Seydelmann

In the hands of the best

High Efficiency Cutters
High Efficiency Grinders

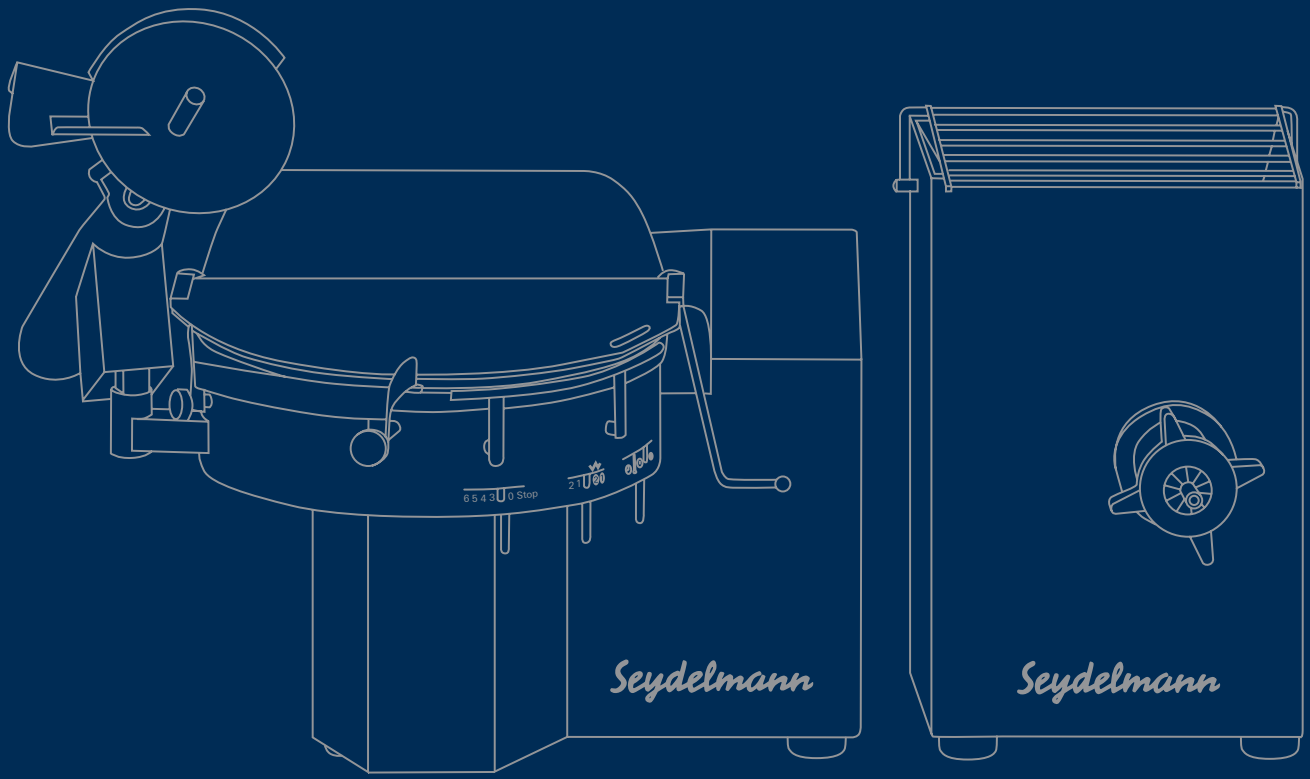




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Grey printed variants are alternatively available.

Applications

Seydelmann



Boiled and cooked sausages



Boiled sausages with coarser chunks



Sliceable dry sausages



Pâté



Coarse liver sausage



Ground meat



Ground meat products



Fish products



Spinach



Vegetables

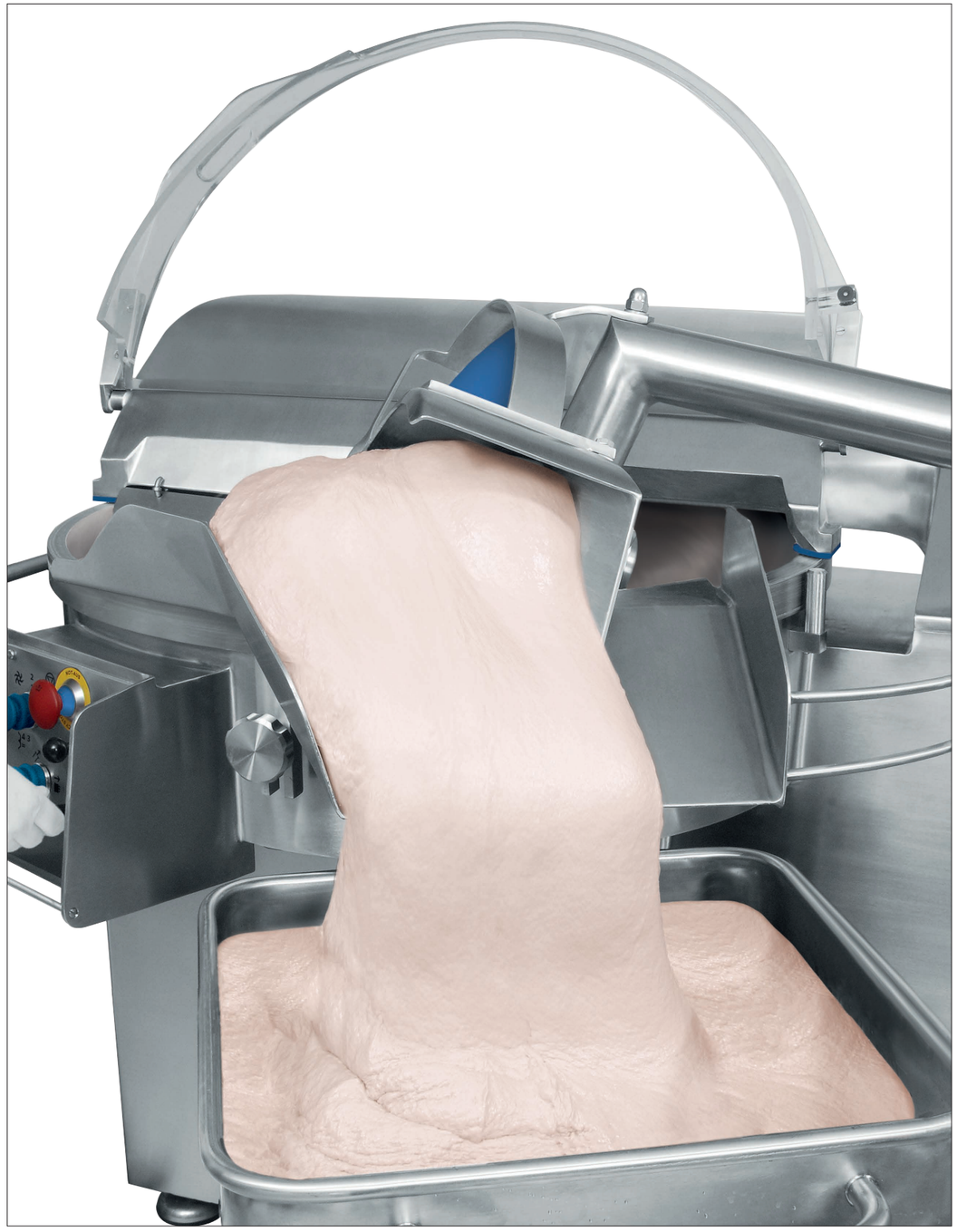


Fruits and yoghurt



Cosmetics

Overview motor types



All Seydelmann Cutters are available with the following motor variants:

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

- High speeds of up to 6400 U/min and 160 m/s
- 6 variably adjustable knife speeds, forward
- 2 reverse mixing speeds
- 2 separate bowl speeds
- Frequency-controlled 3-phase motor with smart output control
- Significantly higher efficiency than conventional drives with fixed speeds
- Regardless of the filling quantity, the AC-8-Cutter will work at exactly the programmed speeds. Along with maximum power saving, this ensures absolute uniformity of the product.
- No peak loads when starting or changing the speeds as with conventional 3-phase drives
- Exact power consumption due to pre-programmed ideal speed for each product
- Up to 25 % power saving with the AC-8-Cutter in comparison with conventional drive systems
- Carbon brush and air filter changes no longer required
- Command 1000, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time
- Automatic switch-off system for temperature and running time
- Up to 9 switch-offs available
- Separate stainless steel control cabinet with built-in main-switch

Ultra – fixed speeds

- Sturdy design for universal deployment and production of dried, boiled and cooked sausages
- 2 knife speeds
- 2 forward mixing speeds
- 2 additional reverse mixing speeds available as an option on request
- 2 separately programmable bowl speeds; they can be used with all knife gears, e.g., 2 bowl speeds and 2 mixing speeds result in a total of 4 combinations
- All drives with 3-phase motors
- Command 500, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time
- Switch-off automatic system for temperature and running time
- Up to 9 switch-offs possible
- Separate stainless steel control cabinet (installation into the machine possible)

Rasant – fixed speeds

- A robust high-efficiency Cutter for most intensive use
- 2 knife speeds
- 2 bowl speeds
- All drives with 3-phase motors
- Command 500, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time
- Up to 9 switch-offs possible
- Separate stainless steel control cabinet (installation into the machine possible)

High-Efficiency Cutters

The Seydelmann 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. The entire cover is free of screws and edges in which dirt or bacteria could gather.

