

# PreciCut

## Advancement through innovation



### THE MICRO-CUTTER FOR THE FOOD INDUSTRY

- particle size 40 µm – 3mm
- temperature-controlled melting from 25°C
- water-cooled servomotor
- no air-circulation
- faster changing of cutting tools
- enclosed machine-housing
- low maintenance



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PC-H-36

PC-H-80

PC-H-150



## Performance data

type		PC-H-36	PC-H-80	PC-H-150
engine output	kW	36	80	150
rotation speed	1/min	200-4.500	200-4.500	200-4.500
hopper volume	liter	100-1.000	100-1.000	100-1.000
capacity*	t/h	0,2-6	0,2-15	0,2-20
perforated plate boring diameter	mm	1,5-10	1,5-10	1,5-10
connection power load	A	84	200	474
central control		SPS	SPS	SPS
start-up throttle „soft-start“		✓	✓	✓

\* dependent on product and process



Control cabinet in hygienic design



Hygienic design



Central plug for the complete control and signal interface  
- Drop-free plug connection for the water-cooling process

## Dimensions and weight

type		PC-H-36	PC-H-80	PC-H-150
length	mm	900	1150	1480
width	mm	794	880	1099
height	mm	728	806	1006
weight	kg	700	800	1650

**BAUMÜLLER**



Our reliable system-partners for power solutions:

**Water-cooled servomotors offer the following advantages:**

- **NO** air circulation on the production floor
- rotation speed up to 4,500 RPM
- very high overload capacity (150%)
- high start-up torque
- compact form with a high power density
- energy efficiency through optimal cooling



## Product

- high hourly output
- product-gentle processing
- stable emulsions
- highest fineness-degree through innovative blade-geometry

## Fast-change coupling system

- smooth shaft, no dead-spaces at shaft-socket connection
- fulfills highest hygienic requirements
- very fast change of blades and cutting instruments



## Design

- compact, space-saving design
- enclosed machine housing
- quiet drive technology
- hygienic design



## Tools / Blades

- simple and fast change of cutting tools
- no metallic abrasion thanks to non-contact cutting

## Applications

The **JKM Micro-cutter** stands out through its high-quality production, and at the same time the dramatically reduced tooling-costs for this class of machine. Our machine can process everything from small batches under **100 kg/h** up to large amounts of over **20 t/h**. The product-gentle production results in a stable, very fine emulsion.

### Sweets:

- dough
- fruit filling
- nut pastes
- chocolate
- chocolate filling
- waffel filling
- almond paste

### Rework:

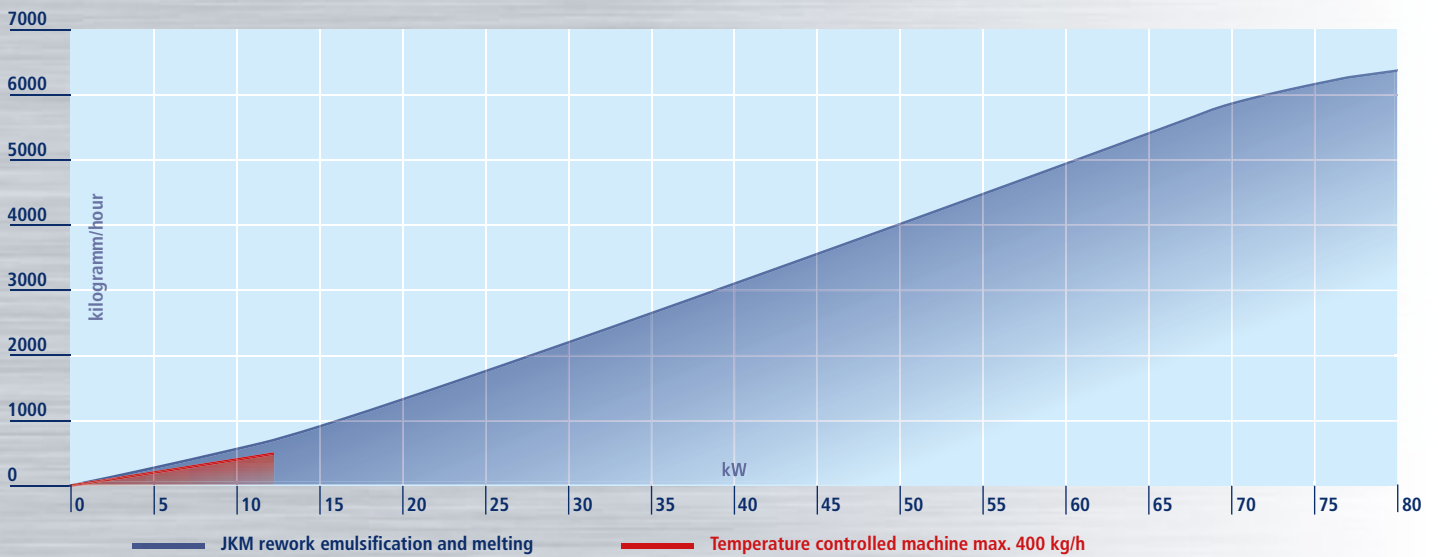
- chocolate
- bread scraps
- cookies

*pasteurize almond paste emulsify fruit filling*  
*waffle filling dough disperse microcutting CHOCOLATE*  
*homogenize Baked Goods NUT PASTE ReWork melting*

# Equipment and configuration variations



## Melting kW / hourly capacity



**J. KLOSE**

**MASCHINENBAU** GMBH & CO. KG

process technology for the food-production industry



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