

Seydelmann Cutter K 206

The Seydelmann High Efficiency Cutter guarantees a fast and smooth reduction and emulsification of the product thanks to the knife head with 8 knives and the flow dynamically shaped lid. The components of all Seydelmann Machines comply with the up-to-date technical development and contribute to an increase in product quality.

Applications

Besides the production of boiled-, dry- and cooked sausage, the universally applicable machine is suitable in particular for the chopping, mixing and emulsification of fresh meat, pre-cut frozen meat, cooked meat, fish, vegetables, fruits, confectionary goods and other edibles at temperatures from -18 (-1 °F) up to 85 °C (185 °F).

Machine design

The machine frame of the K 206 is very robust and easy to clean, thanks to the 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. Hardly any unchopped product residue is left in the cover. The gap between the knives and the cover or the bowl is very small. Thanks to the solid construction and the double-walled lid maximal smoothness and optimal noise insulating are guaranteed.

Facts

Bowl content: 200 Liters
 Weight: 2880 kg / 6349 lbs
 Loading options: 120, 200 or 300 l-trolley
 Power of motor:
 rasant, ultra: 67 kW / 89,85 HP
 rasant v, ultra v: 90 kW / 120,69 HP
 rasant vs, ultra vs: 105 kW / 140,81 HP
 AC-8: 100 kW / 134,10 HP



Optional: Auto-Command 4000



Maschinenfabrik Seydelmann KG

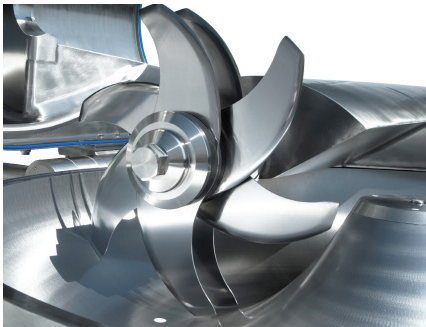
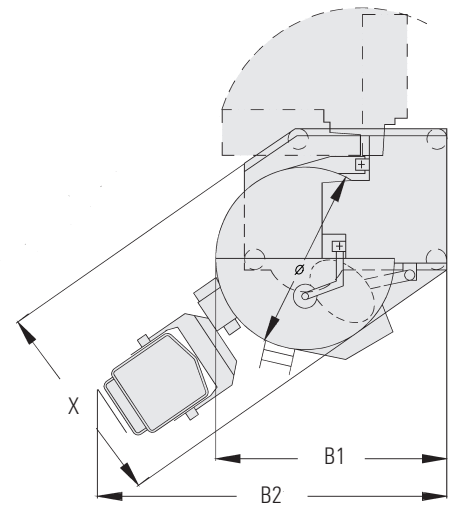
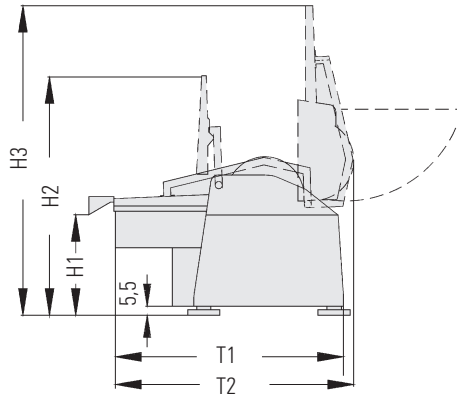
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Cutters
Mixers
Grinders
Emulsifiers
Production Lines

Measurements

- H1 = 900 mm / 35.43 in.
- H2 = 1960 mm / 77.17 in.
- H3 = 2460 mm / 96.85 in.
(with hydraulic noise absorbing cover)
- T1 = 1630 mm / 64.17 in.
- T2 = 2250 mm / 88.58 in.
- B1 = 1750 mm / 68.90 in.
- B2 = 3050 mm / 120.08 in.
- ∅ = 1340 mm / 52.76 in.
- X = 1700 mm / 66.93 in.
(with hydraulic noise absorbing cover: 1830 mm / 72,05 in.)



Knife head



Temperature sensor



Fast clamping nut for knives (optional)

Standard equipment

- Operation via cross switches
- Changeable and balanceable knife head
- Hydraulic main cover and ejector
- See-through noise absorbing cover made of special plastic, hydraulic (optional for K 206)
- Separate electrical cabinet made of stainless steel with integrated main switch
- Switch-off for temperature and operating time
- Temperature sensor

Additional equipment

- Hydraulic loading device
- Control of unbalanced state
- Central lubrication system
- Automatic knife shaft balancing system (starting from K 324)
- Frequency controlled stepless bowl
- 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
- Stepless ejector with pre-programmable speeds
- With AC-8 motor:
High speed 160 meters per second, central lubrication system, control of unbalanced state

Control: Command 1000

- 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

Optional Auto-Command 2000, 3000, 4000

- User friendly and logical design
- Data recording
- Service module
- Recipe calculator
- Production plan
- Individual user administration
- Second workstation away from the production possible
- Indication of all technical parameters
- Teach-in function
- Stainless steel box
- Scanner for the Auto-Command (optional)

Motor types

AC-8

- 6 steplessly programmable knife speeds
- 2 reverse mixing speeds
- 2 separate bowl speeds
- Frequency-controlled 3-phase motor

Ultra

- 2 knife speeds
- 2 forward mixing speeds
- On request: 2 reverse mixing speeds
- 2 separate bowl speeds
- All drive systems with 3-phase motors

Rasant

- 2 knife speeds
- 2 bowl speeds
- All drive systems with 3-phase motors

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