



Universal Grinder AW 300 U

Seydelmann Universal Grinders convince thanks to their special ability allowing them to easily cut fresh meat, cooked and frozen meat blocks with the same working worm and the same cutting plate system. A very high hourly output, a first-class cut material and a very uniform grain size is achieved with any material.

Facts

Hole plate diameter: 300 mm / 11.81 in.
Hopper content: 925 Liter

Hourly output:

Fresh meat up to
30 000 kg/h (66,138 lbs/h)

Frozen meat blocks up to
15 000 kg/h (33,069 lbs/h)

Power of motor AC-6: 200 kW / 268 HP
Weight: 7000 kg / 15,432 lbs
Door width (Minimum): 2690 mm / 105,91 in.

Applications

Suitable in particular for the cutting of fresh meat, precut frozen meat, frozen meat blocks, rinds, cooked meat, fish, vegetables, fruits and other edibles from -25 (-13 °F) to 85 °C (185 °F).

System

Due to its feeding worm with breaking contour and cutting edge, the Universal Grinder cuts fresh or cooked meat as well as whole frozen meat blocks. The specifically designed cutting set and working worm do not have to be changed. The rectangular arrangement of the working- and the feeding worm allow maximum efficiency. Thanks to the six pre-programmable speeds any material can be ideally processed and the best possible cut is guaranteed. Both drives (feeding- & working worm) are frequency controlled. The feeding worm regulates the speed depending on the load of the working worm.

Flexible Beladung

Apart from loading via conveyor belts or a loading device for large containers a vertical loading device is also available. On request conveyor belts can be equipped with metal detectors.

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. Thanks to embedded covers and the closed bottom of the machine frame water cannot enter the machine and pollution is prevented.



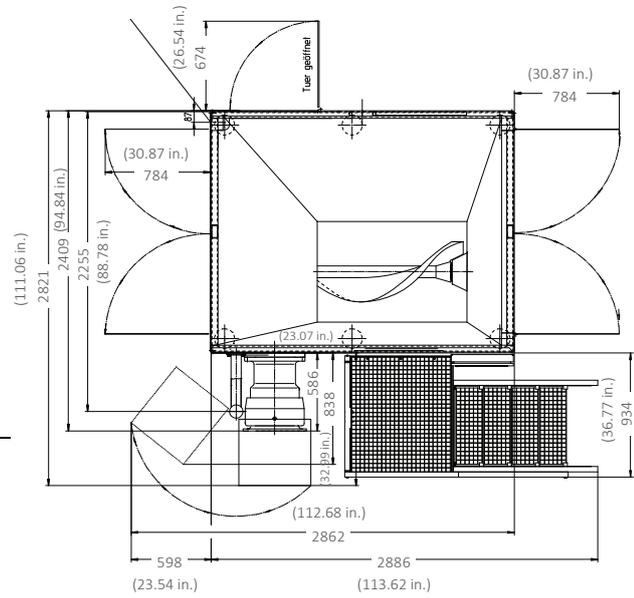
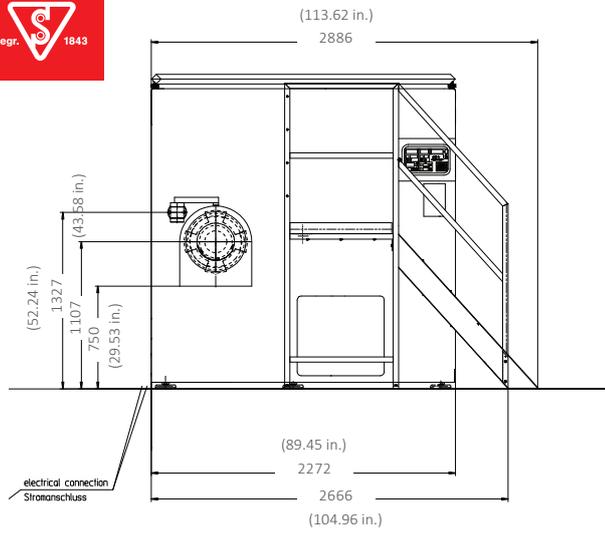
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**Cutters
Mixers
Grinders
Emulsifiers
Production Lines**

Measurements in mm (in inch)



Hopper: Feeding worm with breaking contour and cutting edge



Level sensor (optional)



Grip cradle for worm (optional)



Command 500

Standard equipment

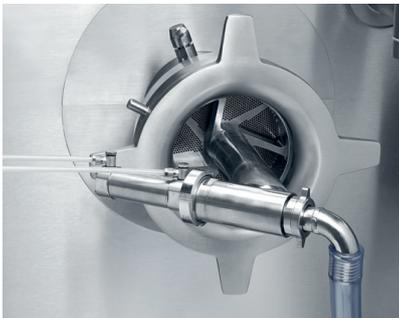
- Six-speed frequency controlled working worm
- Four-speed frequency controlled feeding worm with forwards and reverse gear (for the mixing of approx. 25% of the hopper content)
- Cutting set for fresh & frozen meat
- Thermal overload control
- Anti-block unit
- Outlet protection device
- Hopper safety frame
- Hydraulic worm ejector
- Worm cradle
- Bayonet locking
- Control panel with pressure & rotary switch
- Working platform

Additional equipment

- Loading device for large containers
- Conveyor belts, conveyor belts with metal detector
- Outside knife
- Pneumatic separating device
- Fat analysis: NIR analysis / X-ray analysis
- Sensor for product level via laser
- Outlet tube
- Swivel mounted control panel
- Two-hand operation for cleaning
- Grip cradle for worm
- Separate electrical cabinet, stainless steel with main power switch
- Integrated loading device for 200 or 300 l containers

Control: Command 500

- Stepless preprogramming of main- and conveyor drive speeds
- Digital display of speeds, time and current consumption
- Waterproof stainless steel box
- Mounting on machine or wall
- Display of error indication
- Display of maintenance- & service intervals



Pneumatic separating device (optional)



Cutting set for fresh and frozen meat

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