



# TTCut

Fine Cutting & Emulsifying

# Innovative Cutting Technology: Robust & Reliable

## Universal Machine

The fine cutters from the TIPPER TIE TTCut range are great for all-round use, but they also come with special machines for each individual job. The continuous-action cutting/emulsifying systems cover a broad application field in both the food and non-food sectors. There's a wide range of designs that combine functionality with the latest technology.

Our newly-developed cutting systems provide for super-effective coarse and fine cutting in one or several stages, depending on the product.

That makes short work of cutting and emulsifying fine sausage meat, liver sausage and rind emulsion. Just as easy is producing pastes from fish, fruit and vegetables, as well as sauces or dairy products. You can also use the TTCut for dispersing dry ingredients in liquids or for chopping waffles and broken biscuits.

## Cutting System

The non-contact cutting system ensures high, non-varying product quality with defined particle sizes in all emulsions.

The innovative cutting system operates according to the "rotor/stator principle". This means that uniform, hard-metal cutting plates are fixed on a carrier ring, which acts as the stator. Depending on the cutting ring you choose, you can set a gap of 0,2 to 3,0 mm (special sizes of up to 12 mm available on request).



TTCut180HD emulsifier

Inside, a rotor also fitted with cutting edges rotates at a distance of approx. 0,1 mm from the stator blades. Cutting is effective along the entire length of the cutting gap. Simply use different cutting rings to adjust the cutting gap to your requirements. The raw ingredient mix is systematically fed through this cutting system and emerges from the machine homogeneously cut and perfectly emulsified.



Horizontal cutting housing with double cutter set

## Design

An essential design consideration was efficient, hygienic cleaning. The solid, self-supporting stand is very low-vibration and low-noise. Carefully selected materials and advanced engineering give the TTCut a long service life with minimum maintenance requirement.



Vertical cutting housing with single cutter set

# High Productivity: Efficient & Safe

If you process liquid products, you can attach special opaque tube outlets. The tube systems are simple to attach and easy to clean, and there is the option of additionally fitting a product circuit system to produce emulsions. By feeding the product through in several cycles, the degree of fineness can be increased. Also by successively adding components during circulating operation you can produce sauces, dips or dressings.

The cutting sets lift easily and safely out of the cutting space. The hard-metal blades on the cutting ring are replaceable, so you don't have to replace the whole ring. That makes a big contribution to low operating costs and high hygiene standards. All TTCut emulsifiers are available in the cutting-set sizes 125/150/180 mm.



Rotor & stator made of stainless steel

## Drive & Controls

TIPPER TIE emulsifiers feature proven, robust AC drives in a power range of 11 to 90 kW. State-of-the-art control technology ensures perfect torque control and optimal motor management (from 55 kW, they are equipped with soft starters). All electrical components are wired clearly and accessibly, and installed in the machine in a completely watertight way (IP 65). The user-friendly layout of the controls makes operation simple and intuitive.

## Areas of Application & Processes

- Meat products: Sausage meat, meat loaf, scalded, cooked and fine liver sausage
- Stable emulsions: vegetable spreads, cold dressings, marinades
- Frozen fruit and vegetables up to 0.2-millimeter pieces
- Cutting left-over bread, reworking biscuits and chocolate
- Nuts, almonds, sesame seeds, spices etc.
- Confectionery: reworking chocolate
- Pet food production, cutting, emulsifying
- Laboratory, cosmetics, pharmaceuticals
- Baby food



Replaceable hard metal plates

## Maintenance & Cleaning

The TTCut is exceptionally low-maintenance and service friendly. All the external surfaces are made of stainless steel. Smooth, stainless surfaces, excellent accessibility of all areas, and sloping horizontal surfaces make cleaning fast and hygienic.



All electronic components installed in watertight cabinet



# TTCut Overview

Type	Specification	Power	Throughput/h	Figure
TTCut125V	Vertical product flow Hopper version Cutting ring/cutting head 1, Ø 125 mm	400V/50Hz, 3.000 rpm 220V/60Hz, 3.600 rpm 11 kW 480V/60Hz, 3.600 rpm 13.2 kW	600-800 kg	
TTCut125H	Horizontal product flow Hopper version Cutting ring/cutting head 1, Ø 125 mm	400V/50Hz, 3.000 rpm 220V/60Hz, 3.600 rpm 15 kW 480V/60Hz, 3.600 rpm 18 kW	600-800 kg	
TTCut125HI	Horizontal product flow Opaque tube connection Cutting ring/cutting head 1, Ø 125, 150 or 180 mm	400V/50Hz, 3.000 rpm 220V/60Hz, 3.600 rpm 15 kW 480V/60Hz, 3.600 rpm 18 kW	1.200-3.000 l	
TTCut125HS	Horizontal product flow Opaque tube connection Cutting ring/cutting head 1, Ø 125 mm	400V/50Hz, 3.000 rpm 220V/60Hz, 3.600 rpm 15 kW 480V/60Hz, 3.600 rpm 18 kW	600-800 kg	
TTCut150HD	Horizontal product flow Hopper version Cutting rings/cutting heads 2, Ø 150 mm	400V/50Hz, 3.000 rpm 220V/60Hz, 3.600 rpm 55 kW 480V/60Hz, 3.600 rpm 66 kW	2-3,5 t	
TTCut180HD	Horizontal product flow Hopper version Cutting rings/cutting heads 2, Ø 180 mm	400V/50Hz, 3.000 rpm 200V/60Hz, 3.600 rpm 75 kW 480V/60Hz, 3.600 rpm 90 kW  400V/50Hz, 3.000 rpm 90 kW 480V/60Hz, 3.600 rpm 108 kW	3,5-5 t	

TIPPER TIE Inc.  
2000 Lufkin Road  
Apex, NC 27539  
Tel. +1 919 362 8811  
Fax +1 919 362 4839  
infoUS@tippertie.com

TIPPER TIE TECHNOPACK GmbH  
Otto-Hahn-Strasse 5  
D-21509 Glinde/Deutschland  
Tel. +49 40 72 77 04 0  
Fax +49 40 72 77 04 100  
infoDE@tippertie.com

TIPPER TIE ALPINA GmbH  
Waldau 1  
CH-9230 Flawil/Schweiz  
Tel. +41 71 388 63 63  
Fax +41 71 388 63 00  
infoCH@tippertie.com

**TIPPER TIE**™  
SOLUTIONS THAT WORK. A DOVER COMPANY