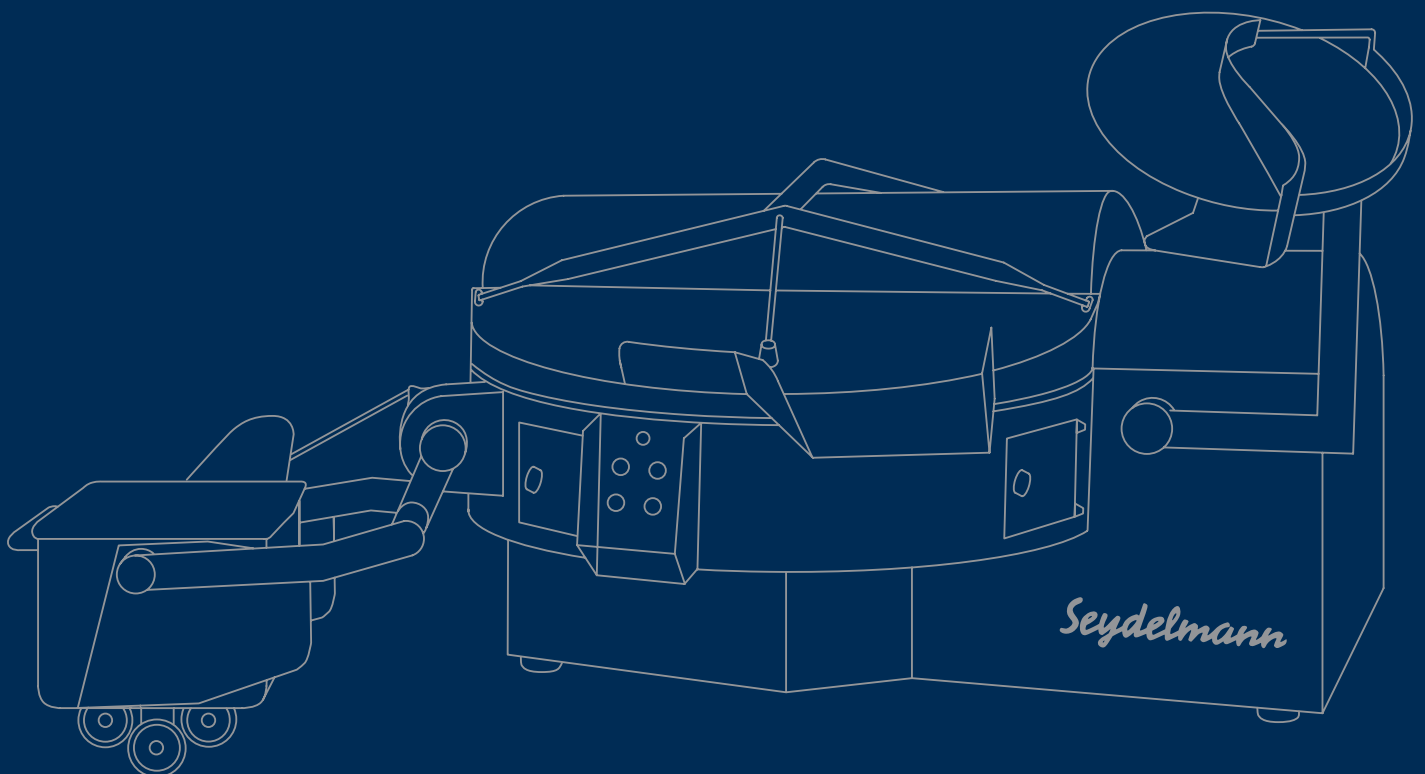


Seydelmann

In the hands of the best

Vacuum-/Cooking-Cutters Industrial Cutters





Vacuum-/Cooking-Cutters			Industrial Cutters		
Applications			4		
Overview motor variants			7		
K 204 AC-8	ultra	8-9	K 126 AC-8	ultra	24-25
K 324 AC-8	ultra	10-11	K 206 AC-8	rasant/ultra	26-27
K 504 AC-8	ultra	12-13	K 326 AC-8	rasant/ultra	28-29
K 604 AC-8		14-15	K 556 AC-8	rasant/ultra	30-31
K 754 AC-8	ultra	16-17	K 756 AC-8	rasant/ultra	32-33
K 1004 AC-8	ultra	18-19	K 552 AC-8		34-35
K 124 H AC-8	ultra	20			
K 64 AC-8	ultra	21			
K 124 AC-8	ultra	21			
Loading devices			36-38		
Details Cutters			39-41		
Knife systems			42-44		
Controls			45-49		
Details/Additional equipment			50-52		
Technical data			54-55		

Grey printed variants are alternatively available.

Applications

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Boiled and cooked sausages



Boiled sausages with coarser chunks



Vegan and vegetarian products



Confectionery and nut based products



Sliceable dry sausages



Pâté



Pet food



Convenience food



Pasta fillings



Cheese products



Fruits



Cosmetics

Overview motor variants

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All Seydelmann Cutters are available with the following motor variants:

AC-8 – steplessly pre-adjustable high-speed machine for extremely fine emulsions and the highest possible protein extraction

- 6 steplessly adjustable knife speeds, forward
- 2 reverse mixing speeds
- 2 separate bowl speeds
- Extremely fast speeds. Up to 160 m/s for Vacuum-/Cooking-Cutters with bowl size of 200 l and more (for K 64 and K 124 and Industrial Cutters available on request as an option).
- Frequency-controlled 3-phase motor with smart output control
- Always exact consumption of power needed
- Full avoidance of peak loads when starting or changing speeds
- Up to 25 % power saving in comparison to conventional drives with fixed speeds
- Carbon brush and air filter changes no longer required
- Command 1000 or 1500 with digital display and control for gear, knife speeds, running time, temperature, bowl speeds and time. Command 1500 additionally shows water quantities and vacuum values.
- Automatic switch-off system for temperature and running time
- Up to 9 switch-offs available
- Absolute product uniformity, high fineness, strong binding
- Separate stainless steel control cabinet with built-in main-switch
- Higher motor power available on request as an option

Ultra – fixed speeds

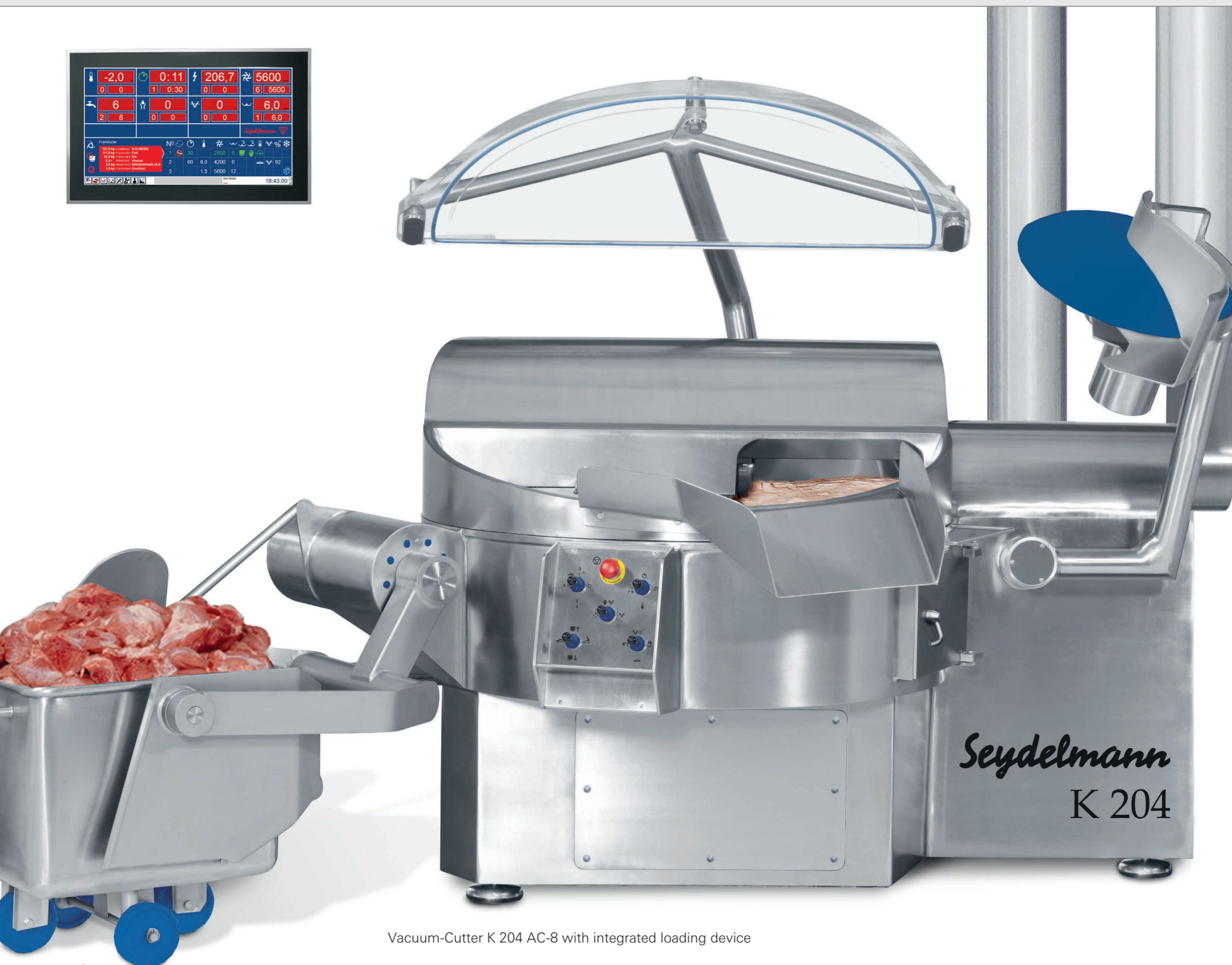
- 2 knife speeds
- 2 forward mixing speeds, for addition of coarse material into the emulsion
- Optionally 2 reverse mixing speeds
- 2 separate bowl speeds. Combination with each knife speed possible, resulting in 8 different speed combinations.
- All drive systems with 3-phase motors
- Command 1000 or 1500 with digital display and control for gear, knife speeds, running time, temperature, bowl speeds and time. Command 1500 additionally shows water quantities and vacuum values
- Automatic switch-off system for temperature and running time
- Up to 9 switch-offs available
- Separate stainless steel control cabinet
- Higher motor power available on request as an option

Rasant – fixed speeds

- A sturdy high-efficiency Cutter for most demanding use
- 2 knife speeds
- 2 bowl speeds
- All drive systems with 3-phase motors
- Command 1000 or 1500 with digital display and control for gear, knife speeds, running time, temperature, bowl speeds and time. Command 1500 additionally shows water quantities and vacuum values.
- Switch-off automatic system for temperature and running time
- Up to 9 switch-offs available
- Separate stainless steel control cabinet
- Higher motor power available on request as an option

Vacuum-/Cooking-Cutters

Seydelmann



Vacuum-Cutter K 204 AC-8 with integrated loading device

Technology in the Vacuum-Cutter

Cutting under vacuum produces a firm emulsion free of air and reduces the volume by 5-7% at constant weight. This saves packaging costs and less casings are needed.

