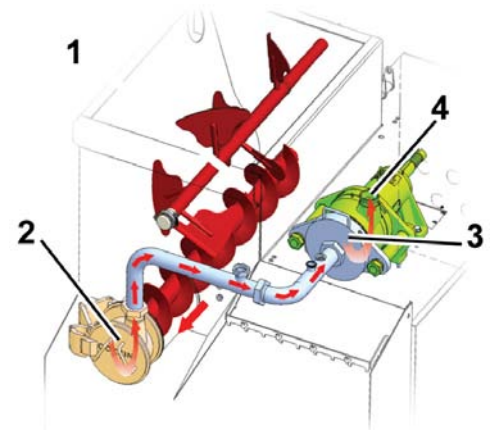


## VARIABLE SPEED EMULSION/REDUCTION SYSTEM

Models VS722 and VS922

- Allen-Bradley fully programmable PanelView controls. Desired specifications of multiple products can be preset to assure:
  - Consistent repeatability of product quality,
  - Variable knife speed and pump speed,
  - Self-adjusting outlet temperature.
- The MultiCut head gives you the choice of a single or double plate and knife combination.
- Fully automated, desired vacuum level.
- Quick and easy vacuum loading.
- Locking device prevents accidental lid closure.
- Optional bone and gristle elimination system.
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



1. Feedscrew directs raw, blended product to Cozzini vane pump.
2. Vane pump directs product to mill inlet piping.
3. Raw product is force-fed to the mill inlet for emulsification/reduction.
4. As product passes through the cutting head knives and plates, it is directed by an impeller to discharge.

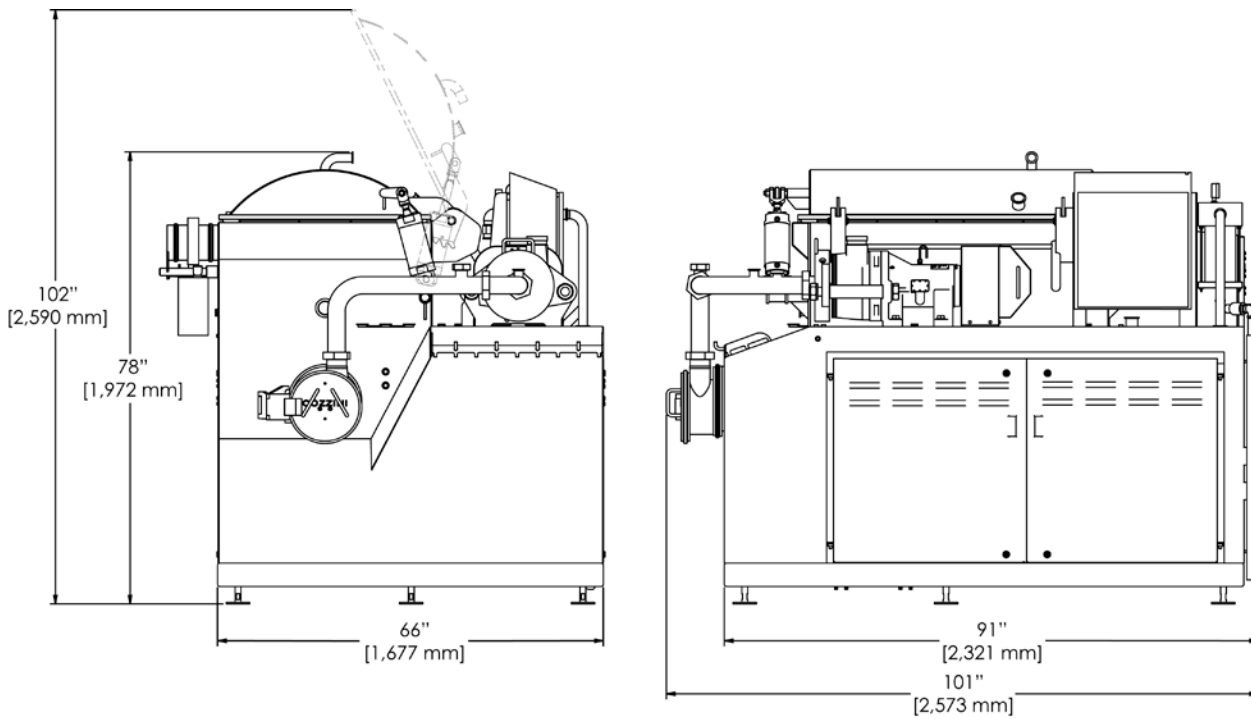
# VARIABLE SPEED EMULSION/REDUCTION SYSTEM

For two decades, Cozzini emulsion/reduction technology has been the top choice of sausage processors worldwide. The newest additions to the Cozzini line, our VS722 and VS922 models, build on the tradition of PrimeCut, the preference among processors that demand high quality, high output, and consistent, continuous production.

Among the innovative features, the VS722 and VS922 models now offer:

- Larger motor base that can be upgraded to 200 HP (150 kW) maximum
- Recessed, sanitary operator station with PanelView controls
- Stainless steel air cylinders operating cover
- Sanitary parts rack for performing plate checks
- Hinged, removable door panels for complete interior component access
- New, easy to clean vacuum cover gasket

From fine emulsions to coarse ground sausage products, Cozzini PrimeCut VS series offers unprecedented versatility over the widest range of applications.



Model	Plate Size	Capacity/Hour		Drives*	Drives Total	Service Amps	Voltage
		Coarse	Fine				
VS722	7" (180 mm)	20,000 lbs	10,000 lbs	100/20/5/2 HP	127 HP	250 A	460 V
		9,000 kg	4,500 kg	75/15/4/1.5 kW	95 kW	300 A	380 V
VS922	9" (248 mm)	30,000 lbs	20,000 lbs	125/20/5/2 HP	152 HP	300 A	460 V
				93/15/4/1.5 kW	113 kW	350 A	380 V
				150/20/5/2 HP	177 HP	350 A	460 V
				112/15/4/1.5 kW	132 kW	450 A	380 V

\* Drives listed in this order: mill / feedscrew / vacuum pump / agitator

8/09 ENG



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# COZZINI

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