



PREMIUM CUTTING SET FOR EMULSIFIERS

ORIGINAL CUTTING SYSTEMS FOR HANDTMANN
INOTEC GRINDERS DIRECTLY FROM THE
MANUFACTURER.



Sausage products, meat substitute sausage products, pet food, vegan/
vegetarian, confectionery, fruit and vegetable products, baby food,
dairy products

Grinders and original cutting systems from a single source, from the manufacturer directly. The premium cutting sets offer consistently precise cutting results in grinding and ultra-fine grinding a wide variety of foods, whether hard, coarse or fibrous. Comprising a blade/hole plate combination, they are available in a wide range of variants and can be optimally adapted to individual product characteristics in 1 to 5 cutting stages. Excellent setting and readjustment accuracy maximises service life and thus significantly reduces operating and production costs.

YOUR ADVANTAGES

- First-class product quality thanks to a wide range of 1 to 5-stage cutting set variants that can be optimally adapted to the product in a wide variety of qualities
- Permanently excellent cutting results due to the automatic and controlled cutting set adjustment with precise position setting and continuous readjustment of the cutting set
- Superior cutting and throughput performance thanks to the sophisticated and optimally coordinated mechanics of the cutting set systems
- Individual and specific product results thanks to the alternative SpeedSpin cutting system for specific grinding processes
- Perfect fit and availability thanks to cutting set and grinder from a single source

OPTIMUM CUTTING RESULTS IN ULTRA-FINE GRINDING OF A WIDE RANGE OF PRODUCTS

Variety of variants for a wide range of applications

Blade head hole plate system: The cutting set design consisting of blades and hole plates allows for a wide range of combinations optimally matched to the respective product and the Handtmann Inotec grinder model. SpeedSpin: The optional SpeedSpin system grinds selected products additionally and achieves a specific product consistency. This system eliminates the need to readjust the cutting set.

Different qualities deliver custom-fit results

Interchangeable blades and hole plates in the cutting sets are available in different materials, qualities and variants. Thus, costs can be saved in a targeted manner, adapted to product consistency and grinding process. At the same time, the temperature control in the process can be influenced by using 6-arm blades for very cold products and 3-arm blades for sensitive products to reduce product heating. The throughput rate can also be controlled accordingly via the different hole plate and blade variants.

Minimum wear reduces operating and production costs

The unique concept of a computer-controlled, adjustable and readjustable cutting set system reduces wear of the cutting tools to a minimum, no matter whether the cutting sets are made of hard tool steel or softer stainless steel. The special Inotec advanced cutting sets with special alloy offer particularly durable properties with extra long tool life.



CONFIGURATIONS:

- Drive configuration/Standard, increased speed, reinforced version
- Vacuum system for mixing under vacuum
- Steam nozzles for heating/cooking using steam injection
- Double jacket for heating
- Injection system for cooling using cryogenic gases
- Adder module for fluid or firm ingredients
- CIP preparation
- Lifting and tilting device for feeding
- Load cells to monitor loading process and filling level



PRODUCT EXAMPLES:

- Sausage products
- Meat substitute sausage products
- Pet food
- Vegan/vegetarian
- Confectionery
- Fruit and vegetable products
- Baby food
- Dairy products

TECHNICAL DATA:

Category	Product parameters
Cutting set sizes	140 mm, 170 mm, 225 mm
Blade arm versions	3- and 6-arm
Interchangeable blades qualities	Stainless steel, tool steel
Hole plate qualities	Stainless steel, tool steel, Inotec advanced