



Mixer MR 1800

Seydelmann Mixers can be used in many different fields of the food industry in various ways while standing out thanks to highest quality standards. An intensive, stable and at the same time gentle mixing as well as an almost complete emptying can be reached in a minimum of time.

Facts

Hopper content: 1800 Liter
 Mixing capacity: 400 - 1200 kg (881-2645 lbs)
 Weight: 2050 kg (4519 lbs)
 Weight with loading device: 2350 kg (5180 lbs)
 2 mixing motors: 6.5 / 8 kW (8.7 / 10.7 HP)
 Door width: minimum 1580 mm (62.20 in)
 Loading options: vertical loading device, inclined conveyor belt, screw conveyor.

Applications

Suitable for the mixing of precut meat and fat with salt, nitrite salt, spices or additives like water or ice for the production of burgers, ground meat, sausage, nuggets, kebab, various types of dry sausage, vegetables, cheese products and many more. The machine is the ideal buffer in between production steps. The production process is optimized and time can be saved.

allowing cleaning water to drain completely. Thanks to embedded covers and the closed bottom of the machine frame made of stainless steel water cannot enter the machine and pollution is prevented.

Mixing shafts

The two mixing shafts with separate motors are independently switchable forward and reverse, at high and low speed. As standard the mixing shafts are equipped with paddles and partial spirals enabling a fast emptying.

Machine design

The machine frame of the MR 1800 is double-walled. Therefore all pipes, cables, cylinders and other parts are integrated into the machine. All edges are rounded and all machine surfaces are polished very precisely and designed with a slope



Maschinenfabrik Seydelmann KG

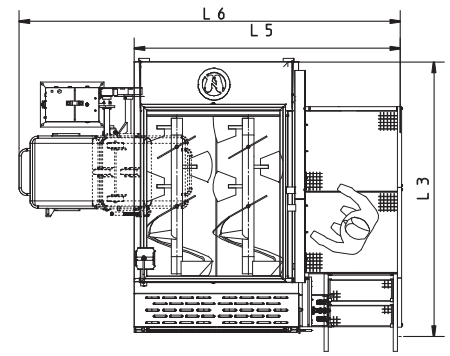
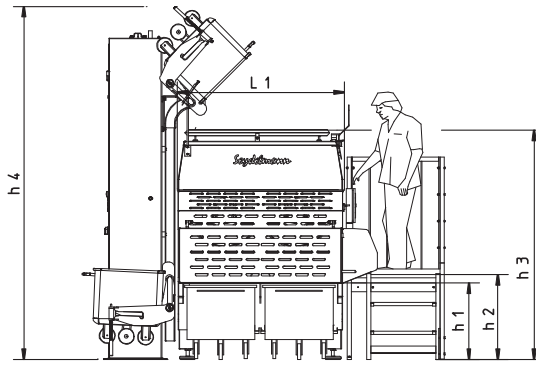
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Cutters
Mixers
Grinders
Emulsifiers
Production Lines

Measurements

- h1 = 750 mm / 29.53 in
- h2 = 800 mm / 31.50 in
- h3 = 2120 mm / 83.46 in
- h4 = 3320 mm / 130.71 in
- L1 = 1550 mm / 61.02 in
- L3 = 2570 mm / 101.18 in
- L5 = 2500 mm / 98.43 in
- L6 = 3520 mm / 138.58 in



Hydraulic discharge flaps



Mixing spirals



Mixing shafts with paddles and partial spirals

Standard equipment

- Two mixing shafts with separate motors
- Two hopper outlets
- Two hydraulic emptying flaps
- Hopper safety frame
- Working platform

Additional equipment

- Frequency controlled 3-phase motor AC-4: Stepless presetting of 4 speeds
- Mixing shafts with spiral
- Liquid injection nozzle
- Weighing unit
- Swiveling control panel

- Flexible versions of mixing shafts depending on application
- Water meter
- Cooking-function
- Vacuum-function
- Vertical loading device
- Hydraulic cover
- Higher motor power
- Separate electrical cabinet
- Spice hatch for the cover
- Cooling via liquid nitrogen (LN₂) or carbon dioxide (CO₂)
- PT 100 temperature sensor
- Sensor for product level via laser
- Two-hand operation
- Programming control

Controls

Details Command 600 (Standard)

- Touch-display with protective housing
- Display of basic functions: Total mixing time, interval time, pause time, temperature, water quantities, liquid injection, weight₁
- Display of error indications
- Display of maintenance and service intervals

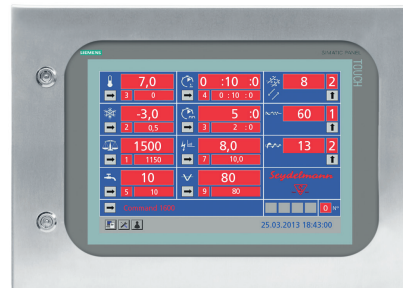
Additional functions Command 1600

- Rotating direction of mixing shafts
- Programming control: Presetable interval- & mixing times, mixing speeds &-intervals, total mixing time
- Power input of mixing shafts₁

₁ Depending on corresponding equipment of the machine



Weighing unit



Command 1600



Command 600

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