



Konti-Kutter KK 140 AC-6

Seydelmann Konti-Kutter work with a unique hole and cutting plate system and are the ideal machines for the production of fine emulsions and finest cooked sausage types.

Applications

Especially suitable for the final emulsification of pre-reduced material. In addition to fine sausage types like Lyoner or Wieners, the machine produces products with coarse filling, like Jagdwurst and Bierwurst or purely coarse grain sausages like Bauernbratwurst or liver sausage of highest quality. The baby food, cheese, and pet food industries are further fields of applications of the Konti-Kutters.

Facts

Hopper capacity: 185 liter / 550 liter

Weight at 185 liter hopper capacity: 1200 kg / 2645.50 lbs

Weight at 550 liter hopper capacity: 1250 kg / 2755.73 lbs

Power of motor: 90 kW / 120.70 HP

Hole plate diameter: 140 mm / 5.51 in

Throughput capacity: 2- 9 t/h

System

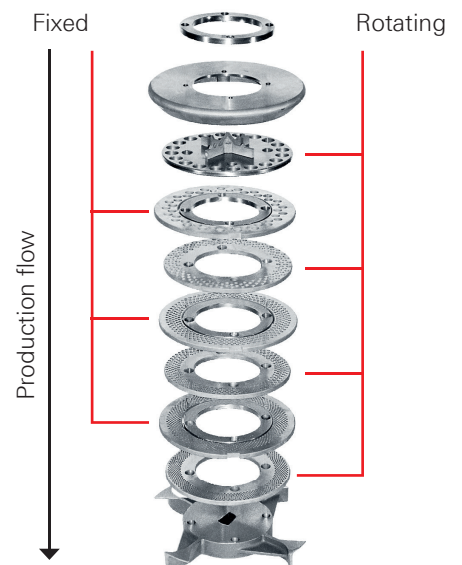
The premixed product is sucked through a specifically developed system of vertically arranged hole- and cutting plates. Therefore the chopping process takes place on several cutting levels. At minimal distance from one another yet without any actual contact, the plates do not rub against each other. Thus, contamination of the material through metal particles is avoided completely and the lifetime of the cutting set is considerably extended. The cutting process leads to only small temperature increases. The higher frequency of cuts per time unit allows a higher protein extraction producing a finer and more homogeneous emulsion.

Machine design

The machine frame is made of stainless steel and completely closed so that all pipes, motors and other parts are integrated into the machine. All edges are rounded and all surfaces on the machine are polished very precisely and designed with a slope so that cleaning water will drain completely from all surfaces. Embedded covers and the closed bottom of the machine frame prevent water and dirt from entering the machine interior.

Flexible loading

In addition to a vertical loading device or a conveyor belt loading is also possible via a tube connection with swivelling plate to feed pumps.



Contact free cutting plate system for finest emulsion



Maschinenfabrik Seydelmann KG

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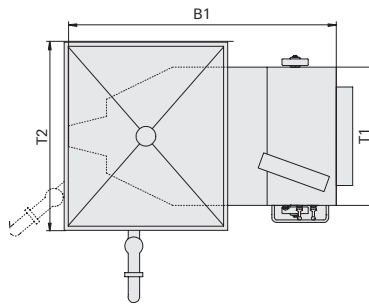
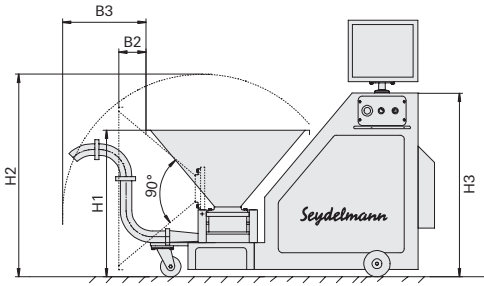
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Cutters
Mixers
Grinders
Emulsifiers
Production Lines



Measurements

at 185 liters

at 550 liters

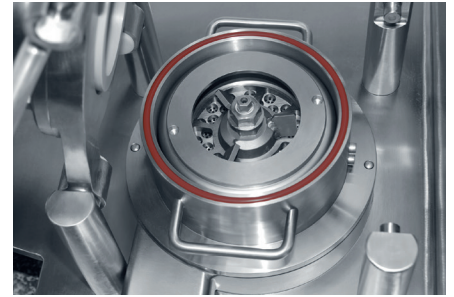
B1 = 1756 mm / 69.13 in	B1 = 1686 mm / 66.38 in
B2 = 169 mm / 6.65 in	B2 = 650 mm / 25.59 in
B3 = 507 mm / 19.96 in	B3 = 860 mm / 33.86 in
T1 = 840 mm / 33.07 in	T1 = 840 mm / 33.07 in
T2 = 1145 mm / 45.08 in	T2 = 1060 mm / 41.73 in
H1 = 892 mm / 35.12 in	H1 = 1408 mm / 55.43 in
H2 = 1233 mm / 48.54 in	H2 = 1620 mm / 63.78 in
H3 = 1119 mm / 44.06 in	H3 = 1119 mm / 44.06 in



Hopper



Tube connection with swivelling plate



Top view on cutting plate system

Standard equipment

- 3, 5 or 7-piece cutting set
- Frequency-controlled stepless AC-6 drive: ideal speed for every product
- No peak loads
- 6 steplessly pre-programmable speeds
- No batch related interruptions
- Flexible degree of fineness of the emulsion
- Mobile
- Thermal overload control
- Strong and ergonomic cross switches: Command of the steplessly pre-programmable speeds.
- Micro-controlled frequency converter

- with intelligent consumption monitor
- Sensor for product level via laser (optional)
- Reduction valve for adjusting the cutting performance
- Separate electrical cabinet, stainless steel

- ⊕ Highest possible protein extraction
- No friction-induced heat: perfect flavor development
- No metal particles in the product
- Finest reduction

Control: Command 500

- Digital display for speed, cutting plates rotations, running time, temperature, time and pressure in case of direct piping
- Switch-off function for temperature (optional)
- Display of maintenance and service intervals
- Display of error indications
- Waterproof stainless steel box
- Can be cleaned with high-pressure



Sensor for product level



Reduction valve



Command 500

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