Transparent and unbreakable noise absorbing cover. 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. All machines are closed at the bottom with a stainless bottom and equipped with a ventilation system (airing and de-airing). Solid construction for best possible smooth operation associated with the double-walled cover construction ensures optimal noise-reduction.

User friendly knee switches on the bowl outside, exactly at the user's operating position. As the machine is operated with a knee, the user's hands are always free for loading and unloading of the Cutter. Command 500/1000/1500, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time. Temperature sensor built into scraper allows constant and precise temperature control. Experience shows that in many production rooms floor space is scarce. Thus, the very compact construction of the Seydelmann Cutter is advantageous.



The Seydelmann Table Cutter K 20

The powerful Table Cutter K 20 has a bowl content of 20 l. It provides reliable and representative results and is, therefore, perfectly suited as a test machine for laboratories and for institutional and large-scale kitchens. As a standard, the machine is equipped with a Rasant-drive with 2 knife and 2 bowl speeds. A digital temperature display and the electrical cabinet are integrated into the machine.

Optionally, the K 20 can be equipped with an AC-8-drive, a Command 500 and a separate control cabinet. The K 20 AC-8 has 6 variable forward speeds and 2 variable backward speeds. Because two independent motors drive the knives and the bowl, an increase of the knife speed is possible without changing the bowl speed, and vice versa.

High Efficiency Cutter K 20 ras with digital temperature display and cross switch



High Efficiency Cutter K 40 ultra



Standard Grinder WD 114

The Rasant-Cutter

A robust high-efficiency Cutter for most intensive use. 2 knife speeds and 2 bowl speeds. Optimal operation by means of knee switches. Command 500, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time. Switch-off automatic system for temperature and running time. Up to 9 switch-offs possible. Activation of the switch-off automatic system is achieved via an additional knee switch as an option.

The Ultra-Cutter

The sturdy design allows the Ultra-Cutter to be universally used, for dried, 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 500, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time. Switch-off automatic system for temperature and running time. Up to 9 switch-offs possible. Activation of the switch-off automatic system is achieved via an additional knee switch as an option.



High Efficiency Cutter K 60 AC-8







Automatic Grinder AD 114
with seperating set

The AC-8-Cutter

The AC-8-drive is a state of the art 3-phase motor that fulfills the highest demands on safety, application technology, operating life and speed. 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.

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. All speeds, from the mixing speed to the highest speed, can be variably pre-programmed. On request, the AC-8-drive can be equipped with a variable gear. This gear, independent of the pre-programmed ideal values, lowers or raises the speeds from the lowest to the highest number of rotations.

Command 1000, digital display and control for gear, knife speeds, running time, temperature, bowl speeds, time. Switch-off automatic system for temperature and running time. Up to 9 switch-offs possible. Activation of the switch-off automatic system is achieved via an additional knee switch as an option.

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.



High Efficiency Cutter K 75 AC-8

Programming possibilities (for example with K 60 AC-8):

First speed with 60 rpm for mixing and blending of very coarse chunks of meat without cutting.

Second speed with 240 rpm for mixing or blending in of finer granulated ingredients, e. g. ham sausage.

Third speed with 1200 rpm for coarse pre-cutting and deairing of the emulsion: production of coarse granulation.



Mixing Grinder MD 114

Fourth speed with 2500 rpm for dried sausage and fine granulation.

Fifth speed with 4800 rpm for fine emulsions.

Sixth speed with up to 6400 rpm for finest emulsions and ultimate protein extraction at the beginning of the cutting process.

- Liver sausage, being produced with the highest number of rotations, becomes intensely colored pink, completely fine and as spreadable as nougat cream
- Fine smoked sausage spread types and smoked beef/pork sausage types become absolutely fine, smooth, spreadable and a later oil leaking is avoided
- The processing of raw 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
- Lean basic emulsion for semi dry sausage is extremely emulsified thus the visibility of the dry boundary is delayed by several days

Seventh speed (reverse) with 50 rpm reverse for mixing and blending of bologna sausage with chunks of meat, mushrooms and boiled eggs.

Eighth speed (reverse) with 130 rpm reverse for tumbling of additives and for intense mixing of meat without cutting or shredding of the meat for instance for Corned Beef.



High Efficiency Cutter
K 90 AC-8 with lifting device*

Mixing Grinder ME 130

Technological advantages of the AC-8-Cutter

The AC-8-Cutter allows the production of even more profitable emulsions. More effective applications through the variable programming of the 8 speeds. The technical design of the AC-8-Cutter allows speeds, that are up to 50 % higher than with 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 stronger 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 textures of the different recipes are achieved by means of the variably adjustable speeds during the emulsifying process. The combination of all these features improves in particular the visual appearance of the sausage. A sausage that looks fresh and appetizing will attract the consumers and increase their readiness to purchase the product.

*available on request as an option



Dry sausage in the AC-8-Cutter

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.

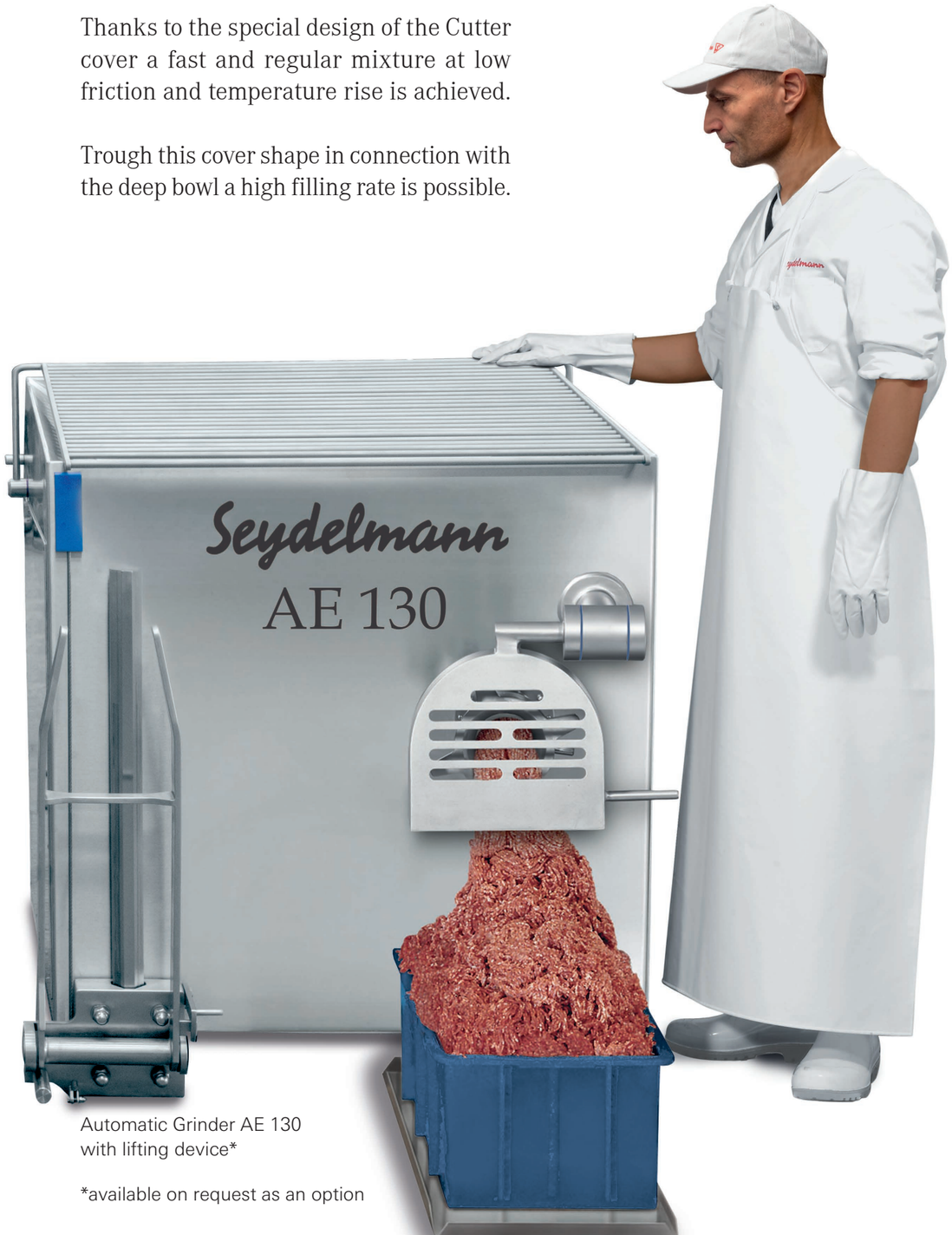
In particular to coarse granulation the accurate adjustment in the lower speed range is crucial for a uniform particle definition.



High Efficiency Cutter K 120 AC-8 with ejector*

Thanks to the special design of the Cutter cover a fast and regular mixture at low friction and temperature rise is achieved.

Trough this cover shape in connection with the deep bowl a high filling rate is possible.



Automatic Grinder AE 130
with lifting device*

*available on request as an option



High Efficiency Cutter K 96 AC-8

The High-Efficiency Cutter K 96 AC-8

In butcheries, on a daily basis numerous physically demanding activities arise that in the long run can be very straining for the human body. In order to ease the strain on the workers the 90-liters-Cutter K 96 AC-8 is equipped with a hydraulic ejector and a hydraulic main cover. Operated automatically via cross switches, these working steps do not have to be executed manually any longer.