The homogeneous vacuum emulsion ensures consistent sausage weight and size in case of cold cuts. Most accurate and uniform portioning when filling.

In this emulsion, being characterized by binding and stability, rind particles and sinew particles are not missed by the knives and are therefore further reduced. Thus an even better fineness of the product is achieved.

Better protein extraction due to better separation of the meat cells increases moisture and fat absorption and improves binding and stability at the same time.

The higher protein extraction leads to an increased release of flavor essences out of the meat.

The aroma of spices can develop better and becomes more intense. In some cases less spices are necessary.



Vacuum-Cutter K 324 AC-8 with integrated loading device

The chemical effect of vacuum

The improved emulsifying effect of the Vacuum-Cutter has tremendous advantages for cold cuts and vacuum-packed goods. Much longer shelf-life of meat products. The low intake of air leads to a fast, bright and more durable reddening and to a much longer lasting color and taste in the finished product. Due to the lower penetration of atmospheric oxygen in the Vacuum-Cutter, the reaction of oxygen and fatty acids (fat oxidation) are considerably reduced.

The biological effect of vacuum

By the exclusion of oxygen or replacement of the residual atmosphere by chemical and biologically neutral nitrogen the proliferation of germs is strongly suppressed. Due to the extended shelf-life more time remains for transporting and storing the product. Even with recipes poorer in protein, the heat stabilization of the emulsion is better.



Vacuum-Cutter K 504 AC-8 with integrated loading device

The Seydelmann Vacuum-Cutter

The special design of the Seydelmann Vacuum-Cutter ensures shortest evacuating times. Cutting under vacuum can be continued immediately after the adding of further material. The main cover seals directly outside the bowl on the machine frame. This sealing continues in a curve over the knife shaft arm. At the same time the cover rests upon the bowl edge. This allows free access to the bowl from all sides. There is only a little air space between the emulsion and the cover. This allows to draw vacuum very quickly and requires only a small amount of gas injection. Through the unbreakable transparent noise absorbing cover the cutting process can be constantly observed and controlled. On request, a stainless noise absorbing cover with a spice hatch is available. Loading and unloading is executed swiftly, as only the noise absorbing cover has to be lifted.

Exact adjustment of knives against the Cutter bowl thanks to the special support located in the middle of the bowl preventing any changes of the bowl position while vacuum is being drawn.

Vacuum pump

The vacuum pump, a maintenance-free watering pump, is integrated in the machine frame in order to facilitate the installation.

The Seydelmann Cooking-Cutter

The bowl is heated via steam by a nozzle system below the bowl. Cooking and cutting are completed in one working step, saving a considerable amount of time. Optional features like the additional injection of direct steam or the heating of the knife hood can help to further reduce the processing time. Especially when producing coarse cooked sausages additional time can be saved by injecting direct steam.

Approx. 10% yield increase by using the Seydelmann Cooking-Cutter. Complete preservation of taste, aroma and protein, which otherwise would get lost by cooking in water. In contrast to cooking in kettles or steam chambers, the extremely short cooking period in the Cooking-Cutter at the ideal temperature ensures that the taste and aroma giving components are completely preserved in their structure. Therefore, longer shelf-life and much better emulsion because of hot emulsifying of meat, fat and water. No fat separation.

Cooling is effected by a special nozzle cooling system underneath the bowl.

In the Cooking-Cutter, the germ content of the sausage emulsion is essentially reduced by avoiding various processing steps and by cooking under air exclusion.



Vacuum-/Cooking-Cutter K 604 AC-8 with integrated loading device and LN₂-cooling

Seydelmann
K 604



The Seydelmann Cooking-Cutter; standard with automatic cooking system

Normally, when starting the cutting process, meat and bowl are cold. Heating is started with full steam capacity.

As soon as the required temperature is reached, the heating system is switched off or reduced and the residue heat in the metal of the bowl is used to reach the pre-adjusted cooking temperature (68-72 °C/ 154-162 °F).

Then the machine automatically switches to the cooling process and cools until the final temperature is reached.

The automatic cooking system and the use of low pressure steam reduce the risk of overheating and sticking of protein to the bowl. In addition, energy is saved and incorrect operation is eliminated. Working time is used to the optimum level. The Cutter is also available as Vacuum-/Cooking-Cutter. Noise absorbing stainless steel cover with a spice hatch.

Vacuum-/Cooking-Cutter K 754 AC-8 with individual double loading device



Vacuum-/Cooking-Cutter K 1004 AC-8

The world's largest Cutter with the vacuum- and/or cooking function has set new benchmarks in the food processing industry. Producing in a Cutter with a 1000 l bowl content is a space- and energy-saving alternative to a production in two 500 l or three 325 l Cutters:

- Significant increase in the consistency of the quality of the final product due to larger batches
- Greater output per hour due to processing of larger batches in one working step
- Less operating personnel needed
- Less potential sources of error due to only one operator required for achieving the same production volume
- Shorter times for changing and sharpening of knives as well as for cleaning and the general maintenance of the machinery

The K 1004 AC-8 is loaded via one or two integrated loading devices (each 200–300 l), a Big Box – an integrated loading device (400–800 l) – or continuously with a conveyor belt, a screw conveyor or a feeding storage. The optionally available feeding storage allows continuous and even loading, ensuring that the entire bowl content is chopped uniformly. Furthermore, since the feeding storage can be filled with a new batch while the previous is still being processed, the batch time is significantly reduced.

Vacuum-/Cooking-Cutter K 1004 AC-8
with Big Box loading device



Vacuum-Cutter K 124 H AC-8 with integrated loading device and hydraulic noise absorbing cover



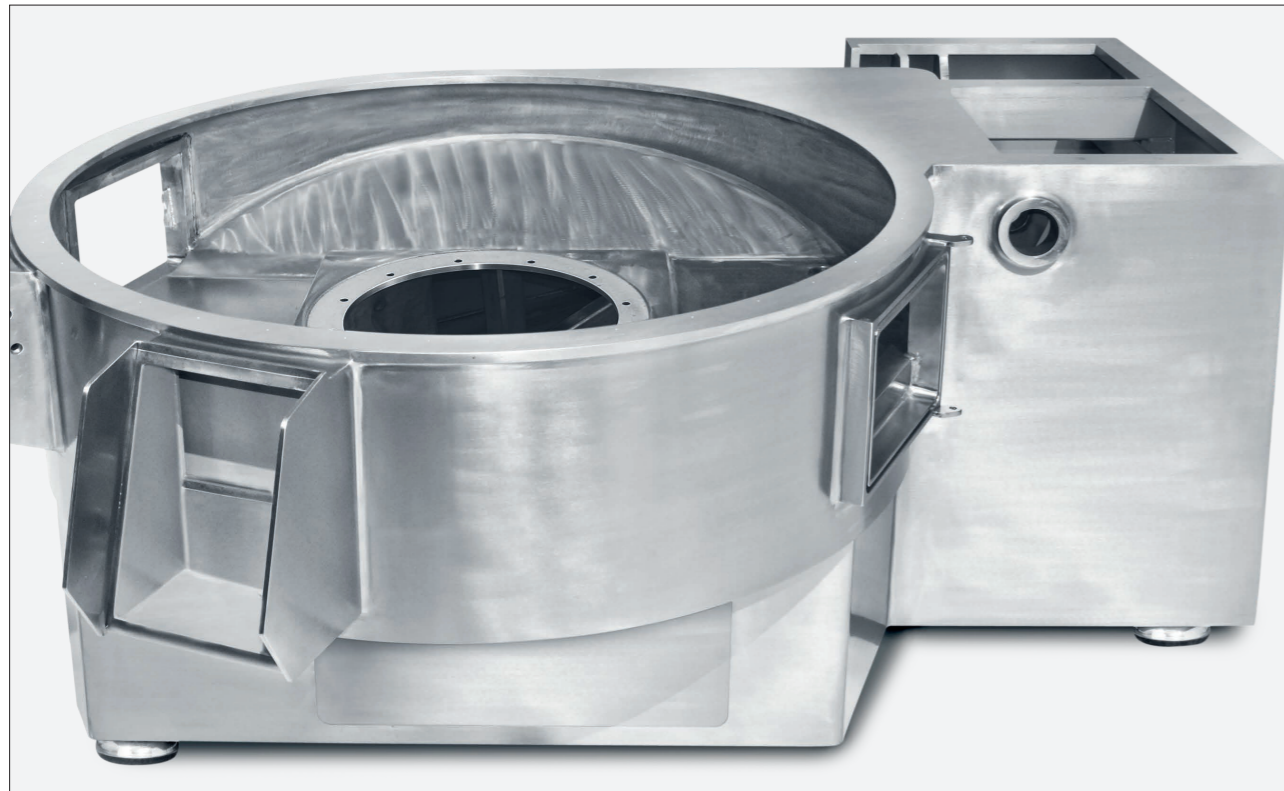
Vacuum-/Cooking-Cutter K 64 AC-8



Vacuum-Cutter K 124 AC-8

Industrial Cutters

Seydelmann



Machine frame of solid stainless steel



Nozzle system Cooking-Cutter (optional stainless steel loop)

