly.

I welcome your comments and requests. Please visit our web site, call, drop us a line or send an e-mail to sales@cozzini.com.

Sincerely,
Ivo Cozzini
President
As You Discover Our Many Capabilities, You'll Quickly See that COZZINI is a Systems Provider Unlike Any Other. Learn What COZZINI Can Do for You.
Cozzini Can Design, Build and Install a FastHam™ System to Fit Your Operation Perfectly.

- Accurate load cell weighing system maintains critical green weight, injected weight and brine additions accurately
- Raw material inspection stations including metal detection
- Minimal product handling means no need for tanks, pallet jacks, or forklifts
- Product transfer by vacuum or the non-damaging Cozzini Air Transfer Pump
- Automated ground material/binder addition

**Cozzini FastHam™ System**

- Helical agitators provide gentle to vigorous massaging action
- Program-driven massaging cycles for multiple products
- Variable speed agitation
- Full and partial vacuum control
- No shear points to maintain absolute whole muscle appearance with the most fragile muscles
- Refrigeration to maintain critical product temperatures
- Reduction of most massaging cycles by 50% or more, with higher levels of protein extraction
- Easy maintenance

**Optional Cozzini PrimeTrack™ SCADA/MES System**

- Recipe/formula management
- All critical weight/temperature data storage per batch
- Raw material ingredient genealogy
- Performance reports
- Mechanical usage and downtime reports
- Production planning, raw material inventory controls and allocation

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**Take the FastHam CHALLENGE**

- Reduce massaging time 50% or more
- Reduce or completely eliminate curing hold-time
- Facilitate continuous production

Let Cozzini Demonstrate the PROVEN ADVANTAGES of FastHam™
Let Cozzini Demonstrate the PROVEN ADVANTAGES of SUSPENTEC®

• Enhance Flavors  • Improve Textures  • Increase Yields

Cozzini’s patented SUSPENTEC® system is used worldwide by roast beef, ham, turkey, chicken, steak, fish and other whole-muscle processors.

Benefits include:
• Increased bind
• Reduced cook and chill shrink
• Increased slice yield
• Enhanced product appearance
• Enhanced flavor
• Lower overall product cost
• Greater profit

The modular SUSPENTEC system is adaptable to all plant layouts and space considerations.

Call Cozzini today for complete details concerning your application.

Patented SUSPENTEC® Process

Cozzini’s SUSPENTEC® process is conducted under precisely controlled temperature to ensure efficient protein binding and complete dispersion of suspension into the whole muscle product. The trim/brine suspension is automatically processed in the continuous system.

Cozzini’s force-fed AR722 MultiCut particle reduction system is the heart of the SUSPENTEC process, reducing the trimmings to micron-sized particles.

Advanced, operator-friendly controls monitor and control suspension temperature throughout all stages of the process.

Cozzini Can Design, Build and Install a SUSPENTEC® System to Fit Your Operation Perfectly

www.cozzini.com
COZZINI proudly introduces its new VS and CS 722 and 922 Vacuum Emulsion Systems, the new world-standard leaders. Designed for high volume continuous production, the variable-speed (VS) or the continuous-speed (CS) units are available as 7" diameter plate systems (our 722-series machines) or 9" plate systems (our 922-series machines).

Both the VS and CS models offer variable pump speed and self-adjusting outlet temperature control. The variable speed (VS) models offer the additional benefit of variable knife speeds to control knife action in the cutting head. Our VS feature is particularly useful for production of fine and coarse products.

From fine emulsions to coarse ground sausage reductions, the new Cozzini PrimeCut™ VS & CS series offer unprecedented versatility over the widest range of applications.

4 workhorse-tough models to choose from: VS722, CS722, VS922 and CS922

For over two decades, Cozzini has built a solid reputation as the world technology leader in emulsion/reduction systems for sausage processing. Users that demand high quality, high output and consistent, continuous production, insist on Cozzini PrimeCut™.