Furthermore, the user of the K 96 saves a considerable amount of time with the discharging of the cutter bowl not taking place manually but via the ejector. The scraping out of the bowl due to remaining emulsion is avoided as well.



High Efficiency Cutter K 126 AC-8

The High-Efficiency Cutter K 126 AC-8

With the K 126 AC-8 we have succeeded to transfer the advantages of the Industrial Cutters to the handicraft.

The machine is equipped with a hydraulic ejector and a hydraulic main cover with special noise reduction kit and that makes work a lot easier by default.

On request, an integrated hydraulic loading device for 120 l or 200 l trolleys is available.

The K 126 AC-8 enables to work more efficiently, more economicly and more comfortably.

Vacuum-Cooking-Cutter



Vacuum-Cooking-Cutter K 64 AC-8

Technological advantages of the vacuum

Cutting under vacuum produces a firm emulsion free of air and reduces the volume by 5–7 % at constant weight. The emulsifying effect increases significantly because in the denser emulsion the knives seize even the finest meat particles leading to an even higher protein extraction. The higher protein extraction and the release of even more flavor essences result in a smaller need for spices.

In this emulsion, 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.



Vacuum-Cutter K 124 AC-8

The chemical effect of vacuum

Due to the lower penetration of atmospheric oxygen in the Vacuum-Cutter, the reaction of oxygen and fatty acids is considerably reduced. The result is a much longer shelf life of the products and besides it leads to a fast, bright and more durable reddening and to a longer lasting colour.

The biological effect of vacuum

As oxygen is locked out, the growth of germs and the loss of aroma is greatly reduced. To strengthen this effect, the remaining atmosphere can be replaced by chemically and biologically neutral nitrogen. This increases the transport times and the product has an increased shelf life. Even with recipes poorer in protein, the heat stabilization of the emulsion is better.



Vacuum-Cutter K 124-H AC 8

The Seydelmann Vacuum-Cutter

Due to the lower penetration of atmospheric oxygen in the Vacuum-Cutter, the reaction of oxygen and fatty acids (fat oxidation) is considerably reduced. The shelf-life is considerably extended.

There is only little space between the emulsion and the cover. This allows to draw vacuum very quickly and requires only a small amount of gas injection, saving both time and energy. Through the unbreakable transparent noise absorbing cover the cutting process can be constantly observed and controlled.

Aditional sealings are not needed. The cutter bowl is accessible from all sides. All Vacuum-Cutters are equipped with a maintenance-free vacuum pump.

By using the mixing speeds, the machine serves as a Vacuum-Mixer.

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 and essentially reducing the amount of bacteria in the product. 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 in the cooking 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.

The Seydelmann Cooking-Cutter; standard with automatic cooking system

The material for the cutting process is heated with full steam capacity in the bowl. 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.

Then the machine automatically switches to the cooling process and cools until the final temperature (68–72 °C) is reached.

This prevents from overheating and the sticking of protein to the bowl. In addition energy is saved.

Then the nozzle system under the Cutter bowl is automatically switched on in order to cool the cooked sausage material down to the pre-programmed temperature. This is necessary to be able to add the pre-chopped and pre-salted liver.

The Cutter is also available as Vacuum-Cooking-Cutter.



Machine frame of solid stainless steel



Nozzle system Cooking-Cutter (optional stainless steel loop)



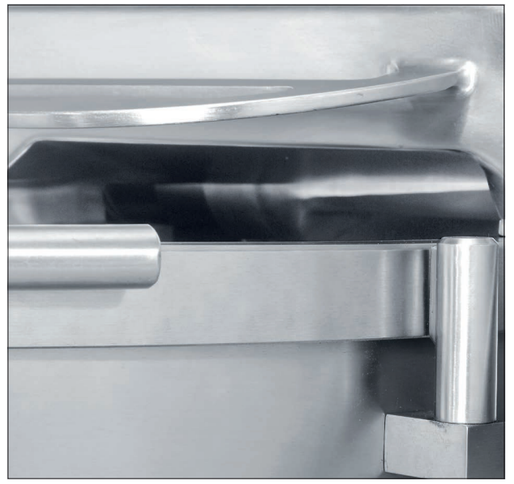
K 120 AC-8 with ejector

Hydrodynamic cover

Thanks to the newly developed hydrodynamic Cutter cover a fast and regular mixture at low friction and temperature rise is achieved. No coarse meat or fat pieces stick to the cutting area of the cover. Laborious and time-consuming opening and closing of the Cutter cover during the cutting process is omitted. The hydrodynamic cover shape in connection with the deep bowl allows a high filling.

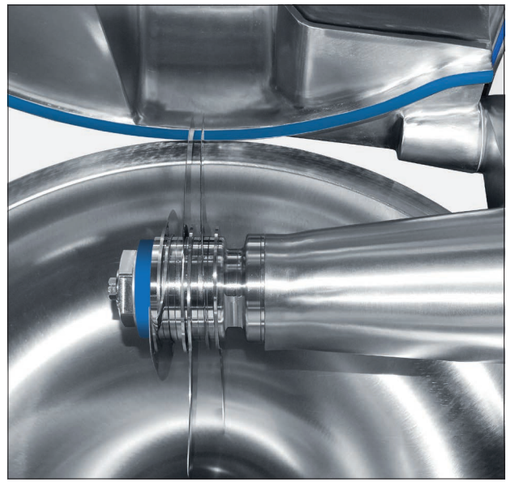
Hydraulic main cover*

A maximum ease of operation is ensured when working with High Efficiency Cutters with hydraulic main cover. Activation is taking place per an additional knee or cross switch.



Elevated feed opening

There is an elevated feed opening at the right side of the cover. This opening is also continued under the knife shaft arm. It ensures the regular and fast feed of big meat and fat pieces.



Fine knife shaft arm

The fine knife shaft arm facilitates the unloading of the emulsion. The bowl area behind and underneath the knife shaft arm is free and easily accessible. An easy and fast cleaning is, therefore, possible.

*available on request as an option

Quality in every detail

All surfaces are polished by hand to a high quality finish and are designed with a slope so that cleaning water will drain completely from all surfaces. No water stains on the machine.



Temperature sensors

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.



Scraper

Long and perfectly shaped scrapers turn over the emulsion neatly. Even the production of small quantities of emulsion is possible. Thus it is easily possible to produce 10 % of the bowl content as minimum quantity.



Embedded covers

All covers are completely embedded in the machine frame. No silicone seals and rubber seals are necessary.

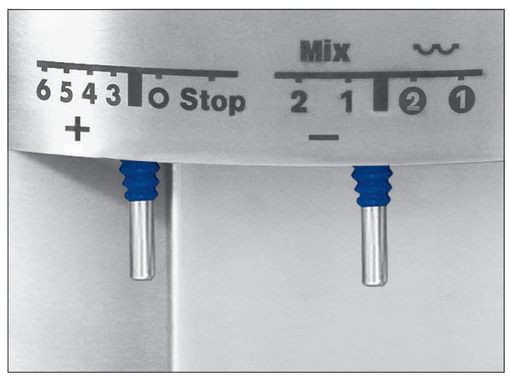
Thus the cleaning of the whole machine can be done easily by pressure washer.



Central point of lubrication

The lubrication nipples for the front as well as the rear knife shaft bearing are located out of the product area at the outside of the machine.

The stainless steel cover of the central print of lubrication ensures an easy cleaning and fulfills the ultimate hygiene requirements.



Variably adjustable number of revolutions*

All Cutters with an AC-8-drive can be equipped with a variable number of knife revolutions that can be controlled either via knee or cross switches. This equipment allows determining the optimal speed easily and memorizing it in the control.

*available on request as an option

Speed adjustment while opening and closing the noise absorbing cover

The speed adjustment leads to an automatic reduction of the knife speed at the half of the maximum speed when opening the noise absorbing cover. The Cutter is automatically switching to the preset speed after closing the noise absorbing cover.

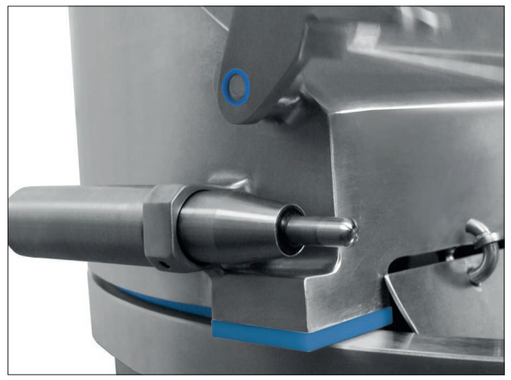


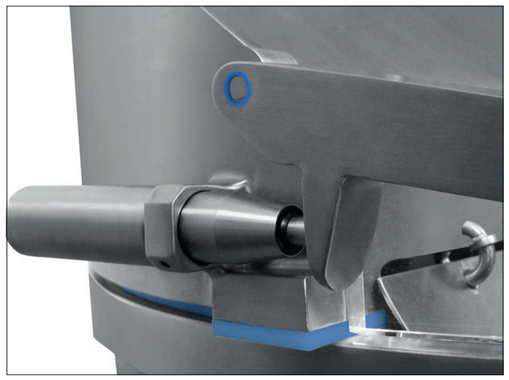
Hygienic mounting of noise absorbing cover

The hinges are of solid stainless steel and the two stoppers for the noise absorbing cover are mounted outside the bowl area. There are no flanged or screwed plates (rubber stoppers) or similar parts necessary on the noise absorbing cover. Wearing out of the hinges is avoided and the contact to the speed adjustment can't be interrupted unintentionally.