The Seydelmann Industrial Cutter

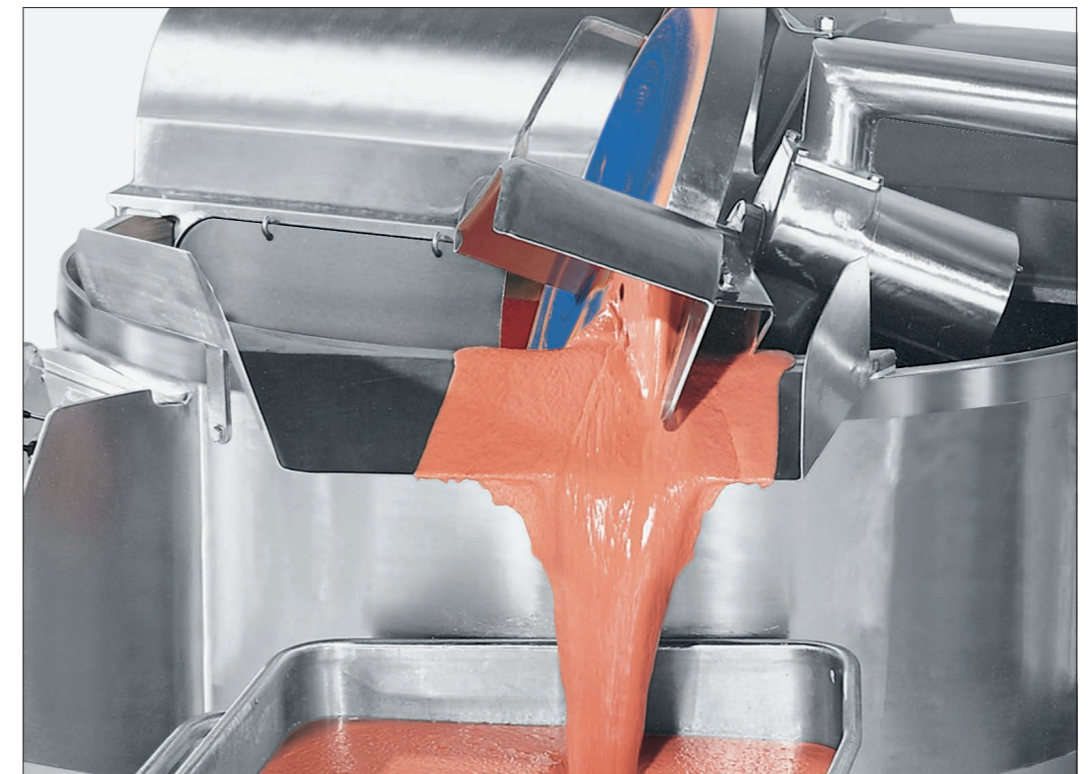
Due to its seamless, largely solid stainless steel construction the Seydelmann Cutter is very robust and easy to clean. All edges are rounded and polished. In the whole cover no screws or edges where dirt or bacteria can be deposited.

Transparent and unbreakable noise absorbing cover. On request with noise absorbing cover made of stainless steel.

The machine frame is largely made of solid stainless and thick-walled steel. No cast-iron or mild steel profiles, clad with thin stainless sheets. No dents in case machine is hit by trolleys etc.

Solid construction for best possible smooth operation associated with the double-walled cover construction ensures optimal noise-reduction.

The machine frame is completely closed. Air supply takes place at the rear of the machine; either via an intake hood with integrated filter against soiling or via a pipe connection through which fresh air is supplied from outside the production area.



Gentle and complete discharge



Industrial Cutter K 126 AC-8 with integrated loading device

The Rasant-Cutter

A heavy-duty Industrial Cutter for most intensive use. 2 knife speeds and 2 bowl speeds. Optimal operation by means of cross switches.

Command 1000/1500, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time. The Command 1500 shows additionally water quantities and vacuum values. Switch-off automatic system for temperature and running time. Up to 9 switch-offs possible. Higher motor power available on request.

The Ultra-Cutter

The sturdy Ultra-Cutter can be used universally for dry and boiled sausages as well as for chilled or frozen material.

2 knife speeds and 2 mixing speeds for the addition of coarse material into the emulsion. On request, the 2 bowl speeds can be used in combination with each knife speed. 2 reverse mixing speeds as an option.

Command 1000/1500, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time. The Command 1500 shows additionally water quantities and vacuum values. Switch-off automatic system for temperature and running time. Up to 9 switch-offs possible. Higher motor power available on request.



Industrial Cutter K 206 AC-8
with integrated loading device and a hydraulic noise absorbing cover

The AC-8-Cutter

The AC-8-drive is a state of the art three-phase motor that fulfills the highest demands on safety, application technology, operating life and speed. On request, the motor powers can be increased.

The AC-8-Cutter offers advantages such as extremely high speeds at an optimum performance and a paramount reliability for years.

Designed for utmost efficiency, the extremely robust AC-8-Cutter works without high-maintenance intensive carbon brushes or air filters. Generally, the maintenance costs are significantly lower than for conventional drives and the operating life is largely extended due to vibration resistance. No external air supply is necessary.

The running costs are permanently kept at a minimum. Because current peaks are avoided, the AC-8-drive uses up to 25 % less energy, depending on the product. The AC-8-drive constantly uses the precise amount of energy that it needs at each moment.

6 gears forward, 2 gears reverse

The AC-8-Cutter is equipped with a frequency converter and a 3-phase motor with 6 forward gears and 2 reverse mixing gears. As an option, 8 pre-adjustable gears forward are available alternatively.



Industrial Cutter K 326 AC-8 with integrated loading device

All speeds, from the mixing speed to the highest speed, can be steplessly pre-programmed. On request, the AC-8-drive can be equipped with a stepless gear. This gear, independent of the pre-programmed ideal values, lowers or raises the speeds from the lowest to the highest number of rotations. Independently of the filling volume of the cutter bowl, the AC-8-Cutter always works precisely with the pre-programmed speeds.

Command 1000/1500, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time. The Command 1500 shows additionally water quantities and vacuum values. Switch-off automatic system for temperature and running time. Up to 9 switch-offs possible.

Technology in the AC-8-Cutter

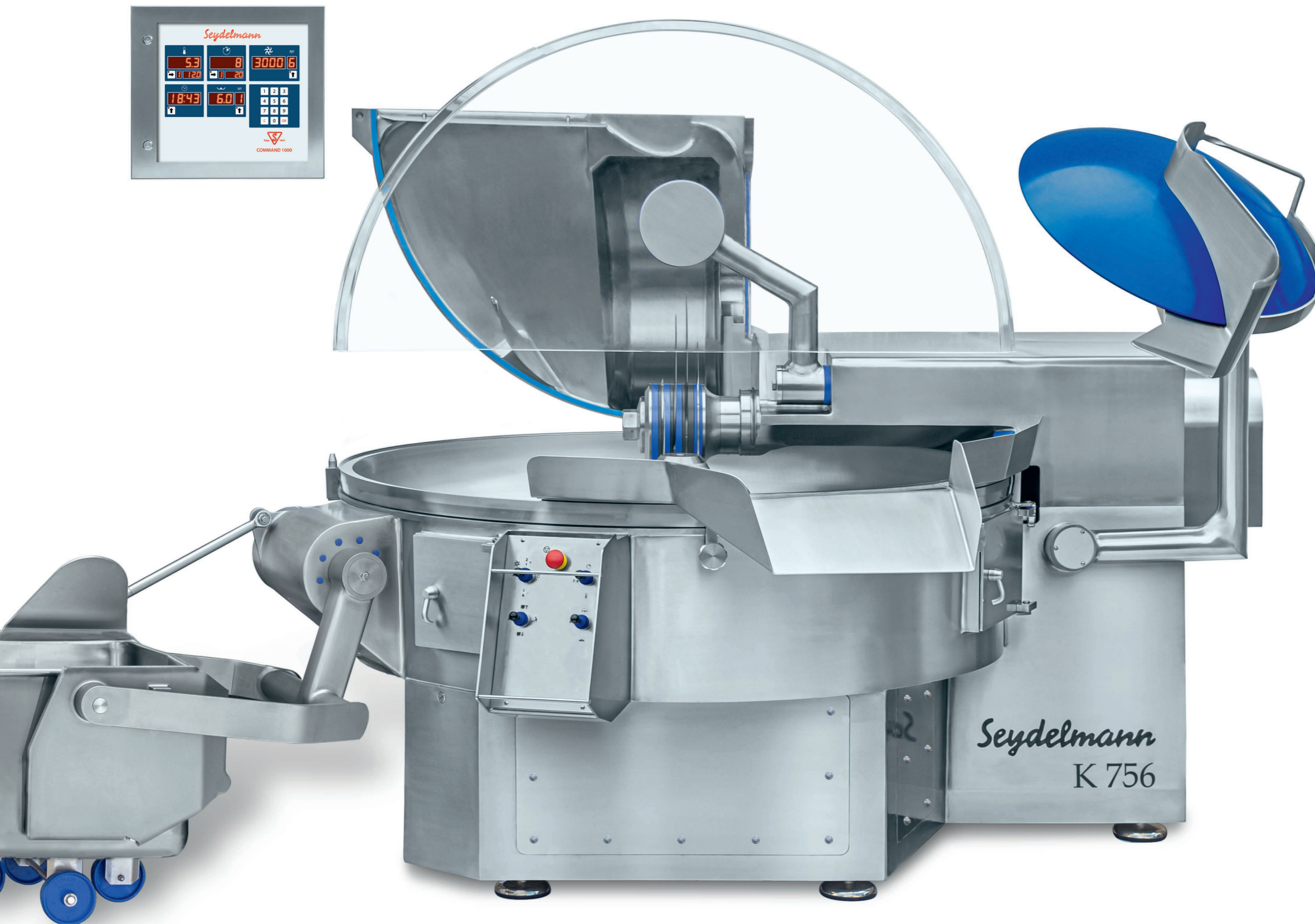
A coarse and very uniform texture can be achieved with a relatively low knife speed. In order to achieve uniformity with finer grains, the speed is selected higher according to the grain size – the knife speed is increased as the grain size decreases. A regular, uniform spread of the product to be processed by use of the mixing speeds will improve the visual appearance of the product and will therefore improve the general sales potential. The AC-8-Cutter allows the production of even more profitable emulsions.



Industrial Cutter K 556 AC-8 with integrated loading device

More effective applications through the stepless programming of the 8 speeds. The technical design of the AC-8-Cutter allows speeds that are up to 50% higher than those of usual high-speed machines. This high speed extracts considerably more protein from the meat cell. Already at the beginning of the cutting process, an extremely strong binding can be realized. Due to the high speed of the knives, inertia of the meat particles increases and the breakdown of the meat cells is complete. Not even the smallest compounds are missed and are repeatedly seized by the knives. This results in tougher, stronger and more homogenous emulsions. The extremely high speed guarantees a high degree of fineness. Not only cellular protein but also taste influencing substances of the meat, like enzymes and ferments etc., can be better released. The sausage has a better taste.

To emulsify the product, the knife speed is programmed slightly lower. The required firm consistencies of the different recipes are achieved by means of the variably adjustable speeds during the emulsifying process.