We offer our patented cutting head technology in scaled-down models for smaller and mid-size processing requirements, highly cost-effective alternatives to bowl choppers. These models include:

AR901 Gravity Feed Emulsion/Reduction
AR922 & AR722 Light Feed Emulsion/Reduction

NEW! New, rugged, easy-to-clean vacuum cover gasket
NEW! Robust stainless steel air cylinders raise and lower cover
NEW! Sanitary Pan/View enclosures
NEW! Improved cover safety systems
NEW! Sanitary parts rack for performing plate checks
NEW! Larger motor base to accommodate increased motor sizes as applications may require
NEW! Hinged doors are easily removable (without tools) for complete interior component access

NEW! Larger motor base to accommodate increased motor sizes as applications may require
NEW! Improved cover safety systems
NEW! Sanitary parts rack for performing plate checks
NEW! Hinged doors are easily removable (without tools) for complete interior component access

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COZZINI Redefines High Performance Emulsion/Reduction

Leverage Cozzini Emulsion/Reduction Know-How to Build Innovation in Your Production and Product Offerings www.cozzini.com

773-478-9700

www.cozzini.com

VS/CS722

7" (180 mm)
20,000 lbs (9,000 kg)
10,000 lbs (4,500 kg)
100 HP (75 kW)
20 HP (15 kW)
5 HP (4 kW)
2 HP (1.5 kW)

VS/922

9" (248 mm)
30,000 lbs (13,500 kg)
20,000 lbs (9,000 kg)
125 HP (93 kW)
20 HP (15 kW)
5 HP (4 kW)
2 HP (1.5 kW)

Changes made to 1D plate design

* Depending on ∆T (delta-T) requirements
**Cozzini Continuous Sausage Production Lines**

**Sized to fit your needs**

- Grinding
- Blending
- Emulsifying/Reduction
- Stuffing

**2 Tons per Hour**

1. Ground meat and trimmings are dumped directly into a Mixer/Blender (vacuum optional).
2. The mixed product discharges into a CPF-7 emulsion/reduction system.
3. The emulsified or coarse product is discharged into a Stuffing Hopper which continuously feeds a stuffer/ linker.

**4 Tons per Hour**

1. Raw meat and trimmings are dumped into a Mixer/Blender which discharges onto an Inclined Belt Conveyor equipped with metal detector.
2. Frozen blocks are loaded onto a belt conveyor for metal detection and grinding.
3. Ground product is discharged into a Mixer/Blender. Column dumpers can be added throughout the process for additional ingredients, trim, rework, etc.
4. Mixture is discharged and pumped into a storage silo.
5. From the silo, the mixture is vacuum loaded into a continuous VS722 Emulsion/Reduction System.
6. The emulsified or coarse product is discharged into Stuffing Hopper(s) which continuously feed stuffers/linkers.

**8 Tons per Hour**

1. Raw meat and trimmings are dumped into an Inclined Screw Loader which discharges onto an Inclined Belt Conveyor equipped with metal detector.
2. Frozen blocks are loaded onto a belt conveyor for metal detection and grinding.
3. Ground product is discharged into two Mixer/Blenders. Column dumpers can be added throughout the process for additional ingredients, trim, rework, etc.
4. Mixture is discharged into a Screw Loader.
5. The Screw Loader pumps the mixture directly into an AR922 force-fed emulsion/reduction system.
6. The emulsified or coarse product is discharged into Stuffing Hopper(s) which continuously feed stuffers/linkers.
7. An optional In-Line Condiment Feeder can introduce additives like peppers, cheese, etc. to the emulsion prior to pumping to a stuffing hopper.

**PrimeCut™ Cozzini Continuous Sausage Production Line**

- CTP-7 Emulsion/Reduction System
- Column Dumper
- Stuffing Hopper
- Vacuum Pump
- Inclined Belt Conveyor
- Cozzini Work Platform
- Cozzini Stainless PD Pump
- Linker

**Cozzini Work Platform**

- Cozzini Storage Silo
- Cozzini Mixer/Blender
- Cozzini Stuffing Hopper
- Cozzini Stuffing Hopper With Stainless PD Pump (3)
- Linkers
A Step-by-Step Process Overview:

