



INOX FER

TAILOR MADE FOOD PROCESSING TECHNOLOGY

SERIE PROCUT

ALL IN ONE CUTTER MIXERS





INDUSTRIAL PROCUT ***THE IDEAL SOLUTION*** ***FOR INDUSTRIAL PRODUCTION***

Industrial ProCut is the evolution of the traditional cutter designed as a single piece of equipment that produces a finished product. It's a complete solution for food processing featuring all the capabilities. **Industrial ProCut** can produce a wide range of products quickly and reliably with superior results.

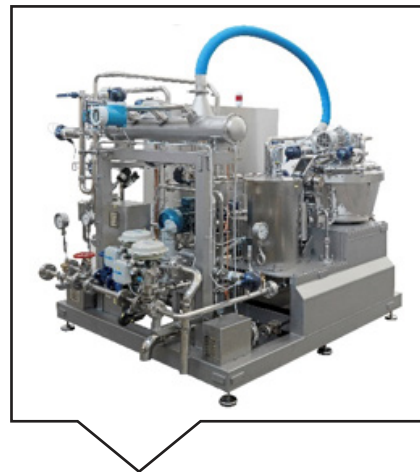
In a single working cycle, raw materials can be cut, mixed, cooked up to 120°C (with or without vacuum), homogenized, concentrated, and cooled. After this cycle the product can be sent directly to the filling phase.

The Procut Industrial Cutter Mixer is the ideal machine for medium and large customers, and it is offered in three different models respectively with **80, 300 and 500 litres capacity**.





WHY INDUSTRIAL PROCUT IS RIGHT FOR YOU



QUALITY & DURABLE FUNCTIONALITY OVER TIME

Industrial ProCut is designed to allow the client to work with speed and efficiency without sacrificing quality. The ProCut exceeds the highest standards of quality and construction ensuring reliable operation and low maintenance requirements for the long term.



A BIG CONDENSER

To ensure an optimal vacuum concentration, **Industrial ProCut** is equipped with a condenser which, through its dimensions, reduces the timing of concentration in order to avoid possible alterations to the organoleptic characteristics of the product.



AN UNIQUE VESSEL

Inox-Fer has designed a vessel with a conical shape in order to avoid residues on the bottom and on the walls.



AUTOMATION FOR SIMPLIFICATION

Industrial ProCut is managed by an industrial PC providing easy and intuitive operational management. Additionally, customers can manage the machine remotely for processing and administration.



PROCUT OMNI

INDUCTION
wise energy

THE IDEAL SOLUTION FOR SMALL PRODUCTION

ProCut OMNI is the Cutter dedicated to small and medium companies that require the benefits of advanced processing equipment without large production output requirements and cost.

ProCut OMNI is versatile and can cut, mix, vacuum cook, cool and emulsify a wide array of products.

Ideal for food business operators producers who are looking for ease of use and a Cutter capable of providing increased production and efficiency.

There are four proposed models: **20, 40, 60 and 100 liters.**

MAGNETIC INDUCTION TECHNOLOGY

Most Cutter Mixers on the market require the use of steam and the purchase of a steam generator system to operate. This additional piece of equipment results in greater investment and maintenance costs for customers. ProCut OMNI offers the alternative. The induction heats the water which in turn heats the product, in this way the heating process is linear, and the product is cooked to the precise time and temperature. This innovative approach to heating allows to obtain a better energy efficiency, cost reduction, and return on investment.

RESPECT FOR THE ENVIRONMENT AND ENERGY SAVING

ProCut OMNI is designed to offer a substantial energy savings compared to machines that use steam. This also leads to greater protection and with respect to the surrounding environment.



MINIMUM MAINTENANCE

ProCut OMNI requires a minimum maintenance to allow the operator to work without constant interruptions.



SERIES PROCUT: ***DEVELOPED FOR VERSATILE PRODUCTION***

Thanks to its versatility and completeness, the **ProCut** series finds application in countless sectors



SAUCES & READYMEALS

Tomato based sauce
Soups
Pesto
Mayonnaise
Vegetable creams
Homogenised fruit, vegetable and meat
Humus
Harissa
Guaca mole
Sauces



CONFECTIONERY

Jams
Juices
Hazelnut cream
Spreadable chocolate
Icings
Jellies
Fruit puree
Crystallized fruit
Smoothies
Yogurt



DAIRY

Spreadable cheese
Analog cheese
Tofu

EACH TO HIS OWN

FROM 20 TO 500 LITERS



PROCUT INDUSTRIAL 80

Working Capacity Vessel (Litres)	80
Power	30kw
Steam Consumption at 3 bar	80kg/h
Water Consumption Under Vacuum	2000 lt/h
Dimension (mm)	2600x1950x2400



PROCUT INDUSTRIAL 300

Working Capacity Vessel (Litres)	220 – 280
Power	55kw
Steam Consumption at 3 bar	120kg/h
Water Consumption Under Vacuum	3500 lt/h
Dimension (mm)	3000x2400x2400



PROCUT INDUSTRIAL 500

Working Capacity Vessel (Litres)	380 – 450
Power	70kw
Steam Consumption at 3 bar	160kg/h
Water Consumption Under Vacuum	5000 lt/h
Dimension (mm)	3400x2500x2400



PROCUT OMNI 20

Nominal vessel volume	20 liters
Working Capacity Vessel (Litres)	5-14 liters
Blades speed rotation (min/max)	1-2900 rpm
Power	11,5 kW
Dimension (mm)	1000x900xH1600



PROCUT OMNI 40

Nominal vessel volume	40 liters
Working Capacity Vessel (Litres)	6-28 liters
Blades speed rotation (min/max)	1-2900 rpm
Power	28,5 kW
Dimension (mm)	1600x1200xH1500



PROCUT OMNI 60

Nominal vessel volume	60 liters
Working Capacity Vessel (Litres)	6-42 liters
Blades speed rotation (min/max)	1-2900 rpm
Power	33 kW
Dimension (mm)	1600x1200xH1800



PROCUT OMNI 100

Nominal vessel volume	100 liters
Working Capacity Vessel (Litres)	6-70 liters
Blades speed rotation (min/max)	1-2900 rpm
Power	41 kW
Dimension (mm)	1700x1200xH1900



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