

Metalbud Nowicki KR-90 Microcutter

Metalbud Nowicki Micro-cutter KR-90

The Metalbud Nowicki Micro Cutter KR-90 is designed for very fine cutting and milling of various products. A microcutter is ideal for the production of fine emulsions of meat or for the production of soups, sauces and baby food and many more applications.

The Micro-cutter KR-90 is mainly used in the food, pharmaceutical, cosmetic and chemical industry.

200 Litre Hopper

Knives Speed 3000 rpm

Double cutting head

Quick assembly and disassembly of cutting tools

Hopper capacity = 150 Litres

Knives speed = 3000

Stainless steel construction

Portable machine can be moved around factory or production areas.

The Metalbud Nowicki KR-45 & 90 is designed for very fine cutting and grinding of raw materials.

Outfitted with a double knife head it ensures fast and thorough processing of your product, while keeping temperature rises to a minimum due to the fast cutting knives.

Due to the design of the knives, the machine can also run dry without any problems, there is no need to sharpen or adjust the knives and the disassembly during maintenance is extremely easy.

Metalbud Nowicki is a modern company and manufacturer of almost 20 different machine lines, consisting of almost 150 models, for meat and food processing.

Please click PDF for more information on Metalbud Nowicki Micro-cutter

For further information contact Total Food Machines on 02890 994 202 or email sales@totalfoodmachines.com

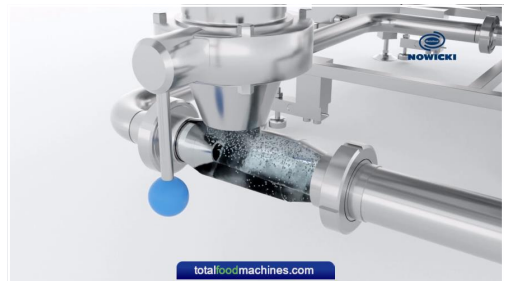
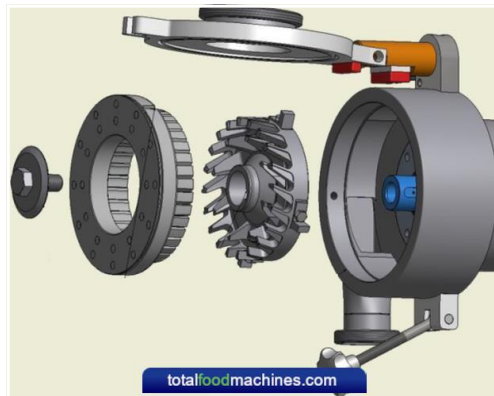
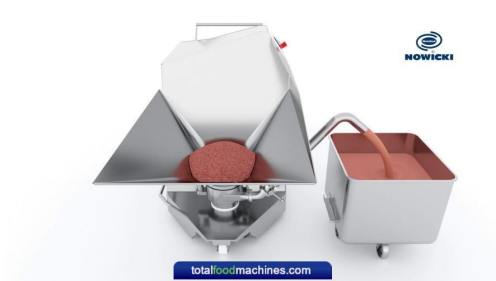


Direct Web Link

<https://totalfoodmachines.com/machine/7159/metalbud-nowicki-kr-90-micro-cutter>

More Images





METALBUD NOWICKI
KR-90 MICRO CUTTER
ULTRA-FINE CUTTING - EMULSIFYING - HOMOGENISING
200 LITRE HOPPER - 5,000 RPM

COMPACT, MOBILE STAINLESS-STEEL DESIGN

- ADJUSTABLE FINE CUTTING & EMULSIFYING
- MINIMAL PRODUCT TEMPERATURE RISE
- REVERSIBLE EMULSIFYING OR ADJUSTMENT
- QUICK TOOL ASSEMBLY & DISASSEMBLY
- TOUCHSCREEN TEMPERATURE CONTROL
- STABILISING ON-BOARD OPERATION

DOUBLE NON-CONTACT CUTTING HEAD

PRECISION PROCESSING FOR FOOD, PHARMACEUTICAL & COSMETIC PRODUCTS

CONTACT OUR SALES TEAM TODAY

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✓ **CONSISTENT EMULSIFYING** | **FINE, SBT TEXTURE** | **EMULSIFY IN EVERY BATCH**

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