Seydelmann



60 litre bowl of stainless steel

Cooking and vacuum system

Almost completely made of solid stainless steel

Operation via cross lever switches

Separate digital control in stainless housing

Main cover of stainless steel, hydraulically operated

Noise absorbing cover of stainless steel, manually operated

Closed machine bottom with ventilation system

Central point of lubrication for knife shaft

Balanceable and exchangeable knife head

Many further options

AC-8	Ultra	Rasant
6 steplessly pre-programmable forward knife speeds	2 knife speeds	2 knife speeds
	2 mixing speeds	2 bowl speeds
2 reverse mixing speeds	2 separate bowl speeds	3-phase motor with 12, 17 or 21 kW
2 separate bowl speeds		
Frequency-controlled 3-phase motor of the	3-phase motor with 12, 17 or 21 kW	Command 1500 Vacuum Cutters or machines with integrated
main motor, max. 40 kW	Separate 2 speed bowl drive motor	water dosing system with valve are equipped with the Command 1500. Additionally
Separate 2 speed bowl drive motor	Command 1500 Vacuum Cutters or machines with integrated	to the functions of the Command 1000 this control type shows water quantities
Frequency-controlled drive system with smart control of output	water dosing system with valve are equipped with the Command 1500. Additionally to the functions of the Command	and vacuum values.
Command 1500	1000 this control type shows water quantities	Separate Panel box of stainless steel
Vacuum Cutters or machines with integrated	and vacuum values.	
water dosing system with valve are equipped with the Command 1500. Additionally	Separate Panel box of stainless steel	
to the functions of the Command		
1000 this control type shows water quantities and vacuum values.		
Separate Panel box of stainless steel with built-in main-switch		

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