Industrial Cutter K 756 AC-8 with integrated loading device

Rind emulsion in the AC-8-Cutter

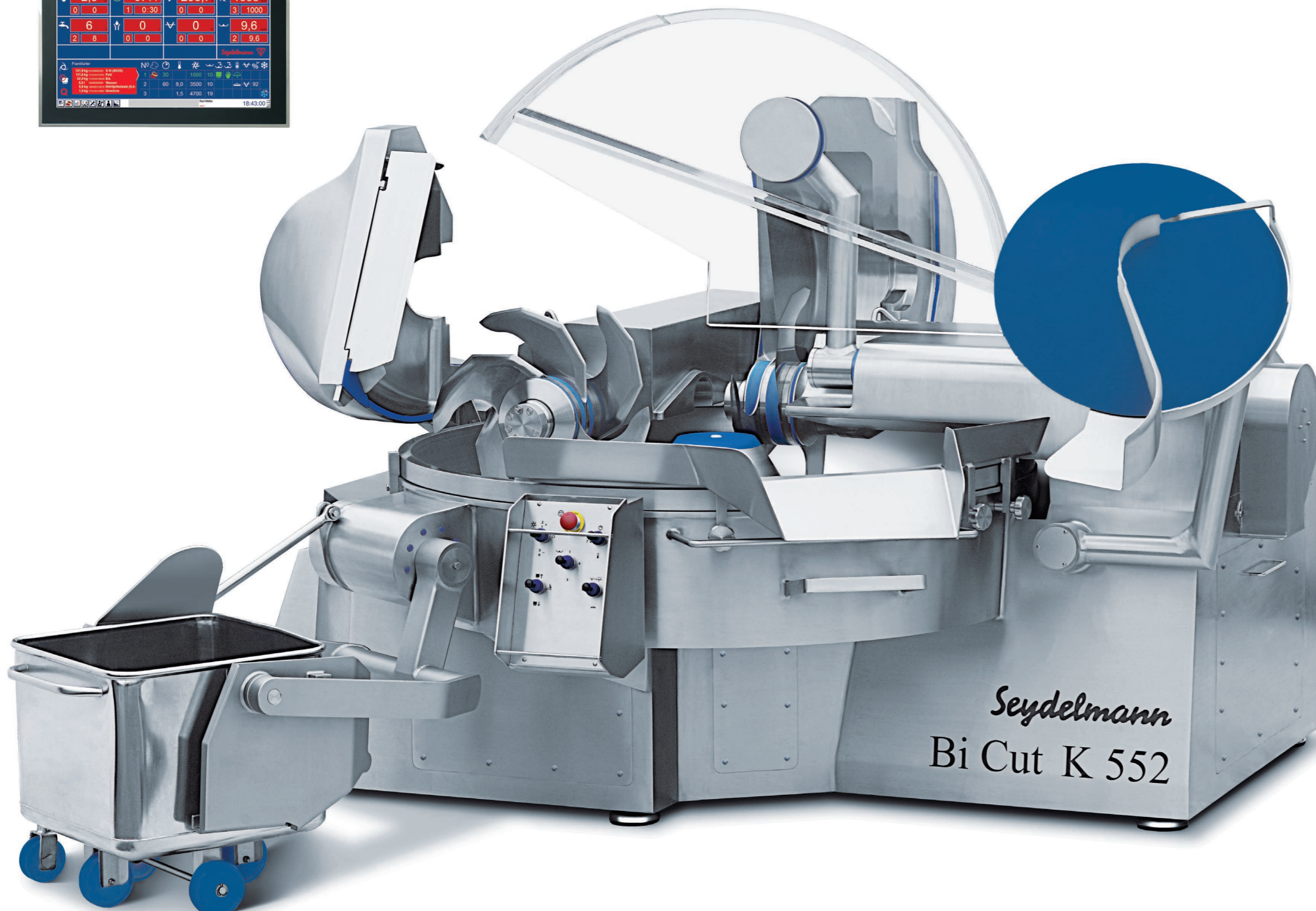
The processing of fresh rinds to fine rind emulsion creates a new potential market for the highest speed of the AC-8-Cutter. After only a short running time, the rind becomes structure-free and as fine as pudding.

Dry sausage

For the production of dry sausage the ultimate demands as to the requested grain size of the dry sausage are achieved by the individual adjustment of the knife speeds. In particular as to coarse granulation the accurate adjustment in the lower speed range is crucial for a uniform particle definition. Thanks to the special design of the Cutter cover a fast and regular mixture at low friction and temperature rise is achieved. Through this cover design in connection with the deep bowl a high filling rate is possible.

Dry Sausage Cutter Bi-Cut K 552 AC-8

Seydelmann



Dry Sausage Cutter Bi-Cut K 552 AC-8 with integrated loading device

Dry Sausage Cutter Bi-Cut K 552 AC-8 with 550 l bowl capacity

The Dry Sausage Cutter Bi-Cut, made for the greatest part of solid stainless steel, is equipped with 2 separate knife shafts which are off-set by 90°. The AC-8-technique offers the possibility of reprogramming the two knife heads with stepless variable speeds. For ideal loading of the Bi-Cut with even distribution of the material, a horizontal screw conveyor with a product store can be provided separately on request. There is also an option for simple integration in a conveyor belt.

The Bi-Cut fulfills highest demands on quality and selected products due to its sophisticated and efficient technology. The steplessly pre-programmable 8 knife speeds ensure the exact binding for all particle sizes, regardless of uneven temperature of the raw material. Due to the knife heads being fixed at right angles, a perfect mixing can be achieved, already after short operating times. Equipped with the AC-8-drive, the Bi-Cut is economic: There are no more peak loads when starting or changing speed. The knives always operate at an ideal speed related to product requirements.

Loading devices

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Loading device*

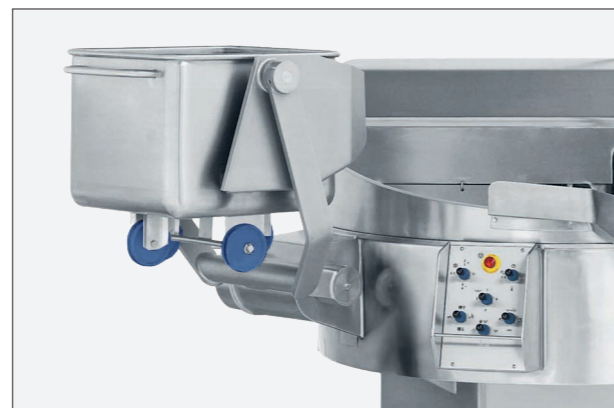
The loading device is designed for standard loading trolleys BW 200, incorporated into the machine. There are no components outside the machine which have to be cleaned separately and need additional space. The loading device lifts the trolley vertically until the trolley is above the edge of the bowl. Then the trolley is tilted and completely emptied. Even liquids are poured without spilling.

Since loading as a standard is effected from the left in direction of the rotation of the bowl, the whole trolley content is spread evenly without building up of material. In order to meet the individual requirements of production the machine can be adjusted to an opposite material flow direction. On request this is effected by fitting the loading device to the right hand side and the ejector on the left hand side of the Cutter.

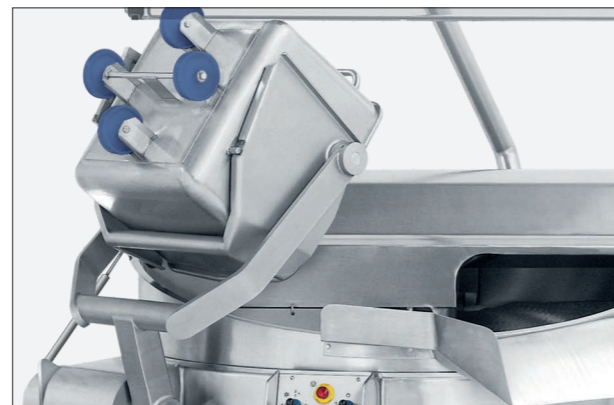
Alternatively, all Industrial Cutters can be loaded continuously via a conveyor belt.



Integrated loading device for BW200 or BW 300



Horizontal lifting



Tilt over the edge of the bowl



Big Box loading device



Double loading device for BW200 or BW 300

For Industrial Cutters with a bowl volume of 325 l and more the integrated hydraulic loading device can also be engineered for loading trolleys BW 300. Cutters with a bowl volume of 550 l and more can be equipped with a double hydraulic device. Furthermore, Cutters this size and above can be loaded via a Big Box in varying sizes – an integrated loading device of a volume from 400 to 800 l – or continuously with a conveyor belt, a screw conveyor or a feeding storage.

In order to meet individual requirements, Seydelmann machines are generally manufactured especially to order and on order. The production of the biggest cutters proves our potential. Seydelmann machines are manufactured from best material, with best design and technology to create a top-quality product that always exceeds even the highest expectations.



Loading of the K 1004 AC-8 via feeding storage with an integrated loading device for an increased time efficiency.

Loading via feeding storage*

As loading via feeding storage is effected evenly in direction of the rotation of the bowl, there is no risk of building up of material. The whole bowl content is chopped uniformly with the same number of cuts, gaining an even particle size in the finished product. This optimized loading process reduces the batch time considerably.

Loading is effected with noise absorbing cover opened. A hydraulic discharge flap will close the feeding storage when the loading is finished. Therefore, no chunks of material can fall into the bowl. Due to its large content capacity, the feeding storage has additionally the function to buffer the material.



Cross switches

The cross switches are ideally arranged according to ergonomic aspects. Contrary to common controls which are susceptible to interference, the machine and all its functions can be operated intuitively. Each switch controls logically inlinked functions. The machine is electrically interlocked to prevent incorrect or faulty operation. No sensitive foil displays, switches and illuminated displays at the machine. The cleaning of the control elements can be done easily by pressure cleaner as well as all cleaning agents.



Quality in every detail

All surfaces on the machine are designed with a slope so that cleaning water will drain completely from all surfaces. No water stains on the machine.



Embedded covers and hygienic fasteners

All covers are completely embedded in the machine frame and secured via hygienic fasteners. No gaskets are necessary and no horizontal surfaces present. The cleaning of the whole machine can be done easily by high pressure cleaner. Furthermore the hygienic fasteners are captive and allow fast access for maintenance.

