

## Bi-Cut K 552 AC-8

The innovative Dry Sausage Cutter Bi-Cut K 552 AC-8 is specifically designed for the production of premium quality dry sausage types. It is equipped with two knife shafts off-set by 90°. This unique construction allows a doubled frequency of cuts of the material. Therefore the Bi-Cut has a significantly higher processing capacity while space requirements almost stay the same.

### Doubled frequency of cuts

2 separate knife shafts off-set by 90°. Steplessly preprogrammable. Up to 8 knife speeds. The material is cut twice as often. Any desired grain size and an even mixing for an entirely homogeneous dry sausage mass in a minimum of time. First class product quality, reduced loading times and minimal material warming are standard with every batch.

### Facts

- Bowl content: 550 liters
- Weight: 6700 kg / 14,770.7 lbs
- Loading options:  
200 or 300 l-trolley, big box, supplying hopper, conveyor belt, screw conveyor
- Power of motor AC-8: 2 x 100 up to 140 kW  
(2 x 134 up to 188 HP)

### Applications

Ideal for the production of all types of dry sausage. Efficient processing of fresh and frozen meat as well as other edibles from -18 (-1 °F) up to 85 °C (185 °F).



### Loading

Trolley or big box. Optionally with supplying hopper for perfect mixing and quality of cut. Even filling of a batch during one bowl rotation. All ingredients are spread equally. Time saving as the loading of the next batch can take place during the cutting process. Loading also possible via integrated loading device, conveyor belt or screw conveyor.

### Motor

The AC-8 motor of the standard equipment is fast, economical and efficient. Thanks to the steplessly preprogrammable gear changing the desired grain size can always be reached precisely. Accurate adjustment of speed at low numbers for an even and tessallated grain spectrum with coarse granularity. Reduction of proteins and fat with high speeds for a smooth consistency of spreadable types.

### Machine Design

The machine frame is very easy to clean thanks to its seamless construction almost entirely made of solid stainless steel. All edges are rounded and all surfaces are polished very precisely and designed with a slope enabling cleaning water to drain completely from all surfaces. The embedded covers and the closed bottom with ventilation prevent pollution and water from entering the machine. The knife hood is flow dynamically shaped avoiding the adhesion of any unchopped product residue in the cover. The gap between the knives and the cover or the bowl is very small. Due to the solid construction and the double-walled lid maximal quietness and an ideal noise protection are given.

## Maschinenfabrik Seydelmann KG

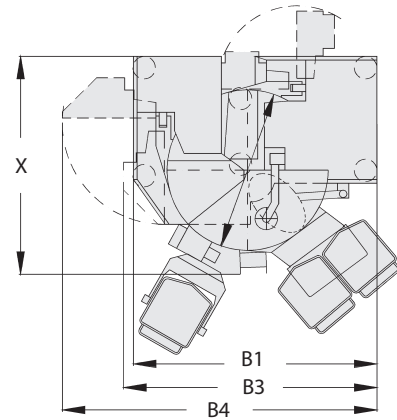
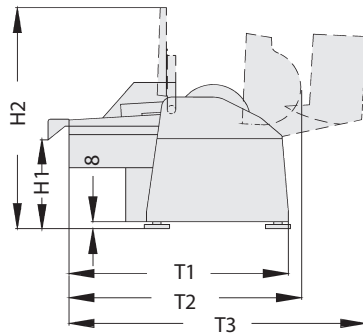
info@seydelmann.com    Tel. +49 711 / 49 00 90-0  
www.seydelmann.com    Fax +49 711 / 49 00 90-90

Hoelderlinstrasse 9 | 70174 Stuttgart | Germany

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

**Measurements**

- B1 = 2840 mm / 111.81 in
- B3 = 2970 mm / 116.93 in
- B4 = 3850 mm / 151.60 in
- T1 = 2270 mm / 89.37 in
- T2 = 2400 mm / 94.49 in
- T3 = 2900 mm / 114.17 in
- X = 2580 mm / 101.57 in
- H1 = 1000 mm / 39.37 in
- H2 = 2340 mm / 92.13 in



Loading hopper with integrated loading system (optional)



Temperature sensor



Fast clamping nut for knives (optional)

**Standard equipment**

- Operation via cross switches
- 2 changeable and balanceable knife heads
- Hydraulic main cover, noise absorbing cover and ejector
- See-through noise absorbing cover made of special plastic
- Separate electrical cabinet made of stainless steel with integrated main switch
- Pneumatic locking of knife shaft arm
- Switch-off for temperature and operating time
- PT 100 temperature sensor
- Swivel-mounted main cover

**Additional equipment**

- Hydraulic loading device
- Automatic knife shaft balancing system
- Frequency controlled stepless bowl, 4 speeds
- Water injection nozzle (optionally with water meter)
- Liquid injection nozzle
- Various knife systems
- Fast clamping nut for knives
- Noise insulation version
- Up to 9 switch-offs for temperature and operating time
- Ejector with steplessly pre-programmable speeds
- Central lubrication system
- Control of unbalanced state

**Control: Command 1500**

- Digital display for gear, knife speed, running time, temperature, bowl speed, time
- Switch-off automatic system for temperature and running time
- Service and maintenance indication
- Waterproof stainless steel box

**On request: Auto-Command 2000, 3000, 4000**

- Data recording
- Service module
- Recipe calculator
- Production plan
- User friendly and logical design
- User administration
- Remote control
- Indication of all technical parameters
- Waterproof stainless steel box

**Motor AC-8**

- 6 steplessly preprogrammable knife speeds forward per knife head
- 2 reverse mixing speeds per knife head
- 2 separate bowl speeds
- Frequency-controlled 3-phase motor



Auto-Command 4000 (optional)

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