1. Meat trimmings are dumped into the Inclined Screw Loader hopper.
2. The Inclined Screw Loader meters the meat trimmings onto an Inclined Belt Conveyor for metal detection and inspection.
3. Inspected trimmings are fed into a Cozzini Grinder.
4. Ground trimmings discharge from the Grinder into a Pivoting Screw Conveyor that can fill up to 4 different Inclined Screw Loader hoppers.
5. A Vat Dumper introduces rework materials into the Inclined Screw Loader hopper.
6. Inclined Screw Loaders with weigh cells hold various species and fat/lean raw materials ready to feed Transfer Screw Conveyor.
7. The Horizontal Tander Screw Conveyor collects and transports materials into an Inclined Screw Conveyor.
8. The Inclined Screw Conveyor transfers materials to one or more Mixer/Blenders.
9. A Vat or Column Dumper dispenses dry spices into the Mixer/Blender.
10a. A Vat Dumper dispenses mechanically deboned chicken (MDC) or turkey (MDT) materials to Holding Hoppers on weigh cells.
10b. The Holding Hopper pump transfers MDC/MDT product to Mixer/Blender.
11. The Mixer/Blender on weigh cells blends the meat materials, spices, and liquids to a homogenized state.
12. The Transfer Hopper/Pump sends blended formula to the Suction Hopper for storage.
13. The Cozzini CS/VS922 Vacuum Emulsion/Reduction System draws blend from the Suction Hopper to emulsify or reduce particle size and automatically fills multiple Stuffing Hoppers.
14. Stuffing Hoppers meter emulsified/particle reduced product to linkers.

Put Cozzini’s Quarter Century of Emulsion/Reduction Experience to Work for You.

From fine emulsions to coarse ground sausage products, Cozzini emulsion systems provide versatility over a wide range of applications.
Complete Ground Meat Processing Lines
Conveying / Grinding / Mixing / Forming

Step-by-step Overview:
1. Meat trimmings are dumped into the Inclined Screw Loader hopper.
2a. The Inclined Screw Loader meters the meat trimmings onto an Inclined Belt Conveyor for metal detection and inspection.
2b. A Pallet Lift raises frozen/tempered blocks of meat to the table. A worker unwraps and transfers the blocks onto the Inclined Belt Conveyor for metal detection.
3. As the raw material travels up the conveyor, metal detector checks for metal contaminants.
4. Fresh trimmings or frozen/tempered blocks are fed into a Cozzini Grinder. The belt conveyor feeds the coarse grinder capable of breaking up and grinding fresh or frozen/tempered material.
5. The coarse ground meat discharges into an Inclined Screw Conveyor that fills a CO\(_2\) chilled Mixer/Blender.
6. The meat is mixed and chilled in the CO\(_2\) Mixer/Blender. The mixed ground meat then discharges into an Inclined Screw Loader.
7. The Inclined Screw Loader feeds the batch of mixed, coarse-ground meat to another Cozzini Grinder.
8. The meat passes through the Grinder for a final grind. It directly feeds the ground meat to the Giraffe style Vertical Screw Conveyor.
9. The Giraffe Vertical Screw Conveyor feeds the fine-ground meat to patty formers, meatball formers, extruders, etc.
Cozzini Screw Loaders, Screw Conveyors and Belt Conveyors

Use separately or in combination as a fully integrated material handling system to precisely formulate, meter and convey millions of pounds weekly.

**Inclined Screw Loaders**

- Ideal for storing and transferring products from dumpers, mixers, conveyors or other sources.
- Wide range of hopper sizes, discharge angles and heights custom-made to your requirements.
- Hopper capacities from 2000 to 8000 pounds.
- Electric or hydraulic-powered units.
- Optional agitator is available to prevent product bridging.

**Horizontal Screw Loaders**

- 7” heavy duty stainless feed screw auger.
- Models available in capacities from 500 to 10,000 lbs.
- Cozzini vane pump or cone-shaped discharge styles.
- Optional agitator is available to prevent product bridging.

**Screw Conveyors**

- Available in horizontal (batching trough), vertical, (graffiti) or inclined designs.
- Custom designed hopper sizes, dump heights, drive speeds and incline positions.
- Grating with safety interlocks.
- Hinged covers for easy sanitation access.
- Options typically requested include:
  - Telescoping legs to lower conveyor for thorough cleaning.
  - 2-5 station power pivoting design.
  - Casters for portability.

**Belt Conveyors**

- Horizontal, inclined, or curved conveyors in custom sizes to meet your requirements.
- Belt choices include seamless, interlocking, cleated, solid or open style depending on product.