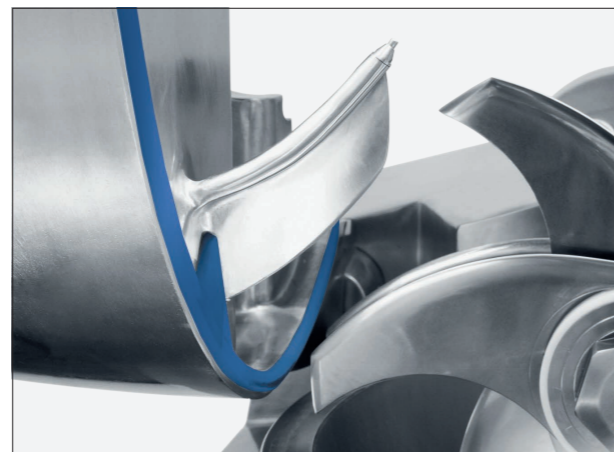
Control cabinet

In all Industrial Cutters, the electronics are located dry and safely outside the machine in a separate control cabinet. Disturbances of electronics, e.g. due to vibrations while the Cutter is running, are avoided. Electronics are protected from humidity that unavoidably occurs inside the machine frame. The machine operates more reliably. When needed, the electrical parts are easily accessible for the technicians. With the electronics placed outside, the machine requires much less space. Placing the control cabinet in a separate room, saves considerable space in the production room.



Temperature sensor

Immediate and very accurate temperature control. The temperature sensor is integrated in the top end of the perfectly-shaped scraper. Even smallest amounts of emulsion can be accurately measured and no coarse material can stick to the sensor causing incorrect measurement.



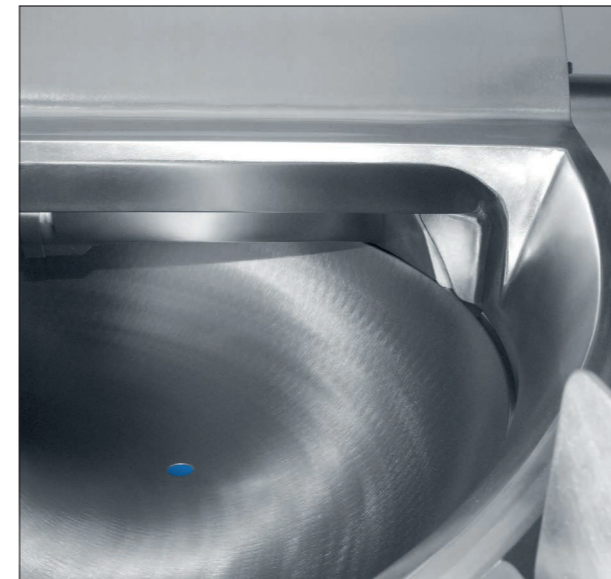
Swivel-mounted main cover

The Industrial Cutters K 556 and K 756 are equipped with a swivel-mounted main cover which can be swung clear in open status sideways to the rear of the machine. This cover facilitates the cleaning of the machines as well as the replacement of the knives. On request the swivel-mounted main cover is also available as hydraulic version.



Elevated feed opening

There is an elevated feed opening at the right side of the cover. It ensures the optimal product feed into the cutting area during the loading process.



Ejector

The ejector on the right-hand side is a standard feature, without any space requirement for swinging motion. Optionally, the ejector can be placed on the left-hand side of the machine.



The designed ejector disc profile allows quick and efficient unloading, even with liquid materials. The hydrodynamic design of the entire ejector ensures quick and complete unloading of the processed product.



Soft stop motion device

The hydraulic movement of the ejector has a soft stop motion device – therefore the ejector disc will only touch the bowl very gently. Bearing and ejector disc are protected against wear.

Knife systems

Seydelmann

Knife system S 24



K: For extremely fine boiled sausage and rind emulsion.



C: Universal knife for very fine boiled sausage emulsions using high knife speeds.



V: Efficient universal knife for boiled-, dry- and cooked sausage.

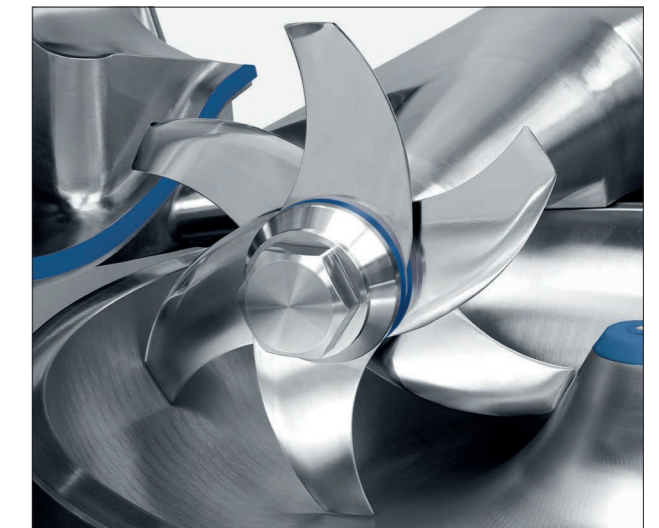
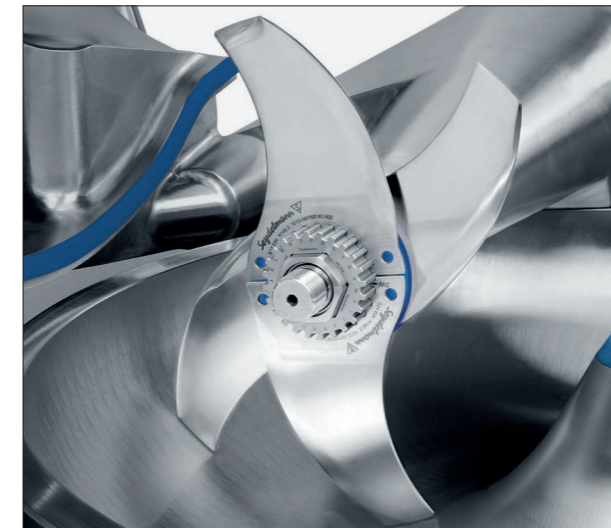


L: Perfect for dry sausage production due to its drawing cut.

Simplified handling, increased safety and smoothest possible running of the cutting system

The S 24 knife system does not need parts such as bolts or screws. Instead of retaining rings a combination of toothed profile sleeve and simple intermediate rings is used. The high-precision production of the profile sleeve and of the knives ensures

an effortless assembly and disassembly of the knives. The teeth prevent tipping or accidental loosening of the knives during assembly. This minimizes the risk of injury when handling the cutting system and provides a system which is very easy to handle. A sophisticated marking system ensures that each knife is in the right position.



Knives 1 and 2 can be set as infeed level. This ensures optimal material intake, both for frozen and for very low-viscosity products. For the intermediate rings plastic materials can also be used. Thus, corrosion on the clamping area is effectively prevented and the vibrations of the knives are absorbed. Knives are assembled on the

shaft in pairs offset by 180° and form one knife level. The centrifugal forces cancel each other out. For this reason the S 24 knife system runs extremely smoothly. Rebalancing of clamping sets is not necessary. The installation time for a set of 8 knives is less than 5 minutes (500-1000 l bowl cutter).



Knife profile template*
For checking the knife profile after re-grinding.



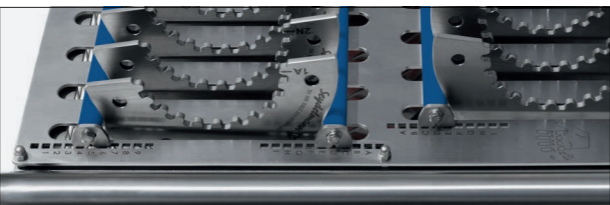
Fast clamping nut for knives*
Safe fixing of knives with smallest energy expenditure, no heavy tools required. Control of the clamping force by mechanical display.



Knife transport box*
For a safe transport and storage of knives.



Cutter knives trolley with room for 32 knives of varying sizes*
For safe, hygienic storage and transportation of 32 Cutter knives of any size. In the trolley the knives can be cleaned easily with high-pressure.



Command 1000
Digital display for gear, knife speed, running time, temperature, bowl speed, time. All knife speeds are variably preprogrammable according to the motor type variant and subsequently retrieved via the practical customer-orientated cross operation of the Cutter. Switch-off automatic system for temperature and running time. Up to 9 switch-offs possible. Display of maintenance intervals and service intervals. All Industrial Cutters are standardly equipped with the control Command 1000.



Command 1500
Vacuum-Cutters or machines with integrated water dosing system with valve are equipped with the Command 1500. Additionally to the functions of the Command 1000 this control type shows water quantities and vacuum values.

Electronic programming
The whole electronic programming unit is placed outside the Cutter i. e. in a stainless housing. This makes the machine insensitive to breakdowns and very easy to clean. The extra large display is fitted within optimal sight distance of the operator either behind the machine on the wall or on a pipe console. All relevant working data is easy legible even from a considerable distance.



Auto-Command 4000 with 24" Touch Screen monitor

Auto-Command Touch

The Windows based recipe control Auto Command is equipped with a 24"- touch screen which guarantees an intuitive and save operating. The display is compliant to IP 69K and can be cleaned easily as water and dust cannot enter the display by any means. The recipe control Auto Command is available in 3 different versions:

Auto-Command 2000

The starter version of the Windows-based solution "Auto-Command" for the automated control of Seydelmann Cutters. On a 24" wide screen monitor, the Auto-Command 2000 displays all relevant parameters, allows a variable pre-programming of knife speeds and offers up to 9 automatic switch-offs, including an automatic switch-off system for temperature and running time. Furthermore, the **data-recording function** of the Auto-Command 2000 documents the entire production

process allowing subsequent evaluation of the production and providing data for auditing purposes. The service module displays service and maintenance intervals. If desired, the Auto-Command 2000 can be upgraded to more extensive versions 3000 and 4000 at any time.

