



## Konti-Kutter KK 250 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:	220 liter	550 liter
	Weight:	
Motor AC-6	1600 kg	1650 kg
140 kW (187 HP)	3527.34 lbs	3637.57 lbs
Motor AC-6 V	1900 kg	1950 kg
200 kW (268 HP)	4188.71 lbs	4298.94 lbs

Hole plate diameter: 250 mm / 9.84 in  
Hourly output: 5 bis 15 t/h

### System

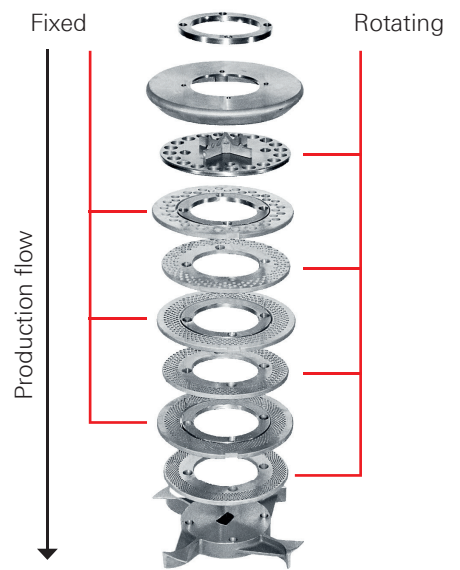
The premixed product is sucked through a specifically developed system of vertically arranged hole- and cutting plates. Therefore the chopping process takes place on several cutting levels. At minimal distance from one another yet without any actual contact, the plates do not rub against each other. 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

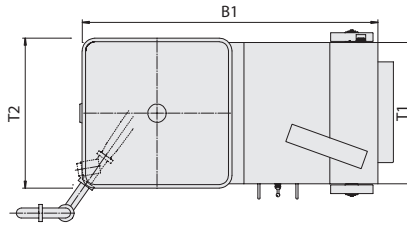
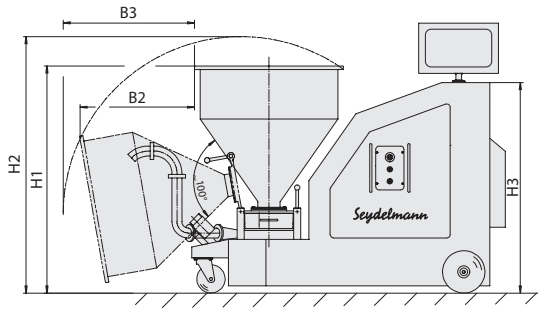


## Maschinenfabrik Seydelmann KG

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**Cutters**  
**Mixers**  
**Grinders**  
**Emulsifiers**  
**Production Lines**



Measurements

at 220 liters

at 550 liters

B1 = 2203 mm / 86.73 in  
B2 = 530 mm / 20.87 in  
B3 = 675 mm / 26.57 in

B1 = 2203 mm / 86.73 in  
B2 = 810 mm / 31.89 in  
B3 = 930 mm / 36.61 in

T1 = 1000 mm / 39.37 in  
T2 = 1060 mm / 41.73 in

T1 = 1000 mm / 39.37 in  
T2 = 1060 mm / 41.73 in

H1 = 1260 mm / 49.60 in  
H2 = 1575 mm / 62.01 in  
H3 = 1490 mm / 58.66 in

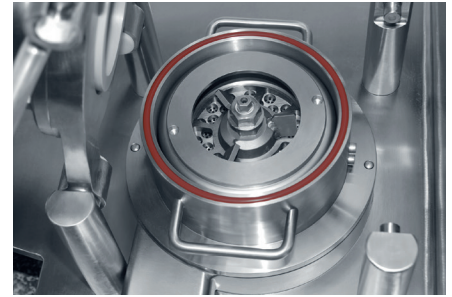
H1 = 1606 mm / 63.23 in  
H2 = 1815 mm / 71.46 in  
H3 = 1490 mm / 58.66 in



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
- 6 steplessly pre-programmable speeds
- Mobile
- Thermal overload control
- Strong and ergonomic cross switches
- Micro-controlled frequency converter with intelligent consumption monitor
- Reduction valve for adjusting the cutting performance
- Separate electrical cabinet, stainless steel

Additional equipment

- Temperature sensor
- Temperature switch-off
- 550 / 900 l hopper
- Sensor for product level via laser
- Mobile loading device

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

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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