Damping device for the noise absorbing cover*

This integrated damping device ensures a secure and silent closing of the noise absorbing cover by softly and reliably attenuating the fall of the closing cover. If the noise absorbing cover should accidentally close, the damping guarantees a safe and slow closing, avoiding damage on the cover and injuries of hands or fingers.







Mechanical noise absorbing cover lock*

Due to the mechanical noise absorbing cover lock, the main cover can be opened with the noise protection cover in vertical position. In addition to the compact design of the Cutter, this allows a significant reduction of the distance between the wall and Cutter in compliance with the required minimum distance.



Electronics

The electronics are situated in a separate panel box made of stainless steel. This panel box can be installed in a separate room. Thus the electronics are nearly insensitive to breakdowns. Vibrations do not have any influences on the electronics. Additionally the electronics are protected against humidity. All components are stored away in a clear and logically interlinked structure. Any repairs and maintenances can be carried out standing up and in the dry. Compact and space-saving machine. K 40 ras is also available with built-in electronics.



Easy lift for cover**

An easy lift for cover which serves as support for the opening and closing of the main cover is standard for K 60 - K 120

**available on request as an option for K 40 – K 120

**available on request as an option for K 40

Knee switches

Practical operator-friendly knee switches are integrated into the front wall of the bowl, exactly at the operator's position. As all functions of the machine are switched with the knee, the operator's hands are always free for loading and unloading and the switches are kept clean. No interferenceprone sheet displays, switches and illuminated displays at the machine. The cleaning of the control elements can be done easily by pressure washers as well as all cleaning agents.

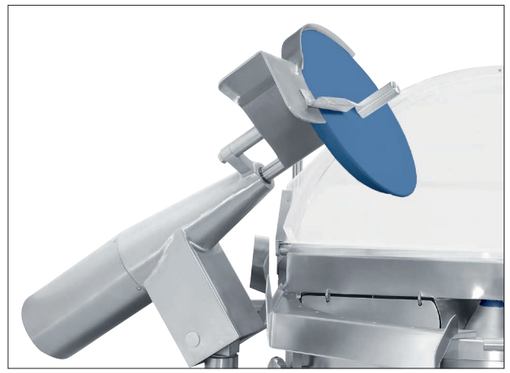


Cross switches*

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 almost be operated without eye contact. Each switch controls logically inlinked functions. The machine is electrically interlocked to prevent incorrect or faulty operation. No interferenceprone sheet displays, switches and illuminated displays at the machine. The cleaning of the control elements can be done easily by pressure washers as well as all cleaning agents.

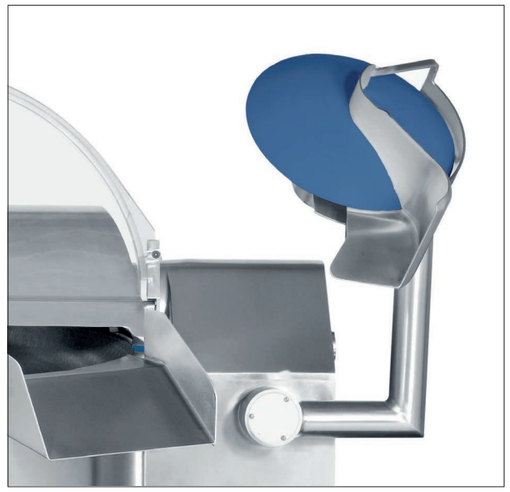


*available on request as an option for K 40 – K 120



Ejector*

The specially 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 emulsion.



Hydraulic ejector**

The hydraulic ejector is as standard fitted to the right-hand side of the Cutter. Owing to its geometry, shape and position in the bowl, this ejector is designed for efficient and accurate unloading even with liquid products such as fine liver sausage or blood sausage. Manual assistance with the hands or with a bowl scraper is no longer required. No visible wires, hinges and drive components. There are no fastening screws and lubrication nipples. All parts are rounded and polished.



Hydraulic loading device*

On request as an option, Cutters starting from a bowl size of 120 l can be equipped with an integrated hydraulic loading device. This device allows an even more efficient and economic workflow and significantly eases the strain on the user.

*available on request as an option for K 60 – K 120
**Standard for K 96, K 126 and K 124 H

Cutter knives

Standard knife system



K: For extremely fine boiled sausage and rind-emulsions.



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



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



B 30°: 2 x 30° knives and 2 x 60° knives provide for exactly the same cutting sequence provided that a knife head with 4 knives is used.



Balanceable knife head

Simple knife replacement and balancing. The knives can be assembled at any arrangement and number.



Completely interchangeable without taking out the individual knives. For vibration free running even with high speeds.



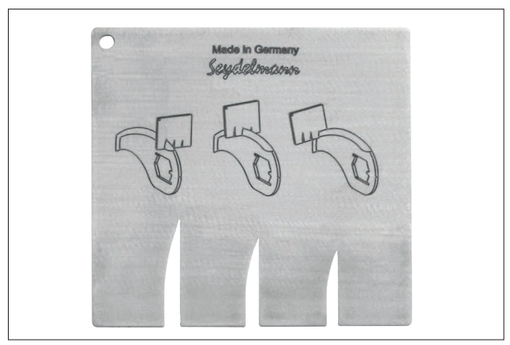
Balancing unit

Balancing unit for fine balancing of the whole knife set. For very smooth operation.



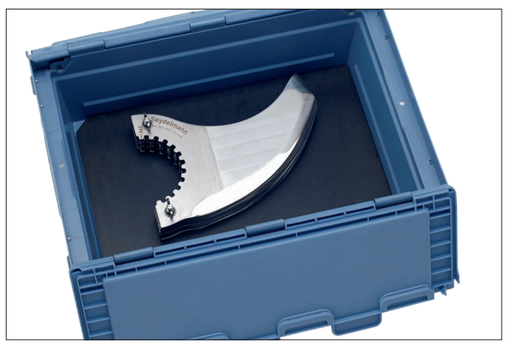
Knife gauge*

For exact adjustment of the knives after regrinding. The safety stud is reduced to the correct length.



Knife profile template*

For checking the knife profile after regrinding.



Knife transport box*

For a safe transport and storage of knives.

*available on request as an option

*available on request as an option

Knife systems

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.



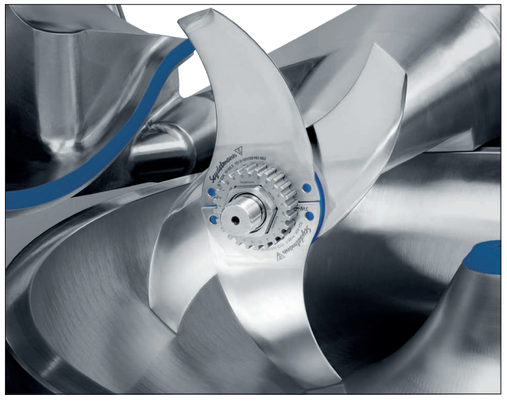
L: Perfect for dry sausage production due to its drawing cut.





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 the knives are pushed onto a toothed profile sleeve. The high-precision production of the profile sleeve and of the knives ensures an effortless assembly and disassembly of the knives. The tooth system keeps the knives securely in the knife head. 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 position where it belongs.



Knives 1 and 2 can be set as infeed level. This ensures optimal material intake, both for frozen and very low-viscosity products.

The intermediate rings are made of special robust material. Thus, corrosion of 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 of a set of six knives is less than three minutes.



Cutter knives trolley with room for 32 knives of varying sizes*

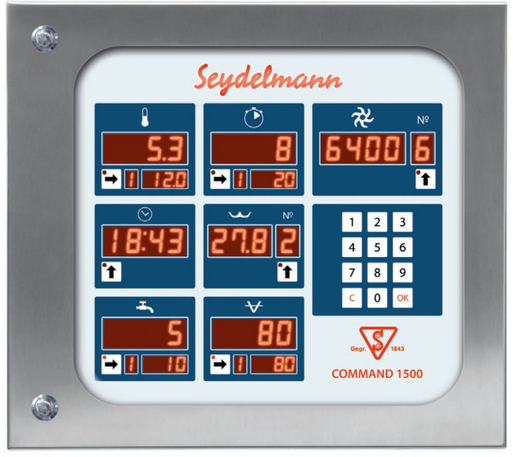
For safe, hygienic storage and transportation of 32 Cutter knives of any size. In the trolley the knives can be cleaned easily with high-pressure.



*available on request as an option

Controls





Command 500/Command 1000

Digital display for gear, knife speed, running time, temperature, bowl speed, time. All knife speeds are variably pre-programmable according to the motor type variant and subsequently retrieved via the practical customer-orientated knee operation or 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 High Efficiency Cutters are standardly equipped with the control Command 1000. All high-efficiency cutters up to 120 liter bowl content with either the motor version rasant or ultra are equipped with the smaller and more compact control Command 500.