Auto-Command 3000

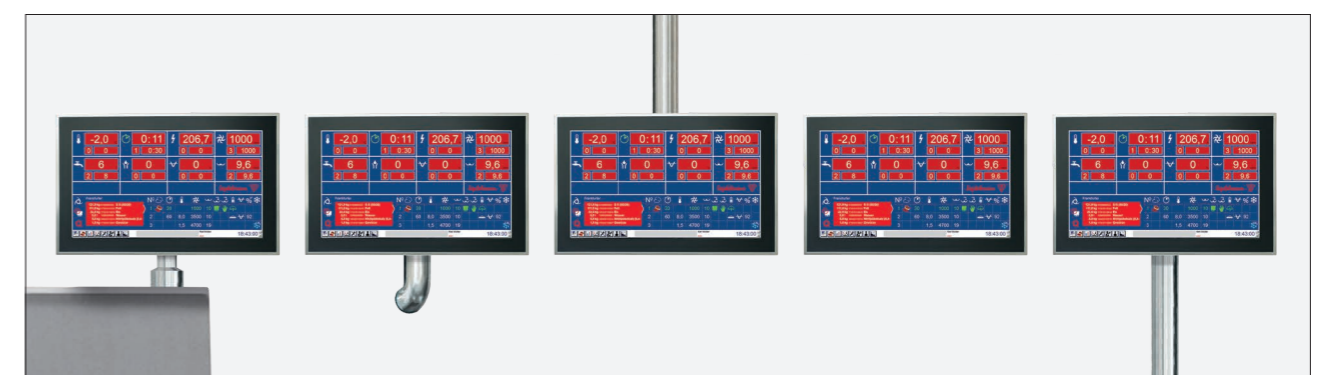
Apart from the data-recording function, the Auto-Command 3000 is equipped with all the functions of Auto-Command 2000 as well as a **production plan** and **recipe calculator**. It allows an automated processing according to stored recipes and pre-set values. All individual program steps and the corresponding ingredients are displayed during the cutting process. All machine functions are executed automatically providing continuous standardization and quality assurance of the products.

Auto-Command 4000

The most extensive version of Auto-Command has all the functions of the Auto-Commands 2000 and 3000 and various other features. In addition, it has a user **administration function**, allowing to define an individual access to different functions according to the user. The **total consumption function** determines the quantities of all ingredients within a freely selectable time period for calculation purposes. By **connecting a second workstation**, the production can be controlled from outside the production area and all stored data can be retrieved from any location. In total the Auto-Command 4000 offers following functions:

- Fully automated execution of all machine functions
- Automated processing according to stored recipes
- Display of all relevant parameters during the production
- Variable pre-programming of knife speeds
- Up to 9 automatic switch-offs incl. temperature and running time
- Production plan
- Recipe calculator
- Total consumption
- Data recording
- Notices of error
- Display of service and maintenance Intervals
- User administration
- Remote connection
- 24" wide screen monitor in a stainless steel housing

Mounting the controls



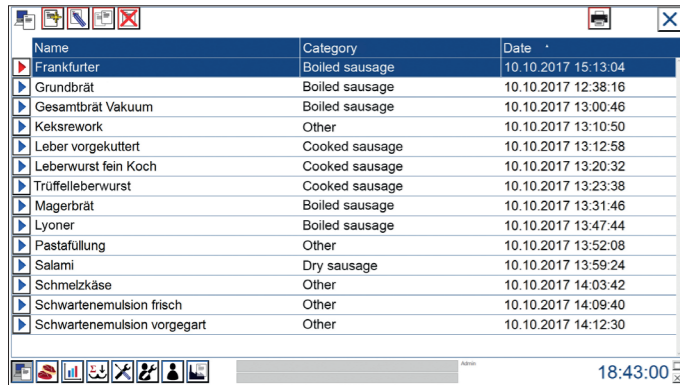
Mounting on the machine

Wall mounting with pipe elbow

Ceiling side suspended

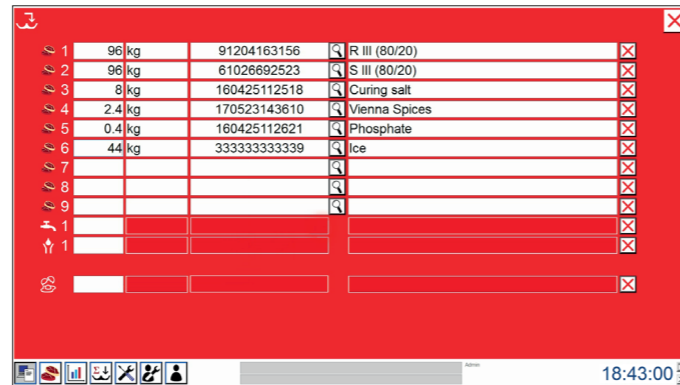
Mounting variant for wall

Fastened upright through the floor



Name	Category	Date
Frankfurter	Boiled sausage	10.10.2017 15:13:04
Grundbrat	Boiled sausage	10.10.2017 12:38:16
Gesamtbrat Vakuum	Boiled sausage	10.10.2017 13:00:46
Keksrework	Other	10.10.2017 13:10:50
Leber vorgekuttert	Cooked sausage	10.10.2017 13:12:58
Leberwurst fein Koch	Cooked sausage	10.10.2017 13:20:32
Trüffelleberwurst	Cooked sausage	10.10.2017 13:23:38
Magerbrat	Boiled sausage	10.10.2017 13:31:46
Lyoner	Boiled sausage	10.10.2017 13:47:44
Pastafüllung	Other	10.10.2017 13:52:08
Salami	Dry sausage	10.10.2017 13:59:24
Schmelzkäse	Other	10.10.2017 14:03:42
Schwartenemulsion frisch	Other	10.10.2017 14:09:40
Schwartenemulsion vorgegart	Other	10.10.2017 14:12:30

Recipe selection



	kg			
1	96	kg	91204163156	R III (80/20)
2	96	kg	61026692523	S III (80/20)
3	8	kg	160425112518	Curing salt
4	2.4	kg	170523143610	Vienna Spices
5	0.4	kg	160425112621	Phosphate
6	44	kg	33333333339	Ice

Ingredients entry

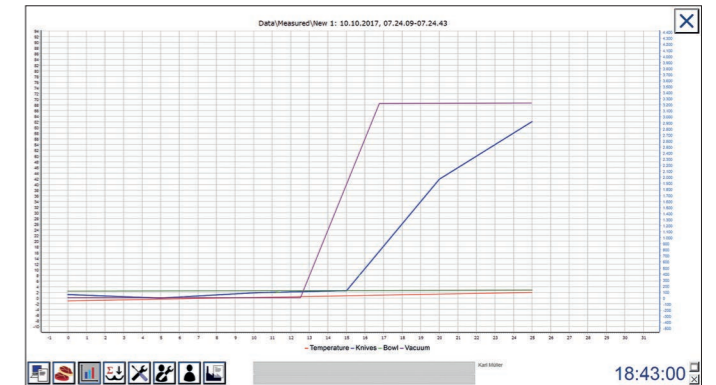


Quantity	Unit	Item number	Name
69.6	kg	61026692523	S III (80/20)
61.3	kg	171010115751	Fat trimmings
26.4	kg	171010115818	Ice
1.5	l	100000000000	Water
3.0	kg	160425112515	Nitrite pickling salt
0.5	kg	171010115907	Spices

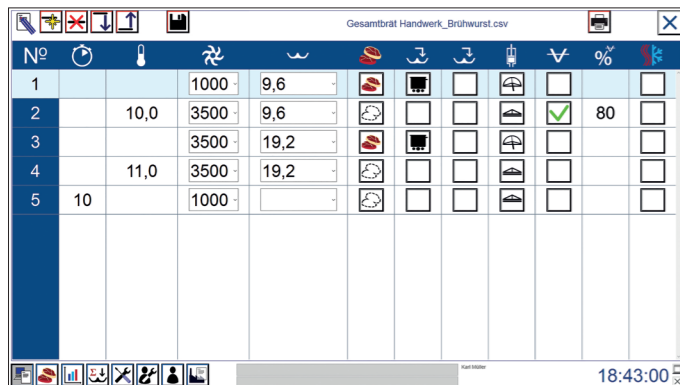
$\Sigma_{kg} = 162.3$

70 %

Recipe calculator

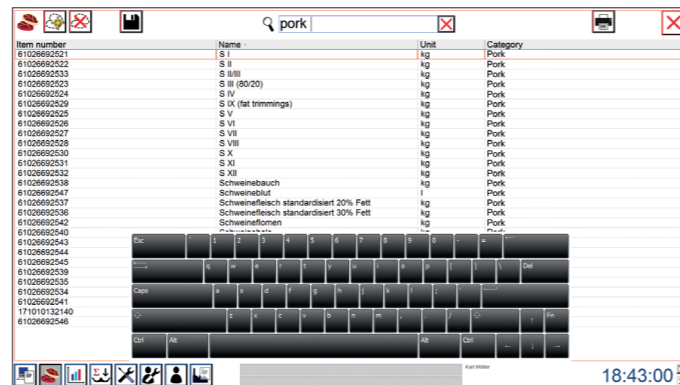


Graphic data recording



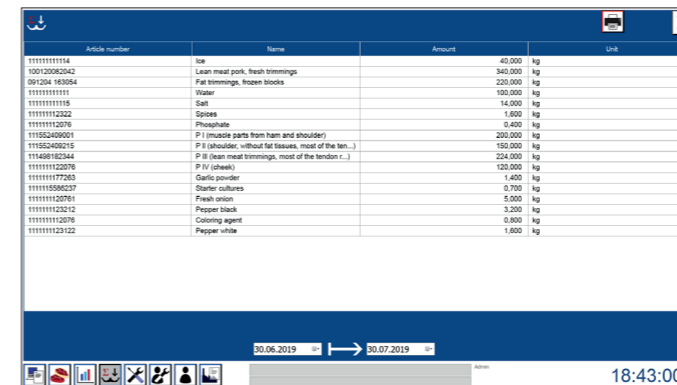
Nº										
1		1000	9,6							
2	10,0	3500	9,6						80	
3		3500	19,2							
4	11,0	3500	19,2							
5	10	1000								

Program entry



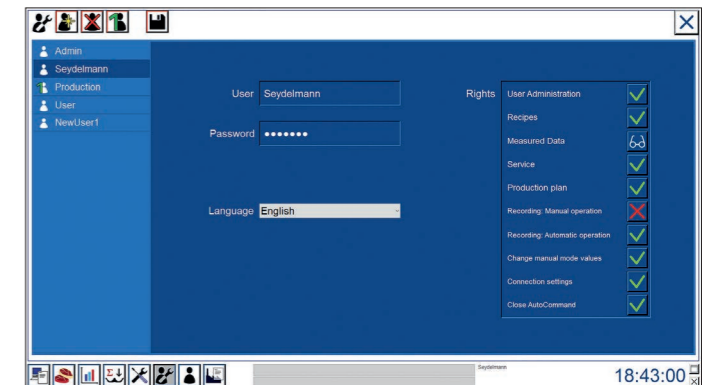
Item number	Name	Unit	Category
61026692521	S I	kg	Pork
61026692522	S II	kg	Pork
61026692523	S III (80/20)	kg	Pork
61026692524	S IV (fat trimmings)	kg	Pork
61026692525	S V	kg	Pork
61026692526	S VI	kg	Pork
61026692527	S VII	kg	Pork
61026692528	S VIII	kg	Pork
61026692529	S IX	kg	Pork
61026692530	S X	kg	Pork
61026692531	S XI	kg	Pork
61026692532	S XII	kg	Pork
61026692533	Schweinebauch	l	Pork
61026692534	Schweinebauch standardisiert 20% Fett	kg	Pork
61026692535	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692536	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692537	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692538	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692539	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692540	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692541	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692542	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692543	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692544	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692545	Schweinefleisch standardisiert 30% Fett	kg	Pork
61026692546	Schweinefleisch standardisiert 30% Fett	kg	Pork