**Contact Information**

- Phone: 773-478-9700
- Website: www.cozzini.com
- Email: sales@cozzini.com
Cozzini Material Handling Equipment as Typically Configured for the Front End of a Cozzini Processing Line

Shown Below:

Cozzini Inclined Pivoting Screw Conveyor with Telescoping, Lowering Feature

Cozzini Vat Combo Dumper with Stainless Cylinders

Cozzini System Hydraulic Power Pack

Cozzini Inclined Screw Loader

Cozzini Inclined Belt Conveyor with Metal Detector

Cozzini Material Handling Systems Precisely Formulate, Meter and Convey Product Throughout Your Process

773-478-9700 www.cozzini.com sales@cozzini.com
A. Combo / Vat Dumpers
• All dumpers utilize Cozzini-built, stainless steel, 4" (102 mm) diameter hydraulic cylinders.
• 400 lb. (185 kg.) and 600 lb. (275 kg.) cart attachments available.
• Soft-shiftvalving in stainless steel housings. No more broken castings, rust or grease.
• Counterbalance valves ensure utmost safety by supporting loads if the hydraulic system fails.
• Pallet retract option available. Pulls back pallet from vat for sanitary dumping.

B. Pallet Lifts
• Lift up to 2500 lbs. (1134 kg.).
• Raises a load to a height of 48" (1.22 m).
• Equipped with self-contained hydraulic power unit.
• Optional portable base allows the entire unit to be moved easily.

C. Column Dumpers
• Electrically or hydraulically driven with 2 hp (1.5 kW) motor.
• Handles 400 lb. (185 kg.) and 600 lb. (275 kg.) cart attachments such as specially designed carts and barrels.
• Heavy-duty, double chain design with mechanical safety brake system.
• Optional portable base allows the entire unit to be moved easily.

Extra Heavy Duty Cozzini Dumpers
…the Industry Benchmark

Roller Style
Dump Height: 80-120" (2.03 - 3.05 m)
LIFT & PIVOT STYLE
Dump Height: 68-156" (1.73 - 3.96 m)
DIRECT PIVOT STYLE
Dump Height: 42-80" (1.06 - 2.03 m)

Cozzini Combo/Vat Dumpers
Cozzini Column Dumpers
Cozzini Pallet Lifts

Adjustable Roll-down (optional)
Robust welded frame design
Counterbalance valves to support loads safely
Self-lubricating, rust-free polymer bearing in stainless housing
Cozzini Stuffing Hoppers

Designed to integrate seamlessly into high-volume continuous processing lines, our stuffing hoppers reduce product contamination by eliminating human labor associated with handling or transporting product. Our hoppers help maintain steady line pressures for exact finished product weights, eliminating the need for bypass valves.

Each hopper utilizes an independent, hydraulic-driven, stainless steel, positive displacement pump. Features such as a quick-release coupling between the hopper throat and pump (as shown at left) allow easy access for cleaning.

The stuffing hoppers can be custom configured from one to multiple chamber units and include numerous sizes and options to maximize the efficiency of your specific operation.

Cozzini Air Pumps

Ideal for whole muscle meat and poultry applications, soups and chilies, processed foods, pet foods, whole berries, vegetables, pie fillings, wine mash, cheese curds and sauces, the Cozzini Air Pump (CAP) can handle your food pumping applications without bruising or shearing.

Available in various pump sizes, the Cozzini Air Pump can pump compressible solids up to 6” (152 mm) in diameter while preserving product integrity and increasing process yield.

Cozzini Vane Pumps

Durable stainless steel hinges and a solid stainless cast pump body

Tight sealing o-ring prevents air from entering pump chamber

Cozzini Positive Displacement Pumps

Unique rotor design eliminates pulsating flow by producing a sealing path and reducing internal leakage

Accessible, easy to assemble pump rotors for thorough sanitation

All stainless steel body

Large inlet and outlet ports for smooth flow and low product shear

Cozzini Pumping Systems

3" Discharge outlet

Rugged 32" sanitary clamp stainless steel pump and cover

Includes 1000 lb (450 kg) hopper
Upgradable to larger hopper sizes

Cozzini Air Pumps
Gentle, non-damaging product transfer

Ideal for whole muscle meat and poultry applications, soups and chilies, processed foods, pet foods, whole berries, vegetables, pie fillings, wine mash, cheese curds and sauces, the Cozzini Air Pump (CAP) can handle your food pumping applications without bruising or shearing.

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Cozzini Vane Pumps

Durable stainless steel hinges and a solid stainless cast pump body

Tight sealing o-ring prevents air from entering pump chamber

Rugged 12" sanitary clamp stainless steel pump and cover

Cozzini Stuffing Hoppers

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