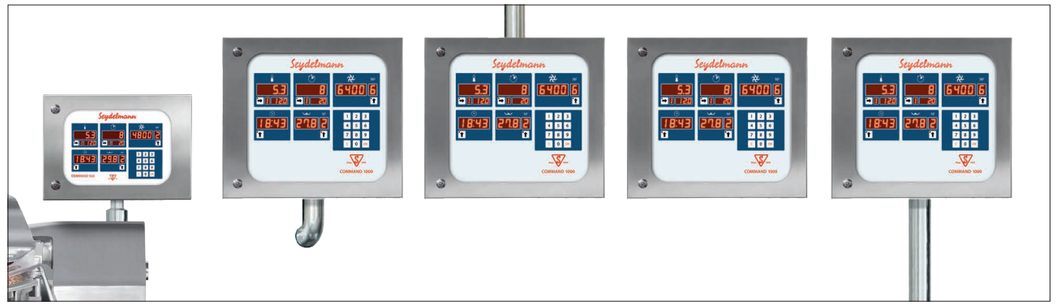
Command 1500

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.

Mounting the control



Mounting on the machine | Wall mounting with pipe elbow | Ceiling side suspended | Mounting variant for wall | Fastened upright through the floor

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.

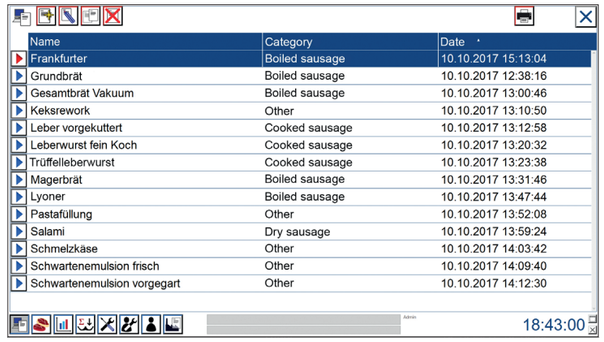


Auto-Command 4000 with 24" Touch Screen monitor

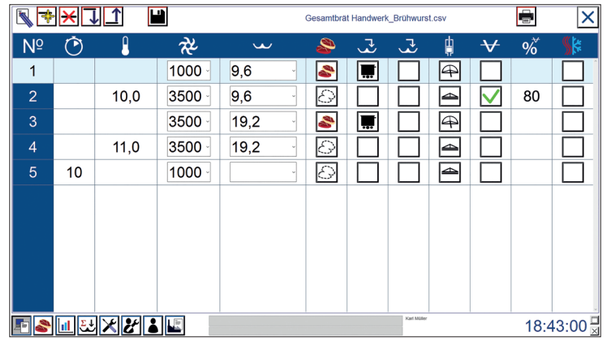
Auto-Command 4000

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:

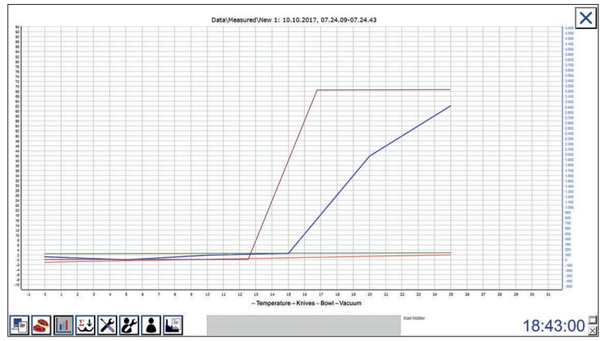
- Fully automated execution of all machine functions
- Automated processing according to stored recipes
- Display of all relevant parameters during the production
- Variable pre-programming of knife speeds
- Up to 9 automatic switch-offs incl. temperature and running time
- Production plan
- Recipe calculator
- 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



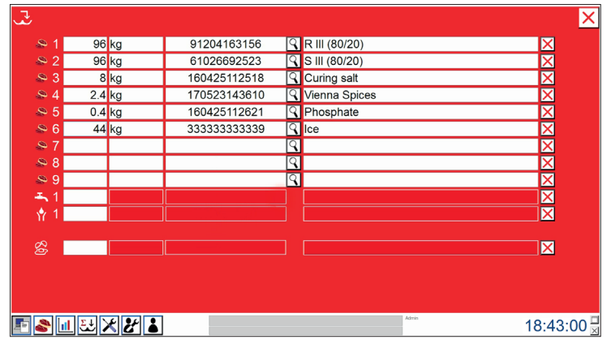
Recipe management system – Auto-Command 3000



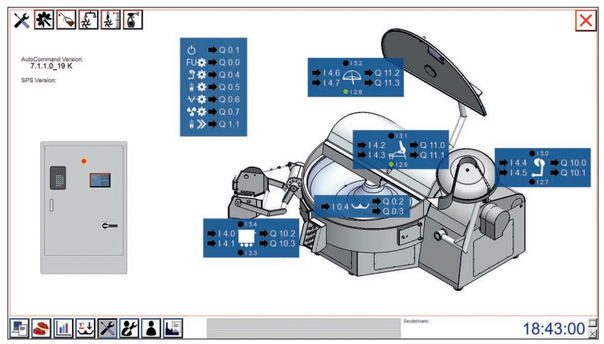
Program entry



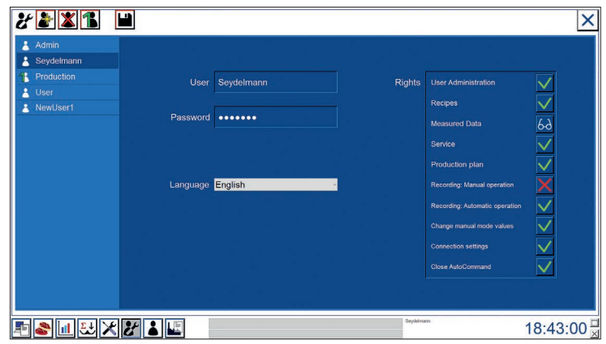
Data recording – Auto-Command 2000/4000



Ingredients entry



Service modul



User administration

Seydelmann Grinders

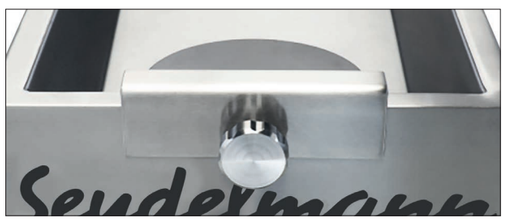
Advantages of the Seydelmann Grinders

Stainless worm housing, stainless worm, stainless union nut or stainless bayonet locking* for highest demands in hygiene and quality. Mechanical wear-off of the worm housing is largely prevented by the use of a special material. Moreover the worm housing is equipped with a trapezoidal thread which by contrast to a conventional fine-pitch thread endures the toughest use on a long-term basis.

The bottom of the machines is closed off with stainless steel. Motors are insulated against humidity and totally closed (IP55). Drive largely wear- and maintenance-free. Waterproof panel box built into the machine.

Removable outlet hand guard*

In order to facilitate the cleaning of the machine, the hand guard above the filling opening is available in a removable version. When the hand guard is removed, engine shuts down automatically, which makes it impossible to place a hand into the machine while the worm is running.





Standard Grinder WD 114



Hopper WD 114



Standard Grinder WD 114 k – short version with wheels



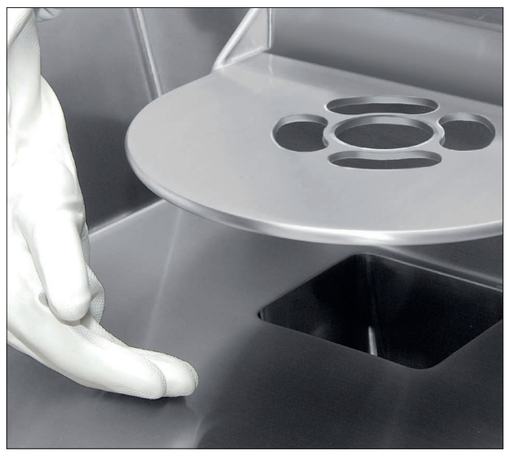
Hopper WD 114 k short version

The Standard Grinder WD 114

Largely of solid stainless steel. Worm, worm housing with trapezoidal thread and union nut or bayonet locking* are made of solid stainless steel. Strong construction, 2-speed working worm. First speed for fresh meat and slightly frozen meat. Second speed for cooked products, liver, spinach, etc. Due to its special design, the outlet hand guard is arranged significantly higher above the filling opening in line with standards requirements. Therefore, fast and easy filling even of larger pieces of meat is possible. Hopper content approx. 60 l. Fast and powerful conveying of the material. Clear cut-image for each hole plate size.

Outlet hand guard as well as separating set and wheels are available as optional equipment.

The WD 114 is additionally available with short machine frame.



Hand guard

Automatic Grinders

Seydelmann

Advantages of Seydelmann Automatic Grinders

Largely of solid stainless steel. Worm, worm housing with trapezoidal thread and union nut or bayonet locking* are made of solid stainless steel. Especially strong 2-speed main drive of the working worm, largely wear- and maintenance-free. Strong 2-speed drive for the wide conical feeding worm. Very high throughput and clear cut with any consistency, size and temperature of the source material. The speeds of the feeding worm and the working worm can be used independently of each other. The conical feeding worm of up to approx. 270 mm diameter takes up large pieces of meat and safely transports them to the working worm without forming bridges. The safety guard with switch-off contact makes it impossible to place a hand into the running feeding worm.

