



MicroSlicer

BMC

For microcutting and emulsifying. For the production of fluid products, like sausage meat and skin emulsion.

Busser Machinery



MicroSlicer

The MicroSlicer cuts meat in seconds, down to a particle size of 0.2 mm and at very low increase of temperature. Possible applications: Microcutting of sausage meat after a cutter. The time required for the cutting process is reduced down to half the time. The MicroSlicer can also be placed behind a mixer-grinder, for the emulsifying and cutting of meat from e.g. 3 mm down to 0.35 mm, which saves the cutter completely. While producing cooked sausage, the meat is emulsified by MicroSlicer after cooking.

The MicroSlicer operates by rotor-stator-system. The cutting head rotates with 3,000 rpm inside of the cutting ring. The cutting ring defines the particle size between 3 mm and 0.2 mm. By this non-contact operation, the product temperature increases little. Differently to the perforated disc-principle, the rotor-stator-system produces no abrasion.

The machine is available with capacities from 600-5,000 kg per hour and with a single or double cutting tool.

Advantages

- non-contact operation
 - no abrasion
- low increase of temperature
 - ideal cutting
- excellent cutaway view
 - unvarying quality
 - high durability
 - cost effective
 - user-friendly

Product Examples



Technical Data

Vertical MicroSlicer BMC

Part	BMC125-7,5	BMC180-30
Drive	7,5 kW	30 kW
Cutting tool	Ø 125 mm, single	Ø 180 mm, single
Capacity	600-800 kg/h	3,5-5 t/h
Hopper	43 l	80 l
Outlet	DN 50	DN 80
Dimensions	724 x 724 x 1195 mm	967 x 967 x 1527 mm



Single-staged MicroSlicer BMCH

Part	BMCH125-7,5	BMCH145-15	BMCH150-30
Drive	7,5 kW	15 kW	30 kW
Cutting tool	Ø 125 mm, single	Ø 145 mm, single	Ø 150 mm, single
Capacity	600-800 kg/h	800-1200 kg/h	1,5-2,5 t/h
Hopper	125 l	125 l	150 l
Outlet	DN 50	DN 50	DN 65
Dimensions	400 x 798 x 550 mm	443 x 905 x 588 mm	1200 x 2000 x 1150 mm



Double-staged MicroSlicer BMCH-D

Part	BMCH-D150-55	BMCH-D180-75
Drive	55 kW	90 kW
Cutting tool	Ø 150 mm, double	Ø 180 mm, double
Capacity	2-3,5 t/h	3,5-5 t/h
Hopper	150 l	150 l
Outlet	DN 65	DN 80
Dimensions	1015 x 1915 x 985 mm	1190 x 2392 x 1081 mm



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