List of ingredients



Article number	Name	Amount	Unit
11111111114	Ice	40.000	kg
10012082042	Lean meat pork, fresh trimmings	340.000	kg
091204 163054	Fat trimmings, frozen blocks	220.000	kg
11111111111	Water	100.000	kg
11111111111	Salt	14.000	kg
11111112222	Spices	1.800	kg
11111112076	Phosphate	0.400	kg
11152409001	P I (muscle parts from ham and shoulder)	200.000	kg
11524090219	P II (shoulder, without fat tissues, most of the lean...)	100.000	kg
11468162344	P III (lean meat trimmings, most of the tender...)	224.000	kg
111111122076	P IV (cure)	120.000	kg
111111177263	Garlic powder	1.400	kg
1111115586237	Starter cultures	5.700	kg
111111120761	Fresh onion	5.000	kg
111111123212	Pepper black	3.200	kg
111111112076	Coloring agent	0.800	kg
111111123122	Pepper white	1.800	kg

Total consumption



User: Seydelmann

Password:

Language: English

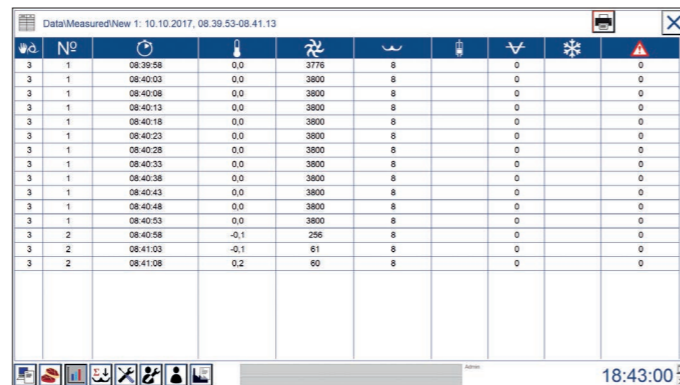
Rights:

- User Administration: ☒
- Recipes: ☒
- Measured Data: ☒
- Service: ☒
- Production plan: ☒
- Recording Manual operation: ☒
- Recording Automatic operation: ☒
- Change manual node values: ☒
- Correction settings: ☒
- Close AutoCommand: ☒

User administration

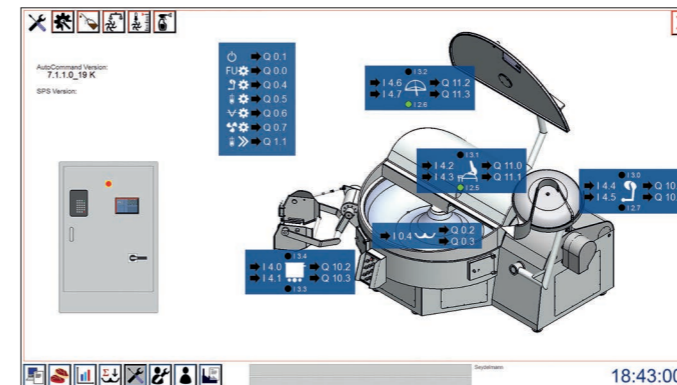
<

Product plan



Nº									
3	1	08:39:58	0.0	3776	8	0	0	0	0
3	1	08:40:03	0.0	3800	8	0	0	0	0
3	1	08:40:08	0.0	3800	8	0	0	0	0
3	1	08:40:13	0.0	3800	8	0	0	0	0
3	1	08:40:18	0.0	3800	8	0	0	0	0
3	1	08:40:23	0.0	3800	8	0	0	0	0
3	1	08:40:28	0.0	3800	8	0	0	0	0
3	1	08:40:33	0.0	3800	8	0	0	0	0
3	1	08:40:38	0.0	3800	8	0	0	0	0
3	1	08:40:43	0.0	3800	8	0	0	0	0
3	1	08:40:48	0.0	3800	8	0	0	0	0
3	1	08:40:53	0.0	3800	8	0	0	0	0
3	2	08:40:58	-0.1	296	8	0	0	0	0
3	2	08:41:03	0.2	61	8	0	0	0	0
3	2	08:41:08	0.2	60	8	0	0	0	0

Tabular data recording



Details/ Additional equipment

Seydelmann

Seydelmann machines can be designed individually and to best suit the particular application/s. Through enhancements with special and customer-tailored equipment options, the Cutter becomes the central machine for completely new applications. Individual, custom-built solutions for unusual applications and/or circumstances are possible as well. Some of the most frequently selected additional equipment options are:

Stepless ejector with four pre-adjustable speeds*

The ejector can be equipped with four steplessly pre-adjustable speeds and a frequency controlled drive system. Each speed is best suited for the most efficient ejection of a particular material consistency, e.g. the first speed is suitable for the ejection of coarse- and dry sausage material while the fourth speed is used for fluid emulsions.

Stepless bowl drive with four pre-adjustable speeds*

The rotation speed of the bowl, i.e. the material flow, is adjusted according to the ideal knife cutting speed. Especially suitable for the production of coarser products with a required uniform structure and size, e.g. dry sausage etc.

Water nozzle with water meter*

For exact addition and discharge of water. The water volume is displayed and preset using the digital control Command 1500.

Liquids dosing system with nozzle*

For adding and precisely controlling the addition of liquids of any viscosity.

Sectioned cover with feeding opening*

For loading the Cutter via feeding systems or screw conveyors. Facilitates the integration of the Cutter into continuous production lines.

Central lubrication system*

No need for manual lubrication of the machines. At set time intervals grease is pumped from an integrated container to designated areas in the machine. The bearings cannot run dry.

Standard for all Vacuum- and/or Cooking-Cutters with an AC-8-drive and a bowl size of 200 l and larger.

Cooling aggregate for the external control cabinet*

Electronics are located dry and safely in a separate control cabinet for a more reliable machine operation and saving of space in the production rooms. The cooling aggregate efficiently cools the control cabinet and keeps it at the ideal temperature at any time. Thus, a smooth and continuous running of the entire operational system of the Cutter are ensured.

Water cooled motor*

The water cooled AC-8-drive always works within the optimal temperature range. Waste heat can be channeled to a heat recovery system, a water heating or a central heating

system. By avoiding that production rooms are heated up, a significant amount of energy for air conditioning is saved.

Gas supply*

Providing correct inert or non-inert atmosphere according to product requirements.

Nitrogen (N₂) input for gas flushing*

Inert atmosphere, ph-neutral, microorganisms from surrounding air cannot enter, avoidance of bacteria growth, avoidance of the oxidative effects of the atmospheric oxygen (fat oxidation).

Liquid Nitrogen (LN₂) injection for freezing*

By injecting LN₂ directly into the material, shock-freezing of material is achieved. Cutting or granulating the material under low-temperature and at fully altered material consistency is possible immediately, e.g. for shock-freezing and granulation of freshly slaughtered meat for conservation of adenosine triphosphate (ATP) and preservation of pH-value.

Liquid Nitrogen (LN₂) input for constant cooling*

For cooling down the product to perfect cutting temperature (for best protein gain: approx. 3 °C/ 37 °F). For low-temperature cutting and change of material consistency.

Hanging control terminal*

Positioned at operator's eye level, above the machine.

Remote control*

For automated production. Allows controlling several machines from one position and by one operator.

Made in Germany

The headquarters and the factory of Maschinenfabrik Seydelmann KG are located in Stuttgart and Aalen. Design and planning as well as the whole manufacturing process including stainless steel working, welding, turning and milling, finishing, electrical panel build, assembly and endbuild take place in Aalen.

Advanced Quality

Think innovatively, work efficiently, produce quality. Seydelmann has implemented a quality management system covering the whole production and organization. Certified by the much sought-after ISO 9001, the highest demands in the future can be reliably met.



Innovation Standards

When developing the machines, Seydelmann engineers are focused on making them ever more effective, long-lasting and easy to use and maintain. Constantly investing into technological research, Maschinenfabrik Seydelmann KG combines the most innovative findings with traditional German

product quality. The goal is to guarantee to customers that by using Seydelmann machines, always the very maximum can be gained from the processed materials. The success of our efforts is most clearly reflected in the permanent customer satisfaction worldwide.

Hygienic Design

All Seydelmann machines are built according to highest hygienic and security standards. They are safe and easy to clean. The machine frame is made of thick-walled, massive, stainless steel. All surfaces are rounded, polished with high precision and designed with a slope, so that water and detergents can drain easily. All covers are embedded in the machine frame so that water or detergents cannot enter the machine and cleaning with high pressure steam is possible. The construction makes the machines extremely robust and long-lived.

Sustainability

Responsible behavior is a regular and permanent feature of Maschinenfabrik Seydelmann KG's corporate identity. Our production processes are constantly being evaluated to meet the most modern sustainability demands. When developing our machines, from the start, we take their entire life cycle into account including the recyclability of the single machine components. Accordingly, we equip our machines with energy-efficient drives and use harmless fats and oils authorized for consumption. That way, together with

our customers, we never lose sight of the wellbeing of the environment.

Safety

All machines and interlinkages fulfill the current accident prevention regulations and are CE marked.