Outlet hand guard*, separating set* and wheels* are available on request as an option.



Automatic Grinder AD 114



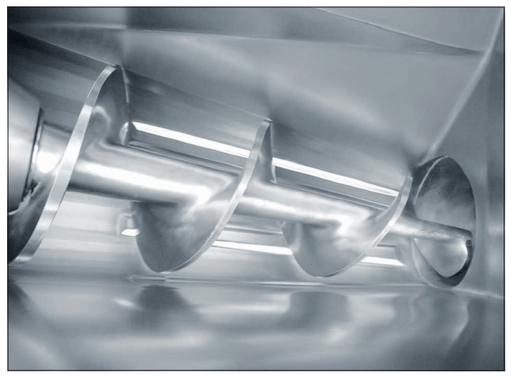
Automatic Grinder AE 130

Automatic Grinder AD 114

- Hole plate diameter: 114 mm
- Hopper content: 100 l
- Conical feeding worm: up to approx. 230 mm diameter; forward and reverse*. With the reverse gear the material can be mixed before being ground. Mixing capacity: approx. 25 kg.



*available on request as an option



*available on request as an option

Automatic Grinder AE 130

- Hole plate diameter: 130 mm
- Hopper content: 130 l
- Conical feeding worm: up to approx. 270 mm diameter; forward and reverse*. With the reverse gear the material can be mixed before being ground. Mixing capacity: approx approx 35 kg.
- Suitable for fresh meat and frozen meat pieces down to -10 °C

Mixing Grinders

Advantages of the Seydelmann Mixing-Grinders

Largely of solid stainless steel. Worm, worm housing with trapezoidal thread and union nut or bayonet locking* are made of solid stainless steel. Very high throughput and clear cut with any consistency, size and temperature of the source material. The two-speed working worm is equipped with a short time reverse gear which allows to feed even the smallest quantities of the mix repeatedly to the mixing unit. The safety guard with switch-off contact makes it impossible to place a hand into the running feeding worm.

Outlet hand guard*, separating set* and wheels* are available on request as an option.



Mixing Grinder MD 114

Mixing Grinder MD 114

- Hole plate diameter: 114 mm
- Hopper content: 75 l
- Mixing capacity: ca. 50 kg



Mixing Grinder ME 130

Mixing Grinder ME 130

- Hole plate diameter: 130 mm
- Hopper content: 170 l
- Mixing capacity: ca. 100 kg

Mixing Unit

Robust interval automatic with forward and reverse running mixing unit for optimal mixing and as automatic feeder. Mixing unit with two strong arms or, optionally, paddles. Paddles are especially well suited for mixing pre-ground material. Mixing and blending when working worm is shut off. If working worm is running, mixing unit serves as an automatic feeding device.



Mixing Grinder with mixing arms



Mixing Grinder with mixing paddles

*available on request as an option

Automatic Mixing Grinders

Advantages of Automatic Mixing Grinders

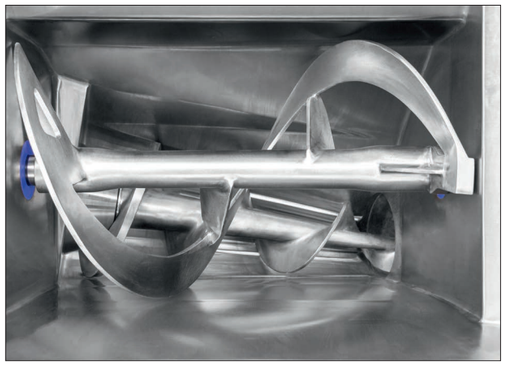
Largely of solid stainless steel. Worm, worm housing with trapezoidal thread and union nut or bayonet locking* are made of solid stainless steel.

With the Automatic Mixing Grinders two working steps, mixing and grinding, can be optimally combined. Especially strong 2-speed main drive of the working worm, largely wear- and maintenance-free. Strong 2-speed drive for the wide conical feeding worm. Very high throughput and clear cut with any consistency, size and temperature of the source material. The speeds of the feeding and working worm can be operated independently of each other.

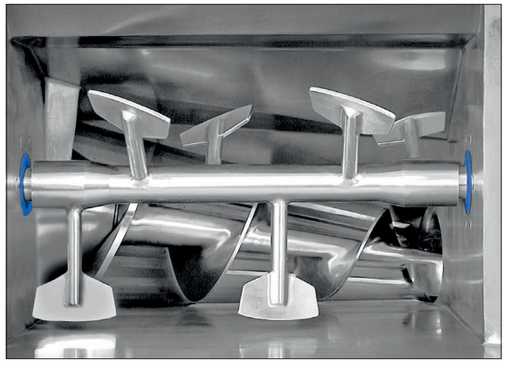
Mixing Unit

The mixing unit in the hopper is positioned above the conical feeding worm. While the feeding worm is running backwards, the material is repeatedly fed into the mixing unit and homogeneously mixed within the shortest time. The mixing unit also operates in both directions. It is equipped with mixing paddles alternatively with mixing ribbon. The mixing padd-les are especially well suited for the processing of pre-ground material. The safety guard with switch-off contact makes it impossible to place a hand into the running feeding worm.

Outlet hand guard* and separating set* are available on request as an option.



Mixing Grinder with mixing ribbon



Mixing Grinder with mixing paddles



Automatic Mixing Grinder AE 130 M

- Hole plate diameter: 130 mm
- Hopper content: 140 l
- Mixing capacity: approx. 75 kg
- Hourly throughput: up to 3000 kg/h.
- Conical feeding worm: up to approx. 270 mm diameter; forward and reverse*. With the reverse gear the material can be repeatedly fed to the mixing unit: Optimum mixing.

*available on request as an option

*available on request as an option

Grinders with integrated loading device



Automatic Grinder AE 130/3 with integrated loading device*



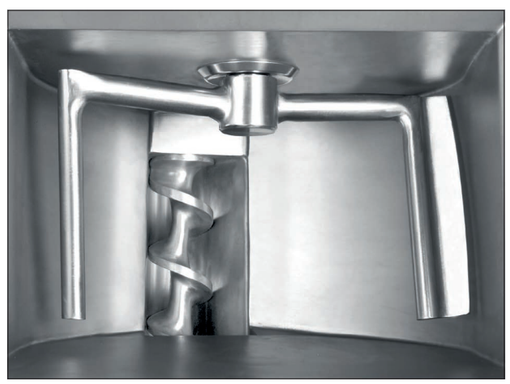
Mixing Grinder ME 130/3 with integrated loading device*

Automatic Grinder AE 130/3B, Mixing Grinder ME 130/3B and Automatic Mixing Grinder AE 130/3 M

All Grinders with a hole plate diameter of 130 mm are available with an integrated hydraulic loading device* and a larger hopper capacity of 300 l for AE 130/3 and ME 130/3 and 350 l for AE 130/3 M.



Hopper AE 130/3 with conical feeding worm



Mixing unit with arms



Mixing unit with paddles

*available on request as an option

*available on request as an option

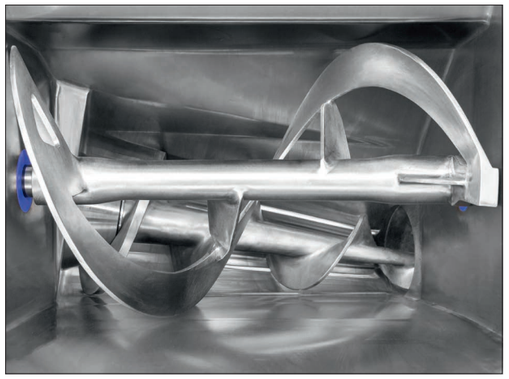


Automatic Mixing Grinder AE 130/3 M

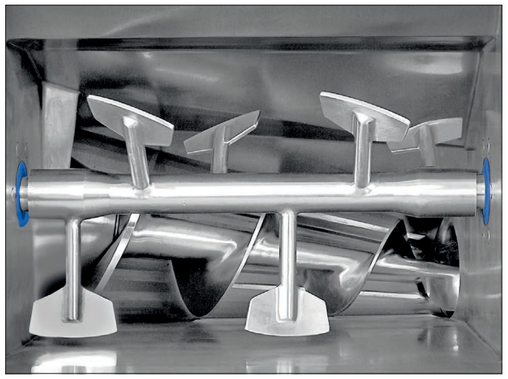
Loading device*

The hydraulic loading device is available for 120 l or 200 l loading trolleys. The hydraulic aggregate, the cylinder, valves etc. are completely built into the machine. Therefore cleaning of the Grinder is quickly and easily done. Due to the hydraulics the loading device is largely maintenance-free. The loading device is situated on the left hand side, in order to allow best material flow and perfect performance. On request it is also possible to fit it on the right hand side. When the Grinder is not used, the loading device can be “parked” in its highest position which is a gain of space. On request the loading device can be adapted to the given space.





