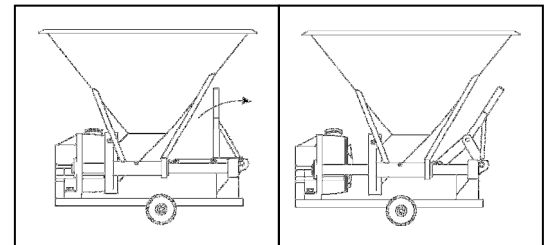




## AR901 GRAVITY-FED REDUCTION SYSTEM

- Cozzini single cut Ø9" diameter (230 mm) single plate/knife cutting system.
- 7 cubic feet (200 liter) hopper capacity.
- Available holeplate sizes range from Ø1.0 mm (.039") to Ø9.9 mm (.39").
- Unique separation design between bearing housing and cutting head prevents lubrication contamination of the product.
- Casters on base for easy portability.
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



*Unique, simple, quick-release cutting head design for fast sanitation and plate changes.*

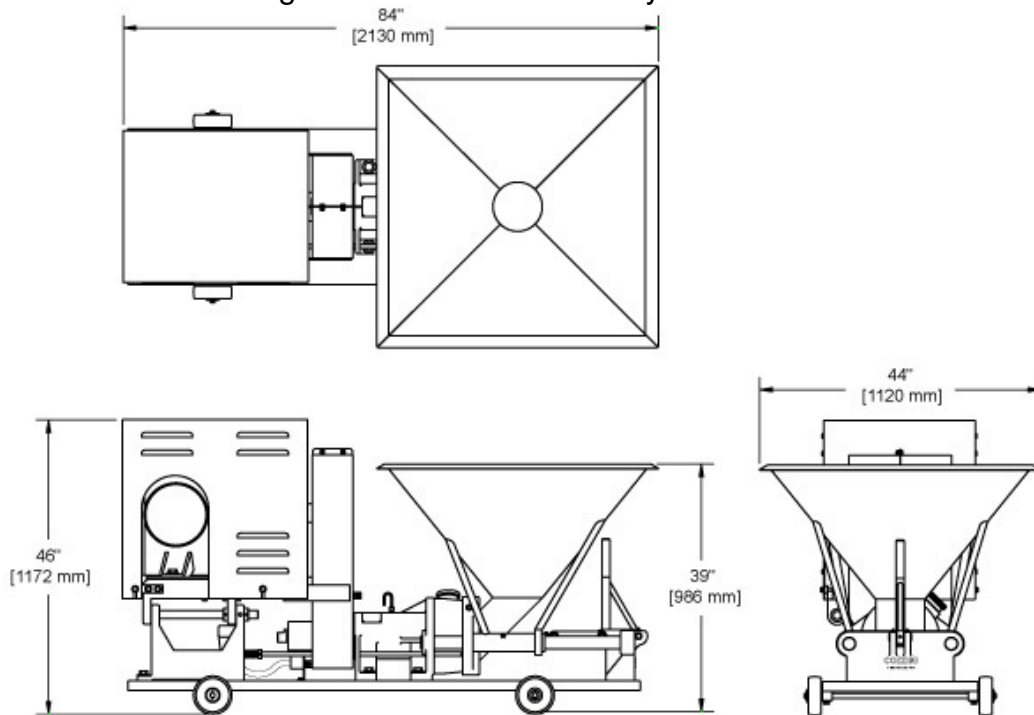
# AR901 GRAVITY-FED REDUCTION SYSTEM

The Cozzini AR901 Gravity-Fed Reduction System incorporates a square-shaped hopper to feed the reduction chamber. A high-capacity knife holder with scoop-shaped arms draws product from the hopper into the AR901 cutting chamber. The cutting chamber reduces the overall particle size to the desired final size.

The single cut configuration consists of one high capacity knife holder, one reduction plate and is ideal for reducing meatblends, petfoods and rendering products.

As meat passes the knife holder and emulsion/reduction plate, the knife holder cuts the particles against the reduction plate. The cut particles are discharged through a Ø3" (76 mm) stainless pipe. A specially designed pumping impeller allows system to transport product up to 10 feet (3 m) vertically for discharge directly into other hoppers.

The AR901 gravity-fed unit replaces conventional bowl choppers and other types of emulsion/reduction units as well as product handling equipment. The unique quick-release design allows easy access to the cutting chamber for disassembly and sanitation.



AR901 GRAVITY-FED REDUCTION SYSTEM				
Drive		Capacity/hour*	Service Amps	
hp	kW		@ 380 V	@ 460 V
100	75	Up to 33,000 lb (15,000 kg)	300	250
125	94			

\* Actual output capacity may vary based on product texture and application.

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