Service

- Global service
- Qualified service technicians
- Extensive spare parts supply warranted for many years
- Emergency service 7 days/week
- Loan machine service

Tradition and Know-How

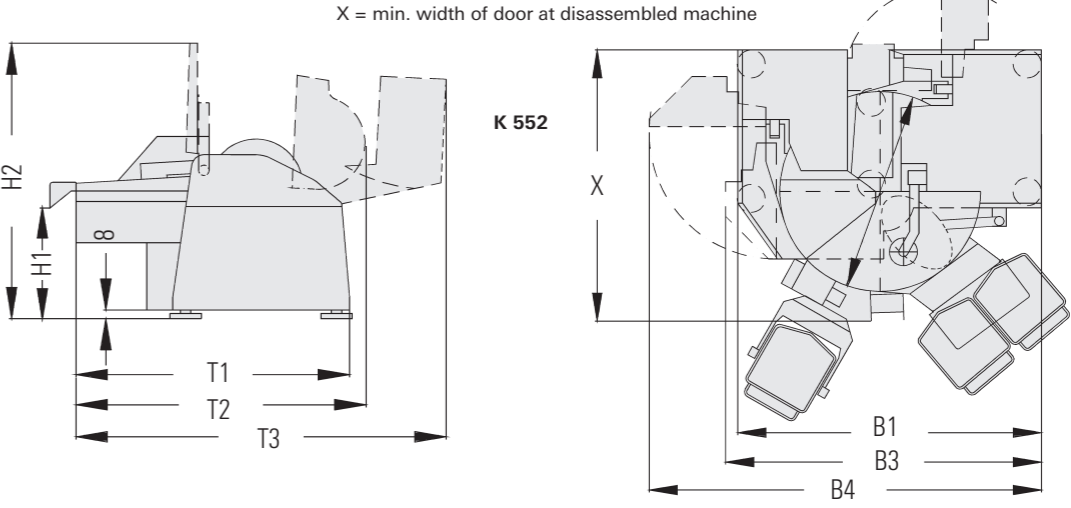
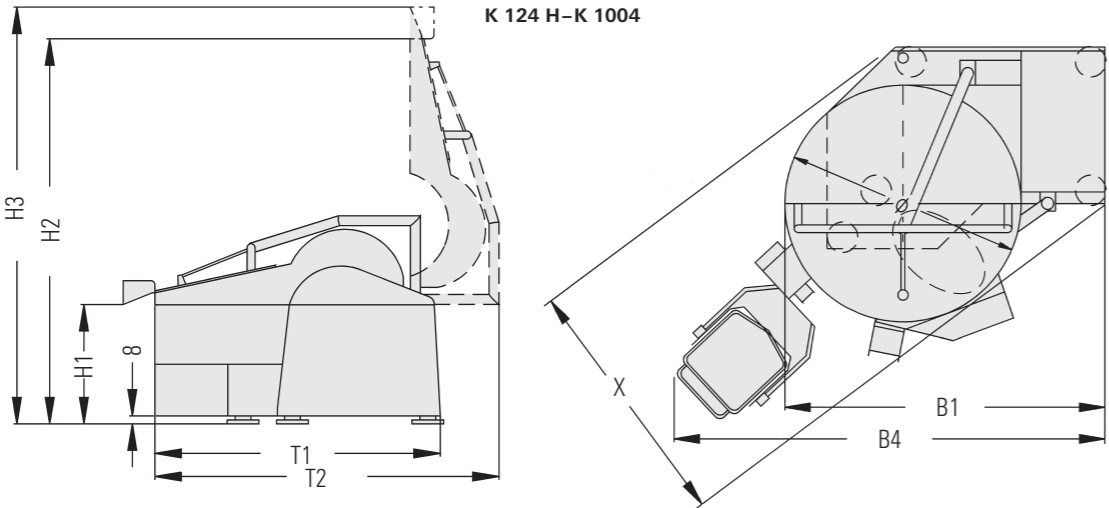
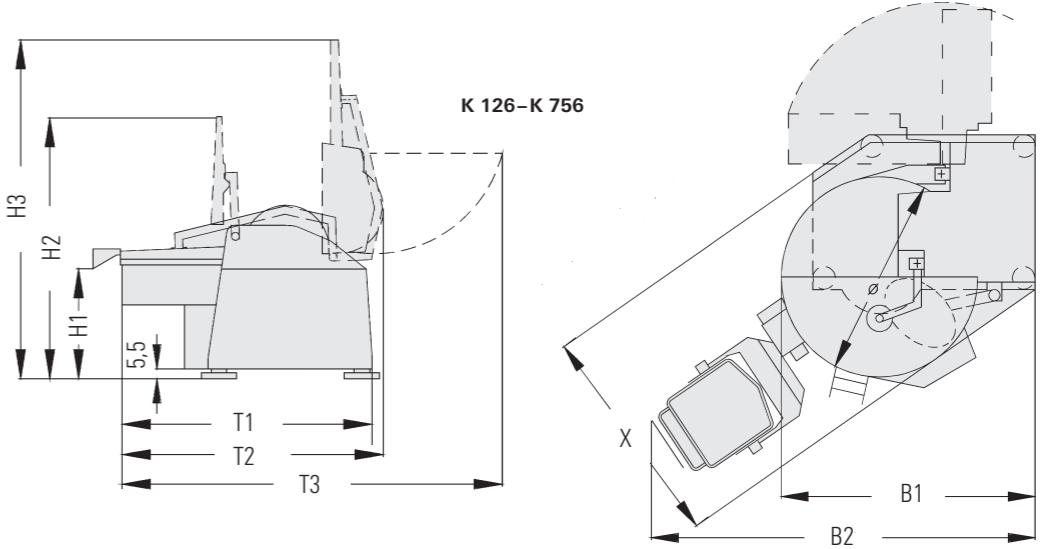
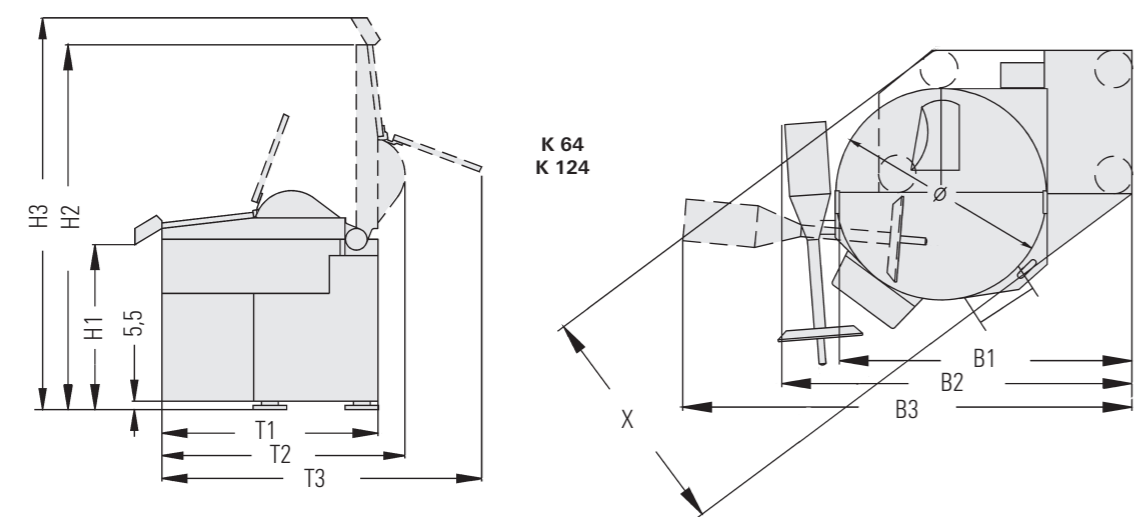
Since the founding of the company in 1843 Maschinenfabrik Seydelmann KG has led the field in the development of machines for the food industry. In doing so the company uses the most up to date and innovative technologies. The company with the longest experience in manufacturing food processing machinery is currently led by the sixth generation of the family, by which it was founded over 175 years ago. The large number of long-serving and highly qualified employees ensure Seydelmann's wide ranging know-how. All machines are exclusively made in Germany, in Seydelmann's factory in Aalen.



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Technical Data



Vacuum-/Cooking-Cutters

Type	power of motors in kW					dimensions in cm													weight in kg
	liters	ras ultra	ras v ultra v	ras vs ultra vs	AC	B ₁	B ₂	B ₃	B ₄	T ₁	T ₂	T ₃	X	Ø	H ₁	H ₂	H ₃	steam connection kg/h	
K 64	60	12	17	21	40	153	200	216	–	125	136	180	138	96	88	201	217	55–70	1850
K 124	120	26	32	45	80	181	248	253	–	152	172	224	164	121	90	236	253	70–85	2600
K 124 H	120	26	32	45	80	181	–	–	276	152	172	224	171	121	90	236	255	70–85	2600
K 204	200	67	90	105	100	210	–	–	330	176	218	–	182	143	93	261	280	85–110	4100
K 324	325	105	125	140	140	229	–	–	344	193	242	–	194	161	93	281	300	110–140	5100
K 504	500	125	140	160	200	254	–	–	350	216	272	–	198	186	93	314	334	120–150	6100
K 604	610	140	160	190	250	277	–	–	375	230	293	–	217	198	95	326	346	140–170	7300
K 754	750	140	160	190	250	286	–	–	388	238	300	–	223	206	93	326	346	160–200	7500
K 1004	1000	–	–	–	315–355	330	–	–	440	273	340	–	246	–	98	375	405	310–360	11000
K 1004 with Big Box	1000	–	–	–	315–355	330	–	–	485	273	340	–	246	–	98	375	405	310–360	12000

Dimensions/data not binding. Alterations reserved.

Industrial Cutters

Type	power of motors in kW					dimensions in cm													weight in kg
	liters	ras ultra	ras v ultra v	ras vs ultra vs	AC	B ₁	B ₂	B ₃	B ₄	T ₁	T ₂	T ₃	X	X ₁	Ø	H ₁	H ₂	H ₃	
K 126	120	26	32	45	80	161	276	–	–	167	196	217	125	–	113	97	172	211	1800
K 206	200	67	90	105	100	175	305	–	–	163	225	–	170	183*	134	90	196	246*	2600
K 326	325	105	125	140	140	205	330	–	–	188	200	–	185	–	152	100	–	261	4100
K 556	550	125	140	160	200	245	365	–	–	227	240	360	215	–	188	100	243	–	5400
K 756	750	140	160	190	250	250	355	–	–	246	263	390	230	–	197	100	248	–	6200

Bi-Cut

K 552**	550	2x(100–140)				284	–	297	385	227	240	290	270	–	188	100	238	–	6500
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Dimensions/data not binding. Alterations reserved.
*with hydraulic noise absorbing cover. ** with two incorporated main motors.

Vacuum-/Cooking-Cutters Industrial Cutters



Maschinenfabrik Seydelmann KG

HEADQUARTERS AND SALES

Hoelderlinstrasse 9
DE-70174 Stuttgart / Germany
Tel. +49 (0)711/49 00 90-0
Fax +49 (0)711/49 00 90-90
info@seydelmann.com

FACTORY, BRANCH AND SERVICE

Burgstallstrasse 1-3
DE-73431 Aalen / Germany
Tel. +49 (0)7361/5 65-0
Fax +49 (0)7361/3 59 51
info@aa.seydelmann.com

www.seydelmann.com