Mixing unit with ribbons



Mixing unit with paddles

*available on request as an option

Cutting sets



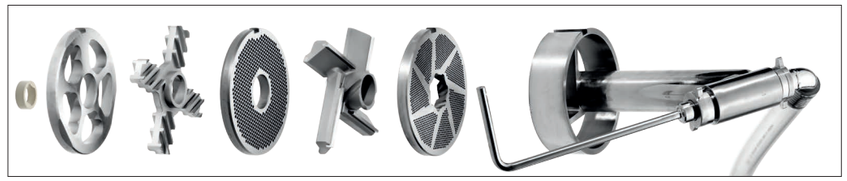
Separating set*

The separating set serves the improvement of the meat quality. Gain of time during deboning. Gristle and sinew, etc. do not have to be cut out. The separating set sorts out a great portion of the hard components in meat. No blocking of the cutting set as the hard particles are removed automatically. Therefore improved throughput with clearest cut. The meat quality is upgraded by 1 to 2 quality levels (GEHA). Ideal for collagen reduction. Removed sinews are deepfrozen and bowl chopped to a fine emulsion which can be added to certain products.



Pneumatic separating device*

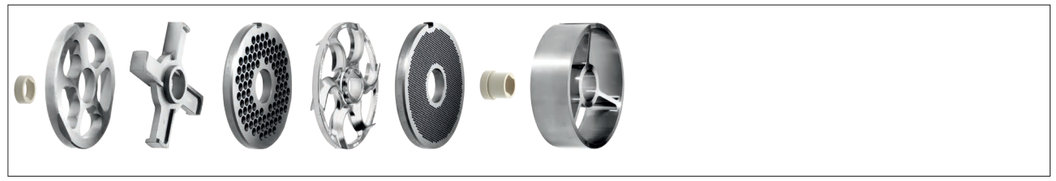
The pneumatic separating device, used with the separating set, ensures even more exact and precise control of separation and sorting out sinew and meat. The pneumatic separating device controls the desired flow by means of a ball valve (separate compressed air connection required). The interval time between opening and closing of the valve can be set individually as required. The transparent discharge hose allows you to continuously check the quality of the discharged product.



Separating set



Backside of separating hole plate



Standard cutting set, 5-pieces



Standard cutting set, 3-pieces



Cutting set for frozen material, 3-pieces



Cutting set for cooked material, 4-pieces

*available on request as an option



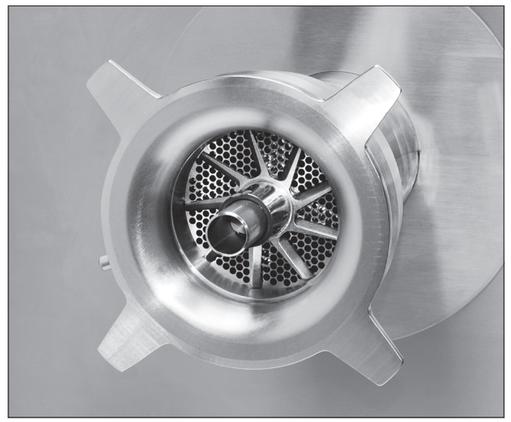
Cutting set for frozen material, 5-pieces



Cutting set for soft or pre-reduced material, 2-pieces



Cutting set for dry sausage



Outside knife*

The outside knife is running on the last hole plate. Meat coming out of the grinding set in the form of threads is cut once again getting a uniform size and blend. Ideal for coarse meat pieces, dry sausage, “Bratwurst” etc.

The outside knife can only be used in connection with the outlet hand guard.

*available on request as an option



Outlet hand guard*

According to VBG 19 of the German accident prevention regulations and/or the European draft standard EN 12331, the protection device is required for operation with end hole disks ≥ 8 mm hole diameter and the outside knife. Its electrical interlocking prevents injury from the cutting set.



Bayonet locking*

The solid stainless bayonet locking ensures a fast and easy change of the hole plates and knives. As the outer ring remains on the housing, the front part of the bayonet is considerably lighter than the whole screw nut. The bayonet locking also protects the thread of the worm housing.



Extended feet for raised outlet height for BW 200

If the Grinder is emptied into a 200 l trolley, the machine is equipped with extended stainless steel feet so that the BW 200 fits underneath the grinder outlet. Machines on extended feet for raised outlet height BW 200 are furthermore equipped with a foldable safety step in order to allow an optimal access to the hopper (e.g. while loading or cleaning).

*available on request as an option

Holding device*

The holding device for the precutting plate (kidney plate) guarantees an almost friction-free and gentle cut. The grinding set is not pressed together under the high pressure of the meat flow. The wear-off of hole plates and knives is reduced significantly.



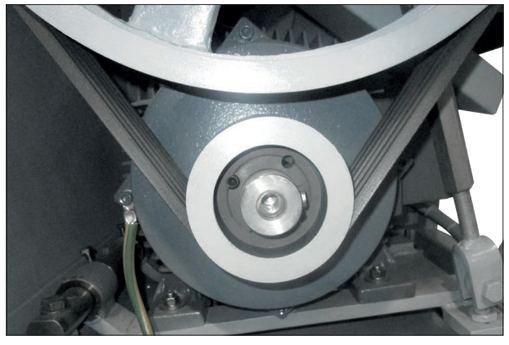
Control panel

All control elements are clearly installed at the operator position. The control panel of the machine is laid-out in an ergonomical way. Clear symbols for the functions of the machine guarantee an ease of operation and avoid errors. The Emergency-Stop-Button is equipped as standard in every Grinder. The removal of the worm out of the worm housing is easily possible thanks to the worm ejector.



V-belt drive

The working worm is driven directly by v-belts and no gear box is needed. The direct v-belt drive is very strong and resistant.



*available on request as an option



Lifting devices for artisanal cutters and grinders*

The Euro-crates are stacked on a trolley and pushed into the lifting device. By activating the knee switch on the cutter or push button on the grinder, the boxes are raised one after the other to working height. The lifting height corresponds to the box height which can be set individually. After reactivation, the lifting device continues to move up, thus the next box can be easily removed at working height.

This improves the ergonomics of the operator elementary – standing with a straight back, the filled, heavy meat crates can be discharged into the machine. At the same time, this way of working saves time. Once all the boxes have been emptied, the lifting device lowers and the next stack can be pushed onto the lifting device.

When the lifting device is no longer needed, the carriage holder can be folded up. In this position it is locked and the space in front of the machine is free.

- Optional equipment for artisanal cutters and all artisanal grinders
- Automatic lifting of euro crates
- Activation via knee switch (on artisanal cutters) or push button (on artisanal grinders)
- Fits Euro-boxes E1, E2 or E3
- Loading capacity up to 130 kg
- Accommodates up to 5 Euro-boxes of type E2 (number depending on box height)
- Foldable carriage holder with lock

*available on request as an option

Safety

All machines and interlinkages fulfill the current accident prevention regulations and are CE marked. All Cutters comply with the standard EN 12855 and all Grinders comply with the standard EN 12331.

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.



Service

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

Made in Germany

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

Tradition und 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 generations of the family, by which it was founded over 175 years ago. The large number of long-serving and highly qualified employees ensure Seydelmanns wide ranging expertise.

In the hands of the best

In the hands of the best is the principle behind Maschinenfabrik Seydelmann KG. The highest demands are made of materials and technology without compromise in machine development, construction, build and hygienic design to be able to create a long lasting top quality product that exceeds even the highest expectations.

Sustainability

Responsible behavior is a regular and permanent feature of Maschinenfabrik Seydelmann KG's corporate identity. Our production processes are constantly evaluated to meet the most modern sustainability demands. When developing our machines, from the start, we consider their entire life cycle 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.

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.

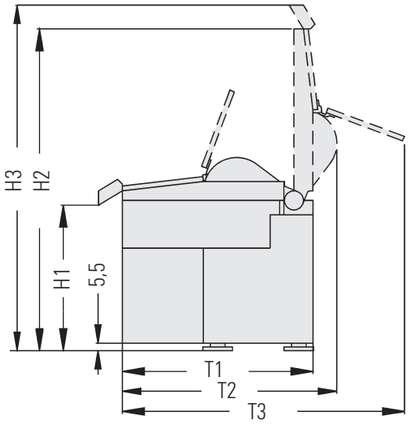
Innovation Standards

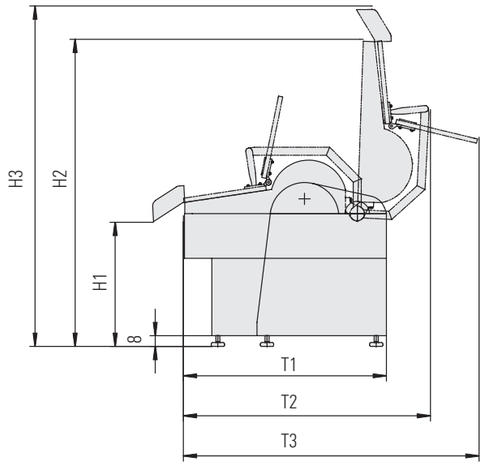
When developing the machines, Seydelmann engineers focus on making them ever more effective, long lasting and easy to use and maintain. Constantly investing into technological research, Maschinenfabrik Seydelmann KG combines the most innovative findings with traditional German product quality. The goal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

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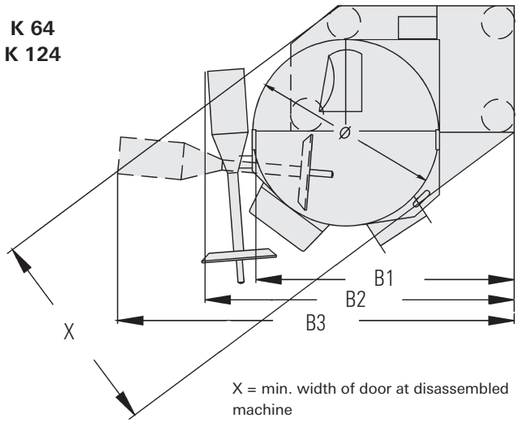
english 01/2020

