

# AR901MC EMULSION/REDUCTION SYSTEM



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**PrimeCut™**  
COZZINI EMULSION/REDUCTION SYSTEMS



*AR901MC system shown with screw loader*

- Cozzini MultiCut Ø9" diameter (230 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.

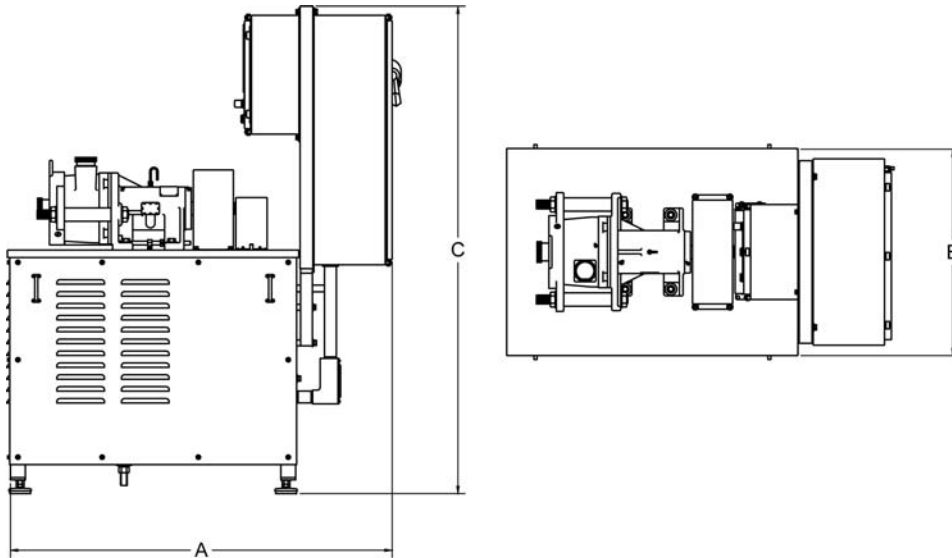
# AR901MC EMULSION/REDUCTION SYSTEM

The patented Cozzini AR901 Emulsion/Reduction System incorporates a controlled, variable speed pump to feed the reduction chamber. Product is force-fed into the AR901 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 AR901 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..



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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
125	93	Up to 30,000 lb (13,500 kg)	Up to 20,000 lb (9000 kg)	350	300	65	1651	35	889	83	2108
150	112			400	350						
200	150			500	450						

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

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