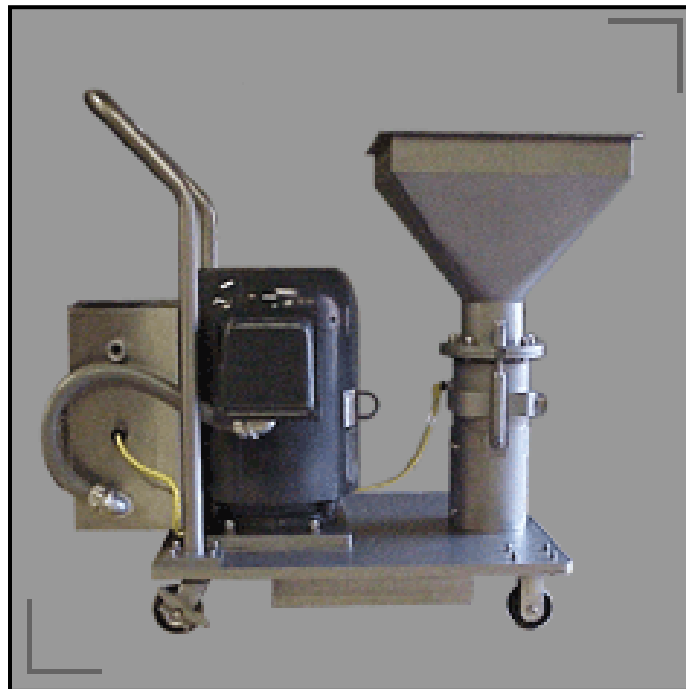


PAPPAS 175 DPE

The **Pappas 175 DPE** is our 175mm line of emulsifier that offers you the same great service as its predecessors, the 150 DPE and the 225 DPE. The 175 DPE features the new “KE Floating Knife System” with dual plate cutting design and no torque adjustment. Like the 150 DPE, the 175 DPE requires a minimal amount of floor space, but with larger hole plates and knives, and more horsepower, the 175 delivers more product output. Available in 50, 60, or 75 horsepower, the 175 DPE can be sized to fit your application. It also provides you with the ultimate in product reduction and protein extraction that you have come to expect from your emulsifier. Size, ease of set-up and operation, and its ability to get the job done, make the **Pappas 175 DPE** the machine to meet your emulsification needs.



Features:

- Open hopper or pump flange infeed and a 3” sanitary discharge.
- Vertical knife mountings for excellent product flow to the cutting chamber.
- No “jigging” required for assembly of cutting set.
- No “knife-to-plate” torque setting required before or during operation.
- All stainless steel construction.
- Complete disassembly for ease of cleaning.
- “Footprint” of only 30” X 36” and mounted on 4 stationary legs with anti-vibration pads.

Visit our website: www.pappasinc.com • US and Canada 800-521-0888

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The Cutting Chamber:

Each component of the cutting system is precision ground and hardened to meet the most demanding of work conditions. For extremely demanding applications, the knife mounts and lug rings are manufactured from special materials to withstand the wear and tear associated with those conditions, such as with bone-in products. With the “KE System”, the *175 DPE* will achieve the ultimate in protein extraction and particle reduction.



Knife mounts are available in 3 or 5 arm styles. Both knives feature independent floating of the knife mount, which delivers 360° knife-to-plate contact. The result is more efficient cutting of the product with cooler product temperatures.



The function of the lug ring is to restrict product swirl in the cutting chamber while at the same time, provide additional cutting action in the chamber. Lug rings are available in various lug configurations and are designed to fit your needs, from stainless steel to tool steel materials.



The Throw-Out Rotor discharges the finished product from the emulsifier and comes in a variety of styles. Most readily available, and most commonly used, are the 2 and 3 wing styles. The product consistency and moisture, pumping distance, and desired finished temperature help determine the proper rotor required for each operation. New styles and configurations are designed and manufactured as needed.

Customer Satisfaction

Pappas Inc has been manufacturing, reconditioning, and servicing machines for more than 40 years. Our success is a product of our commitment to excellence in design, manufacturing, and understanding of customer satisfaction. Our post-sales support includes installations and on-site commissioning of the equipment to insure your satisfaction before production begins. Technical support is available 24 hours a day to further promote your satisfaction.