Technical Data



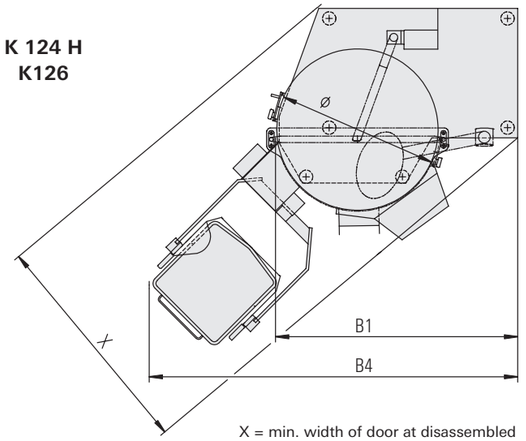


K 64
K 124



X = min. width of door at disassembled machine

K 124 H
K126



X = min. width of door at disassembled machine

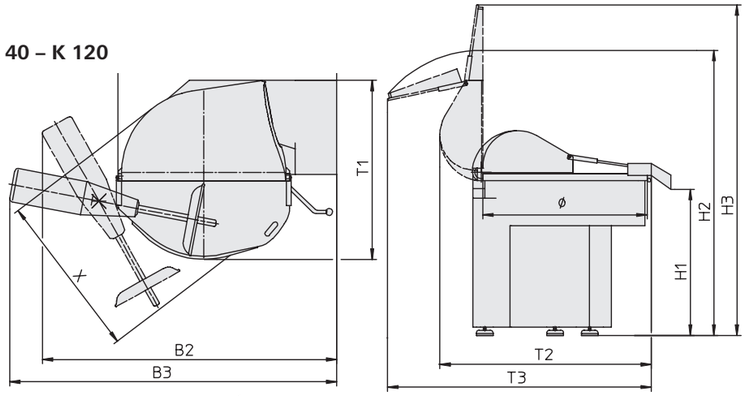
Cutters

Type	litre	power of motors in kW				weight in kg		dimensions in cm											
		ras ultra	ras v ultra v	ras vs ultra vs	AC	without ejector	with ejector	B_1	B_2	B_3	B_4	T_1	T_2	T_3	H_1	H_2	H_3	X	Ø
K 64	60	12	17	21	max. 40	1650*	1800*	153	200	216	–	125	136	180	83	201	217	140	96
K 124	120	26	32	45	max. 80	2450*	2590*	181	248	253	–	152	175	224	90	236	253	168	121
K 124 H	120	26	32	45	max. 80	2500*	2625*	181	–	–	276	152	185	224	90	236	255	171	121
K 126	120	26	32	45	max. 80	–	1650*	161	–	–	276	144	167	196	97	172	211	125	113

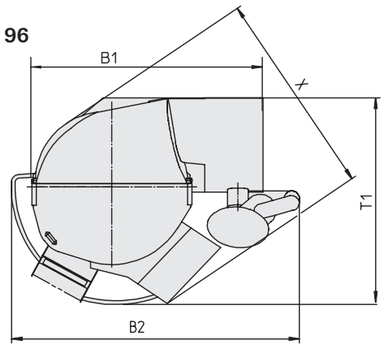
Dimensions/data not binding. Alterations reserved.

*weight without panel box

K 40 – K 120



K 96



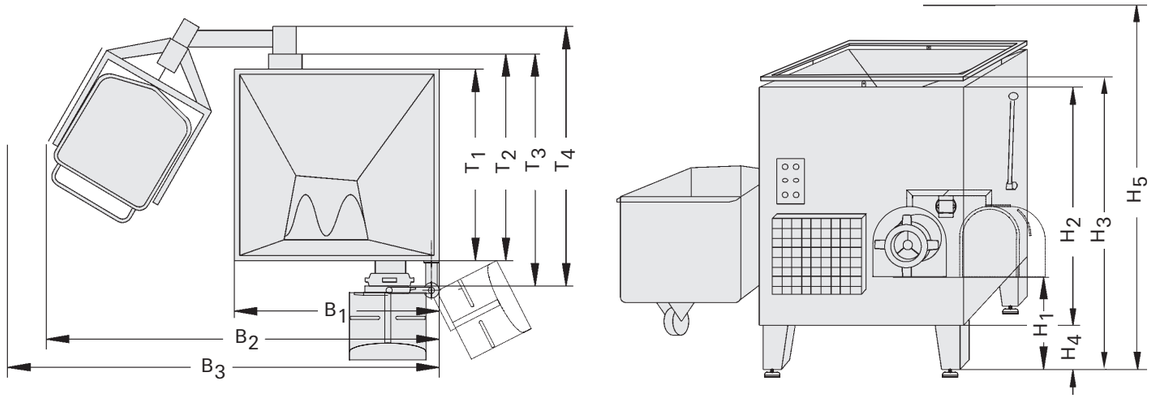
X = min. width of door at disassembled machine

Cutters

Type	litre	power of motors in kW				weight in kg		dimensions in cm											
		ras ultra	ras v ultra v	ras vs ultra vs	AC	wide machine body (small machine frame) without ejector	wide machine body (small machine frame) with ejector	B_1 wide machine body (small machine frame)	B_2 wide machine body (small machine frame)	B_3 wide machine body (small machine frame)	T_1	T_2	T_3	H_1	H_2	H_3	X	Ø
K 20 incl. table	20	4,4	–	–	AC-6 max. 4,4 / AC-8 max. 10	280*	–	94	–	–	78	84	92	k.A.	k.A.	115	–	57
K 40	40	9	12	17	max. 25	950*	–	122	–	204.5	91	108	134	k.A.	163	184	94	80
K 60	60	12	17	21	max. 40	1000*	1100* (1080*)	132 (125)	173 (166)	198 (191)	78	116	145	90	165	190	93	89
K 75	75	17	21	26	max. 50	1150*	1250*	136 (129)	191 (184)	210 (203)	106	125	154	88	165	209	101	97
K 90	90	21	26	32	max. 60	1300*	1400*	156	197	227	114	135	164	89	168	203	107	103
K 96	90	21	26	32	max. 60	1600*	1700*	170	217	–	139	159	195	89	166	203	139	103
K 120	120	26	32	45	max. 80	1350*	1450*	162	196	221	122	145	180	97	172	211	118	113
K 126	120	26	32	45	max. 80	–	1800*	162	240	–	122	145	180	90	102	211	125	113

Dimensions/data not binding. Alterations reserved.

*weight without panel box



Grinders

Type	hopper content in litre	power approx. in kW	throughput depending on material and no. of revs. up kg/h	width of machine frame B_1	width incl. loading device B_2	width incl. safety distance to the wall B_3	depth of machine frame T_1	depth of mach. body without loading dev. T_2	depth of mach. body with worm housing T_3	depth with loading device T_4	outlet height H_1	height of machine frame H_2	height of hopper rim H_3	height of elongated feet H_4	necessary room height H_5	min. width of door	weight in kg
	dimensions in mm																
WD 114 – short version	45	6	1000	580	–	–	660	–	890	–	440	1050	1100	50	–	670	330*
WD 114	60	6	1000	580	–	–	900	–	1130	–	440	1050	1100	50	–	670	350*
AD 114[1]	100	9	1500	900	–	–	690	–	840	–	430	1100	1161 - 1216	50	–	880	530*
MD 114[1]	75	9	1000	800	–	–	850	–	1060	–	430	1100	1160	50	–	890	580*
ME 130[1]	170	18	3000	770	–	–	870	–	1150	–	460	1240	1290	50	–	880	750*
ME 130/3[2]	300	18	3000	1120	–	–	1070	–	1340	–	750	1590	1980	350	–	1220	1100*
ME 130/3 with loading device[3]	300	18	3000	1120	2500	3000	1070	1180	1450	1640	750	1590	1980	350	3120	1650 (1220)	1400*
AE 130[1]	130	18	3000	1110	–	–	890	–	1060	–	480	1100	1150 - 1250	50	–	1130	800*
AE 130/3[2]	300	18	3500	1200	–	–	1100	–	1240	–	750	1390	1780	350	–	1290	980*
AE 130/3 with loading device[3]	300	18	3500	1200	2350	2850	1100	1200	1340	1500	750	1390	1780	350	3050	1600 (1220)	1300*
AE 130M	140	18	3000	1110	–	–	890	–	1060	–	430	1210	1260	50	–	1130	1020*
AE 130/3M	350	18	3500	1200	–	–	1100	–	1240	–	750	1710	2100	350	–	1290	1400*
AE 130/3 M with loading device[3]	350	18	3500	1200	2410	2910	1100	1200	1340	1500	750	1710	2100	350	3300	1600 (1220)	1680*

[1]With protection grate [2]Without protection grate and with elongated feet [3]Without protection grate, with elongated feet and loading device
*indication of weight incl. panel box
Dimensions/data not binding. Alterations reserved.
Dimensions in ( ) apply for removal of all attachments such as worm housing, protection device, loading device.
On request the loading device can be fit to the given room height.



High Efficiency Cutters
High Efficiency Grinders

Seydelmann Gegr. 1843

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