ProXES
your processing partner

EN

CUTTING.
DISPERSING.
EMULSIFYING.
HOMOGENISING.
MICROCUT

Stephan

MARINADES & SAUCES
FRUIT & VEGETABLES
BABY FOOD
MEAT EMULSIONS
LIVER PÂTÉ
FISH PRODUCTS
PET FOOD

THE BIG PLAYER IN FINE CUTTING.

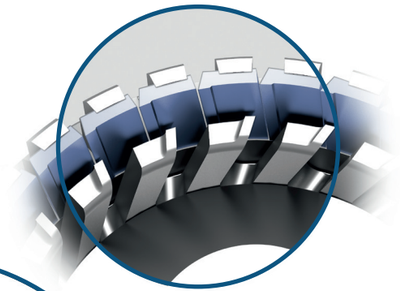
Precision and performance set the Stephan Microcut apart. It reveals its strengths in tasks requiring continuous fine cutting and efficient emulsifying. In terms of flexibility and endurance, no machine can cut it like the Microcut.

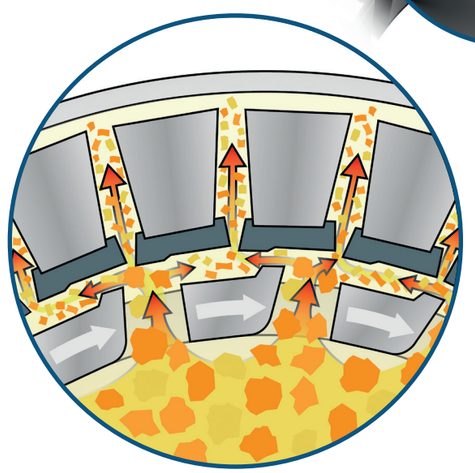
THE CHALLENGE OF FINE CUTTING

Uniformly cutting and distributing ingredients is crucial for producing large batches of consistent quality. With its durable, contactless rotor/stator system, the Microcut is your first choice for fine cutting, dispersing, emulsifying and homogenising. Its high level of flexibility, together with the various configurations and options, ensure that you'll find a suitable Microcut for every process and every product.

EFFICIENT AND ECONOMICAL

The contactless rotor/stator system enables first-class fine cutting and emulsifying in one and the same machine. The low-wear cutting tools need no adjustment and have a long service life. Your benefit: high throughput rates with minimal maintenance and changeover times.





AS VERSATILE AS YOUR NEEDS

To meet every requirement, the rotors and stators are available with a large selection of cutting rings. The cutting rings with gaps from 5 mm to 0.05 mm ensure the desired product fineness.

In addition to versions with a single cutting system, the Microcut is also available with a double cutting system. This allows even finer cutting and higher throughput in one machine.

Optionally available tools extend the functionality even further. For example, difficult products such as tendons, soft bones and skin can be cut to the highest quality. The pre-cutter reduces the size of what is to be cut depending on the product, from approx. 100 mm to 1-2 mm before it enters the cutting system.

ALWAYS A STEP AHEAD.

READY FOR THE FUTURE

Consumers increasingly demand vegan preparations. The Microcut, designed for cutting and homogenising, is equally suited for animal- and plant-based products. In circulation mode, liquids can be expertly blended with dry ingredients. As a result, with a Microcut you are already equipped to produce the recipes of tomorrow.

A SECOND CHANCE FOR LEFTOVERS

Sustainable production makes perfect sense, ecologically as well as financially. And the Microcut sets new standards in this area. Rework- and semi-finished products no longer need to be collected or discarded. They can be added directly to ingredients – for example when producing baked goods or chocolate. The bottom line: lower costs, less food waste, and a smaller carbon footprint.

BENEFITS FOR YOUR PRODUCTION

- **Perfect** cut
- **Effective & homogeneous** mixing
- **Efficient** fine grinding
- **Stable** emulsions
- **Constant** product quality
- **Easy** to operate
- **Easy** to clean
- **Non-contact** cutting system

MEAT ALTERNATIVES
EMULSIONS
NUTS & ALMONDS
HUMMUS
BISCUIT REWORK
CONFECTIONERY & BAKERY
NEW FOOD PRODUCTS
INSECTS

THE RIGHT SOLUTION FOR EVERY TASK.

At ProXES, we believe: Every need deserves an optimum solution. That's why the Stephan Microcut is available in four configurations. No matter whether your products are hard or soft, frozen or defrosted, whether your processes are continuous or by the batch – the Microcut always helps you achieve the best results.

MICROCUT CLASSIC

- For low- and medium viscous products
- Feeding via hopper
- Outlet via pipe (pumpable)
- Main applications:
  - Sausage meat
  - Emulsions
  - Marinades and sauces
  - Fruit and vegetable products
  - Confectionery and baked goods
  - Liquid products
  - Chunky food products
  - Nuts

MICROCUT INLINE

- For continuous processes and low- to medium viscous products
- Feeding via hopper (can be pumped)
- Outlet via pipe (can be pumped)
  - Main applications:
  - Emulsions
  - Sweets and baked goods
  - Dressings, sauces
  - Mayonnaise, ketchup
  - Liquid products
  - Pureed foods

MICROCUT FS LOW

- For high-viscosity products that are pumped after cutting
- Feeding via hopper with screw conveyor
- Outlet via pipe (pumpable)
- Main applications:
  - Cutting fruits and vegetables
  - Medium- to high-viscosity sausage meat
  - Chunky food products
  - Confectionery

MICROCUT FS HIGH

- For grinding dry or frozen ingredients
- Feeding via hopper with screw conveyor
- Outlet via chute, into a container or onto a conveyor belt
- Main applications:
  - Cutting fruits and vegetables
  - Cutting nuts
  - Rework
  - Pureed foods
  - Baked goods

TYPE		MC 15	MCH 10	MCH 20	MCH 150	MCH-D 150	MCH-D 180
Product capacity (depending on product)	(kg/h) ca.	1,200	600	1,200	4,500	4,500	6,000
Drive	kW	7,5 / 11	7,5	15	30	30 / 55	55 / 90
Cutting system		single	single	single	single	double	double
Alignment		vertical	horizontal	horizontal	horizontal	horizontal	horizontal
Funnel size*	(l) ca.	40	90	120	150	150	250
Weight*	kg ca.	130	180	180	760	760	1200
AVAILABLE CONFIGURATIONS:							
Classic		●	●	●	●	●	●
Inline			●	●	●	●	●
FS Low (feeding screw)				●	●	●	
FS High (feeding screw)				●	●		

* Classic configuration

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EXCELLENCE IS A TEAM EFFORT

With three leading brands FrymaKoruma, Stephan and Terlet under one roof, ProXES combines long-standing expertise with a challenger mindset. As an agile partner, we support our customers from first product concept to the implementation of a successful production process.

At ProXES, we believe in the power of co-creation: We're here to listen, learn and advise. In close collaboration with our customers, we merge their ideas and our technologies into innovative processes and tailor-made solutions that help them align the quality, energy efficiency and profit of their production.

With standalone machines, modern process lines, advanced automation and service concepts, ProXES drives the business of customers in the food, pharmaceutical, cosmetics and advanced materials industries. What about you? Let's create value together – sustainably!

FROM INSPIRATION TO FEASIBILITY

Our process technology and training centre is a space to try out new ideas. Here you can develop or improve formulas in a professionally equipped laboratory, test any kind of machine, perform scale-ups and produce test batches. You will receive expert advice and support on all the capabilities of the technical equipment and modifications.

GET IN TOUCH WITH OUR EXPERTS

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