

# AR701MC EMULSION/REDUCTION SYSTEM



**PrimeCut™**  
COZZINI EMULSION/REDUCTION SYSTEMS



*AR701MC system shown with screw loader*

## AR701MC EMULSION/REDUCTION SYSTEM

- Cozzini MultiCut Ø7" diameter (180 mm) single or double plate/knife cutting system.
- Available holeplate sizes range from Ø1.0 mm (.039") to Ø9.9 mm (.39").
- Unique separation design between bearing housing and cutting chamber prevents lubrication contamination of the product.
- Sensors constantly monitor product inlet pressure and inlet/outlet temperatures.
- Available with bone/gristle elimination system.
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.

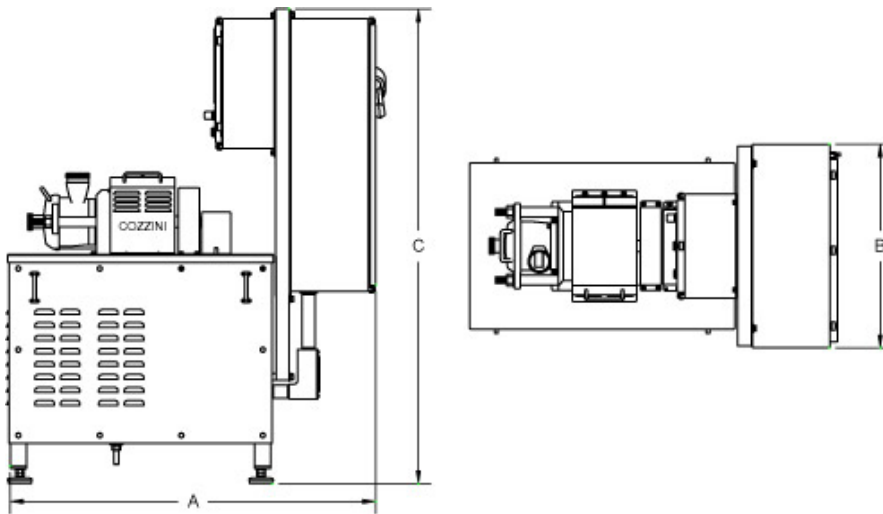
# AR701MC EMULSION/REDUCTION SYSTEM

The patented Cozzini AR701 Emulsion/Reduction System incorporates a controlled, variable speed pump to feed the reduction chamber. Product is force-fed into the AR701 cutting chamber from another machine, such as a horizontal screw loader. The MultiCut cutting chamber reduces the product to the desired particle size and temperature. The versatile MultiCut cutting chamber can be used with a single plate and knife or two plates and knives.

As meat passes through the primary knife holder and emulsion/reduction plate, the knife holder cuts the particles against the surface of the plate. The cut particles then pass through the holes on the primary plate toward the secondary knife holder. The particles are reduced once again and forced through the smaller holes of the secondary emulsion/reduction plate. After the secondary cut, the product is discharged through the cutting head outlet pipe. The process delivers superb repeatability of product temperature, stability and texture.

A selection of knife holders, from 3 arm to 6 arm, and a selection of plate hole sizes, from 1.0 mm to 9.9 mm, allow infinite combinations to assure the desired texture of product. A specially designed pumping impeller allows direct discharge to hoppers, thereby eliminating kitchen carts. Start/stop automation is also available with optional hopper product sensors.

The AR701 replaces conventional bowl choppers and other types of emulsifiers as well as product handling equipment. As a result, it conserves space, eliminates direct production labor and requires much less energy to operate while increasing production.



AR701 EMULSION/REDUCTION SYSTEM

Drive		Capacity/hour		Service Amps		A (length)		B (width)		C (height)	
hp	kW	Coarse	Fine	@ 380 V	@ 460 V	inch	mm	inch	mm	inch	mm
50	37	Up to 20,000 lb (9000 kg)	Up to 10,000 lb (4500 kg)	150	125	57	1448	32	800	74	1880
60	45			200	150	65	1651	35	889	83	2108
100	75			300	250						

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\* Actual output capacity may vary based on product texture and application.



**COZZINIGROUP**  
COMPLETE FOOD EQUIPMENT SOLUTIONS

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