

Advantages of a Cozzini MSC Processing System

Safety

- Meeting today's challenges for both product and worker safety
- Material handling systems with minimal worker interface
- Enhanced safety features on dumpers, augers, mixers, pumps, grinders, and reduction mills
- Ergonomic equipment to minimize worker's compensation claims
- Practical and safe machinery guarding

Control

- Manual or automated controls
- Satisfying the strictest label and process requirements
- Precise control over added material and ingredients
- Maintaining repeatability of your process using automation
- SCADA/MES interfaces to your central controls system

Value Added Engineering Services

- Cozzini, LLC is your best value
- Multiple North American manufacturing facilities
- Design, project and electrical engineers on staff
- Hands-on layout work and engineering services
- Climate controlled panel assembly shop
- UL, CUL, CE capabilities



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THE MIDDLEBY CORPORATION
PROCESSING & PACKAGING TECHNOLOGY BRANDS

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COZZINI
FOOD EQUIPMENT SOLUTIONS
INTEGRATION & TECHNOLOGIES

Mechanically Separated Chicken (MSC) Production Lines

- Mechanically separate chicken frames, backs, and skinless necks.
- Blend to a consistent, specific fat content with or without salt or cure.
 - Production rate up to 20,000 lbs/hour (9,000 kg/hour).
- Chills the blended slurry to a preset temperature for maximum shelf life.



COZZINI

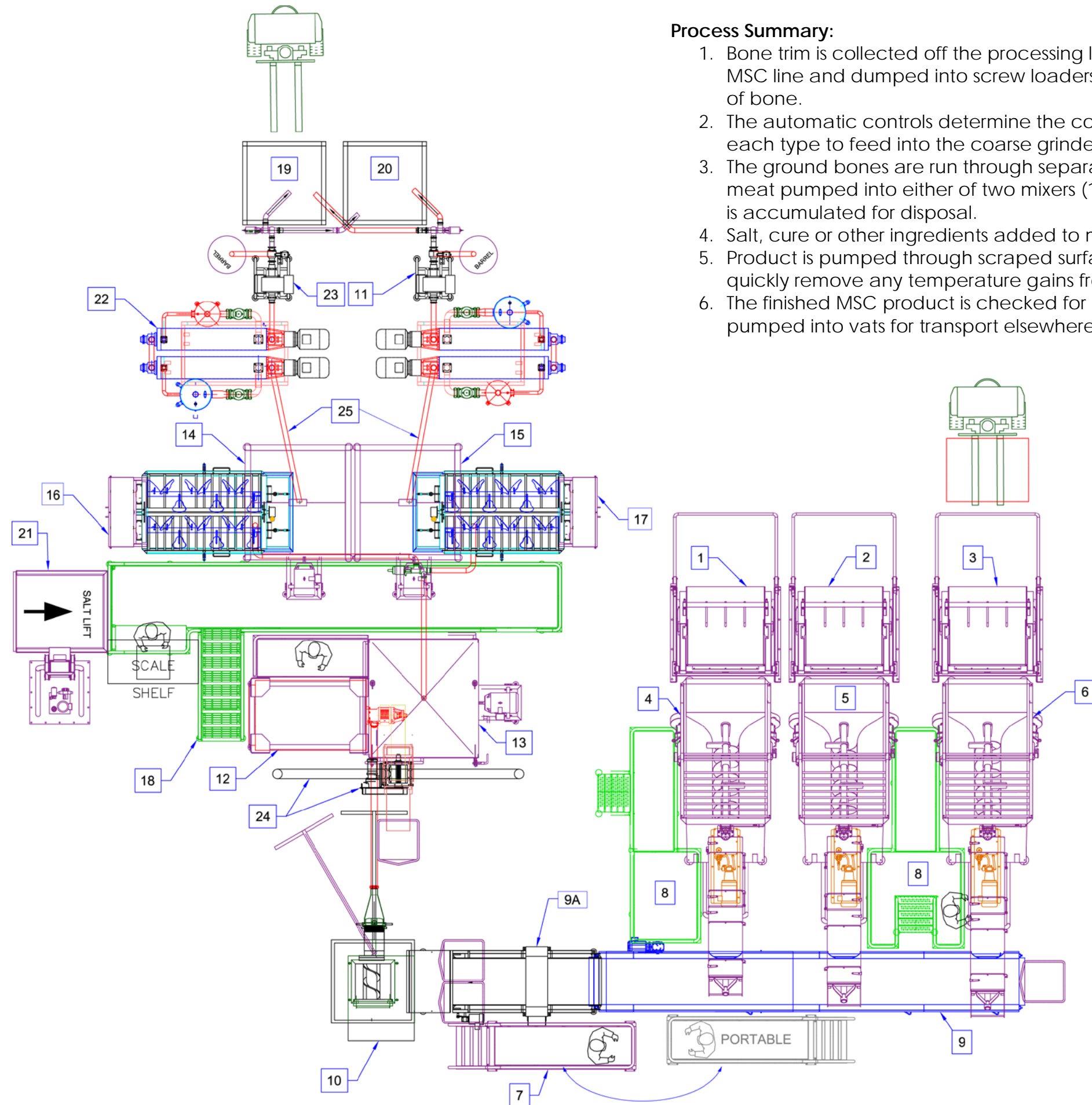
Grinding • Blending • Chilling • Weighing

Sized to Fit Your Needs

Mechanically Separated Chicken (MSC) Production Line

Put Cozzini meat processing systems know-how to work in your plant

1-3	VAT/COMBO DUMPERS
4-6	INCLINED SCREW LOADERS, 4,000 LB (1,800 KG)
7-8	WORK PLATFORMS
9	HORIZONTAL BELT CONVEYOR
9A	TRANSFER BELT CONVEYOR WITH METAL DETECTOR
10	GRINDER
11	PIPELINE METAL DETECTOR
12	HIGH SPEED SEPARATOR WITH STAND
13	TRANSFER HOPPER WITH PNEUMATIC COVER, 2500 LB (1,100 KG)
14-15	TRANSFER HOPPER WITH SAFETY GRATING, 2500 LB (1,100 KG)
16-17	MIXER/BLENDER, 2000 LB (900 KG)
18	WORK PLATFORM
19-20	STAINLESS STEEL FLOOR SCALE
21	PALLET LIFT
22	SCRAPED SURFACE HEAT EXCHANGER
23	PIPELINE METAL DETECTOR
24	BLOWER SYSTEM
25	PIPING SYSTEM



Process Summary:

1. Bone trim is collected off the processing line, delivered to the MSC line and dumped into screw loaders (4,5,6), sorted by type of bone.
2. The automatic controls determine the correct percentage of each type to feed into the coarse grinder (10).
3. The ground bones are run through separator (12) and the chicken meat pumped into either of two mixers (16 & 17). The bone waste is accumulated for disposal.
4. Salt, cure or other ingredients added to mixers.
5. Product is pumped through scraped surface heat exchangers to quickly remove any temperature gains from the process.
6. The finished MSC product is checked for metal before it is pumped into vats for transport elsewhere.